Creations for USG by CulinArt

Breakfasts    Breaks    Lunches    Receptions    Dinners    Beverages    Health Options    AV    Terms and Conditions

The Universities
AT SHADY GROVE

9630 Gudelsky Drive Rockville, MD 20850

http://www.shadygrove.umd.edu/conference-center
Selections for USG

Continental Breakfast

- FRESH cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

BUFFETS Breaks Lunches Receptions Dinners Beverages Health Options AV Terms and Conditions

> buffets

home
Selections for USG

Bakery Basics: continental breakfasts

**Associates Continental | $8.95**
- Fresh Baked Muffins and Bagels with Cream Cheese and Locally Whipped Butter
- Sliced Seasonal Fruit Platter
- Regular and Decaffeinated Starbucks Coffee
- Assorted Tazo Teas, and Assorted Fruit Juices

**Bachelors Continental | $9.75**
- Assorted Breakfast Breads May 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, Whipped Butter and Honey
- Vanilla Yogurt with Low-Fat Granola
- Regular and Decaffeinated Starbucks Coffee
- Assorted Tazo Teas, Bottled Water and Assorted Fruit Juices

**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

Prices based on 2 hour duration

10 person Minimum required on all orders
BUFFETS

Faculty Wake Up | $13.50
Fresh Baked Muffins with Whipped 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 with Whipped Butter
Scrambled Eggs Garnished with Green Onions and Cheddar Cheese
Pork or Turkey Bacon
Home Fried Potatoes with Onions and Peppers
Fresh Sliced Fruit, Vanilla 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)
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 Whipped 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
Peanuts
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 | $6.75
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
Morning A La Carte offerings

Peeled Hard Boiled Eggs with Kosher 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
Fresh Baked Assorted 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 | $4.00 Doz
Individual Greek and Lowfat Yogurts | $3.00 Each
Individual Fruit Yogurts | $3.50 Each
Sliced Fresh Fruit - (1) tray serves 15ppl | $33.75
Vanilla Yogurt with Granola | $3.50 Per Person

10 person Minimum required on all orders
Selections for USG

Breakfasts | BREAKS | Lunches | Receptions | Dinners | Beverages | Healthy options | AV | Terms and Conditions

> morning       > afternoon       > a la carte

Afternoon A La Carte offerings

- Assorted Fresh Vegetables Served with Assorted Dips | $4.50
- International & Domestic Cheese Display Garnished with Fresh Fruit and Served with Bread and Crackers | $6.00
- 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
- International & Domestic Cheese Display Garnished with Fresh Fruit and Served with Bread and Crackers | $6.00
- 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:
- Chocolate Éclair
- Strawberry Shortcake
- Non-Fat Vanilla & Chocolate cups
- Vanilla & Strawberry Cups
- Neapolitan Sandwich & Vanilla Sandwiches
- An assortment of Non Dairy Italian Ice

Cinnamon and Sugar-Dusted Churros | $2.95
Assorted Mini Cupcakes | $24.00 Doz
Individual Bags of Popcorn | $1.95 each

10 person Minimum required on all orders
A La Carte Beverages

*Starbucks Coffee, Decaf & Tea  Service (2Hr)  |  $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

Bottled Water  |  $1.75 each

Citrus Infused Water  |  $8.50 gallon

*10 person Minimum required on all orders
Lunch

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

All Plated Selections Served on China

> plated > buffet > box
## 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 |

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10 person Minimum required on all orders
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 - list provided upon request

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
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Select one Side Salad:
- Mixed Green Salad
- Greek Salad
- Creamy Pasta Salad

House Roasted Sliced Turkey Roast Beef
- Tuna
- 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
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- Macaroni Salad, Potato Salad, Black Bean & Corn
- Salad or Penne Pasta with Roasted Vegetables

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**UMBC Sandwich Board** | $14.00
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**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
---
Choose 3 of the 6 Wraps:

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

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10 person Minimum required

China is available upon request. Please inquire for pricing.
Lunch Buffet
University of Baltimore - The Lost Cities of Gold | $17.00

Black Bean Corn Salad
Lime Vinaigrette Seven-Layer Salad
Tortilla Chips
Chilled Cilantro and Lime Marinated Chicken
Cheese Enchiladas
Veracruz Rice Ala Mexicana
Roasted Seasonal Vegetables
Assorted Cakes
Lemonade or Iced Tea & Water

Add an entree | $4.50
Chicken or Beef Fajitas with Flour Tortillas
Lunch Buffet
Bowie State Mid Term  |  $23.00

- Fresh Grape Tomato, Hearts of Palm and Mozzarella Salad
- Mixed Field Greens with Assorted Dressings
- Roasted Vegetable Salad
- Sun-Dried Tomato Stuffed Chicken Breast in a Balsamic Glaze
- 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

additional entrees  |  $7.50

- Penne Pasta with Bolognese Sauce
- Sautéed Chicken Cutlet in a Marsala Sauce
- Lasagna
The Towson Spring Break | $21.50

Mixed Field Greens with Assorted Dressings
Macaroni Salad
Baked Beans
Corn On The Cob
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 Whipped Butter
- Iced Tea or Lemonade 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

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<tr>
<th>Lunch</th>
<th>Price</th>
<th>Notes</th>
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<tr>
<td>Mac &amp; Cheese</td>
<td>$15.00</td>
<td>With Rustic Breads</td>
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<tr>
<td>Eggplant Parmesan</td>
<td>$15.00</td>
<td>With Garlic Bread</td>
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<tr>
<td>Meat or Vegetarian Lasagna</td>
<td>$15.00</td>
<td>(Min of 20ppl) With Garlic Bread</td>
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<tr>
<td>De-constructed Cajun Chicken and Pasta</td>
<td>$17.00</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>
<td>Chicken</td>
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<tr>
<td>Rice, Carrots, Peas, Potatoes, Green Beans, and Onions, Seasoned In Turmeric and Topped with Hard Boiled Eggs with Naan and a Kakadi Kosumalli (Cucumber Lentil Salad) and Pal Payasam (Rice Pudding with Raisins) For Dessert</td>
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<tr>
<td>De-constructed Asian Experience Chicken</td>
<td>$21.00</td>
<td>Beef</td>
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<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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* Price based on 2 pieces per person
### Selections for USG

#### Reception

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#### 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
- 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
- Chicken Skewers
- Potato Skins

### Signature | $3.95
- Peppercorn Melange-Crusted Beef Tenderloin
- Coconut Shrimp with Mango Chutney
- Scallops Wrapped In Bacon
- 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 | $4.50
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 Tapenade, 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

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

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

Mediterranean Street fare  |  $37.95
(20 person minimum)
(select 3)
Zhatar Chicken Breast
Lamb Meatballs
Falafel
Lebanese Spiced Beef
Choose your Toppings:
(select 5)
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, Iced Tea and Water.

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

Breakfasts  Breaks  Lunches  Receptions  DINNERS  Beverages  Healthy options  AV  Terms and Conditions

Selections for USG

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

 enhacements  |  $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 Whipped
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
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|  $ 5.75
Lobster Bisque |  $ 4.00

10 person Minimum required on all orders
All Plated Selections Served on China
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 a Balsamic Reduction and Polenta Cakes

Three Jumbo Shrimp | $3.50
Half Grilled Maine Lobster | $ MP

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

10 person Minimum required on all orders

All Plated Selections Served on China
Vegetarian Entrees

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

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

Chicken and Grilled Salmon | $62.95
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

All Plated Selections Served on China

10 person Minimum required on all orders
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 | $67.00

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

50 person Minimum required

China is available upon request. Please inquire for pricing
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

25 person Minimum required
China is available upon request. Please inquire for pricing
Make Your Own Buffet

University of Maryland University College - Make your own | $53.00

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

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

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

Desserts - Choose 2
Tiramisu
Chocolate Cake
Red Velvet Cake
Carrot Cake
Lemonade or Iced Tea

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

ENJOY

martinis
champagne
margarita
red wine
white wine
tonics
beer
non-alcoholic
### Types of Bars

<table>
<thead>
<tr>
<th>Hosted Beer and Wine</th>
<th>Premium Host Bar Offerings</th>
<th>Top Shelf Host Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Domestic Beers</strong></td>
<td>Smirnoff</td>
<td>Skyy</td>
</tr>
<tr>
<td>$5.25</td>
<td>Captain Morgan</td>
<td>Mount Gay</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Beefeater</td>
<td>Johnnie Walker</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Seagars Seven</td>
<td>Red</td>
</tr>
<tr>
<td>Miller</td>
<td>Jack Daniels</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Miller Light</td>
<td>Bacardi Sauza Gold</td>
<td>Gentlemen Jack</td>
</tr>
<tr>
<td>Coors Light</td>
<td></td>
<td>Jose Cuervo Gold</td>
</tr>
</tbody>
</table>

| **Imported**         |                           |                   |
| $5.75                |                           |                   |
| Heineken             |                           |                   |
| Amstel Light         |                           |                   |

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

| **House Wines**         | **Top Shelf Wines**     |
| $32.00                  | $39.00                  |
| Mirassou Chardonnay (CA) | Clos Du Bois Reserve Chardonnay (CA) 2012 |
| 2012                    | 2012                    |
| Kendal J Reserve Sauvignon Blanc (CA) 2012 | Kim Crawford Sauvignon Blanc (NZ) 2013 |
| Edna Valley Merlot (CA) 2011 | William Hill Merlot (CA) 2012 |
| Edna Valley Cabernet Sauvignon (CA) | 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 a $6 average drink).
### Hosted Package Bars - Per Person

<table>
<thead>
<tr>
<th></th>
<th>Beer and Wine Bar</th>
<th>Premium Liquors</th>
<th>Top Shelf Liquors</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>House wines</td>
<td>House wines</td>
<td>Top shelf wines</td>
</tr>
<tr>
<td></td>
<td>Domestic beers</td>
<td>Domestic beers</td>
<td>Domestic beers</td>
</tr>
<tr>
<td></td>
<td>Imported</td>
<td>Imported</td>
<td>Imported</td>
</tr>
<tr>
<td></td>
<td>Soft drinks</td>
<td>Soft drinks</td>
<td>Soft drinks</td>
</tr>
<tr>
<td></td>
<td>Bottled waters</td>
<td>Bottled waters</td>
<td>Bottled waters</td>
</tr>
<tr>
<td>1 hour</td>
<td>$9</td>
<td>1 hour</td>
<td>$14</td>
</tr>
<tr>
<td>additional hours</td>
<td>$5</td>
<td>additional hours</td>
<td>$7</td>
</tr>
<tr>
<td></td>
<td>1 hour</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>$16</td>
<td>additional hours</td>
<td>$8</td>
</tr>
<tr>
<td></td>
<td>additional hours</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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 a $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

Experience your favorite variation or create one with your group’s name!
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)  |  $4.595
With Fresh Berries

*Smoothies (low fat)  |  $4.95
6oz Smoothie Bar to include:
Banana Strawberry, Mango Peach, Blueberry
Orange

Fruit Kabob (low fat)  |  $2.85
Whole Fruit (low fat)  |  $1.75
Kashi Protein & Fiber Bar (low cholesterol)  |  $2.50

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

*Requires $75 attendant fee

10 person Minimum required
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
Miscellaneous AV Equipment

- Pipe and drape: $100 per 12 foot section
- Laser pointer: $50 per day
- Flipchart with markers: $45 per day
- Post-it flipcharts: $60 per day
- Speakerphone: $125 per day
- Easel: $10 per day
- AV roll cart: $20 per day

AV Technicians | $85.00 per hour

4 hour minimum required

Mon- Friday 7am – 6pm: $85.00
Evenings / Weekends: $125.00
## Microphones

<table>
<thead>
<tr>
<th>Configuration</th>
<th>Cost per Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table, Podium or Floor mic with Mixer</td>
<td>$50</td>
</tr>
<tr>
<td>each additional mic</td>
<td>$35</td>
</tr>
<tr>
<td>Wired lavaliier mic</td>
<td>$80</td>
</tr>
<tr>
<td>Gooseneck mic</td>
<td>$60</td>
</tr>
<tr>
<td>Wireless Lavalier or Hand held mic</td>
<td>$75</td>
</tr>
<tr>
<td>Podium and mic</td>
<td>$85</td>
</tr>
</tbody>
</table>

## Audio

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Cost per Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cassette player and recorder</td>
<td>$75</td>
</tr>
<tr>
<td>5-disc CD player</td>
<td>$75</td>
</tr>
<tr>
<td>4-8 channel mixer</td>
<td>$50</td>
</tr>
</tbody>
</table>
Selections for USG

AV Packages

LCD Support Package | $200 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 | $550
This Package Is Suitable For All Computer-Generated Presentations Of Any Size.
Includes:
- WUXGA Resolution Laser LCD Projector
- Audiovisual Roll-Cart
- 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

Terms and Conditions

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

2014 University of Maryland
### Selections for USG

<table>
<thead>
<tr>
<th>Breaks</th>
<th>Lunches</th>
<th>Receptions</th>
<th>Dinners</th>
<th>Beverages</th>
<th>Healthy options</th>
<th>AV</th>
<th>Terms and Conditions</th>
</tr>
</thead>
</table>

#### 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

#### Video Recording Package | $400 per day

- Package Includes:
  - (1) Video Recorder On Tripod
  - (1) 32gb Sd Sandisk Memory Card
  - (1) Video/Audio Tech
  - (1) 4 Channel Mixer
  - (1) Associated Cabling And All Cords
  - (1) Dedicated Av Tech To Record - 4 Hour Minimum
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.

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. CES Linen for Round tables is $20.00 per table. Additional charges will apply for specialty linens. Compostable products will be provided with orders unless otherwise requested.