Selections for USG

Continental Breakfast

- Fresh cereals
- Juices
- Coffee
- Teas
- Pastries
- Milk
- Yogurt
- Eggs
Selections for USG

BEBEES | Breaks | Lunches | Receptions | Dinners | Beverages | Health Options | AV | Terms and Conditions

THE UNIVERSITIES AT SHADY GROVE
9630 Gudelsky Drive | Rockville | MD 20850
301-738-6059 | www.shadygrove.umd.edu/conference-center

Prices based on 2 hour duration

Enhancements

* Omelet Station | $7.95

Individual assorted cold cereals with

Whole, 2% or Soy Milk | $2.50

Fresh Hot Oatmeal w/Brown Sugar and Raisins | $3.75

Egg, Cheese, Bacon or Sausage Burritos | $5.95

Wrapped Hot Croissant Egg Breakfast Sandwich with Cheese, Bacon or Egg Whites | $5.25

* Requires 2 attendant fees at $75 each

10 person Minimum required on all orders

Associates Continental | $8.95

Fresh Baked Muffins and Bagels with Cream Cheese and Locally Sourced Butter

Sliced Seasonal Fruit Platter

Regular and Decaffeinated Starbucks Coffee

Assorted Tazo Teas, and Assorted Fruit Juices

Bachelors Continental | $9.75

Assorted Breakfast Breads to include: Zucchini, Carrot and Cranberry

Sliced Seasonal Fruit Platter

Individual Assorted Juices

Regular and Decaffeinated Starbucks Coffee

Assorted Tazo Teas, Bottled Water and Assorted Fruit Juices

Masters Continental | $10.50

Artisanal Charcuterie with Brie, Cheddar and Provolone Cheeses, Sliced Baguettes and Mini Croissants, Fruit Preserves, Locally Sourced Butter and Honey

Individual Assorted Low-Fat Yogurts with Low-Fat Granola

Regular and Decaffeinated Starbucks Coffee

Assorted Tazo Teas, Bottled Water and Assorted Fruit Juices
BUFFETS

Faculty Wake Up | $13.50
Fresh Baked Muffins with Locally Sourced Butter
Scrambled Eggs Garnished with Chives and Cheddar Cheese
Home Fried Potatoes with Onions and Peppers
Pork or Turkey Bacon
Fresh Fruit Salad
Regular and Decaffeinated Starbucks Coffee
Assorted Tazo Teas, and Assorted Fruit Juices

The Terrapin Big and Hearty | $14.50
Pancakes Served with Syrup and Locally Sourced Butter
Scrambled Eggs Garnished with Green Onions and Cheddar Cheese
Pork or Turkey Bacon
Home Fried Potatoes with Onions and Peppers
Fresh Sliced Fruit with Plain Yogurt and Granola,
Regular and Decaffeinated Starbucks Coffee
Assorted Tazo Teas, and Assorted Fruit Juices

enhancements | $1.95
Add additional Bacon
(2 pieces per person)
Breaks

Selections for USG

Breaks

Breakfasts | BREAKS | Lunches | Receptions | Dinners | Beverages | Health Options | AV | Terms and Conditions

> morning  > afternoon  > a la carte

DELIGHTS

muffins
juices
nuts
popcorn
pretzels
cakes
soda
You call them breaks, here we call it "recess"
Just because the food is grown up does not mean you have to be!

### Morning Recess

Coffee and Crumbs  | $6.25
---
Coffee Cake with Crumbled Topping  
Regular and Decaffeinated Starbucks Coffee  
Assorted Tazo Teas

The Salisbury Pick me up  | $7.95
---
Fresh Sliced Fruit Display  
Trail / Energy Mix  
Assorted Soda and Bottled Waters  
Regular and Decaffeinated Starbucks Coffee with Assorted Tazo Teas

Campus Bakery Shop  | $9.75
---
Fresh Fruit Mosaic  
Fresh Baked Scones  
Assorted Bagels with Locally Sourced Butter and Plain Cream Cheese  
Assorted Soda and Bottled Waters  
Regular and Decaffeinated Starbucks Coffee with Assorted Tazo Teas

prices based on up to 2 hour duration

10 person Minimum required on all orders
Afternoon Recess

*We all Scream for.... | $4.95

Ice Cream:
Strawberry, Chocolate and French Vanilla Ice Cream
Rainbow Sprinkles
Chocolate Fudge and Caramel Sauce
Chopped Fruit, Mixed Nuts
Shredded Coconut, Whipped Cream
Bottled Water

Ballpark | $6.25

Hot Pretzels with Whole Grain Mustard
Assorted Candy Bars
Individual Bags of Popcorn
Bottled Root Beer
Assorted Soda and Bottled Waters

Crunch & Munch | $4.75

Fried Crispy Pita Chips
Potato Chips
Tortilla Chips
Onion Dip, Hummus and Salsa
Assorted Sodas and Bottled Water

Sweet Surrender | $5.50

To Include:
Sugar, Chocolate Chip, Oatmeal, and Double Chocolate Chip Cookies
Assorted Sodas and Bottled Water
Coffee and Tea Service

Ying and Yang | $4.75

Assorted Nuts
Goldfish Crackers
Dried Fruit
Chocolate Covered Pretzels
Assorted Sodas and Bottled Water

* Enhancements | $4.95

16oz Smoothie Bar:
Banana Strawberry,
Mango Peach,
Blueberry Orange

* Require $75 attendant fee and a 20 person minimum

prices based on up to 2 hour duration

10 person Minimum required on all orders
Morning A La Carte offerings

- Peeled Hard Boiled Eggs with Lava Salt | $14.00 Doz
- Assorted Breakfast Breads | $2.00 Per Person - 12 Person Min
- Assorted Breakfast Pastries & Muffins | $22.00 Doz
- Bagels with Cream Cheese | $19.00 Doz
- Fresh Baked Cinnamon Rolls | $2.50 Per Person - 12 Person Min
- Mini Fresh Baked Scones | $23.50 Doz
- Granola and Nutri-grain Bars | $1.95 Each
- Whole Fruit | $1.75 Each
- Assorted Donuts | $18.00 Doz
- Assorted Glazed and Chocolate Donut Holes | $6.00 Doz
- Individual Greek and Lowfat Yogurts | $3.00 Each
- Individual Fruit Yogurts | $3.50 Each
- Sliced Fresh Fruit - (1) tray serves 15pppl | $33.75

10 person Minimum required on all orders
Afternoon A La Carte offerings

- Fresh Vegetable Crudités with Ranch Dip | $4.50
- International & Domestic Cheese Display | $6.25
- Tri-color Tortilla Chips with Salsa and Guacamole | $4.00
- Potato Chips with French Onion Dip | $2.50
- Fruit Kabobs | $2.85 each
- Assorted Candy Bars | $1.50 each
- Homemade Cookies and Brownies | $18.00 Doz
- Assorted Cookies | $15.00 Doz
- Brownies | $18.00 Doz

A Cooler of Individual Assorted Ice Cream Novelties | $2.25 each

Subject to availability this may include:

- Big Alaska
- Chocolate Éclair
- Strawberry Shortcake
- Non-Fat Vanilla & Chocolate cups
- Vanilla & Strawberry Cups
- Neapolitan Sandwich & Vanilla Sandwiches

10 person Minimum required on all orders
A La Carte Beverages

*Coffee, Decaf & Tea  Service (2) Hour Service | $3.50

Thirst Quenchers:
Lemonade, Iced Tea or Cranberry Punch | $16.75 gallon

Fresh Juices
Orange, Cranberry, Grapefruit & Apple | $15.00 gallon

Aquas Frescas
Strawberry, Watermelon or Cucumber Mint | $18.00 gallon

Assorted Naked Juices
Protein Zone, Blue Machine and Red Machine | $4.25 each

2%, Whole or Soy Milk | $2.30 carafe

Assorted Soft Drinks | $1.75 each

Fruit Juices | $2.00 each

Assorted Energy Drinks (Redbull & Monster) | $4.00 each

Virgin Mojito | $30.00 gallon

*10 person Minimum required on all orders
Selections for USG

Lunch

Breakfasts  Breaks  LUNCHES  Receptions  Dinners  Beverages  Healthy Options  AV  Terms and Conditions

> plated  > buffet  > box

ESSENCE

salads
hamburgers
fish
beef
pasta
desserts
beverages
sandwiches
Plated Lunch

All Plated Lunches Include choice of one Salad, Entree and Dessert. Also Includes:
Fresh-Baked Brioche with Locally Sourced Butter
Coffee Service and Lemonade or Iced Tea.

starters | choose one

House Salad
Mesclun Greens, Romaine Hearts, Carrots, Cucumbers, Peppers and Red Onions Served with Choice of Italian or Ranch Dressing

Greek Style Salad
Diced Tomatoes, Cucumbers and Red Onions Tossed with Romaine Lettuce and Feta Cheese in an Oregano Vinaigrette.

Tossed Caesar Salad
Chopped Romaine Hearts Tossed with Shredded Parmesan Cheese and House Made Croutons in Traditional Caesar Dressing and Garlic Bread

10 person Minimum required on all orders
Selections

**Pulled Pork** | $37.95  
With Housemade BBQ Sauce Served on a Honey Wheat Roll with Coleslaw and Baked Beans

**Grilled Flat Iron Steak** | $42.50  
With Bacon Chives Mashed Potatoes and Fresh Vegetables

**Meatloaf** | $35.75  
With Garlic Mashed Potatoes and Green Beans

**Tuscan Chicken** | $39.00  
Rosemary Garlic Chicken Breast with Orzo Pilaf and Roasted Vegetables

**Dijon Chicken** | $36.25  
Herb Marinated Chicken Breast with Dijon Mustard Sauce, Wild Rice Pilaf and Fresh Vegetables

**Wild Caught Salmon** | MP  
Artichokes, Oven Dried Tomatoes and Fingerling Potato Medley

**Mac & Cheese with Grilled Chicken** | $33.95  
Elbow Pasta Cooked with an Assortment of Cheeses and Topped with Bread Crumbs

**Pasta Manetta** | $32.25  
Penne Pasta Sauteed with Assorted Vegetables, Caramelized Onions and Crumbled Blue Cheese  
Add Chicken | $2.75  
Add Shrimp | $4.00
Vegetarian Lunch Entrees

Mediterranean Ratatouille | $39.00
Braised Baby Vegetable Casserole with Baby Carrots, Artichokes and Mushrooms In a Saffron Broth Served over Basmati Rice

Mushroom Napoleon | $36.00
Grilled Eggplant, Yellow Tomato and Layered with Fresh Mozzarella Served with Pomodoro Sauce and Black Rice

Penne Pasta | $36.00
Diced Tomatoes, Green Onions, Basil Pesto, Feta Cheese and Extra Virgin Olive Oil.

Grilled Vegetable Sandwich | $36.00
Grilled Portobello Mushroom and Roasted Peppers On a Jalapeno Foccacia Bun with Goat Cheese Spread
Lunch Desserts

included in plated lunch menu price

Flourless Chocolate Cake

Seasonal Fruit Tart

Coconut Cake

Pineapple Upside-down Cake

Strawberry Mousse Torte

Chocolate Truffle Torte

Tiramisu
Box Lunches - Maximum total of 3 to be chosen

**Standard | $11.95**

All Sandwiches include: Whole Fruit, Fresh Baked Cookie, and a Bag of Chips

- Ham and Swiss
- Roast Beef and Provolone
- Turkey and Cheddar
- Vegan/ Roasted Vegetable
- Tuna
- Chicken Salad

**Executive Wraps | $13.95**

All Wraps include: Fresh Fruit Salad, Pasta Salad, and a Fresh Baked Cookie.

- Turkey and Brie
- Roast Beef with Provolone and Caramelized Onions
- Hummus and Roasted Vegetables

**Salads | $16.50**

All Salads include: Fresh Fruit Salad, Pasta Salad, and a Fresh Baked Brownie

- Balsamic Roasted Vegetables, Wild Greens and Parmesan Cheese with Tomato-Basil Vinaigrette
- Greek Flank Steak with Feta and Garlic Cucumber Yogurt Dressing
- Chicken Caesar Salad

- Quinoa Salad | $13.50

Kosher - Min of 10 - Chicken Salad | $24.00

All Selections come with an Assorted Soda and Bottled Water Station

10 person Minimum required on all orders
Cold Lunch Buffets

Build Your Own Dagwood | $15.50
Select one Side Salad:
- Mixed Green Salad
- Greek Salad
- Creamy Pasta Salad
- House Roasted Sliced Turkey
- Roast Beef
- Salami
- Ham
- Sliced Cheddar and Swiss Cheese
- Assorted Breads and Rolls

Condiments to include:
- Mayonnaise, Mustard, Lettuce, Tomatoes, Onions and Pickles
- Lays Potato Chips
- Assorted Cookies and Brownies
- Lemonade or Iced Tea & Water

additional salads | $3.00 each
- Macaroni Salad, Potato Salad, Black Bean & Corn Salad or Penne Pasta with Roasted Vegetables

UMBC Sandwich Board | $14.00
House Salad
Choose 3 of the 6 Sandwiches:
- Ham and Swiss
- Croissant Club
- Tuna Salad
- Chicken Salad
- Vegetarian Wrap
- Tomato and Basil Mozzarella
- Lays Potato Chips
- Fresh Baked Cookies and Brownies
- Lemonade or Iced Tea & Water

Wrap it Up | $14.00
Roasted Vegetables with Sun-Dried Tomatoes
Chicken Caesar Wrap
Chicken Salad
Southwestern Turkey
Roast Beef with Horseradish Spread
Pasta Salad
Lays Potato Chips
Fresh Baked Cookies and Brownies
Lemonade or Iced Tea & Water

10 person Minimum required
China is available upon request. Please inquire for pricing
Lunch Buffet
University of Baltimore - The Lost Cities of Gold | $17.95

- Black Bean Corn Salad
- Lime Vinaigrette Seven-Layer Salad
- Chilled Cilantro and Lime Marinated Chicken
- Beef Enchiladas
- Veracruz Rice Ala Mexicana
- Roasted Seasonal Vegetables
- Assorted Cakes
- Fresh-Baked Breads and Locally Sourced Butter
- Lemonade or Iced Tea & Water
- Coffee and Tea Service

Add an entree | $4.50
Chicken or Beef Fajitas with Flour Tortillas

25 person Minimum required  China is available upon request. Please inquire for pricing
Lunch Buffet

Bowie State Mid Term | $23.95

Fresh Grape Tomato, Hearts of Palm and Mozzarella Salad
Pasta Salad with Olives, Peppers, Artichokes, and Pepperoncini, tossed in a house made Vinaigrette
Roasted Vegetable Salad
Sun-Dried Tomato Stuffed Chicken Breast in a Pesto Sauce
Eggplant Parmesan in a Marinara Sauce
Tri-Colored Tortellini in a Creamy Carbonara Sauce
Tiramisu
Fresh-Baked Breads and Locally Sourced Butter
Lemonade or Iced Tea
Coffee and Tea Service

additional entrees | $7.50
Penne Pasta with Bolognese Sauce
Sautéed Chicken Cutlet in a Marsala Sauce
Lasagna

25 person Minimum required
China is available upon request. Please inquire for pricing
Lunch Buffet

The Towson Spring Break | $21.50

Mixed Field Greens with Assorted Dressings
Macaroni Salad
Baked Beans
Corn On The Cob
Tri-Color Tortilla Chips with Salsa De Casa
Home-Made Jalapeno Corn Bread
Hamburgers, Hot Dogs and Chicken Breasts
Tomatoes, Lettuce, Red Onion, Pickles, Pepperoncini and Sweet Relish
Fresh Sliced Seasonal Fruit
Lemonade or Iced Tea & Water

additional selections | $3.00
Assorted Pies
Deconstructed Lunch Salad Buffets - Choose 1

**Greek - Salad Bar | $14.25**
Fresh Romaine, Feta Cheese, Kalamata Olives, Plum Tomatoes, Red Onions and Pepperoncini with a House Made Vinaigrette

**Nicoise - Salad Bar | $14.25**
Nicoise Olives, Green Beans, Hard Boiled Egg Wedges, Potatoes and Cherry Tomatoes with a House Made Vinaigrette

**Cranberry Walnut - Salad Bar | $14.25**
Mesclun Greens, Iceberg Lettuce, Romaine Hearts, Tomatoes, Carrots, Granny Smith Apples, Walnuts, Dried Cranberries and Crumbled Blue Cheese with a Red Wine Vinaigrette

**Pasta Salad Bar | $12.75**
Al Dente Pasta, Assorted Roasted Vegetables, Sun-Dried Tomato Pesto and Parmesan Cheese with Mesclun Greens and Romaine Hearts

**All Salad Buffets Include:**
- Assorted Cookies or Brownies
- Fresh-Baked Breads and Locally Sourced Butter
- Iced Tea or Lemonade, Coffee Service and Water

**enhancements**
- Add Chicken | $2.75
- Add Salmon | $Market Price
- Add Shrimp | $4.50

*25 person Minimum required  China is available upon request. Please inquire for pricing*
## Lunch Buffets for a Students Budget

All Selections Include: House Salad with Ranch and Balsamic Dressings, Iced Tea, Lemonade and Chefs Choice of Dessert

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mac &amp; Cheese With Rustic Breads</td>
<td>$15.00</td>
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<tr>
<td>Eggplant Parmesan With Garlic Bread</td>
<td>$15.00</td>
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<tr>
<td>Cajun Chicken and Pasta</td>
<td>$15.00  - De-constructed Protein add $2.00</td>
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<tr>
<td>Blackened Chicken Strips with Bell Peppers, Rigatoni Pasta and Gorgonzola Cream Sauce</td>
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<tr>
<td>Vegetarian Turmeric Trail</td>
<td>$15.00</td>
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<tr>
<td>Chicken</td>
<td>$17.75</td>
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<tr>
<td>Asian Experience Chicken</td>
<td>$19.00</td>
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<tr>
<td>Beef</td>
<td>$21.00  - De-constructed Protein add $2.00</td>
</tr>
<tr>
<td>Chilled Lo Mein Salad with Chicken or Beef, House Salad with Sesame Vinegar Dressing, and Vegetable Spring Rolls served with Sweet Chili Sauce</td>
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<tr>
<td>Meat or Vegetarian Lasagna (Min of 20 ppl) With Garlic Bread</td>
<td>$15.00</td>
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<tr>
<td>Pizza Party</td>
<td>$19.00</td>
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<tr>
<td>Cheese, Pepperoni, Veggie and Hawaiian <del>16 Inch Pizzas</del></td>
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</tbody>
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* Price based on 2 pieces per person

* 10 person Minimum required

China is available upon request. Please inquire for pricing.
Reception

Breakfasts  Breaks  Lunches  RECEPTIONS  Dinners  Beverages  Healthy options  AV  Terms and Conditions

ESSENCE

canapés  
shrimp  
wraps  
sushi  
bruschetta  
tenderloin  
dim sum  
oysters  
cheese
**Selections for USG**

- **Breakfasts**
- **Breaks**
- **Lunches**
- **RECEPTIONS**
- **Dinners**
- **Beverages**
- **Healthy Options**
- **AV**
- **Terms and Conditions**

(Pricing is Per Piece with a Minimum of 25 Pieces Per Item)

- **Traditional** | $2.25
  - Asian Vegetable Spring Roll with Sweet Chili Sauce
  - Chicken Tenders
  - Assorted Quiches
  - Boursin & Spinach Stuffed Mushrooms
  - Spinach and Feta Spanakopita
  - Chicken or Vegetable Quesadillas with Salsa and Sour Cream
  - Tomato Basil Bruschetta with Balsamic Vinegar
  - Mozzarella Sticks

- **Specialty** | $2.95
  - Parmesan Artichoke Hearts
  - Spinach and Feta Empanadas with Dill Sour Cream
  - Beef Empanadas with Avocado Poblano Sauce
  - Scallops Wrapped In Bacon
  - Potato Skins

- **Signature** | $3.95
  - Peppercorn Melange-Crusted Beef Tenderloin
  - Coconut Shrimp with Mango Chutney
  - Chicken Skewers
  - Chinese Chicken Salad in a Crisp Wonton Cup
  - Maryland Crab Cakes

Cold Hors d’Oeuvres can be Butler Passed at an Additional Fee. For Quality of Presentation and Proper Serving Temperature, Butler Passing of Hot Hors d’Oeuvres is Not Recommended.

China is available upon request. Please inquire for pricing.
**Reception Displays**

Farmers Market | $3.50
Assorted Fresh Vegetables Served with Assorted Dips

International and Domestic Cheese Board | $6.00
Garnished with Fresh Fruit and Served with Bread and Crackers

Crispy Pita Dip | $3.50
Served with your choice of Sun-Dried Tomato Pesto, Lemon Tahini or Hummus

Brie en Croute | $5.75
Dried Cranberries and Candied Pecans with your choice of Apricot or Raspberry Jam

Antipasto | $8.50
Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, Olives, Sun-Dried Tomato, Roasted Peppers and White Bean Dip with Toasted Focaccia

Middle Eastern Platter | $8.50
Hummus, Lemon Tahini, Tzatziki, Feta Cheese, Tomatoes, Greek Olives and Toasted Pita Points

Meatball Bar | $8.50 Choice Of Two:
Turkey Meatballs with Stuffing
Bourbon Glazed Backyard Meatballs
Classic Italian Bocce Ball

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**Bruschetta Bar** | $6.50 Choice Of Three:
Assorted Toasted Baguette Slices Topped With:
- Tomato-Basil
- Sun-Dried Tomato
- Gorgonzola
- Roasted Red Pepper Tapenade
- Kalamata Olive Tapenade

**Assorted Mini Sandwiches** | $33.00 Dozen
Choice Of Three:
- Roasted Vegetable With Sun-Dried Tomato Spread
- Turkey with Cranberry Relish
- Ham with Honey Mustard
- Roast Beef with Boursin Cheese Spread
- Tarragon Chicken Salad

China is available upon request. Please inquire for pricing.
*Carving Stations

Beef Tenderloin serves 25  |  $295.00
With Rolls, Horseradish Cream and
Peppercorn Sauces

Roasted Prime Rib serves 40  |  $550.00
With Rolls, Assorted Mustards and Horseradish

Blackened Pork Loin Serves 30  |  $325.00
With Rolls and Creole Mustard Sauce

Honey-Baked Ham Serves 40  |  $275.00
With Rolls, Honey Mustard and Herb Mayonnaise

Whole Roasted Turkey serves 40  |  $225.00 With
Rolls and Cranberry Sauce

All Carving Stations are designed to accompany Hot or Cold Hors d’Oeuvres.
Stations are priced per person based on One Hour of service (25 Person Minimum).

*All Action and Carving Stations are Chef Attended - One Chef Required per 100 Guests

Fee of $150.00 per Chef to Apply

China is available upon request. Please inquire for pricing.
## Reception Stations

### Mediterranean Street fare | $37.95

(20 person minimum)

- Zhatar Chicken Breast
- Lamb Meatballs
- Falafel
- Lebanese Spiced Beef

Choose your Toppings:

(20 person minimum)

- Tabbouleh
- Kalamata Olives
- Marinated Feta
- Tomato and Onion Salad
- Pickled Onions
- Cucumber with Lemon Olive Oil
- Cabbage Slaw
- Pickled Peppers

Choose 2 Spreads:

- Roasted Garlic Hummus
- Red Pepper Hummus
- Baba Ganoush
- Tzatziki

Served with Pita Flats, Brown Rice, Pitchers of Iced Tea and Water.

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### Asian Station | $31.95

(20 person minimum)

- Sushi with Wasabi and Pickled Ginger
- Tuna On A Rice Cracker with Seaweed Salad & Assorted Steamed Dim Sum
- Peking Duck Pancake with Assorted Dipping Sauces

### Mac & Cheese | $24.00

(20 person minimum)

With Choice of 5 ingredients:
- Broccoli, Carrots, Green Onions, Red Onions, Zucchini, Yellow Squash, Roasted Red Peppers, Ham, Diced Chicken, Bacon or Spicy Sausage

Enhancements | $2.00
- Grilled Shrimp

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China is available upon request. Please inquire for pricing.
Selections for USG

Dinner

FLAVOR
- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages
Appetizers

Pecan-Crusted Crab Cakes | $2.95
With Mango Slaw and Chipotle-Lime Aioli

Grilled Vegetable and Mozzarella Napoleon | $2.95
With Pepper and Basil Olive Oil

Poached Shrimp Cocktail | $2.95
With Classic Cocktail Sauce

Wild Mushroom Ravioli | $3.95
With Charred Tomato Compote and Gorgonzola Cream Sauce

enhancements | $4.50 each
Sorbets: Raspberry, Lemon or Mango
Salads | select one
All Plated Dinners Include choice of one Salad, and Dessert. 
Also Includes: Fresh-Baked Brioche with Locally Sourced Butter 
Coffee Service and Lemonade or Iced Tea.

Traditional Caesar Salad with Pesto Parmesan Crouton

Organic Farm Greens and Endive with Red Wine Poached Pear and Maytag Blue Cheese

Iceberg Wedge with Blue Cheese Dressing, Cherry Tomatoes and Bacon

University Salad Baby Mixed Greens, Enoki Mushrooms and Cherry Tomatoes With Balsamic Dressing

Vine-Ripened Grape Tomato with Fresh Mozzarella and Arugula Salad

Roasted Beet Salad with Goat Cheese, Seasonal Lettuce and Sherry Shallot Vinaigrette Tangle of Baby Greens

Soups
French Onion | $ 3.50
Maryland Crab | $ 4.00
Lobster Bisque | $ 4.00
Entrees  |  select one
included in menu price

Chicken Marsala Rustica  |  $54.95
Boneless Chicken Breast and Sliced Mushrooms Sautéed In Marsala Wine with Rosemary-Roasted Potatoes and Balsamic-Glazed Vegetables

Chicken Roulade with Baby Spinach  |  $54.95
Fontina Cheese, Roasted Peppers, Asparagus with Roasted Beets Paired with Herb Infused Orzo

Marinated And Grilled Skirt Steak  |  $54.95
With Lime-Chipotle Sauce and Served With Garlic Mashed Potatoes and Seasonal Vegetables

Roast Prime Rib  |  $54.95
With Prime Rib Au Jus, Roasted Yukon Gold Potatoes and Green Beans

Teriyaki-Glazed Wild Salmon  |  $59.95
With Jasmine Jeweled Rice and Vegetable Kabobs

Tuscan Seared Tilapia  |  $54.95
With Tomato-Caper Sauce, Served with Roasted Diced Vegetables Tossed In Balsamic Reduction and Polenta Cakes

Inner Harbor Crab Cakes  |  $54.95
With Roasted Red Pepper Remoulade, Corn and Onion Custard, and Pineapple-Fennel Slaw

8 ounce Pepper-Crusted Beef Tenderloin  |  $65.95
With Twice Baked Potato, Assorted Baby Vegetables, Port Wine Sauce and Bearnaise Sauce

Three Jumbo Shrimp  |  $3.50
Half Grilled Maine Lobster  |  $ MP
Vegetarian Entrees | select one

Mediterranean Vegetables | $49.95
Braised Baby Vegetable Casserole with Baby Carrots, Artichokes and Mushrooms in a Saffron Broth served over Basmati Rice

Roasted Root Vegetable Risotto | $49.00
With Asparagus Sauce and Red Pepper Oil

Wild Mushroom Ravioli | $49.00
Garden Vegetable Broth, Micro Basil Garnish

Split Entrees | select one

Petite Filet Mignon and Maryland Crabcake | $59.50
Pan Seared Filet, Lava Salt and Cracked Black Pepper Paired with Crabcake, Bearnaise Sauce served with Asparagus and Tri-color Potato Hash

Roasted Tenderloin of Beef and Chicken Marsala | $64.95

Asian Chicken and Sweet Chile Fire Cracker Shrimp | $64.95
Ponzu Glazed Breast of Chicken paired with Spicy Gulf Shrimp served with Jasmine Rice, Sweet Bok Choy Sauce

Stuffed Chicken and Grilled Salmon | $62.95
Stuffed Chicken, Mushrooms, Fresh Herbs paired with Herb Dusted Grilled Salmon. With Risotto and Grilled Asparagus

Grilled Ahi Tuna and Pan-Roasted Baby Lamb Chops | $67.95
Grilled Ahi Tuna With A Wasabi Soy Ginger Sauce And Roasted Lamb With A Mint Demi Glaze Sauce Served With Wild Rice And Vegetable Medley

10 person Minimum required on all orders

All Plated Selections Served on China
Desserts | select one
included in menu price

- Individual Apple Crumb Tart with Cream Anglaise
- Chocolate Volcano
- Individual Chocolate Mousse Tower with Seasonal Berries
- Crème Brûlée
- Tiramisu with Coffee Sauce
- Strawberry Mousse Tower
- Fruit Napoleon
- Lemon Curd Tart
- Angel Fruit Cake
Dinner Buffet
East Meets West | $50.95

Spinach Salad with Smoked Duck, Enoki Mushrooms, Fresh Berries, Eggs, Black Sesame Seeds with A Raspberry Vinaigrette

Baby Mix Greens with Red And Yellow Tomatoes, Sliced Mozzarella and a Balsamic Vinaigrette

Somen Noodles with Sesame and Hoisin Sauce

Sautéed Red Snapper with a Chipotle Sauce, Sun-Dried Tomato Infused Olive Oil and Basmati Rice

Roasted Chicken Breast with Wild Mushroom Ragout

Beef Tenderloin with an Herb Infused Red Wine Sauce

Assorted Fresh Seasonal Vegetables

Creamy Gratin Potatoes

Assorted Bread and Rolls

Chef’s Choice of Assorted Dessert

Lemonade or Iced Tea

Coffee and Tea Service
Dinner Buffet

University of Maryland Eastern Shore - Mediterranean Fare | $38

Choose 3 Proteins
- Zahatar Chicken Breast
- Lamb Meatballs
- Falafel
- Lebanese Spiced Beef

Choose 2 Spreads
- Roasted Garlic Hummus
- Red Pepper Hummus
- Baba Ganoush
- Tzatziki

Choose 5 of your toppings
- Tabbouleh
- Kalamata Olives
- Marinated Feta
- Tomato and Onion Salad
- Pickled Onions
- Cucumber with Lemon Olive Oil
- Cabbage Slaw
- Pickled Peppers

Served with:
- Pita Flats
- Brown Rice
- Lemonade or Iced Tea
- Water
- Chef’s Choice of Assorted Desserts
- Coffee And Tea Service
Make Your Own Buffet
University of Maryland University College- Make your own | $51.95

**Starter - Choose 2**
- Mixed Greens Salad, Grape Tomato, Carrot, Cucumbers with Ranch Dressing
- Spinach Salad, Grape Tomatoes, Cucumber, Red Onion, Dried Cranberries with Balsamic Vinaigrette
- Caesar Salad, Hearts Of Romaine, Garlic Croutons, Parmesan Cheese with Caesar Dressing
- Seasonal Sliced Fruit Display

**Entrees- Choose 2**
- Pan Seared Chicken with Mushroom Marsala Sauce
- Roasted Pork Tenderloin with Sage Gravy
- Marinated Flank Steak with Jack Daniel’s Sauce
- Vegetable Lasagna
- Teriyaki Glazed Salmon

**Starch / Vegetable Choose 2**
- Sautéed Vegetable Medley
- Haricot Verts and Carrots
- Garlic Broccoli
- Roasted Fingerling Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Jasmine Rice
- Garlic Whipped Potatoes

**Desserts- Choose 2**
- Tiramisu
- Chocolate Cake
- Red Velvet Cake
- Carrot Cake
- Coffee And Tea Service

25 person Minimum required
China is available upon request. Please inquire for pricing
Beverage Selections for USG

Enjoy
- martinis
- champagne
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

Breakfasts | Breaks | Lunches | Receptions | Dinners | BEVERAGES | Healthy options | AV | Terms and Conditions
# Types of Bars

- **Hosted Beer and Wine**
  - Domestic Beers | $5.25
    - Budweiser
    - Bud Light
    - Miller
    - Miller Light
    - Coors Light
  - Imported | $5.75
    - Heineken
    - Amstel Light

- **Bottled Water and Soda** | $4

- **House Wines** | $32.00
  - Mirassou Chardonnay (CA) 2012
  - Kendal J Reserve Sauvignon Blanc (CA) 2012
  - Edna Valley Merlot (CA) 2011
  - Edna Valley Cabernet Sauvignon (CA)

- **Premium Host Bar Offerings** | $7.25
  - Smirnoff
  - Captain Morgan
  - Beefeater
  - Seagrams Seven
  - Jack Daniels
  - Bacardi Sauza Gold

- **Top Shelf Host Bar** | $7.75
  - Skyy
  - Mount Gay
  - Johnnie Walker Red
  - Crown Royal
  - Gentleman Jack
  - Jose Cuervo Gold

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All Bars require a 4 hour Minimum.

- **Top Shelf Wines** | $39.00
  - Clos Du Bois Reserve Chardonnay (CA) 2012
  - Kim Crawford Sauvignon Blanc (NZ) 2013
  - William Hill Merlot (CA) 2012
  - Louis Martini Cabernet Sauvignon (CA) 2012

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at $125 each. All Cash Bars incur a Bartender and Cashier Fee at $125 each. Cash Bars require 50% in Guest Revenue (based on $6 average drink).
Hosted Package Bars - Per Person

**Beer and Wine Bar**
- House wines
- Domestic beers
- Imported
- Soft drinks
- Bottled waters

1 hour | $9
additional hours | $5

**Premium Liquors**
- House wines
- Domestic beers
- Imported
- Soft drinks
- Bottled waters

1 hour | $14
additional hours | $7

**Top Shelf Liquors**
- Top shelf wines
- Domestic beers
- Imported
- Soft drinks
- Bottled waters

1 hour | $16
additional hours | $8

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All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at $125 each. All Cash Bars incur a Bartender and Cashier Fee at $125 each. Cash Bars require 50% in Guest Revenue (based on 1 $6 average drink)
Champagne
Gloria Ferrer, Blanc de Noirs, Sonoma Piper | $28
Heidsieck, Brut, France | $42

Enchancements
Champagne Fruit Punch | $70 Gallon
Caribbean Rum Punch | $75 Gallon
Shady Grove Margaritas | $75 Gallon
Sangria | $75 Gallon
Non-Alcoholic Fruit Punch | $22
### Specialty Bars

**Martini Madness | $8.50**

This specialty Bar Includes:
- Absolut Citron and Mandarin Vodkas
- Ketel One Vodka
- Skyy Vodka
- Tanqueray Gin
- Bombay Sapphire Gin

### Maryland / Delaware Local Beers and Wines

**Experience your Local Flavors**
- Dogfish Head Indian Brown Ale | $6.75
- Doggie Style Pale Ale | $6.75
- Rams Head IPA | $6.75
- Linganore White Raven 2012 | $32
- Boordy Petit Cabernet 2012 | $32

**Bottled Water or Soda | $4**
Selections for USG

Healthy

Breakfasts
Breaks
Lunches
Receptions
Dinners
Beverages
HEALTHY OPTIONS
AV
Terms and Conditions

SMART

granola
yogurt
nuts
salad
fruit
salmon
vegetables
pita
Low Fat & Low Cholesterol

Bowl of Fresh Seasonal Fruit And Berries (low fat)  |  $4.50

Bowl Of Oatmeal (low cholesterol)  |  $4.50 With Fresh Berries

*Smoothies (low fat)  |  $4
6oz Smoothie Bar to include:
Banana Strawberry, Mango Peach, Blueberry Orange

Fruit Kabob (low fat)  |  $2.50
Whole Fruit (low fat)  |  $1.50
Kashi Protein & Fiber Bar (low cholesterol)  |  $2.50

*Requires $75 attendant fee

University of Baltimore - Mom's Continental Breakfast  |  $8

Like your Mom always said "It's good for you!"

Date Nut, Banana Nut & Zucchini Bread
Individual Low Fat Yogurts
Seasonal Diced Fruit with Low-Fat Granola
Fresh Orange, and Grapefruit Juice
Coffee and Tea Service
Lunch and Dinner - Plated
low cholesterol/low fat & carb conscious

Appetizers

Asparagus Salad (Seasonal) | $4.50
With Shaved Fennel, Pecorino and Lemon-Basil Vinaigrette

Seared Ahi Tuna | $MP
With Papaya Salad and Sweet Lime Chili Sauce

Entrees

Nicoise Salad with Grilled Shrimp | $33 / $52

Pan-Seared Alaska Halibut | $MP
With Brown Rice, Asparagus and Lump Crab Vinaigrette

Seared Grouper With Tomato Fumet | $MP
With Steamed Vegetables and Brown Rice

Prosciutto-Wrapped Pork Loin | $38 / $51
With Cauliflower Mash, Kalamata Olive Sauce and Steamed Vegetables

Miso-Grilled Flat Iron Steak | $37 / $49
With Gingered Shiitake Mushrooms, Soy Mustard Sauce and Assorted Vegetables
Technology

Selections for USG

FLAWLESS

lights
camera
action
Miscellaneous AV Equipment

- Pipe and drape: $100 per 12 foot section
- Laser pointer: $50 per day
- Flipchart with markers: $35 per day
- Post-it flipcharts: $60 per day
- Speakerphone: $125 per day

- Easel: $10 per day
- AV roll cart: $20 per day

AV Technicians | $50.00 per hour
4 hour minimum required

- Mon- Friday 7am – 6pm: $50
- Evenings / Weekends: $80
## Microphones

- Table, Podium or Floor mic with Mixer: $50 per day
- each additional mic: $35 per day
- Wired lavaliere mic: $50 per day
- Gooseneck mic: $50 per day

- Wireless Lavalier or Hand held mic: $75 per day
- Podium and mic: $75 per day

## Audio

- Cassette player and recorder: $75 per day
- 5-disc CD player: $75 per day
- 4-8 channel mixer: $50 per day
## AV Packages

**LCD Support Package | $175 per day**
This package is suitable for meetings if you choose to provide your own projector.
Includes:
- An AV Cart for your LCD projector & laptop
- 10ft Dressed Screen
- Extension cord and power strip
- Audio Visual Technician will assist you in connecting your laptop and projector at the start of your meeting

**LCD Projector Package | $400 per day**
This Package Is Suitable For All Computer-Generated Presentations Of Any Size Ensuring A Crisp, Clean Image.
Includes:
- XGA Resolution LCD Projector
- Audiovisual Roll-Cart
- Projection Screen Maximized To Fit Room Size
- Extension Cords

**JBL Audio Support Package | $400 per day**
This Package Is Designed For Groups With 50 Attendees Or More To Ensure A Full Range Of Sound.
Includes:
- (2) 250-Watt JBL Speakers On Stands
- CD Player With Walk-In Music
- 4-Channel Mixer
- Extension Cords & Cables

**Classroom Technology Package | $250 per day**
This package is available when a smart classroom is confirmed. This package includes:
- A Ceiling Projector, Dropdown Screen, House Sound and a DVD Player
Audio Web Conference Support Package | $400 per day
This Package Includes:
(1) Laptop
(1) Laptop (Backup)
(2) LAN Internet Connections (Program/Backup)
(1) Gentner - If Needed
(1) Audio Mixer
(1) Video/Audio Tech
(1) Podium With Mic
(-) Associated Cabling And All Cords
DOES NOT INCLUDE
Web Conferencing Software Platform. For Example, Webex, Go-To Meetings, Join.Me

Video Web Conferencing Package | $650 per day
This Package Includes:
(1) Video Recorder On Tripod
(2) Laptop (1 for Backup)
(2) LAN Internet Connections (Program/Backup)
(1) Gentner - If Needed
(1) Audio Mixer
(1) Video/Audio Tech
(1) Podium With Mic
(-) Associated Cabling And All Cords
DOES NOT INCLUDE
Web Conferencing Software Platform. For Example, Webex, Go-To Meetings, Join.Me
Food and Beverage Policies

Please make your reservations for catered events through the academic year at Universities at Shady Grove with the Events Office at 301.738.6059. In order to serve you better, and to avoid a late service charge, we ask that you make arrangements for luncheons and dinners at least five days prior to the event.

Coffee service and beverage set-up requests must be received no later than 3 business days prior to the function.

Prices are subject to change with market fluctuations and may be confirmed 90 days prior to your function.

Guarantee

We ask that you give us a final attendance number at least 3 Business days prior to your function so that we may make final arrangements.

For your convenience, we will be prepared to serve 5% over the guaranteed number. If no final guarantee is received, we will consider the number indicated on the original booking forms to be the correct and guaranteed number of guests. The guarantee is not subject to reduction after 72 hours.

Final guarantees must be submitted directly to the Events Office at 301.738.6059

Loss Prevention

USG is not responsible for any items left in any meeting rooms before, during or after any function.

Meeting Space Allotment

USG reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your event. USG may assign suitable charges for any extraordinary room setups; electrical requirements and/or substantial room set changes from the original Banquet Event Order within 24 hours of the function.

Any signs, decorations or other items displayed must be of professional quality and have prior approval of your Event Manager. USG may assess charges for decorations, banners, dance floor, risers, or other equipment not contained within the equipment inventory. Additional charges will be assessed if greater than reasonable cleanup is required after the function.
Cancellations

Cancellations for Food must be made within a reasonable time, and no later than 72 hours prior to the function. Orders canceled outside of 72 hours may be subject to food and labor cost incurred by the contracted Catering company (CulinArt).

A minimum of 50% service charge is assessed if cancellations are made after the cut-off period.

Packages

Packages for your event may be delivered no earlier than five (5) business days prior to the function. A handling charge of $2 per box will be assessed and added to your account.

Staffing

Our professional service staff is available to replenish buffets, pass hors d’oeuvres or serve plated meals at your event. Our Event Department will determine your staffing needs based on the size, style and logistics of your event. Staffing is charged at $30/hour for a minimum of 4 hours.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by Maryland State Liquor Board. The Universities at Shady Grove is responsible for the administration of these regulations; therefore, it is our policy that no alcohol beverage(s) be brought into the campus for a banquet function.

Service and Rentals

All price quotes are for disposable service unless otherwise noted.

A variety of tablecloths and napkins can be arranged to give your event a more elegant appearance. If you need linen for guest or conference tables for receptions, breaks, boxed meals or lunch/dinner tables, there will be an additional charge. Skirting for tables is $10.00 per table. Additional charges will apply for specialty liners. Compostable products will be provided with orders unless otherwise requested.