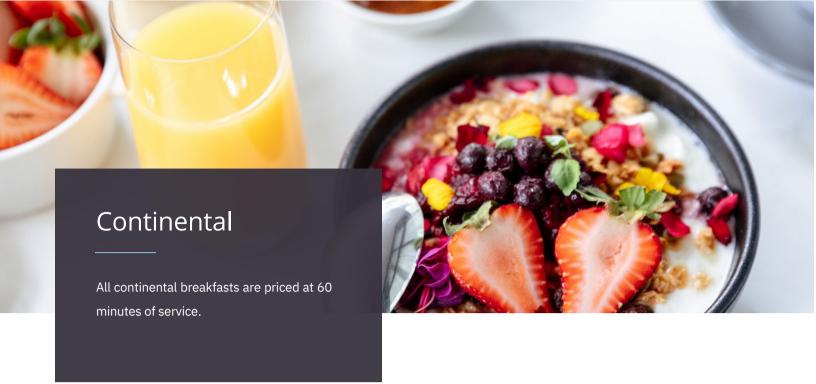


# Merriweather Lakehouse Event Menus

We have created an "Experience Like Nothing Else®" with panoramic views, a rooftop pool & unique event space overlooking the beautiful lake Kittamaqundi, alongside an exceptional culinary and events team.



### **Columbia Continental**

Assorted Breakfast Pastries, Assorted Bagels with
Cream Cheese, Sliced Fresh Fruit,
Assorted Juices & Coffee
\$26.00 per person

### **Platinum Continental Breakfast**

Assorted Breakfast Pastries, Assorted Bagels to include
Plain, Blueberry & Wheat served with Cream Cheese & Preserves
Sliced Fresh Fruit, Assorted Yogurts & Granola
Egg, Bacon & Cheese Breakfast Biscuits
Assorted Juices, Coffee, & Tea Selections
\$34.00 per person

### **Executive Continental Breakfast**

Assorted Breakfast Pastries, Assorted Bagels served
with Cream Cheese & Preserves, Sliced Fresh Fruit,
Assorted Yogurts & Granola
Assorted Juices, Coffee & Tea Selections
\$28.00 per person

# **Breakfast Buffet**

All breakfast buffets require a minimum of 25 guests & are priced for 60 minutes of service.

### Columbian Breakfast Buffet

Scrambled Eggs Sausage Links & Bacon
Fried Potatoes with Onion and Peppers
Cubed Fresh Fruit
Breakfast Bakeries
Assorted Juices, Coffee & Tea Selections
\$36 per person

### **Enhancements**

Omelet Station with Assorted Toppings to include:
Cheese, Diced Tomatoes, Onions, Peppers,
Mushrooms, & Salsa- \$20 per person
Waffle Station with Berries in Season, Maple Syrup
and Whipped Cream- \$18 per person
French Toast with Maple Syrup &
Whipped Cream- \$9 per person
Egg, Bacon & Cheese Breakfast Biscuits- \$9 per person



Omelet, waffle & bar beveragers require either a culinary attendant or bartender. An attendant per 75 guests is required. Attendants & bartenders are \$200 each plus applicable taxes. See host bar beverage menu for additional options.

# **Brunch Buffet**

Lakehouse Brunch requires a minimum of 25 people. All brunch buffets are priced for 60 minutes of service. Buffet includes coffee, assorted juices, tea selections and soft drinks.

### **Lakehouse Brunch**

Assorted Breakfast Pastries

Assorted Bagels to include Plain, Blueberry & Wheat served with Cream Cheese & Preserves

Assorted Sliced Fresh Fruit

Scrambled Eggs with Roasted Peppers & Cheese

Breakfast Potatoes, Sausage Links & Bacon

Mixed Garden Salad with Assorted Dressings

Warm Rolls & Butter

BBQ Grilled Chicken Breast

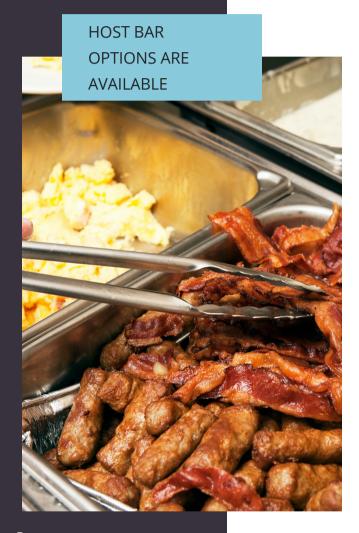
Seared Salmon with Corn Relish

Macaroni & Cheese

Roasted Seasonal Vegetables

Chef's Display of Assorted Desserts

\$65 per person



### **Enhancements**

Chef Attended Omelet Station

with assorted toppings to include: Cheese, Diced Tomatoes, Onions, Peppers,

Mushrooms, & Salsa

\$20

The omelet station & waffle stations require chef attendants. A chef attendant per 75 guests per station is required. Each chef attendant is \$200 plus applicable taxes.

# Break Menu

### **Break Packages**

### A La Carte Break Options

Assorted Soft Drinks- \$5 each

Bottled Water- \$5 each

Fruit Punch- \$50 per gallon

Sweet Iced Tea- \$50 per gallon

Lemonade- \$50 per gallon

Coffee-\$65 per gallon

Sliced Fresh Fruit-\$6 per person

Assorted Yogurts with Granola-\$5.50 each

Fruit on a Stick-\$4.25 each

Flavored Popcorn-\$5 per person

Warm Pretzel Sticks with Dark Ale Mustard & Garlic Dip- \$42 per dozen

Chips, Salsa, Guacamole served with Tortilla Chips- \$10 per person

Mini Cupcakes- \$42 per dozen

Assorted Cookies-\$42 per dozen

### Full Day Break Package (8 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water- \$27 per person

### Half Day Break Package (4 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water- \$16 per person

### Hourly Beverage Package (for those groups less than 4 hours)

Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water- \$12 per person (per hour)



# Plated Lunch

All plated luncheons include salad course, warm rolls & butter, selection of starch, Chef's selection of seasonal vegetables, Chef's selection of dessert, iced tea & coffee service.



### Signature Chicken Chesapeake

Stuffed Chicken Breast with Crabmeat served with Eggplant Risotto & Old Bay Cream Sauce

### **Market Pricing**

### Seasonal Teriyaki Sweet Chili Salmon (G)

Served with Jasmine Rice, Nappa Cabbage Slaw & Broccoli \$44 per person

#### Fire Roasted Flat Steak

Served with Leek Creamed
Potatoes, Sautéed Wax Beans &
Crisp Garlic Chips
\$50 per person

### **Grilled Free Range Chicken (G)**

Served with Pecorino Sundried Tomato Risotto, Pan Gravy served with Chardonnay Glazed Carrots \$42 per person

#### **Garlic Roasted Sliced**

#### Sirloin

Served with New Potatoes topped with Bleu Cheese, Bacon & Roasted Tomatoes \$50 per person

### **Wild Chicken Supreme**

Seared Chicken Breast with Wild Mushroom Sauce \$42 per person

# **Plated Lunch Continued**

### Vegetarian Wrap (V)

Grilled Asparagus & Quinoa Wrap \$36 per person

### Stir Fry (V)

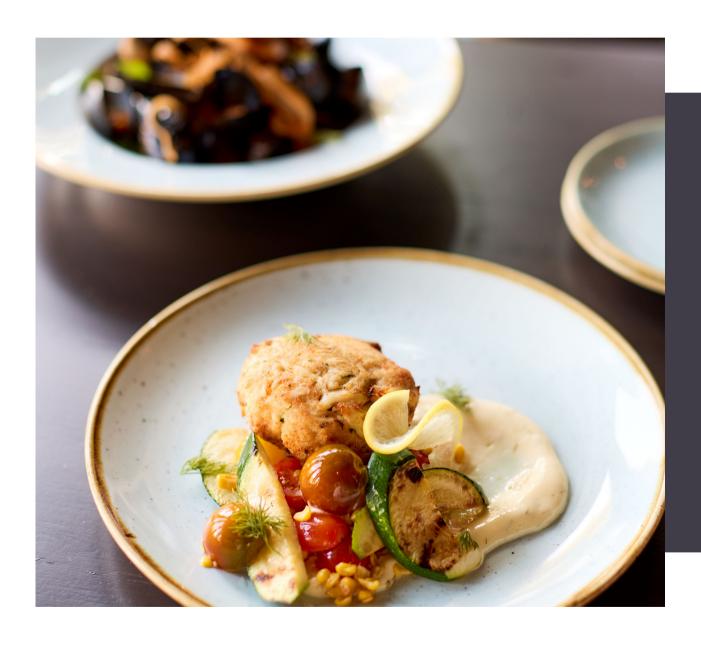
Assorted Ginger Vegetables &
Tofu Stir Fry
\$36 per person

### Spinach Ricotta Ravioli (V)

Portabella Mushroom Cream

Sauce & Roasted Cauliflower Florets

\$38 per person



(G) Gluten Free (V) Vegetarian

# **Plated Dinner**

All plated dinners include salad course, warm rolls & butter, selection of starch, Chef's seasonal vegetables, Chef's selection of dessert, iced tea & coffee service.





#### Herb Grilled Tenderoin & Crab Cake

Served with Sweet Corn Relish, Roasted Shallot Sauce & Trio Roasted Potatoes

### **Market Pricing**

### Salmon & Iron Steak Duo

Seared Salmon with Smoked Corn Vinaigrette paired with Iron Steak topped with Tomato Salsa \$60 per person

### London Broil (G)

Grilled Flank Steak with Rosemary Demi Glaze \$55 per person

### **Filet & Jumbo Shrimp**

Petite Filet Seared & Stuffed Jumbo Shrimp with Zinfandel Reduction & Tomato Saffron Sauce

### **Market Pricing**

### **Tenderloin & Chicken Duo**

Sliced Tenderloin of Beef paired with Rosemary
Chicken topped with Shallot Sauce
\$80 per person

### **Cider Braised Chicken (G)**

Served with Spiced Fuji Apples & Honey Curry Carrots \$50 per person

# Plated Dinner Continued

### **Wild Mushroom Chicken Supreme**

Seared Chicken Breast with a Wild Mushroom

Tomato Tarragon Sauce

\$50 per person

#### Seared Salmon with White Wine Sauce

Seared Salmon topped with a White Wine Sauce \$55 per person

### Asiago Cheese Ravioli (V)

Asiago Cheese Ravioli with Pimento, Mushrooms,
Tomatoes topped with Pesto Sauce
\$46 per person

### Vegetable Purse (V)

Vegetable Purse with Mushrooms, Asiago Cheese,
Couscous served with a Red Pepper Sauce
\$46 per person

(G) Gluten Free (V) Vegetarian

#### **Sliced Sirloin**

Roasted Sliced Sirloin with Wild Mushroom Ragout \$55 per person

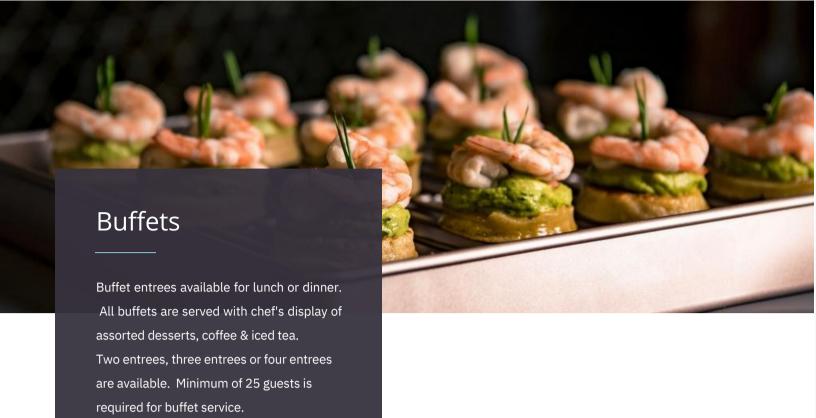
#### **Mediterranean Chicken**

Chicken with Sun Dried Tomatoes, Artichoke Hearts,
Basil, Roasted Garlic & Shallots
\$50 per person

### Stuffed Eggplant (V)

Roasted Eggplant filled with Spinach, Sweet Red Peppers, Shitake Mushrooms, & Mozzarella Cheese topped with a Charred Tomato Relish \$46 per person





### **Please Select One Starter Course:**

Garden Salad with Assorted Dressings, Spinach Salad or Caesar Salad with Garlic Croutons

#### **Fish Entrees:**

Orange Glazed Salmon, Fried Flounder with Lemon Beurre Blanc & Tartar Sauce

### **Beef Entrees:**

Slow Roasted Sirloin with Shallot Jus, Chipotle Roasted Flat Iron Steak with Corn Salsa, Braised Short Ribs Carbonnade (beef)

### **Chicken Entrees:**

Seared Chicken Breast with Lemon Caper Sauce, Sautéed Chicken with Spinach,
Tomatoes & Parmesan Cream Sauce
Sliced Teriyaki Chicken topped with Pineapple Pear Salsa
Sauteed Breast of Chicken with a Portabella Cream Sauce
Fried Chicken with Honey Hot Sauce

### **Vegetarian Entrees:**

Gnocchi with Mushroom Cream, Pine Nuts, & Sundried Tomatoes, Grilled Portobello Stack with Quinoa Couscous Blend, Wild Mushroom Ravioli

# **Buffets Continued**

### **Select Three Sides:**

Roasted Brussel Sprouts & Cauliflower, Seasonal Vegetables, Wild Rice, Herb Roasted Potatoes, Garlic Mashed Potatoes, Truffle Macaroni & Cheese

### Lunch (events occuring between 11am & 4pm):

Two Entrees- \$48 per person

Three Entrees- \$54 per person

Four Entrees- \$60 per person

### Dinner (events occuring after 4pm):

Two Entrees- \$60 per person

Three Entrees- \$65 per person

Four Entrees- \$77 per person



# Gourmet Deli

A minimum of 25 guests are required for all buffets.

Deli Buffets are only available from 11am to 3pm. Iced Tea, Water & Coffee service are included with all buffets.

Salad Station to include:

Fresh Cut Fruit Salad

Mixed Greens with Assorted Toppings

Pesto Pasta Salad

Display of Grab & Go Sandwiches to Include:

- \* Ham, Salami, Cappicola & Provolone Dressed with Oil & Vinegar on Foccacia
- \* Smoked Turkey Club on Freshly Baked Croissant with Cranberry Mayonnaise
- \* Shaved Roast Beef on Sourdough Roll with Cheddar Cheese, Caramelized Onion & Horseradish Sauce
- \* Grilled Vegetable Wrap with Balsamic Vinegar
- \* Tuna Salad with Wasabi Mayonnaise on Baguette Individual Bags of Potato Chips, Pretzels and Tortilla Snacks Mini Dessert Squares

\$48 per person



# **Executive Deli**

A minimum of 25 guests are required for all buffets.

Deli Buffets are only available from 11am to 3pm. Iced Tea, Water & Coffee service are included with all buffets.

Home Style Cole Slaw

Egg Salad

White Meat Chicken Salad

Tuna Salad

Display of Deli Meats & Cheeses to Include:

Smoked Turkey, Honey Ham, Roast Beef & Pastrami

Cheddar, Swiss, Provolone & American Cheeses

Individual Bags of Potato Chips

Miniature Dessert Squares

Freshly Baked Breads, Rolls,

Croissants and Baguettes

\$40 per person



# Reception Hors d' Oeuvres

### Stationary Hors d' Oeuvres (each display serves 50 guests)

### Signature Canapes (minimum 100 pieces of each selection)

Symbol Key: (V)= Vegetarian (C)= Chicken (B)= Beef (S)= Seafood

Domestic & Imported Cheese Display with Fresh Seasonal Fruit & Berries

\$475 per display

Assorted Vegetable Display with Garlic or Red Pepper Hummus & Pita Bread

\$475 per display

Antipasto Display with Italian Salami and Cheeses, Marinated Mushrooms, Grilled Vegetables & Chickpea Salad

\$500 per display

Maryland Crab Dip served with Garlic Crostini

\$600 per display

Spinach Artichoke Dip served with Crostini & Tortilla Chips

\$450 per display

Buffalo Chicken Dip served with Tortilla Chips & Crostini

\$450 per display

Teriyaki Beef Satay (B)- \$5.75 each

Roast Beef Pinwheels with Horseradish (B)-\$4.75 each

Mini Reuben Bites (B)-\$4.50 each

Mini Cheeseburgers (B)- \$5.50 each

Beef Tenderloin Kabobs (B)- \$6.00 each

Chicken Quesadilla (C)- \$5.50 each

BBQ Pork Biscuit (B)- \$4.25 each

Lamb Samosa with Lemon Yogurt Sauce- \$5.50 each

Indian Samosa with Spiced Potato & Green Peas (V)- \$4.25 each

Raspberry, Toasted Almond, & Brie Puff (V)- \$5.00 each

Baby Spinach & Artichoke Quiche (V)- \$4.50 each

Four Cheese Macaroni & Cheese Bites (V)- \$4.75 each



# Reception Hors d' Oeuvres Continued

Sweet Potato Puff (V)- \$4.75 each

Spanakopita (V)- \$4.75 each

Chilled Shrimp with Remoulade (S)-\$6.00 each

Smoked Salmon with Goat Cheese on Brioche (S)- \$5.50 each

Deviled Eggs with Egg Mousse, Chives, Crabmeat, & Old Bay (S)- \$5.00 each

Scallops wrapped in Bacon (S)- \$6.00 each

Cilantro Salmon Satay (S)- \$6.00 each

Chicken Empanada (C)- \$4.50 each

Old Bay Chicken Bites (C)- \$4.50 each

Tandoori Chicken Satay (C)- \$5.00 each

Chicken Fingers with Honey Mustard Sauce (C)- \$4.00 each

Buffalo Wings with Blue Cheese & Celery Sticks (C)- \$4.75 each

Coconut Shrimp with Pineapple Sauce (S)- \$5.25 each

Lobster Mac and Cheese Bites (S)- \$6 each

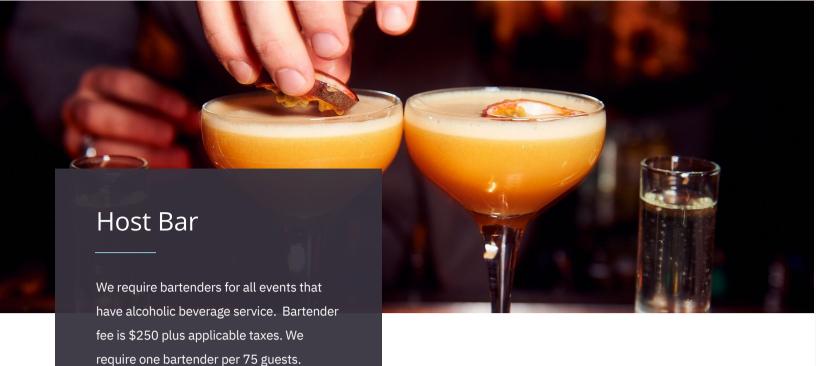
Mini Crab Cakes (S)- \$8.50 each

French Macaroon-\$4.50 each

Mini Cheesecake Assortment- \$4.75 each

Deep Fried Apple Pie Empanada- \$4.75 each





### **Beer**

of service.

Domestic Beer- \$8.50 each
Import Beer- \$9.50 each
Seasonal Craft Beer- \$14 each

Bartender fees are based upon four hours

#### Wines

Name Brand Wine- \$10.00 each
Premium Wine- \$16.00 each
Top Shelf Wine- \$18.00 each

### **Mixed Drinks**

Name Brand Mixed Drinks- \$12 each
Premium Brand Mixed Drinks- \$18 each
Top Shelf Brand Mixed Drinks- \$20 each
Assorted Soft Drinks- \$5.00 each

### **Host Bar Enhancements**

Champagne Punch- \$100 per gallon
Rum Punch- \$100 per gallon
Mimosas- \$100 per gallon
Whiskey Sour- \$100 per gallon
Soft Drinks- \$5.00 each
Fruit Punch (non-alcoholic)- \$50.00 per gallon
Lemonade (non-alcoholic)- \$50.00 per gallon
Regular or Decaf Coffee- \$65 per gallon
Iced Tea- \$50.00 per gallon
(Gallons can serve roughly up to 16 servings)

# Cash Bar

All cash bar pricing is exclusive of 9% alcoholic beverage taxes. All of our cash bars accept only credit card payments. A bartender is required for all cash bars (events larger than 75 guests could require multiple bartenders). Bartenders are \$250 each plus applicable taxes. Bartenders are based upon four hours of service.

### Beer

Domestic Beer- \$8.00 each
Import Beer- \$9.00 each
Seasonal Craft Beer- \$13.00 each

#### Wines

Name Brand Wine- \$10.00 each
Premium Wine- \$12.00 each
Top Shelf Wine- \$16.00 each

### **Mixed Drinks**

Name Brand Mixed Drinks- \$12.00 each
Premium Brand Mixed Drinks- \$16.00 each
Top Shelf Brand Mixed Drinks- \$18.00 each
Soft Drinks- \$5.00 each



# **Bar Packages**

We require bartenders for all events that have alcoholic beverage service.

We require one bartender per 75 guests.

Each bartender is \$250 plus applicable taxes.

Bartender fees are based upon four hours of service.





Our essential (house), exceptional (premium), extraordinary (top-shelf) bar packages include mixed drinks, wines, domestic beer, import beer & assorted soft drinks.

Four Hour Essential Bar Package- \$40 per person Five Hour Essential Bar Package- \$48 per person

Four Hour Exceptional Bar Package- \$48 per person Five Hour Exceptional Bar Package- \$55 per person

Four Hour Extraordinary Bar Package- \$60 per person Five Hour Extraordinary Bar Package- \$68 per person

Four Hour Limited Beverages Bar Package-\$35 per person
(House Brand Wines, Domestic Beer, Import Beer & Assorted Soft Drinks)

Four Hour Non Alcoholic Beverage Package- \$25 per person (Assorted Soft Drinks & Bottled Water)