



Menu
PACKAGES

.....

Package SELECTIONS

The Merryman *125.00 per person*

4 HOUR EVENT INCLUDES:



First Hour
Hors D'Oeuvres

See pages 6-7 for selections



4 Hour Bar

Option to add 5th Hour



Champagne Toast



Complimentary Dinner in
the Grill Room on your
1 Year Anniversary

BEFORE ENTRÉE SERVICE:

Choice of House Salad or Caesar Salad and Dinner Rolls

ENTRÉE SELECTIONS *select one*

Additional selections have a split choice fee of 4.00 per person, per selection

Pan Roasted Airline Chicken Breast

Airline Chicken Breast, Yukon Gold Mashed Potatoes, Asparagus, Chicken Jus

Grilled Atlantic Salmon

Rice Pilaf, Asparagus, Lemon Dill Beurre Blanc

Chicken Piccata

Lemon Caper Sauce with Roasted Asparagus & Yukon Gold Mashed Potatoes

Shrimp Scampi

Wild Rice, Asparagus, Lemon Garlic Butter

Pork Tenderloin

Stone Ground Mustard Beurre Blanc, Yukon Gold Mashed Potatoes, Green Beans

Lemon Herb Grilled Chicken & Salmon

Seared Chicken & Salmon Duo with Rice Pilaf & Asparagus

Boneless Short Rib

Yukon Gold Mashed Potatoes & Green Beans with a Red Wine Demi-Glace

DESSERT + COFFEE STATION — *select one:*

Dessert Mini's

Chef's Seasonal Selection of Petit Fours

Chocolate Fondue Station

Strawberries, Pineapple, Honeydew, Cantaloupe, Pound Cake, Ginger Cookies

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Rainbow & Chocolate Sprinkles, Chocolate Sauce, Whipped Cream, Oreo® Crumbles, Cherries

Merryman Bar — 4 HOURS —

LIQUOR

Vodka

Deep Eddy

Rum

Bacardi Silver

Bourbon

Jim Beam

Makers Mark

Whiskey

Jack Daniels

Scotch

Johnnie Walker Red

Dewars

Tequila

Corazon

Gin

Beefeater

Cordials & Mixers included

WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Champagne

BEER

Choice of Two Domestic and One Import or Craft

Please see your Catering Manager for Beer Selections.

ADDITIONS

Fifth Hour of Bar *9.00 per person*

La Marca Prosecco Toast Upgrade *3.00 per person*

Veuve Clicquot Yellow Label Brut For the Head Table and Parents of the Bride & Groom *105.00 per bottle*

All menus are subject to change.

We would love to create a one-of-a-kind menu that reflects your style!

Package SELECTIONS

The Bosley *150.00 per person*

4 HOUR EVENT INCLUDES:



First Hour
Hors D'Oeuvres

See pages 6-7 for selections



4 Hour Bar

Option to add 5th Hour



Champagne Toast



Complimentary Dinner in
the Grill Room on your
1 Year Anniversary

BEFORE ENTRÉE SERVICE:

Choice of House Salad or Caesar Salad and Dinner Rolls

ENTRÉE SELECTIONS *select one*

Additional selections have a split choice fee of 4.00 per person.

Grilled Filet Mignon

8 oz. Tenderloin of Beef, Red Wine Demi-Glace, Yukon Gold Mashed Potatoes, Green Beans

Jumbo Lump Crab Cakes

Roasted Red Potatoes, Warm Corn Salad, Old Bay Aioli

Chicken Chesapeake

Seared Chicken, Crab Imperial and Old Bay® Beurre Blanc with Rice and Vegetable Medley

Filet Mignon & Salmon

Filet with Red Wine Demi-Glace, Seared Salmon with Lemon Beurre Blanc, Wild Rice & Asparagus

Filet Mignon & Crab Cake

Yukon Gold Mashed Potatoes, Vegetable Medley, Red Wine Demi-Glace & Old Bay® Aioli

DESSERT + COFFEE STATION — *select two:*

Dessert Mini's

Chef's Seasonal Selection of Petit Fours

Chocolate Fondue Station

Strawberries, Pineapple, Honeydew, Cantaloupe, Pound Cake, Ginger Cookies

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Rainbow & Chocolate Sprinkles, Chocolate Sauce, Whipped Cream, Oreo® Crumbles, Cherries

Bosley Bar — 4 HOURS —

LIQUOR

Vodka

Deep Eddy
Tito's

Rum

Bacardi Silver
Captain Morgan
Cruzan Coconut

Bourbon

Jim Beam
Makers Mark
Woodford Reserve

Scotch

Johnnie Walker Red
Dewar's
Chivas

Whiskey

Jack Daniels
Crown Royal
Bulleit Rye
Jameson

Tequila

Corazon
Patron

Gin

Beefeater
Bombay Sapphire

Cordials & Mixers included

WINE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Champagne

BEER

Choice of Three Domestic and Two Import or Craft

Please see your Catering Manager for Beer Selections.

ADDITIONS

Fifth Hour of Bar *13.00 per person*

La Marca Prosecco Toast Upgrade *3.00 per person*

Veuve Clicquot Yellow Label Brut For the Head Table and Parents of the Bride & Groom *105.00 per bottle*

All menus are subject to change.

We would love to create a one-of-a-kind menu that reflects your style!

HOT BUTLERED SELECTIONS — *select three*

SEAFOOD

- Bacon Wrapped Shrimp Casino
- Scallops Wrapped in Applewood Smoked Bacon ^{GS}
- Malibu Coconut Shrimp
- Petite Crab Cakes *add 2.50 per person*

BEEF, PORK + LAMB

- Beef Wellington Puff
- Lamb Samosa Triangle
- Beef Satay with Chimichurri Sauce ^{GS}
- Mini Cuban Sandwich
- Meatballs - Italian, BBQ, or Sweet Thai Chili
- Shrimp & Pork Sui Mei Dumplings
- Coney Island Franks

POULTRY

- Buffalo Bleu Chicken Satay ^{GS}
- Thai Chicken Spring Roll
- Northern Indian Chicken Samosa with
Delhian Spices
- Peking Roasted Duck Ravioli
- Chicken Quesadilla Triangle with Sharp Cheddar &
Pepper Jack
- Sesame Chicken

VEGETARIAN

- Spinach & Swiss Profiterole
- Vegetable Spring Roll with Spicy Sweet & Sour
- Four Cheese Arancini
- Raspberry & Almond Brie
- Falafel ^{GS}

HOT DISPLAYS — *select one*

Maryland Crab Dip *add 2.00 per person*

Cheesy Béchamel with Old Bay® Seasoned Lump
Crab served with Toasted Baguette & Pita

Baked Brie En Crouete

Warm Brie Wrapped in Puff Pastry served with Fresh
Berries, Raspberry Sauce, & Crackers

Spinach & Artichoke Dip

Creamy Artichoke Fondue with Baby Spinach &
Toasted Baguette & Pita

Cheddar, Bacon & Beer Fondue

Creamy Aged Cheddar and Stout, Smoked
Applewood Bacon, & Pretzel Bites

COLD DISPLAYS — *select two*

Vegetable Crudités

Celery, Cucumbers, Carrots, Broccoli, Cauliflower,
Cherry Tomatoes, & Ranch

Fresh Fruit

Pineapple, Honeydew, Cantaloupe, Red Grapes &
Fresh Berries

Bruschetta

Tomato Basil and Red Pepper Hummus
Served with Toasted Baguettes

Domestic Cheese

Pepper Jack, Swiss, Cheddar with Amish Mustard &
Assorted Crackers

Gourmet Cheeses *add 2.00 per person*

Pepper Jack, Swiss, Cheddar, Brie, Goat, Danish
Blue, with Amish Mustard & Assorted Crackers

Antipasto

Genoa Salami, Soppressata, Prosciutto, Pepperoni,
Kalamata Olives, Roasted Red Peppers, Mozzarella,
& Pickled Red Onions with Dijon Mustard, Toasted
Baguettes & Crackers

Caprese Board

Sliced Tomato, Mozzarella, & Fresh Basil with
Seasoned Olive Oil

CHEF-ATTENDED STATIONS

One Chef for every 50 guests at 200.00 per Chef

Risotto Tavolo *9.00 per person*

Arborio Rice, Mushrooms, Peas, Bacon, Parmesan, & Sundried Tomatoes

Pasta Station *12.00 per person*

Penne and Cheese Tortellini Pasta, Marinara, Alfredo & Pesto Sauces, Chicken, Sausage, Shrimp with Chef's Selection of Vegetables & Cheese

Raw Bar *market price*

Shucked Local Oysters, Shrimp Cocktail with Lemon-Ginger Mignonette, Spicy Cocktail Sauce, & Old Bay®

Asian Noodles *8.00 per person*

Bok Choy, Mushrooms, Carrots, Onions, & Szechuan Sauce

Carving Station *10.00 per person*

Carved Top Round of Beef with Mini Brioche, Horseradish, Horseradish Cream, & Housemade Steak Sauce

Elevate to a Premium Cut

Tenderloin *market price*

Prime Rib *market price*

Pork Loin *additional 2.00 per person*

STATIONS

Slider Station *priced per 50 pieces.*

Served on toasted brioche slider rolls

Barbecue Pork *150.00*

With Coleslaw

Cheeseburger *200.00*

American Cheese, Pickle Slices & Ketchup

Fried Chicken *200.00*

Lettuce, Tomato & Ranch

Crab Cake *market price*

Old Bay® Spiced Aioli

A LA CARTE ITEMS

Priced per 50 pieces.

Jumbo Shrimp Cocktail *170.00*

Carved Lamb Chops *180.00*

Caprese Bites *85.00*

Loaded Potato 'Slider' *100.00*

Vegetarian SELECTIONS

Eggplant Caponata ^{GS}

With White Bean Puree

Pasta Primavera

Zucchini, Squash, Baby Spinach, Cherry Tomatoes,
& Broccoli in a Lemon Alfredo Sauce

Cauliflower Steak

With a Chickpea Puree, Baby Spinach, and Raisin
Pine Nut Vinaigrette

Wild Mushroom Risotto

Roasted Porcini, Portobello, Shiitake, Oyster, Wood
Ear, and Black Trumpet Mushrooms with Mozzarella,
Mascarpone, Pesto, & Fresh Thyme

Available for the final hour of your event. 500.00 minimum

Slider Station per 50 pieces

Served on Toasted Brioche Slider Rolls.

Barbecue Pork *150.00*

With Coleslaw

Cheeseburger *200.00*

American Cheese, Pickle Slices & Ketchup

Crab Cake *market price*

Old Bay® Spiced Aioli

Coney Island Franks *100.00 per 50 pieces*

Sriracha Ketchup and Spicy Mustard

Tots *175.00 per 50 guests*

Bacon, Cheddar, Scallions & Ketchup

Chicken Tenders & French Fries per 50 pieces

With assorted dipping sauces. *150.00*

Notes

A series of horizontal dotted lines for writing notes.



700 Hayfields Road | Cockeysville, MD 21030
410.527.0001 | HayfieldsCC.com