



Event Menus

10207 Wincopin Circle
Columbia, Maryland

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Continental Breakfast



Columbia Continental Breakfast

Assorted Breakfast Pastries
Assorted Bagels to include Plain, Blueberry & Wheat Bagels with Cream Cheese & Preserves
Sliced Fresh Fruit
Assorted Juices & Starbucks Brewed Coffee
\$18 per person

Executive Continental Breakfast

Assorted Breakfast Pastries
Assorted Bagels to include Plain, Blueberry & Wheat Bagels served with Cream Cheese & Preserves
Sliced Fresh Fruit
Assorted Yogurts & Granola
Assorted Juices, Starbucks Brewed Coffee & Assorted Soft Drinks
\$19 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, Ham & Cheese Breakfast Sandwiches
Assorted Juices, Starbucks Brewed Coffee, & Assorted Soft Drinks
\$20 per person

Continental breakfasts are available for any number of guests.

All breakfasts include assorted juices & coffee service.

All breakfasts are priced for 60 minutes of service.

All food & beverage is subject to sales taxes & service charge.

Menus are subject to changes based upon availability.



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Breakfast Buffet



Breakfast Buffet



The Columbian Breakfast Buffet
Scrambled Eggs Sausage Links & Bacon
Fried Potatoes with Onion and Peppers Cubed Fresh Fruit
Breakfast Bakeries
\$24 per person

The Towncenter Breakfast Buffet
Scrambled Eggs Home Fried Potatoes
Sausage Links & Bacon
French Toast Sticks with Maple Syrup Variety of Cereals and Milk
Assorted Yogurts
Cubed Fresh Fruit and Berries Breakfast Bakeries
\$26 per person

Enhancements (must be purchased with breakfast buffet)

Omelet Station with Assorted Toppings to include: Cheese, Diced Tomatoes, Onions, Peppers, Mushrooms, & Salsa-----\$12 per person (Minimum 25 people) (Attendant required)

Waffle Station with Berries in Season, Maple Syrup and Whipped Cream
\$10 per person (Minimum of 25 people) (Attendant required)

Champagne, Mimosas, Bloody Mary's (2 hours)-----\$16.50 per person (minimum 25 people)

Egg & Cheese Breakfast Burritos (with Salsa)-----\$3.50 each (Minimum Dozen)

Egg & Cheese with Corn & Black Bean Salsa-----\$3.50 each (Minimum Dozen)

Assorted Breakfast Sandwiches-----\$3 each (Minimum Dozen)

Breakfast buffets require a minimum of 25 guests. If event is less than 25 guests event will be charged for 25 guests.

All breakfast buffets include assorted juices & coffee service.

All breakfasts are priced for 60 minutes of service.

Bar beverages require a dedicated bartender. See host bar beverage menu for additional options.

[Bar Menu >](#)

All food and beverage is subject to sales taxes & service charge.

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Breaks

Enhancements

Full Day Break Package (8 hours)

Starbucks® Brewed Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water

\$17 per person

Half Day Break Package (4 hours)

Starbucks® Brewed Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water

\$9 per person

Hourly Beverage Package

(for those groups less than 4 hours)

Starbucks® Brewed Coffee, Tazo Tea®, Assorted Soft Drinks & Bottled Water

\$4 per person (per hour)

Starbucks Brewed Coffee or Tazo Tea

\$53 per gallon

Assorted Soft Drinks

\$3.50 each

Bottled Water

\$3.50 each

Fruit Punch

\$35 per gallon

Sweet Iced Tea

\$35 per gallon

Lemonade

\$35 per gallon

White & Milk Chocolate Covered Strawberries

\$36 per dozen

Single Serve Kettle Chips

\$2.50 each

Warm Pretzel Sticks with Dark Ale Mustard,

Garlic Dip & Bacon Aioli

\$36 per dozen

Chips, Salsa, Guacamole served with Tortilla

Chips

\$6 per person

Sliced Fresh Fruit

\$4 per person

Fruit on a Stick

\$2.25 each

Flavored Popcorn

\$3 per person

Rice Krispy Treats

\$27 per dozen

Mini Cupcakes

\$36 per dozen



All food and beverage is subject to sales taxes & service charge.
All menus are subject to change.

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Lunch Menu



Signature Chicken Chesapeake

Stuffed Chicken Breast with Crabmeat served with Eggplant Risotto & Old Bay Butter Sauce as well as Chef's selection of Seasonal Vegetables to compliment the meal
\$34 per person

Seasonal Fire Roasted Flat Steak

Served with Leek Creamed Potatoes, Sautéed Wax Beans & Crisp Garlic Chips
\$30 per person

Seasonal Garlic Roasted Sliced Sirloin

Served with New Potatoes topped with Bleu Cheese & Bacon & Roasted Tomatoes
\$34 per person

Grilled Free Range Chicken

Served with Pecorino Sundried Tomato Risotto, Pan Gravy served with Chardonnay Glazed Carrots
\$31 per person

Vegetarian Options

Asiago Ravioli
Asiago Cheese Ravioli with Pimento, Mushrooms, Tomatoes topped with Pesto Sauce
\$27 per person

Vegetarian Grilled Asparagus & Quinoa Wrap
\$28 per person

Vegetarian Ginger Vegetables & Tofu Stir Fry
\$28 per person

Seasonal Teriyaki Sweet Chili Salmon

Served with Jasmine Rice, Nappa Cabbage Slaw & Broccoli
\$31 per person

Seasonal Pan Roasted Salmon

Topped with Local Mushrooms & Roasted Tomato Served with Quinoa & Seasonal Vegetables
\$30 per person

Wild Chicken Supreme

Seared Chicken Breast with Wild Mushroom Sauce
\$28 per person



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

All food and beverage is subject to sales taxes & service charge.

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Plated Dinner Menus



Herb Grilled Tenderloin & Crab Cake

Served with Sweet Corn Relish, Roasted Shallot Sauce & Trio Roasted Potatoes
\$65 per person

Filet & Jumbo Shrimp

Petite Filet Seared & Stuffed Jumbo Shrimp with Zinfandel Reduction & Tomato Saffron Sauce
\$60 per person

Tenderloin & Chicken Duo

Sliced Tenderloin of Beef paired with Rosemary Chicken topped with Shallot Sauce
\$58 per person

Salmon & Iron Steak Duo

Seared Salmon with Smoked Corn Vinaigrette paired with Iron Steak topped with Tomato Salsa
\$46 per person

Cider Braised Chicken

Served with Spiced Fuji Apples & Honey Curry Carrots
\$38 per person

London Broil

Grilled Flank Steak with Rosemary Demi Glaze
\$36 per person

Sliced Sirloin

Roasted Sliced Sirloin with Wild Mushroom Ragout
\$36 per person

Wild Mushroom Chicken Supreme

Seared Chicken Breast with a Wild Mushroom Tomato Tarragon Sauce
\$35 per person

Mediterranean Chicken

Chicken with Sun Dried Tomatoes, Artichoke Hearts, Basil, Roasted Garlic & Shallots
\$35 per person

Seared Salmon with White Wine Sauce

Seared Salmon topped with a White Wine Sauce
\$37 per person

Vegetarian Vegetable Purse

Vegetable Purse with Mushrooms, Asiago Cheese, Cous
Cous served with a Red Pepper Sauce
\$33 per person

Vegetarian Stuffed Eggplant

Roasted Eggplant filled with Spinach, Sweet Red Peppers, Shitake Mushrooms, & Mozzarella Cheese topped with a Charred Tomato Relish
\$34 per person

Vegetarian Asiago Cheese Ravioli

Asiago Cheese Ravioli with Pimento, Mushrooms, Tomatoes topped with Pesto Sauce
\$33 per person

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

All food and beverage is subject to sales taxes & service charge.

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Buffet Menus

Traditional Buffet

Please Select One Starter Course:

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

Select Two or Three Entrees:

Fish Entree Options-

Crab Stuffed Flounder with Old Bay Cream
Grilled Mahi Mahi with Charred Pineapple Sauce
Orange Chili Glazed Salmon
Shrimp & Crab Etouffee
Crispy Fried Flounder with Lemon Beurre Blanc & Tartar Sauce

Beef Entree Options-

Slow Roasted Sirloin with Caramelized Shallot Jus
Beef Tenderloin Medallions with Red Wine Jus
Grilled Beef Tournedos with Au Poivre Sauce
Chipotle Roasted Flat Iron Steak with Corn Salsa
Braised Short Ribs Carbonnade (pork)

Chicken Entrees-

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

Vegetarian Entrees-

Gnocchi with Miso Mushroom Cream, Pine Nuts, & Sundried Tomatoes
Thai Red Curry Eggplant with Cashews
Grilled Portobello Stack with Quinos Couscous Blend
Wild Mushroom Ravilio

Select Three Sides:

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



Lunch:

Two Entrees: \$34 per person

Three Entrees: \$38 per person

\$4 per person for each additional entree selection

Dinner:

Two Entrees: \$44 per person

\$4 per person for each additional entree selection

All buffets are served with Chef's Selection of Assorted Desserts, Coffee & Iced Tea.

Traditional buffet required a minimum of 25 people. If your group is less than 25 people, the group will be charged for the minimum of 25 people.

All food & beverage is subject to sales tax & service charge.

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Reception Menus



Stationary Hors d' Oeuvres (All stationary displays serve 50 guests)

DOMESTIC & IMPORTED CHEESE DISPLAY
with Fresh Seasonal Fruit & Berries
\$325 per display

FRESH VEGETABLES DISPLAY
with Garlic or Red Pepper Hummus and Pita Bread
\$360 per display

ANTIPASTO DISPLAY
with Italian Salami and Cheeses, Marinated Mushrooms, Grilled
Vegetables and Chickpea Salad
\$350 per display

MARYLAND CRAB DIP
served with Garlic Crostini
\$415 per display

SPINACH ARTICHOKE DIP
served with Crostini & Tortilla Chips
\$295 per display

BUFFALO CHICKEN DIP
served with Tortilla Chips & Crostini
\$325 per display

Enhancements

Starbucks Brewed Coffee & Tazo Teas
\$53 per gallon

Assorted Soft Drinks
\$3.50 each

Mixed Nuts
\$35 per pound

Bar Mix
\$20 per pound

Pretzels
\$20 per pound

Potato Chips
\$20 per pound

Tortilla Chips
\$20 per pound

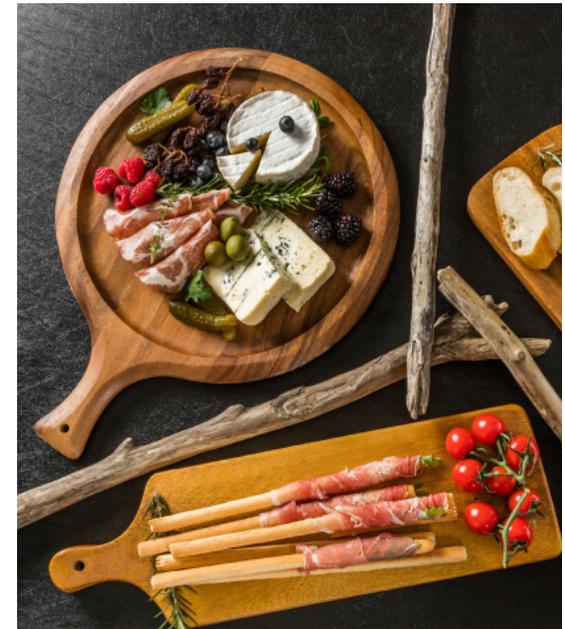
Guacamole
\$33 per quart

Queso
\$25 per quart

Salsa
\$30 per quart

Spinach & Garlic Dip
\$30 per quart

Sun Dried Tomato Dip
\$30 per quart



All food and beverage is subject to sales taxes & service charge.

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Reception Canapes



Minimum 100 pieces per selection
All food and beverage is subject to sales taxes & service charge.

Bartender Fees: We require a bartender for all bars. Bartender fee is \$125 plus applicable taxes. We require one bartender per 75 guests. Bartender Fees are based upon four ho

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Reception Canapes



Steak Tartare with Grain Mustard & Caper on Crostini (B)
\$3.75 each

Teriyaki Beef Satay (B)
\$3.25 each

Roast Beef Pinwheels with Horseradish (B)
\$3.25 each

Mini Reuben Bites (B)
\$2.95 each

Mini Hamburgers (B)
\$3.75 each

Hibachi Beef Skewers (B)
\$3.50 each

Grilled & Marinated Steak Quesadilla Triangle with Pepper Jack (B) \$3.75 each

BBQ Pork Biscuit (B)
\$3.25 each

Lamb Samosa with Lemon Yogurt Sauce
\$3.50 each

Indian Samosa with Spiced Potato & Green Peas (V)
\$2.75 each

Raspberry, Toasted Almond, & Brie Puff (V)
\$3.25 each

Baby Spinach & Artichoke Quiche (V)
\$3.25 each

Four Cheese Macaroni & Cheese Bites (V)
\$2.95 each

Sweet Potato Puff (V)
\$2.95 each

Spanakopita (V)
\$2.85 each

Civeche Mixto (S)
with Marinated Seafood with Lime Juice & Sweet Potato \$3.25 each

Chilled Shrimp with Remoulade (S)
\$3.75 each

Smoked Salmon with Goat Cheese on Brioche (S)
\$3.75 each

Deviled Eggs with Egg Mousse, Chives, Crabmeat,
& Old Bay (S)
\$3.25 each

Scallops wrapped in Bacon (S)
\$3.75 each

Cilantro Salmon Satay (S)
\$4.00 each

Chicken Empanada (C)
\$3 each

Old Bay Chicken Bites (C)
\$2.95 each

Tandoori Chicken Satay (C)
\$3 each

Chicken Fingers with Honey Mustard
Sauce (C) \$2.85 each

Buffalo Wings (C)
with Blue Cheese & Celery Sticks
\$2.75 each

Coconut Shrimp with Pineapple Sauce (S)
\$3.75 each

Lobster Arancini (S)
\$4 each

Mini Crab Cakes (S)
\$5 each

Mushroom Caps Stuffed with Lump Crab
Meat & Fresh Herbs (S)
\$4 each

French Macaroon
\$3.25 each

Mini Cheesecake Assortment
\$3.50 each

Deep Fried Apple Pie Empanada
\$3.25 each

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

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Beverages Host Bar Options



Domestic Beer
\$6 each

Imported Beer
\$6.50 each

Seasonal Craft Beers
Heavy Seas, Flying Dog, Evolution
\$8 each

Name Brand Wine
\$7.50 per glass

Premium Wine
\$9 per glass

Top Shelf Wine
\$12 per glass

Name Brand Mixed Drinks
\$8 each

Premium Brand Mixed Drinks
\$10 each

Top Shelf Mixed Drinks
\$14 each

Soft Drinks
\$3.50 each

Host House Drink Tickets
Applicable towards House Brand Mixed Drinks, Domestic Beer, Import Beer, House Wine or Soft Drinks
\$6.75 each

Enhancements

Champagne Punch
\$50 per gallon

Rum Punch
\$45 per gallon

Mimosas
\$50 per gallon

Whiskey Sour
\$50 per gallon

Fruit Punch (non alcoholic)
\$35 Per Gallon

Lemonade (non alcoholic)
\$35 per gallon



Drink Tickets: All drink tickets are purchased by quantity in advance of the event date. Drink tickets are not refundable once the event has begun. One drink ticket is valid for an alcoholic beverage. One drink ticket is valid for two soft drinks or two bottles of water.

Please contact your catering professional for more information and/or questions.

Bartender Fees: We require a bartender for all bars. Bartender fee is \$125 plus applicable taxes. We require one bartender per 75 guests.

Bartender Fees are based upon four hours of service.

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