CONTINENTAL BREAKFAST

CEREALS

JUICES

COFFEE

TEAS

PASTRIES

MILK

YOGURT

EGGS
BUFFETS

*Requires 2 attendant fees at $75 each

**Vegan Breakfast Bowl**  |  **$6.59**

*Spicy Tofu Breakfast Bowl with Kale, Mushroom, Tofu Scramble, Lemon Couscous, Grape Tomato, Scallion and Avocado*

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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**

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**Associates Continental**  |  **$10.99**

Assorted Breakfast Pastries
Seasonal Fresh Fruit
Regular and Decaffeinated Starbucks Coffee
Bottled Orange Juice

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**Bachelors Continental**  |  **$11.25**

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

*Prices based on 2 hour duration*

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10 person Minimum required on all orders
**Faculty Wake Up | $15.50**

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)*

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*China is available upon request. Please inquire for pricing*
BREAKS

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**

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**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

**Coffee and Crumbs | $7.25**

- Coffee cake with crumbled topping
- Regular and decaffeinated Starbucks Coffee
- Assorted Tazo Teas

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**AFTERNOON RECESS**

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**We all Scream for.... | $6.50**

- 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
Catering menus for The Universities at Shady Grove

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crunch &amp; Munch</strong></td>
<td>$4.75</td>
</tr>
<tr>
<td>Fried Crispy Pita Chips</td>
<td></td>
</tr>
<tr>
<td>Potato Chips</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td>Onion Dip, Hummus and Salsa</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas and Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet Surrender</strong></td>
<td>$5.50</td>
</tr>
<tr>
<td>To Include: Sugar, Chocolate Chip, Oatmeal, and Double Chocolate Chip Cookies</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas and Bottled Water</td>
<td></td>
</tr>
<tr>
<td>Coffee and Tea Service</td>
<td></td>
</tr>
<tr>
<td><strong>Ying and Yang</strong></td>
<td>$7.50</td>
</tr>
<tr>
<td>Assorted Nuts</td>
<td></td>
</tr>
<tr>
<td>Goldfish Crackers</td>
<td></td>
</tr>
<tr>
<td>Dried Fruit</td>
<td></td>
</tr>
<tr>
<td>Chocolate Covered Pretzels</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas and Bottled Water</td>
<td></td>
</tr>
</tbody>
</table>

*Enhancements* | $4.95

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

*Prices based on 2 hour duration*

10 person Minimum required on all orders
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 15 people | $33.75

Vanilla Yogurt with Granola | $3.50 Per Person

10 person Minimum required on all orders
**AFTERNOON A LA CARTE OFFERINGS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Fresh Vegetables Served with Assorted Dips</td>
<td>$4.50</td>
</tr>
<tr>
<td>International &amp; Domestic Cheese Display Garnished with Fresh Fruit and Served with Bread and Crackers</td>
<td>$6.95</td>
</tr>
<tr>
<td>Tri-color Tortilla Chips with Salsa and Guacamole</td>
<td>$4.00</td>
</tr>
<tr>
<td>Potato Chips with French Onion Dip</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fruit Kabobs</td>
<td>$2.85 each</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Homemade Cookies and Brownies</td>
<td>$18.00 Doz</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$15.00 Doz</td>
</tr>
<tr>
<td>Brownies</td>
<td>$18.00 Doz</td>
</tr>
<tr>
<td>A Cooler of Individual Assorted Ice Cream Novelties</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Subject to availability this may Include:</td>
<td></td>
</tr>
<tr>
<td>Chocolate Éclair, Strawberry Shortcake</td>
<td></td>
</tr>
<tr>
<td>Non-Fat Vanilla &amp; Chocolate cups, Vanilla &amp; Strawberry Cups</td>
<td></td>
</tr>
<tr>
<td>Neapolitan Sandwich &amp; Vanilla Sandwichies</td>
<td></td>
</tr>
<tr>
<td>An assortment of Non Dairy Italian Ice</td>
<td></td>
</tr>
<tr>
<td>Cinnamon and Sugar-Dusted Churros</td>
<td>$2.95</td>
</tr>
<tr>
<td>Assorted Mini Cupcakes</td>
<td>$24.00 Doz</td>
</tr>
<tr>
<td>Individual Bags of Popcorn</td>
<td>$1.95 each</td>
</tr>
</tbody>
</table>

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
LUNCH

SALADS
HAMBURGERS
FISH
BEEF
PASTA
DESSERTS
BEVERAGES
SANDWICHES
## UMB BOX BOWLS

<table>
<thead>
<tr>
<th>Bowl</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pulled Pork Bowl</strong></td>
<td>$8.99</td>
<td>Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with slow roasted pork carnitas</td>
</tr>
<tr>
<td><strong>Barbacoa Bowl</strong></td>
<td>$8.99</td>
<td>Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with beef barbacoa</td>
</tr>
<tr>
<td><strong>Vegetarian Bowl</strong></td>
<td>$8.99</td>
<td>Cilantro lime rice, salsa, corn and black beans, cheddar cheese shredded romaine, and guacamole with roasted vegetables</td>
</tr>
<tr>
<td><strong>Chicken Bowl</strong></td>
<td>$8.99</td>
<td>Cilantro lime rice, salsa, corn, black beans, cheddar cheese, shredded romaine, and guacamole with chili lime chicken</td>
</tr>
</tbody>
</table>

## BOX LUNCHES

*Maximum total of 3 to be chosen*

<table>
<thead>
<tr>
<th>Lunch</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Artisan</strong></td>
<td>$13.99</td>
<td>All Sandwiches include: Fruit Salad, Side Salad, Dessert Bar and Bottled Water</td>
</tr>
<tr>
<td><strong>Muffuletta Vegetarian</strong></td>
<td>Classic Italian on Hero</td>
<td>Grilled Chicken with Hummus on Ciabatta</td>
</tr>
<tr>
<td><strong>Executive Wraps</strong></td>
<td>$15.95</td>
<td>All Wraps include: Fresh Fruit Salad, Pasta Salad, and a Fresh Baked Cookie.</td>
</tr>
<tr>
<td><strong>Turkey and Brie</strong></td>
<td></td>
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</tr>
<tr>
<td><strong>Roast Beef with Cheese</strong></td>
<td>Chicken Salad</td>
<td></td>
</tr>
<tr>
<td><strong>Hummus and Roasted Vegetables</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Salads</strong></td>
<td>$16.50</td>
<td>All Salads include: Fresh Fruit Salad, Pasta Salad, and a Fresh Baked Brownie.</td>
</tr>
<tr>
<td><strong>Balsamic Roasted Vegetables, Wild Greens and Parmesan Cheese with Tomato-Basil Vinaigrette</strong></td>
<td></td>
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</tr>
<tr>
<td><strong>Greek Flank Steak with Feta and Garlic Cucumber Yogurt Dressing</strong></td>
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<td></td>
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<tr>
<td><strong>Chicken Caesar Salad</strong></td>
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<td></td>
</tr>
<tr>
<td><strong>Quinoa Salad</strong></td>
<td>$13.50</td>
<td>China is available upon request. Please inquire for pricing. Kosher - Min of 10 - list provided upon request</td>
</tr>
</tbody>
</table>
COLD LUNCH BUFFETS

Build Your Own Dagwood  |  $17.50

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 & Pickles

Lays Potato Chips
Assorted Cookies and Brownies
Lemonade or Iced Tea & Water

Additional salads  |  $3.00 each
Macaroni Salad
Potato Salad
Pasta 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 & 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  |  $16.95

Choose 3 of the 6 Wraps:
Roasted Vegetables with Sun-Dried Tomatoes
Chicken Salad
Cajun Chicken Wrap
Chicken Caesar Wrap
Southwestern Turkey
Roast Beef with Horseradish Spread

Lays Potato Chips
Fresh Baked Cookies and Brownies
Lemonade or Iced Tea & Water

China is available upon request. Please inquire for pricing
LUNCH BUFFET

University of Baltimore
The Lost Cities of Gold | $19.50
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

Bowie State Mid Term | $25.95
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

China is available upon request. Please inquire for pricing
25 person Minimum required
**The Towson Spring Break** | **$24.75**

- 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

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

*25 person Minimum required*
DECONSTRUCTED LUNCH SALAD BUFFETS

Choose one:

**Greek - Salad Bar | $15.95**
Fresh Romaine, Feta Cheese, Kalamata Olives, Plum Tomatoes, Red Onions and Pepperoncini with a House Made Vinaigrette

**Nicoise - Salad Bar | $15.95**
Nicoise Olives, Green Beans, Hard Boiled Egg Wedges, Potatoes and Cherry Tomatoes with a House Made Vinaigrette

**Cranberry Walnut - Salad Bar | $15.95**
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 | $14.75**
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

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

USG | 16
LUNCH BUFFETS FOR A STUDENT’S BUDGET

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

Mac & Cheese | $15.00
With Rustic Breads

Eggplant Parmesan | $15.00
With Garlic Bread

Meat or Vegetarian Lasagna | $15.00 (Min of 20 people)
With Garlic Bread

*Pizza Party | $19.00
Cheese, Pepperoni, Veggie and Hawaiian ~16 Inch Pizzas~

De-constructed Cajun Chicken and Pasta | $17.00
Blackened Chicken Strips with Bell Peppers, Rigatoni Pasta and Gorgonzola Cream Sauce

Vegetarian Turmeric Trail $15.00 🌿 | Chicken $17.75
Rice, Carrots, Peas, Potatoes, Green Beans, and Onions, Seasoned In Turmeric and Topped with Hard Boiled Eggs Served with Naan and a Kakadi Kosumalli (Cucumber Lentil Salad) and Pal Payasam (Rice Pudding with Raisins) for Dessert

De-constructed Asian Experience Chicken $21.00 | Beef $23.00
Chilled Lo Mein Salad with Chicken or Beef, House Salad with Sesame Vinegar Dressing, and Vegetable Spring Rolls served with Sweet Chili Sauce.

* Price based on 2 pieces per person
China is available upon request. Please inquire for pricing
25 person Minimum required
RECEPTION

CANAPÉS
SHRIMP
WRAPS
SUSHI
BRUSCHETTA
TENDERLOIN
DIM SUM
OYSTERS
CHEESE
**HORS D’ OEUVRE**

**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

*Pricing is Per Piece with a Minimum of 25 Pieces Per Item
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 | $6.95
Garnished with Fresh Fruit and Served with Bread and Crackers

Crispy Pita Dip | $4.50
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

China is available upon request. Please inquire for pricing
**Bruschetta Bar**  |  **$7.25**  
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

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**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 Action and Carving Stations are Chef Attended - One Chef Required per 100 Guests  
Fee of $150.00 per Chef to Apply*
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

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.

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

China is available upon request. Please inquire for pricing
BEVERAGE

MARTINIS
CHAMPAGNE MARGARITA
RED WINE WHITE WINE
TONICS BEER
NON-ALCOHOLIC
# TYPES OF BARS

*All Bars require a 4 hour Minimum*

## Hosted Beer and Wine

<table>
<thead>
<tr>
<th>Domestic Beers</th>
<th></th>
<th>$5.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bud Light</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Miller</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Miller Light</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coors Light</td>
<td></td>
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</tbody>
</table>

## Imported

<table>
<thead>
<tr>
<th>Imported</th>
<th></th>
<th>$5.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Amstel Light</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Bottled Water and Soda

| Bottled Water and Soda |  | $4.00 |

## House Wines

<table>
<thead>
<tr>
<th>House Wines</th>
<th></th>
<th>$32.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mirassou Chardonnay (CA)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kendall Jackson Reserve Sauvignon Blanc (CA)</td>
<td></td>
<td></td>
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<tr>
<td>Edna Valley Merlot (CA)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Edna Valley Cabernet Sauvignon (CA)</td>
<td></td>
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</tr>
</tbody>
</table>

## Premium Host Bar Offerings

<table>
<thead>
<tr>
<th>Premium Host Bar Offerings</th>
<th></th>
<th>$7.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Captain Morgan</td>
<td></td>
<td></td>
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<tr>
<td>Beefeater</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seagrams Seven</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jack Daniels</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacardi Sauza Gold</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Top Shelf Host Bar

<table>
<thead>
<tr>
<th>Top Shelf Host Bar</th>
<th></th>
<th>$7.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skyy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mount Gay</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Johnnie Walker Red</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crown Royal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gentlemen Jack</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jose Cuervo Gold</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Top Shelf Wines

<table>
<thead>
<tr>
<th>Top Shelf Wines</th>
<th></th>
<th>$39.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clos Du Bois Reserve Chardonnay (CA)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc (NZ)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>William Hill Merlot (CA)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Louis Martini Cabernet Sauvignon (CA)</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 1 $6 average drink)*
## HOSTED PACKAGE BARS - PER PERSON

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

1 hour | $9.00
Additional hours | $5.00

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

1 hour | $14.00
Additional hours | $7.00

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

1 hour | $16.00
Additional hours | $8.00

### Champagne
- Gloria Ferrer, Blanc de Noirs, Sonoma Piper | $28.00
- Heidsieck, Brut, France | $42.00

### Enhancements
- Champagne Fruit Punch | $70.00 Gallon
- Caribbean Rum Punch | $75.00 Gallon
- Shady Grove Margaritas | $75.00 Gallon
- Sangria | $75.00 Gallon
- Non-Alcoholic Fruit Punch | $22.00

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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)
TECHNOLOGY

LIGHTS

CAMERA

ACTION
## MISCELLANEOUS AV EQUIPMENT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pipe and drape</td>
<td>$100.00 per 12 foot section</td>
</tr>
<tr>
<td>Laser pointer</td>
<td>$50.00 per day</td>
</tr>
<tr>
<td>Flipchart with markers</td>
<td>$45.00 per day</td>
</tr>
<tr>
<td>Post-it flipcharts</td>
<td>$60.00 per day</td>
</tr>
<tr>
<td>Speakerphone</td>
<td>$125.00 per day</td>
</tr>
<tr>
<td>Easel</td>
<td>$10.00 per day</td>
</tr>
<tr>
<td>AV roll cart</td>
<td>$20.00 per day</td>
</tr>
<tr>
<td>AV Technicians</td>
<td>$85.00 per hour</td>
</tr>
<tr>
<td><strong>4 hour minimum required</strong></td>
<td></td>
</tr>
<tr>
<td>Microphones</td>
<td></td>
</tr>
<tr>
<td>Table, Podium or Floor mic with Mixer</td>
<td>$50.00 per day</td>
</tr>
<tr>
<td>Each additional mic</td>
<td>$35.00 per day</td>
</tr>
<tr>
<td>Wired lavalier mic</td>
<td>$80.00 per day</td>
</tr>
<tr>
<td>Gooseneck mic</td>
<td>$60.00 per day</td>
</tr>
<tr>
<td>Wireless Lavalier or Hand held mic</td>
<td>$75.00 per day</td>
</tr>
<tr>
<td>Podium and mic</td>
<td>$85.00 per day</td>
</tr>
<tr>
<td>Audio</td>
<td></td>
</tr>
<tr>
<td>Cassette player and recorder</td>
<td>$75.00 per day</td>
</tr>
<tr>
<td>5-disc CD player</td>
<td>$75.00 per day</td>
</tr>
<tr>
<td>4-8 channel mixer</td>
<td>$50.00 per day</td>
</tr>
</tbody>
</table>
AV PACKAGES

Projector Support Package | $200.00 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
- 7x12 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

Laser Projector Package | $550.00 per day
This Package Is Suitable For All Computer-Generated Presentations Of Any Size

Includes:
- 6000 Lumen Laser Projector with a 7x12 Dressed Screen
- Audiovisual Roll-Cart
- Extension Cords

JBL Audio Support Package | $400.00 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 | $250.00 per day**
This package is available when a smart classroom is confirmed.

This package includes:
A Ceiling Projector, Host PC, Dropdown Screen, House Sound and a VGA Laptop Connection

**Audio Web Conference Support Package | $400.00 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 Recording Package | $400.00 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
**Video Web Conferencing Package  |  $650.00 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
TERMS & CONDITIONS
**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.
Catering menus for The Universities at Shady Grove   | 10 person Minimum required on all orders

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 (Chartwells).

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.