



Mt. Washington Conference Center

2017 Holiday Menu



COCKTAIL RECEPTION # 1 - \$25.99

PASSED APPETIZERS

PETITE CRAB CAKES

WITH OLD BAY DIPPING TARTAR SAUCE

BEEF SATAY

WITH TERIYAKI DIPPING SAUCE

VEGETABLE SPRING ROLLS

SWEET CHILI DIPPING SAUCE

MUSHROOM PROFITEROLE

ANTIPASTO KABOB

STATIONED APPETIZERS

GOURMET CHEESE

WITH CRACKERS, CROUSTADES AND SPREADS

SEASONAL FRUIT AND RAW VEGETABLE DISPLAY



COCKTAIL RECEPTION # 2 - \$35.99

PASSED APPETIZERS

GRILLED CHICKEN QUESADILLA WITH CILANTRO LIME CREAM

COCONUT SHRIMP WITH PINEAPPLE SALSA

SPANIKOPITAS

CAPRESE KABOBS

STATIONED APPETIZERS

WARM CRAB DIP

TOASTED PITA POINTS AND CROUSTADES

CHILLED BEEF TENDERLOIN DISPLAY

**GOURMET CHEESES, GRILLED VEGETABLES, ASSORTED SPREADS, BREADS AND
CRACKERS**

DESSERT DISPLAY

SEASONAL PETITE DESSERTS

TO INCLUDE CHOCOLATE PEPPERMINT MOUSSE BROWNIE TRIFLE

MT WASHINGTON BUFFET # 1 - \$35.99

WELCOME RECEPTION

BAKED BRIE

CRANBERRY AND APPLE RELISH SERVED WITH TOASTED BREADS, CRACKERS

FRESH FRUIT AND RAW VEGETABLES

DINNER BUFFET

MT WASHINGTON SALAD

MIXED GREENS, CRUMBLLED BLUE CHEESE, GLAZED WALNUTS, STRAWBERRIES,
MANADRIN ORANGES, RASPBERRY VINAIGRETTE

LEMON DILL SALMON

CARVED TURKEY BREAST WITH CORNBREAD STUFFING

GARLIC BUTTER GREEN BEANS

WHIPPED POTATOES

DINNER ROLLS

DESSERT DISPLAY

MT WASHINGTON BREAD PUDDING

ASSORTED SEASONAL DESSERTS

MT. WASHINGTON BUFFET MENU # 2 - \$39.99

STATIONED APPETIZER

BRUSCHETTA BAR

TOMATO BASIL, ROASTED MUSHROOM RAGOUT, ASSORTED PESTOS AND HUMMUS
TOASTED CROUSTADES AND PITA

CHOICE OF ONE SALAD

MT WASHINGTON SALAD

MIXED GREENS, CRUMBLER BLUE CHEESE, GLAZED WALNUTS, STRAWBERRIES,
MANDARIN ORANGES, RASPBERRY VINAIGRETTE

SPINACH SALAD

BABY SPINACH, DRIED CHERRIES, TOASTED ALMONDS, GOAT CHEESE, WHITE BAL-
SALMIC VINAIGRETTE

SWEET POTATO CASSEROLE

FOUR CHEESE CAVATAPPI

ROASTED ROOT VEGETABLE WITH ROSEMARY AND SEA SALT

BAKED HAM WITH HONEY DIJON GLAZE

CARVED TO ORDER

ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY

DINNER ROLLS

DESSERTS DISPLAY

MT WASHINGTON BREAD PUDDING

ASSORTED SEASONAL DESSERTS TO INCLUDE

PUMPKIN MOUSSE PARFAIT WITH GINGERBREAD CAKE

PACKAGE ENHANCEMENTS

WINGS MADE TO ORDER - \$9.00

CHOICE OF BUFFALO, HONEY BBQ, OLD BAY
CELERY, CARROTS, BLUE CHEESE AND RANCH

MASHED POTATO BAR - \$7.00

YUKON GOLD & SWEET POTATO
TOPPINGS TO INCLUDE:

TURKEY GRAVY, ROASTED CORN, WHIPPED BUTTER, SOUR CREAM, SHREDDED CHED-
DAR, GREEN ONION, MARSHMALLOWS, CANDIED WALNUTS

BUILD YOUR OWN NACHOS - \$7.00

TRI COLORED TORTILLA CHIPS, NACHO CHEESE, CILANTRO LIME CHICKEN BREAST, PI-
CO DE GALO, GUACAMOLE, SOUR CREAM, JALAPENOS, BLACK OLIVES, RED ONION

SLIDER BAR - \$12.00

MARYLAND STLYE CHICKEN BREAST AND SAVORY BEEF SLIDERS
AMERICAN CHEESE, LETTUCE, SLICED TOMATO, PICKLES
OLD BAY CHIPS

PROFITEROLE BAR - \$7.00

WHITE CHOCOLATE, HAZELNUT OR DARK CHOCLATE PROFIETROLES

TOPPED WITH YOUR CHOICE OF:

STRAWBERRIES, WHIPPED CREAM, CHOCOLATE, RASPBERRY OR SALTED CARAMEL
SAUCE, CANDIED PECANS, APPLE COMPOTE

HOLIDAY BAR OPTIONS

	<u>HOSTED BAR</u>	<u>CASH BAR</u>
Cocktail	\$7.50 each	\$8.00 each
Domestic Beer	\$4.50 each	\$5.00 each
Imported Beer	\$5.50 each	\$6.00 each
Micro Beer	\$5.50 each	\$6.00 each
Wine	\$7.50 each	\$8.00 each
Champagne	\$7.50 each	\$8.00 each
Soda	\$2.00 each	\$2.50 each

OPEN BAR PACKAGE PLAN

INITIAL HOUR \$15.00 PER PERSON

SECOND HOUR \$8.00 PER PERSON

THIRD HOUR \$6.00 PER PERSON

\$125.00 PER BARTENDER FOR FIRST TWO HOURS

\$50.00 FOR EACH ADDITIONAL HOUR

Beverage prices are subject to 22% Administrative Charge