



Catering By Request





breakfast

breakfast collections

All prices are per person
(10 person minimum)

AMERICAN CONTINENTAL \$10.99

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Starbucks Coffee, Decaf and Hot Tea

HEALTHY CHOICE BREAKFAST \$6.99

Whether in combination with one of our other Breakfast Packages or alone, it's a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups, Starbucks Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Basket of Miniature Muffins, Danish and Scones \$1.99

Assorted Bagels with Butter, Cream Cheese and Preserves \$2.50

Fresh Seasonal Sliced Fruit \$3.75

Fresh Assorted Juices \$1.75

Regular and Decaffeinated Coffee and Tea Service \$2.50

Assorted Scone Tray \$2.75



fresh starts

All prices are per person
(10 person minimum)

AMERICAN BREAKFAST BUFFET \$14.99

Assorted Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, Home Fried Potato, Starbucks Coffee, Decaf and Hot Tea

HAYWARD BREAKFAST BUFFET \$17.99

French Toast, Pancakes or Waffles, Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage, Cold Cereals, Pastries and Seasonal Fresh Fruit

BREAKFAST QUICHE BUFFET \$18.99

Quiche Lorraine, Western Style Quiche or Vegetable Quiche Served with Bacon, Sausage, Breakfast Potatoes, Pastries and Seasonal Fresh Fruit

Eggbeaters may be substituted for real Eggs upon request

breakfast additions

All prices are per person
(10 person minimum)

YOGURT PARFAIT BAR \$6.99

Your choice of two Low-fat Yogurts, Granola, Three Seasonal Fruits, served with Banana Bread Croutons to build your Ideal Parfait

LOX AND BAGELS \$10.99

Norwegian Smoked Salmon, Hard-boiled Eggs, Tomatoes, Capers and Bermuda Onions served with Assorted Bagels and Plain Cream Cheese

OMELET BAR \$7.95

An assortment of toppings hand selected by our Chef based upon availability, Selection will include 6 Toppings, Eggs and Egg Whites

Chef Required Station (\$75.00)

Eggbeaters may be substituted for real Eggs upon request

Menus are Subject to a Administrative Fee of 20% and 6% Maryland Sales Tax



plated meals

octagon lunch selections*

All prices are per person

Includes Fresh Rolls, Mt. Washington Salad, Dessert and Beverage Service

*Any of the Below Menu Selections Can be Tailored to a Plated Dinner for an Additional \$6.99

CHIMICHURRI FLANK STEAK WITH WHITE
RICE PILAF \$18.99

Served with Asian Vegetable Sauté

FARFALLE WITH SHRIMP AND RAPINI \$19.95

Served with Steamed Broccolini and Parmesan Crouton

ROASTED VEGETABLE PARMESAN QUICHE
\$16.99

Served with Steamed Seasonal Vegetables and Saffron
Rice Pilaf

CHESAPEAKE CRAB CAKES \$26.99

Home Made Lump Crab Cakes (2), Grilled
Asparagus, Seasoned Potatoes

STUFFED CHICKEN BREAST \$21.99

Spinach, Roasted Peppers and Boursin Cheese,
Whipped Potatoes and Steamed Broccoli

TERIYAKI GLAZED SALMON \$23.99

Farmed Raised Salmon, Sautéed Spinach and
Jasmine Rice

*VEGETABLE STEAMER PLATE \$14.99

Array of Fresh Vegetables Served over Rice



classic collections

DELI EXPRESS \$16.95

Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; Swiss, American and Muenster Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

Served with Choice of Two Salads and Assorted Beverages

STANDARD LUNCHEON \$17.99

Please choose three (3) of the following

Thin Sliced Ham and Swiss on Marble Rye Bread

Deli Sliced Turkey and Swiss on Toasted 12 Grain Bread

Grilled Chicken Club with Bacon, Lettuce and Tomato on Croissant

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions

Includes Beverages, Cookies, and Dessert Bars, Potato Chips, Pickles, Condiments and Choice of Two Salads

BOXED LUNCHEES \$15.99

Gourmet Sandwiches

Turkey with Provolone

Roast Beef and Cheddar

Fresh Mozzarella and Tomato

Ham with Imported Swiss Cheese

Includes Assorted Beverages, Cookies, Potato Chips, Fruit, Condiments and Pasta Salad

THE DELUXE LUNCHEON \$18.99

Please choose three (3) of the following

Roast Beef and Sharp Cheddar on Deli Rye Bread

Turkey Breast with Mesclun Green and Sage Cream Cheese on Ciabatta Bread

Classic Italian Sub with Ham, Pepperoni, Salami, Oil and Vinegar on a Crusty Baguette

Thin Sliced Pastrami with Slaw and Thousand Island Dressing on Rye Bread

Salami with Fresh Mozzarella, Grilled Spanish Onions and Roasted Garlic Aioli on Ciabatta Bread

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

Includes Assorted Beverages, Cookies and Dessert Bars, Potato Chips, Pickles, Condiments and Choice of Two Salads

WRAP BASKET \$16.99

Gourmet Wraps

Turkey Club with Bacon

Grilled Chicken Pesto

Greek Salad with Crumbled Feta

Balsamic Roasted Vegetables and Cheese

Includes Assorted Beverages, Cookies, Gourmet Chips, Pickles, Condiments and Choice of Two Salads



lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON \$19.99

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Roasted Rib Eye with Caramelized Onions and Horseradish Spread on a French Baguette

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Includes Assorted Beverages, Cookies and Dessert Bars, Potato Chips, Pickles, Condiments and Choice of Two Salads

SALAD SELECTIONS

(Included with Sandwich Buffets)

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Cilantro Peanut Noodle Salad combined with Radishes, Scallions and Chopped Peanuts in a Pesto Cilantro Sauce

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Chilled Dill Cucumber Salad with Red Onions tossed in Italian Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery, and Spanish Onion in a Seasoned Mayonnaise Dressing

Finely Shredded Traditional Coleslaw with Carrots in a Mayonnaise



lunch & buffet

buffets and barbeques

Served with Assorted Rolls with Butter, Ice Water and Iced Tea
(10 person minimum)

SOUTHERN BBQ \$22.99

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-Roasted Chicken or Fried Chicken, and Brownies

LAZY SUMMER BBQ \$30.99

Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars

CAROLINA STYLE BBQ \$30.99

Collard Greens, Coleslaw, Macaroni and Cheese, Cornbread, Carolina Pulled Pork, Pulled Beef Brisket Assorted Cookies and Dessert Bars

TASTY TEX MEX \$17.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef and Chicken Fajitas and Cinnamon Crisps

ALL AMERICAN COOK OUT \$18.99

Kosher Hot Dogs, Beef Burgers, Veggie Burgers, Coleslaw, Potato Salad, Corn on the Cob, Watermelon and Ice Cream Bars

WOK THIS WAY \$25.99

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken, Beef and Broccoli and Fortune Cookies



buffets and barbeques

OCTAGON BARBEQUE \$39.99

Grilled Ribeye Steaks and Marinated Chicken Breast, Served with Corn on the Cob, Choice of Two Salads, Assorted Cakes and Pies

EXECUTIVE BARBEQUE \$43.99

NY Strip Steaks, Shrimp or Salmon, Vegetable Kabobs, Baked Potato, Choice of Two Salads, Assorted Desserts and Fruit

EASTERN INFLUENCES \$20.99

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, Lemon Bars and Fruit

CHILLED TUSCAN \$21.99

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini, Vaccaros Cannolis and Fruit



additional buffets

SIZZLING SALAD BAR \$18.99

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Chicken and Beef and Assortment of Cookies and Dessert Bars

CHICKEN CAESAR \$15.95

Crisp Romaine Lettuce, Grilled Chicken Breast, Parmesan Cheese, Grape Tomato, Cucumber, Herb Croutons. Served with Homemade Brownies

A TASTE OF ITALY \$21.99

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Tortellini, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Italian Ices

DON'T SEE WHAT YOU'D LIKE?

Our Executive Chef is delighted to create memorable menus that accommodate your culinary preferences and budget. Please contact Charlotte Hamm at (410) 735-4168 or Debra Shaw at (410) 735-4820 in our Catering Office to arrange a personal consultation.



receptions

receptions

COLD HORS D'OEUVRES

Southwestern Chicken in Phyllo Crisp
Smoked Salmon Roll on Cucumber Round
Seared Beef Tenderloin with Sweet Onion Marmalade on Baguette
Roasted Vegetables and Curried Hummus on Pita Crisp
Buffalo Mozzarella and Prosciutto Skewers
Sesame Crusted Ahi Tuna
Tomato Bruschetta

HOT HORS D'OEUVRES

Thai Chicken Satay with Peanut Sauce
Coconut Shrimp with Tropical Salsa
Vegetarian Spring Rolls with Ginger-Soy Dipping Sauce
Spanikopita
Maryland Crab Cakes with Cajun Rémoulade
Skewered Beef with Teriyaki Sauce
Tandoori Chicken Skewer with Tamarind Dipping Sauce
Meat Balls, Swedish or BBQ Style
House made Wings, Buffalo, Old Bay, or Barbeque
Stuffed Mushrooms with Crab meat

PASSED HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for \$17.99 per person
Choose eight (8) hors d'oeuvres for \$21.99 per person
For Each Additional 30 minutes \$4.99 per person

STATIONARY HORS D'OEUVRES

(Based on a One Hour Reception)

Choose six (6) hors d'oeuvres for \$19.99 per person
Choose eight (8) hors d'oeuvres for \$23.99 per person
For Each Additional 30 minutes \$5.99 per person

Waiters may be required at an additional charge

DISPLAYS

Fresh Seasonal Fruit with Domestic and Imported Cheeses Served with Assorted Gourmet Crackers \$7.99

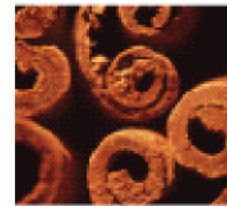
Seasonal Vegetables and Domestic and Imported Cheeses Served with Dip and Assorted Gourmet Crackers \$4.99

Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses \$5.99

Traditional Shrimp Cocktail with Cocktail Sauce \$9.99

Crab and Artichoke Dip, Baked Crab, Artichoke, Parmesan \$8.99

Warm Baked Brie, Berries, Puff Pastry, French Bread \$4.99



reception stations

All prices are per person
(10 person minimum)

HAPPY HOUR \$11.99

Have a 'pub' break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheese Steaks, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

HISTORIC OCTAGON TEA \$20.00

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petit Fours and Shortbread Cookies

DIM SUM \$15.99

Egg Rolls, Potstickers, and Sweet and Spicy Boneless Chicken Wings Served with assorted Dipping Sauces, Including Sweet Chili, Ponzu and cucumber Vinaigrette. Fortune Cookies

CARVERY BOARD \$13.99 / \$8.99

Carved Tenderloin or Prime Rib Served with Petite Rolls and Creamy Horseradish Sauce or Roast Turkey with Cranberry Relish

Requires Chef Attendant \$75.00 Hour

PASTA STATION \$5.99 / \$10.99

Your favorite Pastas and Fresh Vegetables Sautéed to order. Chicken \$5.99 pp, Chicken and Shrimp \$9.99pp

Requires Chef Attendant \$75.00 Hour

TASTE OF ASIA \$15.99

Shrimp, Chicken and Beef with Assorted Asian Ingredients Served with Jasmine rice and Asian sauces.

Requires Chef Attendant \$75.00 Hour



breaks

breaks

All prices are per person
(10 person minimum)

COFFEE BREAK \$8.99

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

ASSORTED COOKIES & BROWNIES \$2.59

ASSORTED DESSERT BARS \$2.79

ASSORTED ENERGY BARS \$5.99

Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

THE HEALTHY ALTERNATIVE \$7.99

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

GOOD TO BE A KID \$3.99

Assorted Chips, Nuts, Miniature Candy Bars

PAST TIME FAVORITES \$5.99

Fresh Popped Popcorn, Soft Pretzels, Cotton Candy & Cracker Jack

contact us today

410.735.4168 Charlotte Hamm

Charlotte.Hamm@Mtwashconfctr.com

www.Mtwashconfctr.com

Prices effective until 06/01/2010

Menus are Subject to a Administrative Fee of 20% and 6% Maryland Sales Tax



dinner buffets

Soup Selections

- Shrimp Bisque
- Maryland Crab
- Cream of Crab
- Minestrone

Salad Selections

- Mt. Washington Salad**
Fresh Field Greens with Bleu Cheese Crumbles, Mandarin Oranges, Candied Walnuts and Dried Cranberries
- Lola Rosa Salad**
Baby Lola Rosa Leaf, Boston Bibb Lettuce, Goat Cheese, Strawberries, Toasted Pine Nuts
- Classic Caesar Salad**
Crisp Hearts of Baby romaine, Herbed Croutons, and Asiago Cheese

Entrée Selections

\$37.95 Choice of Two Entrees, Soup or Salad
 \$45.95 Choice of Three Entrees, Soup or Salad

Salmon Florentine
 Delicate Filet of Salmon with Baby Spinach and Finished with a White Wine Sauce

Chicken Chesapeake
 Breast of Chicken topped with Crab Imperial and Hollandaise Sauce

Roasted Sirloin Marchand du Vin
 Choice Sirloin Roasted Medium Rare and Served with a Delicate Wine Sauce, Finished with Pearl Onion , Mushroom and Tomato

Penne with Shrimp Provencal
 Tossed with fresh basil, Tomato and Olives Finished with White Wine and Garlic

Vegetarian Napoleon
 Oven Roasted Vegetables, Whole Wheat Pasta and Grilled Polenta with Plum Tomato Sauce

London Broil
 Marinated and Grilled and Sliced Thin, and Topped with Caramelized Onion and Light Tomato Broth

Shrimp and Chicken Scampi
 Sautéed Chicken and Shrimp Finished with a Lemon Butter Sauce, Served with White Rice

Chicken Marsala
 Breaded Breast of Chicken Sautéed with Shallot, Wild Mushrooms and Marsala Wine Sauce

Roasted Pork Tenderloin
 Served with Grilled Apple and Apple Jack Brandy Glaze, Topped with Braised Leeks

Buffet is accompanied by Seasonal Vegetables, Chefs Choice of Starch, Fresh baked Rolls and An Array of Desserts. Freshly Brewed Starbucks Coffee, Tazo Brand Teas and Assorted Soft Drinks

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