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
**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
- Cheddar & Monterrey Jack Cheeses
- Fresh Salsa
- Sour Cream

**Asian Stir-Fry Station | 8**

Choose from a selection of:
- Beef
- Chicken
- Fresh Vegetables
  - Cabbage
  - Red Onion
  - Carrots
  - Peapods
  - Broccoli
  - Celery
  - Bean Sprouts
  - Water Chestnuts

Accompanied by:
- Jasmine Rice
- Japanese Noodles

Stir-Fried by our chefs with your choice of:
- 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
- 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 SelfServe 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

Lunch

Appetizers per piece

(20-30 Minutes)
- Chicken Fingers With Ranch and Honey Mustard | 2.5
- Sliced Fresh Fruit Display | 2.5
- Jumbo Pretzels | 2.5
- Mini Flatbread Pizza | 2.5
- Asian Vegetable Spring Roll with Sweet Chili Sauce | 2.5

- 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

Prices Reflect Disposable Flatware

Dinner

Appetizers per piece

(20-30 Minutes)
- Chicken Fingers With Ranch and Honey Mustard | 2.5
- Sliced Fresh Fruit Display | 2.5
- Mozzarella Sticks and Marinara | 2.5
- 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

25 Person Minimum
ADULT BUFFETS

Lunch

Appetizers per piece

(20-30 Minutes)
Mozzarella Sticks With Marinara Sauce for Dipping | 2.5
Spinach and Feta Spanakopita | 2
Assorted Fresh Vegetables and Dips | 3
Boursin and Spinach Stuffed Mushrooms | 2.5
Asian Vegetable Spring Roll with Sweet Chili Sauce | 2.5

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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

25 Person Minimum

Prices Reflect Disposable Flatware

Dinner

Appetizers per piece

(20-30 Minutes)
Bacon Quiche | 2
Artichoke Fritters With Smoked Tomato Sauce | 2.5
Maryland Crab Cakes | 2.5
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
**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

**Root Beer Float Station | 3.25**
A Keg of Old Fashioned Root Beer Served With a Hearty Scoop of Vanilla Ice Cream
# ADULT BAR SERVICE

All Bars require a 4 hour Minimum

<table>
<thead>
<tr>
<th>Hosted Beer and Wine</th>
<th>Premium Host Bar Offerings</th>
<th>$7.25</th>
<th>Top Shelf Host Bar</th>
<th>$7.75</th>
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</thead>
<tbody>
<tr>
<td>**Domestic Beers</td>
<td>$5.25**&lt;br&gt;Budweiser Bud Light  Miller&lt;br&gt;Miller Light Coors Light</td>
<td>Smirnoff&lt;br&gt;Captain Morgan&lt;br&gt;Beefeater&lt;br&gt;Seagrams Seven&lt;br&gt;Jack Daniels&lt;br&gt;Bacardi Sauza Gold</td>
<td>**Top Shelf Wines</td>
<td>$39.00**&lt;br&gt;Clos Du Bois Reserve Chardonnay (CA) 2012</td>
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<td>**Imported</td>
<td>$5.75**&lt;br&gt;Heineken&lt;br&gt;Amstel Light</td>
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<td>**Bottle Water and Soda</td>
<td>$4**</td>
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<td>**House Wines</td>
<td>$32.00**&lt;br&gt;Mirassou Chardonnay (CA) 2012&lt;br&gt;Kendal J Reserve Sauvignon Blanc (CA)&lt;br&gt;2012 Edna Valley Merlot (CA) 2011&lt;br&gt;Edna Valley Cabernet Sauvignon (CA)</td>
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<tr>
<td>**Top Shelf Wines</td>
<td>$39.00**&lt;br&gt;Clos Du Bois Reserve Chardonnay (CA) 2012&lt;br&gt;Kim Crawford Sauvignon Blanc (NZ) 2013&lt;br&gt;William Hill Merlot (CA) 2012&lt;br&gt;Louis Martini Cabernet Sauvignon (CA) 2012</td>
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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 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

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<tr>
<th>Beer and Wine Bar</th>
<th>Premium Liquors</th>
<th>Top Shelf Liquors</th>
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<tbody>
<tr>
<td>House wines</td>
<td>House wines Domestic beers</td>
<td>Top shelf wines</td>
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<tr>
<td>Domestic beers</td>
<td>Imported</td>
<td>Domestic beers</td>
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<td>Imported</td>
<td>Soft drinks</td>
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<td>$16</td>
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Preferred Vendors

Unique Dreams Entertainment
www.uniquedreams.net
(301) 253-9021

Electric Entertainment
www.electricdj.com
(301) 370-1125

Washington Talent
www.washingtontalent.com
(301) 762-1800

Maryland Photo Video
www.marylandphotovideo.gallery
(410) 982-6756
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.