



# Conference and Event Services

## Bar / Bat Mitzvah Menus



CULINART GROUP  
INNOVATIVE DINING SOLUTIONS







The University at Shady Grove invites you to look at our Reception Stations, Adult and Young Adult Buffets. All buffet pricing reflects a Luncheon and Dinner price.

All flatware at USG is disposable. If china is requested an additional cost per person will be added.

If you do not see a selection on your menus please contact your assigned event planner



# RECEPTION STATIONS

*Priced per person based on one-hour reception, 25 person minimum*

\* *Station attendants required*

## **All American Favorites & Fries Station | 10**

Grilled Hamburgers and Hot Dogs served on Fresh Baked Buns

Condiments to include:

Ketchup, Mustard, Pickles, Onions, Tomatoes and Lettuce

Traditional Macaroni & Cheese OR House Salad

French Fry Station - Sweet Potato Fries and Curly Fries served with Ketchup in French Fry Cups

## **Slider Station | 8**

All items served to be MINI items:

Hamburgers and Fried Chicken Breasts. Toppings

for sandwiches to include Shredded Lettuce,

Dijon Mustard, Ketchup, Mustard, Pickle Chips,

Brown Spicy Mustard, Sliced Tomatoes & Diced

Onions

~Based on 3 Sliders per Person~

## **\* Pasta Bar | 9**

Penne & Bow Tie Pastas cooked to order with your choice of the following:  
Fresh Tomatoes, Spinach, Mushrooms, Kalamata Olives, Toasted Pine nuts,  
Sundried Tomatoes, Crumbled Prosciutto, Grilled Chicken, Italian Sausage,  
Basil & Fresh Shrimp

Topped off with your choice of Homemade Sauces:  
Bolognese Sauce, Homemade Tomato Basil Sauce and Vodka Sauce.

Grated Fontina, Gorgonzola, Asiago & Parmesan Cheeses

All Stations based on 1 Serving Per Person

[RECEPTION STATIONS CONTINUED »](#)





\* **Risotto Station | 7.5**

Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:

Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes, Wilted Spinach & Fresh Herbs

\* **Quesadilla Bar | 7**

Quesadillas made to order.

Fillings will include Grilled Chicken Breast, Roasted Peppers, Mushrooms, Onions, Green Chiles, & Tomatoes, with Cheddar & Monterrey Jack Cheeses, Fresh Salsa & Sour Cream

\* **Asian Stir-Fry Station | 8**

Choose from a selection of Beef, Chicken and Fresh Vegetables including Cabbage, Red Onion, Carrots, Peapods, Broccoli, Celery, Bean Sprouts & Water Chestnuts, accompanied by Jasmine Rice and Japanese Noodles, Stir-Fried by our chefs with your choice of Sauces including Sesame & Lemongrass Ginger Soy

\* **Steakhouse Carving Station | 12**

Pan Seared & Roasted Tenderloin of Beef with a Juniper Berry & Merlot Demi Glace & Horseradish Sauce Served with an Assortment of Mini Rolls and Waffle Fries with Light Parmesan Cheese

**Sushi Bar | 7**

A selection handmade Sushi and rolls to include Fresh Salmon, Tuna and California Rolls. Including all of your favorite additions Rice, Cucumber, Avocado, Julienne Peppers & Carrots, Ginger, Soy & Wasabi

Station requires a minimum of 200 pieces, Price is based on 4 pieces per person

All Stations based on 1 Serving Per Person



#### **Mashed Potato Bar | 6**

Plain Mashed Potatoes, Mashed Sweet Potatoes, Garlic & Chive Infused Smashed Potatoes, Parmesan Mashed Potatoes and Good Old Baked Potatoes with:  
Butter, Sour Cream, Chopped Bacon, Scallion, Chives, Maple Syrup, Golden Raisins, Hot Sauce, Pico De Gallo

#### **French Fry Station | 4**

Waffle Fries, & Sweet Potato Fries served with Ketchup and in French Fry Cups

#### **\* Grill Cheese and Vegetable Sandwiches | 5**

With chefs preparing to order Griddled American Cheese sandwiches and Grilled Swiss Cheese Sandwiches

Available to add to sandwiches:

Roasted Vegetables & Mushrooms, Freshly Sliced Roma Tomatoes, & Sliced Avocado, on Your choice of Freshly Sliced Challah or Texas Toast

#### **All American Self Serve Station | 6**

Featuring your choice of Mini Sandwiches

Served with a handful of Assorted Flavored Chips and a side of Potato Salad and Pickle Spears.

Meats to include:

Roast Beef, Roasted Turkey, Corned Beef, Tuna Salad, Chopped Liver & Thin Sliced Salami

Condiments to include: Lettuce, Beef Steak Tomatoes, And Bermuda Onions Sliced Thin) Mayo, Brown Mustard, Stadium Mustard and BBQ Sauce.

Mini Artisan Rolls, Mini Challah Rolls & Mini Onion Rolls

All Stations based on 1 Serving Per Person

# YOUNG ADULT BUFFETS

25 Person Minimum

## Lunch

### **Appetizers per piece**

#### **( 20-30 Minutes )**

Chicken Fingers With Ranch and Honey Mustard | 2.25  
Sliced Fresh Fruit Display | 2.5  
Jumbo Pretzels | 2.5  
Mini Flatbread Pizza | 2.5  
Asian Vegetable Spring Roll with Sweet Chili Sauce | 2.25

### **Classic Garden Salad | 3.5**

Mixed Greens and Romaine, Carrots, Cucumbers, Tomatoes, Red  
Onion With Balsamic Vinaigrette

### **USG Picnic | 11**

All Beef Hamburgers ,BBQ Boneless Chicken Breast  
and Vegetarian Burgers  
Served with:

Kosher Dill Pickle Spears, Shredded Cheese, Diced Onions,  
Shredded Lettuce, Relish,  
Tomato Slices, Ketchup and Mustard

### **French Fries | 2.5**

### **Self Serve Pizza Station ( 2 slices per person ) | 9**

16 Inch Cheese, Vegetarian and Margarita Pizza's

### **A Cooler of Ice Cream Novelties | 4**

This May Include:

Chocolate Eclairs, Strawberry Shortcake ,Non-Fat Vanilla and  
Chocolate Cups, Vanilla and Strawberry Cups, Neapolitan  
Sandwiches

### **Iced Tea and Lemonade Station | 2.5**

## Dinner

### **Appetizers per piece**

#### **( 20-30 Minutes )**

Chicken Fingers With Ranch and Honey Mustard | 2.25  
Sliced Fresh Fruit Display | 2.5  
Mozzarella Sticks and Marinara | 2.25  
Kosher Franks in a Blanket | 2.5  
BBQ Meatballs | 2.5

### **Caesar Salad | 4**

With Pesto Parmesan Croutons

### **Self Serve Pizza Station ( 2 slices per person ) | 9**

16 Inch Cheese, Vegetarian and Margarita Pizza's

### **Penne Pasta With Meatballs | 9**

Choices of Sauces to include:  
Homemade Marinara or Alfredo  
Freshly Grated Parmesan

### **Baked Potato's | 3**

With Chives and Butter on the side

### **Ice Cream Sundae Bar | 5**

Includes Vanilla & Chocolate Ice Cream, Carmel Sauce, Hot Fudge  
& Whipped Cream

Toppings Include: Oreo's, Mini M&M's, Rainbow Sprinkles,  
Bananas, Strawberries and Chocolate Chips

### **Iced Tea and Lemonade Station | 2.5**

Prices Reflect Disposable Flatware





# ADULT BUFFETS

25 Person Minimum

## Lunch

### Appetizers per piece

#### ( 20-30 Minutes )

Mozzarella Sticks With Marinara Sauce for Dipping | 2.25  
Spinach and Feta Spanikopita | 2.25  
Assorted Fresh Vegetables and Dips | 3  
Boursin and Spinach Stuffed Mushrooms | 2.25  
Asian Vegetable Spring Roll with Sweet Chili Sauce | 2.25

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#### Mixed Field Green Salad | 4

Mixed Greens, Poached Pears, Toasted Pinenuts & Gorgonzola  
Cheese Tossed With Sherry Vinaigrette

#### California Cobb Salad | 4

A bed of Mixed Greens With Artichoke Hearts, Baby Peas,  
Cucumber, Garbanzo Beans,  
Red Onion, Tomatoes & Blue Cheese With a  
Balsamic Vinaigrette

### Entrée's

#### Seared Salmon Filet | 8

With Tomato Olive Ragout

#### Beef Tenderloin | 9

With Herb Infused Red Wine Sauce

#### Chicken Piccata | 7

Pan Fried, Lightly Floured Boneless Breast of Chicken With a  
Fresh Lemon Caper Sauce.

#### Tuscan Seared Tilapia | 7

With Tomato Caper Sauce

#### Steamed Vegetables | 3

#### Assorted Cakes and Pies | 3

Coffee and Iced Tea Station – Included in Final Price

## Dinner

### Appetizers per piece

#### ( 20-30 Minutes )

Bacon Quiche | 2  
Artichoke Fritters With Smoked Tomato Sauce | 2.5 Maryland  
Crab Cakes | 3.95  
Grilled Minted Lamb and Mushroom Skewers | 2.5  
Mini Beef Wellington with Mushroom Sauce | 3.5

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#### Pear Tree Signature Salad | 5

Mixed Greens, Poached Pears, Toasted Pinenuts & Gorgonzola  
Cheese With Sherry Vinaigrette

#### Spinach Salad | 5

A bed of Spinach with Goat Cheese , Walnuts and a  
Goat Cheese Vinaigrette

### Entrée's

#### Seared Salmon Filet | 10

With Tomato Olive Ragout

#### Beef Tenderloin | 11

With Herb Infused Red Wine Sauce

#### Chicken Marsala | 8

With Sliced Mushrooms in a Marsala Wine Sauce

#### Tuscan Seared Tilapia | 9

With Tomato Caper Sauce

#### Steamed Vegetables | 3

#### Apple Crumb Tart | 3

Coffee and Iced Tea Station – Included in Final Price

Prices Reflect Disposable Flatware





### **Root Beer Float Station | 3.25**

A Keg of Old Fashioned Root Beer Served With a Hearty Scoop of Vanilla Ice Cream

### **Assorted Homemade Cookie and Brownie Bar | 5**

Assorted Chocolate Chip, Oatmeal, M&M and Sugar Cookies .

Fudge and Blondie Brownies

### **Cup Cake Tower | 3.50**

Freshly Baked Medium Sized Frosted Cup Cakes, to Include; Red Velvet, Chocolate and Vanilla Cup Cakes

### **Popcorn Carnival | 2.50**

Freshly Popped Plain & Seasoned Selections to include; White, Cheddar & Butter

### **Cotton Candy | 2.50**

Multicolored Cotton Candy in Individual Containers





# ADULT BAR SERVICE

All Bars require a 4 hour Minimum

## Hosted Beer and Wine

### Domestic Beers | \$5.25

Budweiser Bud Light Miller  
Miller Light Coors Light

### Imported | \$5.75

Heineken  
Amstel Light

### Bottle Water and Soda | \$4

### House Wines | \$32.00

Mirassou Chardonnay (CA) 2012  
Kendal J Reserve Sauvignon Blanc (CA)  
2012 Edna Valley Merlot (CA) 2011  
Edna Valley Cabernet Sauvignon (CA)

## Premium Host Bar Offerings | \$7.25

Smirnoff  
Captain Morgan  
Beefeater  
Seagrams Seven  
Jack Daniels  
Bacardi Sauza Gold

## Top Shelf Host Bar | \$7.75

Skyy  
Mount Gay Johnnie  
Walker Red Crown  
Royal Gentlemen  
Jack Jose Cuervo  
Gold

### Top Shelf Wines | \$39.00


Clos Du Bois Reserve Chardonnay (CA) 2012  
Kim Crawford Sauvignon Blanc (NZ) 2013  
William Hill Merlot (CA) 2012  
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 a 50% in Guest Revenue (based on 1 \$6 average drink)

# YOUNG ADULT BARS

## Mocktail Bars



Drop of Sunshine | \$4.50  
1/2 cup Orange Juice  
1/2 cup Apple Juice  
Splash Grapefruit Juice  
Maraschino Cherry

Cranberry Kiss | \$4.50  
6 ounces Ocean Spray® Cranberry Juice  
Cocktail  
1 ounce Orange Juice  
Club soda or Sprite  
Orange Wedge

Blue Hawaiian | \$4.50  
2 ounces Blue Fruit Punch  
Sparkling White Grape Juice or  
Sparkling Cider  
Blue Sprinkles (optional garnish)

Bottle Water and Soda | \$4

ALL BAR PRICES INCLUDE GLASSWARE

Young Adult "Mocktail Station"  
Lemonade, Iced Tea or Cranberry Punch | 14.50 Gallon

Water Stations | \$8.50 Per gallon

All Bars incur a Bartender Fee at \$125 each.



## Hosted Package Bars - Per Person

### Beer and Wine Bar

House wines

Domestic beers

Imported

Soft drinks

Bottled waters

1 hour | \$9

additional hours | \$5

### Premium Liquors

House wines Domestic

beers Imported

Soft drinks

Bottled waters

1 hour | \$14

additional hours | \$7

### Top Shelf Liquors

Top shelf wines

Domestic beers

Imported

Soft drinks

Bottles waters

1 hour | \$16

additional hours | \$8



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 a 50% in Guest Revenue (based on 1 \$6 average drink))

[VENDORS»](#)





## Preferred Vendors

Unique Dreams Entertainment

[www.uniquedreams.net](http://www.uniquedreams.net)

(301) 253-9021

Electric Entertainment

[www.electricdj.com](http://www.electricdj.com)

(301) 370-1125

Washington Talent

[www.washingtontalent.com](http://www.washingtontalent.com)

(301) 762-1800

Maryland Photo Video

[www.marylandphotovideo.gallery](http://www.marylandphotovideo.gallery)

(410) 982-6756

Howard Lansat Photography

[www.LansatPhoto.com](http://www.LansatPhoto.com)

301-838-9560

## Terms and Conditions

### Food and Beverage Policies

Please make your reservations for catered events through the academic year at Universities of Maryland 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 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. .