



Thank you for your recent inquiry of our large party room.

The following menus are provided for your convenience and are intended as suggestions rather than limitations. They do not fully represent the variety of menu selections which may be available.

All costs are subject to an 18% service charge and 6% sales tax.

**Menu Prices are subject to change without notice.**

If you have any questions about the following menu packet or need further assistance in planning your event, please contact Kelly Kuhn at 410-848-1441. We appreciate the opportunity to work with you toward making your affair a most memorable occasion.

Sincerely,

James F. Breuer

Maggie's Restaurant

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

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310 East Green Street • Westminster, Maryland 21157

410-848-1441 • Baltimore 410-876-6868

## POLICIES

**GUARANTEE:** A final count is required no later than 14 days prior to the event. The number confirmed at this time will serve as the guaranteed minimum for billing. If the actual number exceeds the minimum, you will be billed for the actual number of guests.

**DEPOSIT:** A \$100.00 deposit must be paid in order to insure the date and time of the event.

**CHANGES:** Changes in menu or service must be made on or before the date of guarantee. Any changes that may cause additional expense are the responsibility of the client.

**PAYMENTS:** After the menu and details of the event have been finalized, a 20% deposit of the estimated bill will be due. The existing balance will be one week prior to the event. arrangements otherwise must be made before the date of the guarantee. Payments can be made in the forms of personal checks, cash, or major credit cards.

**REFUNDS:** In the event of the cancellations, the 20% Deposit is non-refundable unless the date is rebooked. The \$100 deposit to guarantee the date is non-refundable.

- Payment for the food prepared is on a per/person basis.
- Therefore you have paid for what the guests consumed.

**HORS D'OEUVRES  
PACKAGE SELECTIONS**

**A) Selection Includes:** **\$7.99**  
Fresh raw Vegetables with Maggie's Ranch Dip  
Assorted Cheeses and Fresh Seasonal Fruit  
( served with Dijon Mustard and Crackers)

**B) Selection Includes:** **\$12.99**  
Fresh Raw Vegetables with Maggie's Ranch Dip  
Assorted Cheeses and Fresh Seasonal Fruit  
( served with Dijon Mustard and Crackers)

**Plus Choice of Three of the Following:**

BBQ Cocktail Franks

Teriyaki Chicken Drumettes

Swedish Meatballs

Sweet or Hot Italian Sausage in Marinara Sauce

Oriental Chicken Tenders

Mushrooms Rockafeller

Mushrooms Stuffed with Spinach and Sausage

Crustini of Feta Cheese, Basil and Tomato

**C) Selection Includes:** **\$17.99**  
Fresh Raw Vegetables with Maggie's Ranch Dip  
Assorted Cheeses and Fresh Seasonal Fruit  
( served with Dijon Mustard and Crackers)

**Plus Choice of Three of the Following:**

Miniature Crab Balls ( 3 Per/Person)

BBQ Shrimp ( 3 Per/Person)

Broiled Scallops Wrapped in Bacon ( 3 Per/Person)

Clams Casino ( 3 Per/Person)

Swedish Meatballs

Oriental Chicken Fingers

Sweet or Hot Italian Sausage in Marina Sauce.

\*These selections are to be used in conjunction with dinner only.

\*To use the selections as packages for Cocktail Receptions please  
Add and Additional \$5.00 Per/ Person.

**HORS D'OEUVRES  
FOR  
COCKTAIL RECEPTION**

<b>BBQ SHRIMP</b>	<b>\$2.49 Ea.</b>
<b>Shrimp In Garlic Sauce</b>	<b>\$2.29 Ea.</b>
<b>Broiled Scallops Wrapped in Bacon</b>	<b>\$2.49 Ea</b>
<b>Clams Casino</b>	<b>\$2.49 Ea.</b>
<b>Crab Balls</b>	<b>\$2.89 Ea</b>
<b>Herb Crusted Lollipop Lamb chops</b>	<b>\$6.99 Ea.</b>
<b>Oriental Chicken Fingers</b>	<b>\$4.99 Per/Per</b>
<b>Swedish Meatballs</b>	<b>\$4.99 PerPer</b>
<b>Hot or Sweet Italian Sausage in Marinara Sauce</b>	<b>\$4.99 Per/Per</b>
<b>Fresh Raw Vegetables and Maggie's Ranch Dip</b>	<b>\$4.99 Per/Per</b>
<b>Assorted Cheese and Fresh Seasonal Fruit</b>	<b>\$4.99 Per/Per</b>
<b>Smoked Salmon Display</b>	<b>\$6.99 Per/Per</b>
<b>Whole Baked Brie Topped With Strawberries</b>	<b>\$49.99 Ea.</b>
<b>BBQ Chicken Wings</b>	<b>\$4.99 Per/Per</b>
<b>Buffalo Chicken Wings</b>	<b>\$4.99 Per/Per</b>
<b>Crustini of Feta, Basil and Tomato</b>	<b>\$3.99 Per/Per</b>
<b>Mushrooms Stuffed with Spinach and Sausage</b>	<b>\$3.99 Per/Per</b>
<b>Fried Calamari W/ Marinara Sauce</b>	<b>\$4.99 Per/Per</b>
<b>Maggie's Crab Dip</b>	<b>\$5.99 Per/Per</b>
<b>Steamed Shrimp</b>	<b>\$18.99 Per Pound</b>
<b>Carolina Style BBQ Ribs</b>	<b>\$12.99 Per Pound</b>
<b>Maggie's Crab Crostini</b>	<b>\$5.99 Per/Per</b>
<b>Shrimp Cocktail</b>	<b>\$2.29 Ea.</b>

**DINNER BUFFET**  
**\$22.99 Per /Person**

**Choice of Two Entrees**

**Chicken and Shrimp Creole:**

Boneless breasts served with shrimp in a spicy Creole sauce.

**Chicken Chasseur:**

Boneless breasts served in a Madeira wine sauce with shallots, tomatoes and mushrooms seasoned with garlic.

**Chicken Champagne:**

Boneless breasts served in a champagne cream sauce with shallots, mushrooms and carrots.

**Chicken Supreme:**

Boneless breast served in a mushroom and chive cream sauce.

**Roasted Cornish Game Hen:**

Seasoned with herbs and served in a light currant sauce.

**Chicken Parmesan:**

Sautéed breasts served in a freshly made tomato sauce topped with a blend of provolone and parmesan cheese.

**Chicken Boursin:**

Boneless breast layered with ham and topped with a boursin cheese sauce.

**Beef Bourguionne:**

Tenderloin tips served in a red wine sauce with carrots, mushrooms and shallots.

**Fresh Fish Francaise:**

Mahi-Mahi, Salmon, Haddock and Flounder, Choose one to be prepared in a lemon butter sauce.

**Tenderloin Tips:**

Seasoned Tenderloin tips served in a red wine sauce.

**Chef Carved Smoked Turkey Breast:**

Seasoned with a honey mustard Glaze

**Roasted Pork Loin:**

Served with a caper cream sauce.

**ADDITIONAL CHARGE ENTREES**

**( The Items listed below may be substituted for one of the above entrees for an additional per/person charge).**

**Seafood Casserole: \$6.00**

Shrimp, scallops, and crab meat in a brandied cream sauce.

**Chef Carved Steamship Round: \$3.00**

Slow roasted on the bone, chef carved to order.

**Prime Rib of Beef Au Jus: \$6.00**

Slow roasted Angus Prime Rib of Beef, served with natural juices and horseradish.

**Roasted Tenderloin: \$7.00**

Seasoned and roasted whole tenderloin, chef carved to order.

**FOR ADDITIONAL ENTRÉE OPTIONS,  
ADD \$5.00 PER/PERSON/PER EXTRA ENTRÉE.**

**BUFFET INCLUDES**  
Choice of Salad (Served)  
(choose one)

Fresh Gourmet Greens served with choice of Salad Dressing.  
Caesar Salad with Homemade Croutons and Traditional Dressing.  
Spinach Salad with Chopped Egg, Bacon, Mushrooms and Dijon  
Vinaigrette Dressing.

Choice of Accompaniments  
(choose two)

Saffron Rice      Garlic Mashed Potatoes      Baked Potatoes  
Roasted Red Skin Potatoes      Sweet Potatoes      Buttered Carrots  
Buttered Parsley Potatoes      Peas and Pearl Onions      Green Beans  
Zucchini, Onions and Peppers      Steamed and Seasoned Vegetables  
Sautéed Mushrooms,

Coffee, Tea and Iced Tea

Desserts are made fresh daily and can be added to your dinner for  
\$5.00 per/person  
Ask about what is available.

All parties are subject to an 18% service charge  
and 6% sales tax

## SEATED DINNERS

<b>Maryland Crab Cakes</b>	<b>Market Price</b>
<b>Lobster Tails</b>	<b>Market Price</b>
<b>Surf and Turf</b>	<b>Market Price</b>
<b>Filet Mignon</b>	<b>Market Price</b>
<b>New York Strip</b>	<b>Market Price</b>
<b>Chicken Parmesan</b>	<b>\$17.99</b>
<b>Seafood Neptune</b>	<b>\$19.99</b>
<b>Chicken Chesapeake</b>	<b>\$17.99</b>
<b>Prime Rib Of Beef</b>	<b>\$23.99</b>
<b>Salmon Monte Carlo</b>	<b>\$22.99</b>
<b>Roasted Cornish Game Hen</b>	<b>\$20.99</b>
<b>Seafood Brochette</b>	<b>\$21.99</b>
<b>Fresh Fish</b>	<b>Market Price</b>
<b>Chicken Champagne</b>	<b>\$17.99</b>

All dinners served with a house salad with choice of dressing  
Vegetable Due Jour and warm rolls and butter, Coffee, Tea, Iced  
Tea or Soda.

Substitute Caesar or Spinach Salad add \$3.00

Desserts are made fresh daily and can be added to your dinner for  
\$5.00 per/ person.

Ask about what is available.

## BEVERAGE MENU

**CASH BAR:** This allows guests to purchase their own beverages at the price established at the bar. A \$100 fee will be charged for a separate bartender.

**CONSUMPTION BAR:** This allows the host to pay on a per drink basis as consumed by guests at the established bar prices. A \$100 fee will be charged for a separate bartender.

**Three Hour Bar Packages:**

House Brands	\$16.00 per/per
Call Brands	\$18.00 per/per
Add \$5.00 per/per for each Additional hour.	

**Three Hour Beer And Wine Package:**

Domestic Beer and House Wine      \$14.00 per/per

Import Beer and Your Choice Wine      Market Price

- **Per/Person Price of Bar Packages is based on Persons Over 21 Years of Age.**