



Official Catering for Edenbrook Banquet Room

7271 Eden Brook Drive
Columbia, Maryland 21046
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Avis Naomi Smith - Sales

Salads

Harmony Garden Salad

An array of garden vegetables with iceberg, romaine and baby field greens
Served with your choice of two dressings
Honey Mustard Vinaigrette, Hot Bacon, Poppy seed, Italian Medley,
Gorgonzola Vinaigrette, Lite Raspberry Vinaigrette, Champagne Vinaigrette, Parmesan Peppercorn,
Ranch, Sesame French and Lite Olive Oil Vinaigrette

Classic Caesar Salad

Fresh Chopped Hearts of Romaine Lettuce Tossed with shaved Parmesan Cheese
and Garlic Croutons, served with a Creamy Caesar Dressing or a Light Caesar Dressing
(Add Grilled Herb Chicken Tenders or Marinated Spiced Large Shrimp)

Charthouse Chopped Salad

Our special blend of Iceberg Lettuce and Romaine Lettuce with shredded carrots, yellow squash,
zucchini, red grapes, cherry tomatoes, green olives, capers, roasted red pepper strips,
minced anchovies and a special blend of honey, lemon juice, olive oil,
Dijon mustard and parmesan cheese salad dressing
(Not Available for Buffet Service)

Classic Greek Salad

Romaine lettuce with plum tomatoes, cucumbers, feta cheese,
olives and red onions presented with a classic Greek dressing

Mozzarella and Roasted Beet Salad with Watercress and Balsamic Vinaigrette

Watercress, Frisee are paired with fresh mozzarella balls, roasted beets, golden raisins
and toasted walnuts with a balsamic vinaigrette dressing
(Not Available for Buffet Service)

Eden's Spinach Salad

Fresh spinach leaves, black olives, rings of red onions, sliced egg, feta cheese, Applewood sliced bacon,
garnished with mandarin orange slices and a white balsamic walnut orange vinaigrette
(Not Available for Buffet Service)



Soups

Broccoli & Carrot Soup

Colorful half & half presentation of cream broccoli and carrot in a vegetable stock with herb seasonings

Grilled Tomato Soup Panzanella

Delicious combination of grilled roma tomatoes and roasted garlic with a Panzanella relish of Italian style bread croutons, cucumber, bell pepper, basil and balsamic vinegar

Crab & Avocado Soup

Sophisticated soup of crab, avocado, sautéed apples, light cream and Herb seasonings
(Chilled, Available Spring/Summer)

Sweet Potato Curry Bisque

Roasted parsnips and sweet potatoes with carrots, onions and celery in a chicken stock with a touch of brandy, curry and crème fraiche

Asparagus Soup

A puree of asparagus, yellow onions, russet potatoes and fresh herbs with a touch of sherry and fresh orange juice garnished with an orange cream sauce
(Available Spring/Summer)

Onion Soup Grantinee

Slow cooked caramelized onions in a wine and sherry brown stock presented with a French crouton under a melted blend of gruyere and parmesan cheeses

Lemony Seafood Bisque

A seafood lover's delight of shrimp, crab, lobster, vegetables, white wine lemons, garlic and a host of spices



Intermezzo

Orange Sherbet

Lime Sherbet

Enhance your dining experience by adding a mini scoop of sherbet to cleanse the palettes of your guests before the main entrée
(Not Available for Buffet Service)

Select One Flavor

Entrée

Chicken Pomodoro

Delightful fresh flavor of lightly floured chicken breast simmered in vodka and lemon juice cream sauce with tomato and scallions
Wild Aphrodite Rice and Snap Peas
(Rice: white rice, wild rice, dried apricots, pecans and herbs)

Orzo Eggplant Purse

Fluffy wheat dough filled with orzo pasta and roasted eggplant on butternut squash and julienne vegetables

Beef Wellington

Beef tenderloin with a mushroom duxelle stuffing wrapped in puff pastry served with a brown sauce made with morel mushrooms and brandy
Potato Lasagna and Glazed Carrots with Peas and Red Peppers

Lobster Ravioli with Crabmeat Cream Sauce

Jumbo lobster filled ravioli covered in a heavy cream sauce flavored with Cognac, tomato sauce and chunky Maryland crab meat
Chef's choice of Seasonal Vegetables

Traditional Turkey

Roast white and dark turkey with sausage, giblet or cornbread dressing and gravy
Gruyere Potato Gratin, Roasted Prosciutto Brussels Sprouts and Cranberry Compote

Chops with Apple Stuffing

Baked pork chops filled with a flavorful apple stuffing presented with a white raisin and sautéed apple brown sauce
Brown Rice Paello and Chef's Selection of Seasonal Vegetables
(Brown Rice: brown rice with saffron, peppers, onions, olives & peas)

Prime Rib

Custom seasoned and cut medium rare prime rib with twice baked potatoes and julienne vegetables
(add 15.00 per person)



Osso Buco

Center cut veal shank simmered in its own natural stock with tender roasted vegetables

Spinach Rice Pilaf

(Not Available for Buffet Service)

Florio Chicken Marsala

Herb-coated and seasoned chicken breast grilled and served with a sweet Marsala wine sauce preparation that includes prosciutto, mushrooms, shallots, garlic and heavy cream

Red Skin Mashed Potatoes, Grilled Asparagus and Grilled Yellow Squash

Lamb Shank

New Zealand lamb shank braised with rosemary and mint

Saffron Risotto and Chef's Selection of Seasonal Vegetables

Crispy Sea Bass

Fried Sea Bass fillets on a bed of baked buttery potatoes, pancetta and sweet petite peas with rosemary, sweet onions and parsley

Brisket Bordelaise

Seared beef brisket in a classic red wine sauce

Potato & Root Vegetable Mash and Haricot Vert

(Mash: white potatoes, sweet potatoes, turnips and rutabagas)

Herb Roasted Chicken

Baked chicken breast with southern brown sauce presented with a grilled polenta cake

Macaroni & Cheese, Sautéed Smoked Collards and Glazed Carrots

Pasta Primavera

Penne pasta with carrots, squash and broccoli in a classic primavera sauce

(Vegetarian)

Tenderloin and Crab

Combination plate of seasoned, sliced beef tenderloin encrusted with seasonings and fresh herbs presented with a morel sauce and a traditional Maryland crab cake with hollandaise sauce

Couscous with white raisins, peas and pine nuts

Chicken Florentine

Greek flavors highlight boneless and skinless chicken breast stuffed with feta cheese and spinach

Mykonos Greek Rice and Seasonal Steamed Vegetables

(Rice: bell peppers, red onions, olives, sun-dried tomatoes, capers, artichokes)

Baked Salmon Scampi

Fillet of Atlantic salmon dusted with herbs and baked in a lemon butter dill sauce and shrimp scampi

Toasted Almond Rice Pilaf and Steamed Broccoli with Red Pepper



Global Cuisine

Tandoori Cornish

Fragrant half Rock Cornish hen marinated in toasted spices then baked tender and presented with chickpea salad

Spiced Rice Pilaf and Curried Cauliflower

Mediterranean Purse

Couscous, roasted vegetables and Asiago cheese wrapped in wheat sheet dough on a roasted red pepper sauce and sautéed spinach

(Vegetarian)

Jerk Pork Loin

Scotch bonnet blast of spices marinates pork loin slices

Tropical Couscous and Fried Plantains

(Couscous: pineapple, lime juice, onion, bell pepper, scotch bonnet and cilantro)

Barbacoa and Polenta

Beef seasoned with chipotle peppers, adobo sauce, garlic and cumin topping polenta cakes and black bean salsa rice

Coq Au Vin

A French country classic of braised chicken in white wine with an assortment of vegetables

Garlic & herb mashed potatoes



Stations

**More Station Options Are Available Please Inquire Before Selecting Your Menu
Additional Charges for Station(s) and Plated Service Combination**

Pasta

Red & Green Stripped Ravioli Gorgonzola
Pecorino Romano, Parmesan & Ricotta Tortellini,
Penne
Fettuccine

Sauce Selections

Pomodoro: Tomato, Basil, Onion, Garlic, & Olive Oil
Pesto Artichoke: Basil, Artichoke Hearts, Olives, Parmesan, Red & Green Peppers
Alfredo: White Cream sauce

Carved Poultry, Pork & Beef

Smoked Turkey, Apple wood Smoked Ham, Roasted Pork,
Beef Tenderloin, Pork Tenderloin, Top Round of Beef
(all served with mini rolls and condiments)

Small Bites

Small bites are presented in mini serving plates, bowls, and glasses

Calypso Shrimp with Black Bean Salsa and Lime
Garlic Halibut with Tomato-Caper Bruschetta
Duck Apple Salad Martini
(Let Us Create More Specialties For You)

South of the Border

Chicken Tinga
Pork Carnitas
Spanish Paella
Polenta Cakes with Tomato Salsa
Quesadillas
Barbacoa Beef, Mild Cheddar, Salsa & Guacamole
Three Cheeses
Roasted Vegetable with Mozzarella

Ice Storm

Crab Claws
Jumbo Cocktail Shrimp
Oysters on the Half Shell
Seafood Pasta Salad
Smoked Salmon with Capers and Toast Points
Assorted Sushi



Pan-Asian

Teriyaki Chicken Thighs
Ginger Beef Stir Fry
Steamed and Fried Pot Stickers
Cold Soba Noodle Salad
Spring Rolls
A variety of Asian sauces

Southern Style

BBQ Chicken
Fried Tilapia
Macaroni and Cheese
Sweet Potato Casserole
Glazed Carrots with Petite Peas
Collard Greens
Corn Bread

Desserts

Mini Dessert Tower

An assortment of mini desserts are arranged beautifully on a white tower topped with a floral decoration
(Buffet Service Only)

Mango Madness Coffee

Hershey's chocolate cobbler sits under scoops of mango ice cream
with whipped cream and bits of fresh mango fruit presented in glass

Assorted Cake and Pie Display

The chef selects from a number of wonderful desserts to create a stunning buffet for your guests
(Buffet Service Only)

Coconut Deep Dish Key Lime Pie

This pie stands alone with a little dollop of whipped cream and edible pansies as garnish

Sugar Free Strawberry or Chocolate Layer Cake

Presented with two sugar free mint leaf cookies

Mississippi Mud Cake

Deep, rich chocolate layer cake with a fruit coulie and mandarin orange slices

Grand New York Cheesecake

Our cheesecake comes with or without a topping but with a cream puff swan

Hot Apple or Peach Cobbler

Add ice cream and a crunchy topping with whipped cream and chocolate or caramel sauce

Lemonade or Sweet Ice Tea, Unsweet Tea, Sodas, Juice, Bar Services Available
Hot Tea, Coffee and Decaf Included