



THE ADMIRAL'S CUP



GROUP EVENTS



THE WARDROOM

Capacity of 85 for a Cocktail Style Reception

Monday - Thursday

Events after 4pm \$2,000++

**lunch available upon request, inquire for minimum*

Friday

Events that conclude by 8pm, \$4,000++

Events after 8:00pm, \$8,500++

Saturday

Events that conclude by 8pm, \$4,000++

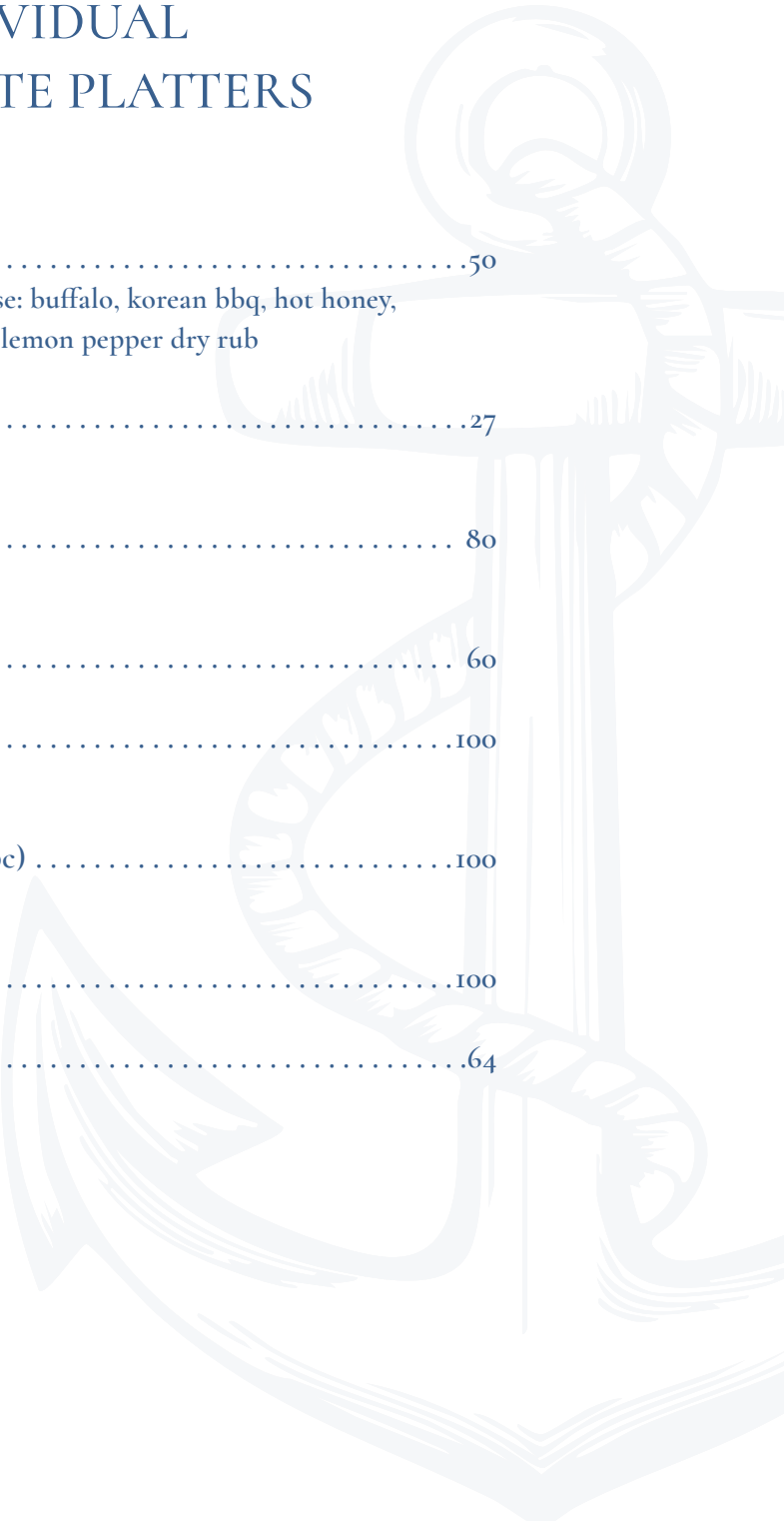
Events after 8:00pm, \$10,000++

Sunday

\$4,000++

Minimums include two staff members, additional staff may be needed based upon event details

INDIVIDUAL A LA CARTE PLATTERS



Crispy Fried Wings (20pc).....	50
traditional accompaniments — choose: buffalo, korean bbq, hot honey, old bay dry rub, nashville dry rub or lemon pepper dry rub	
Jalapeño Poppers (20pc)	27
bacon cream cheese	
Crab Cake Balls (20pc)	80
remoulade	
Charbroiled Oysters (20pc).....	60
Roseda Farms Beef Sliders (20pc)	100
cheese, pickles & special sauce	
Crispy Fried Chicken Sliders (20pc)	100
mayo, shredded lettuce & pickles	
Mini Cheesesteaks (20pc)	100
Bison Chili Nachos.....	64
cheddar, sour cream & scallions	

STATIONERY CHILLED APPETIZERS

CHOICE OF TWO | \$10++/PP
CHOICE OF THREE | \$20++/PP

Kale Caesar Salad

Chopped Salad

Spinach & Goat Cheese Salad

Macaroni Salad

Creamy Cole Slaw

Sliced Fresh Fruit Tray

Cut Fresh Crudite / Ranch

Sliced Amish Cheese Board / Baguette & Honey

Sliced Artisan Charcuterie / Mustard & Parmesan Crostini
(+\$8 Per Person)

Classic Shrimp Cocktail
(+ \$10 Per Person)

Double T Oysters On The Half Shell
(+\$10 Per Person)

COCKTAIL STYLE MENU

CHOICE OF FOUR | \$40++ PER PERSON

Roseda Farms Beef Sliders
cheese, pickles and special sauce

Crab Balls
remoulade & lemon

Creamy Crab Dip
fresh sliced baguette

Fried Jalapeño Poppers
bacon cream cheese

Buttermilk Crispy Chicken
mayo, cheese & pickles

Mini Cheesesteaks

Mini Chili Cheese Dogs

Fried Mac & Cheese

Mini Lobster Rolls (+18\$ per person)

Fried Lobster Tails Skewers
hot honey (+\$25 per person)

Turkey Burger Sliders
pepperjack, pickles & special sauce

Crispy Chicken Wings

CHOOSE 2: BUFFALO, HONEY OLD BAY, KOREAN BBQ,
DRY RUB LEMON PEPPER OR DRY RUB NASHVILLE SPICE
celery, carrots, blue cheese & ranch dressings

CARVING STATION

(SERVED WITH PARKER HOUSE ROLLS) (+\$150 CARVER FEE)

Roasted Turkey Breast / Cranberry Sauce \$12 PER PERSON

Spice-Crusted Slow-Cooked Beef Brisket / BBQ Sauce \$18 PER PERSON

Pepper-Crusted Prime Beef Flank Steak / Tiger Sauce \$20 PER PERSON

Cedar Plank-Roasted Canadian Salmon Filet / Chimichurri \$25 PER PERSON

STATIONARY SIDE DISHES

CHOICE OF TWO | \$10 PER PERSON

Baked Mac & Cheese

Creamy Yukon Mashed Potatoes

Baked Beans

Crispy Tater Tots

Fresh Fried Old Bay Potato Chips

STATIONARY DESSERTS

CHOICE OF TWO | \$6 PER PERSON

Fresh Baked Chocolate Chip Cookies

Fresh Baked Oatmeal Raisin Cookies

Assorted Dessert Bars

Dark Chocolate Brownies

White Chocolate Blondies

RESTAURANT POLICIES

PRIVATE FUNCTIONS

All events hosted on property incur a 20% service/gratuuity charge, a 3% Facility Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill..

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- All private dining packages include soft drinks. Beer, wine and cocktails are billed by consumption
- The Admiral's Cup is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra buffet food or beverages off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

*To book your event or inquire for more information,
please contact: Kristen Hladky*

Kristen.Hladky@AtlasRestaurantGroup.com

