The Granary

Banquets & Events



Private Banquets

We can accommodate parties from 1 to 200 guests. All dining rooms overlook the beautiful Sassafras River.

Sassafras Room

Our cozy dining room, located in the upstairs Granary, accommodates up to 50 guests

Main Bar

The perfect room for an afternoon luncheon, accommodates up to 35 guests

Georgetown Room

The main dining room, 270 degree view of the Sassafras River and harbor, accommodates up to 150 guests

The Sassafras Grill

The downstairs restaurant with inside and outside seating available, accommodates up to 200 guests.

Appetizer Package

(Butlered Hors D'oeuvres & Display Options)

Choice of Three Appetizers

\$12 per person/per hour

Choice of Five Appetizers

\$16 per person/per hour

Buffalo Wings

(General DA's, Buffalo, BBQ)

Mini Crab Cakes

(\$3 supplemental charge)

Nachos

Shrimp Cocktail

DA's Chicken

Crispy Fried Calamari

Chorizo Stuffed Piquillo Peppers

Steamed Mussels

Hot Crab Dip

Cheese & Fruit

Vegetable Crudité

Brunch Buffet

\$17 per person + tax & gratuity

Fruit Display

Scrambled Eggs

Choice of:

French Toast

Pancakes

Eggs Benedict

Choice Of:

Bacon

Country Sausage

Addition Stations:

Omelet Station \$5 per person

Premium Omelet Station \$9 per person

Waffle Station \$4 per person

Three Course Lunch Menu

\$20 per person + Tax and Gratuity

Course One

Choice of:

Cup of Crab Soup

House Salad

Course Two

Choice of:

Steak Salad

mixture of romaine, butter lettuce hearts, spinach, kalamata olives, roasted mushrooms, pickled onion, banana peppers, blue cheese & balsamic vinaigrette

Fish & Chips

Cole slaw, house cut french fries, malt vinegar & house made tartar sauce

Marinated Chicken

Old bay roasted potatoes & buttered green beans

Maryland Crab Cake

Sweet potato waffle fries, creamed corn & Sassafras mud

Southwestern Chicken Salad

Romaine, corn & black bean pico, avocados, grape tomatoes, sharp white cheddar, crispy tortilla strips

& honey-chipotle dressing

Meatloaf

White cheddar mashed potatoes, green beans, caramelized onions, bacon & beef gravy

Course Three

Choice of:

Dessert Display or Sheet Cake

Cold Sandwich Lunch Buffet

\$15 per person + Tax and Gratuity

Choice of:

House or Caesar Salad

Sides:

Chips

Fruit Display

Sandwiches:

Roast Beef

Chicken Salad

Turkey

Dessert:

Dessert Display

Three Course Menu

\$33 per person + Tax and Gratuity

Course One: Choice of One

Cup of Soup

Caesar Salad

House Salad

Course Two: Choice of Three

Bistro Steak

White cheddar mashed potatoes, buttered green beans & mushroom-burgundy butter

Grilled Marinated Chicken Breast & Baked Crab Cake

Old bay roasted potatoes, buttered green beans & Sassafras mud

Granary Beef Stroganoff

Filet tips, crimini mushrooms, caramelized onions, red wine, rich beef gravy, sour cream & egg noodles

Pan Seared Salmon

Crimini mushroom risotto, sautéed spinach & tomato fondue

Maryland Crab Cakes (\$5 upcharge)

Sweet potato waffle fries, creamed corn & Sassafras mud

Course Three: Choice of:

Mocha Brownie Sundae

Key Lime Pie

Dessert Display

Or

Sheet Cake

Buffet Package

Choice of Two Entrées

\$25 per person + Tax and Gratuity

Choice of Three Entrées

\$35 per person + Tax and Gratuity

Choice of

Soup or House Salad

Choice of Two

Vegetable Medley

Mashed Potatoes

Bacon Horseradish Mashed Potatoes

Rice Pilaf

Roasted Potatoes

Sweet Potato Mash

Entrées

Mini Crab Cakes

Chicken Marsala

Bistro Steak

Atlantic Salmon

Shrimp Penne

Dessert: Dessert Display or Sheet Cake

Cocktail Hour Package

Premium Package

1 hour of premium cocktails

\$17 per person

Well Package

1 hour of rail cocktails

\$12 per person

Beer & Wine

1 hour of house wine & beer

\$9 per person

Bloody Mary & Mimosa Bar

1 hour of select Vodka & Champagne with premium mixes

\$9 per person

Customizable Open Bar

Set Limits, Custom Liquor, Wine & Beer Selection