## 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 <br> $\$ 20$ per person + Tax and Gratuity <br> 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 <br> $\$ 15$ 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<br>Crimini mushroom risotto, sautéed spinach \& tomato fondue<br>Maryland Crab Cakes ( $\$ 5$ upcharge)<br>Sweet potato waffle fries, creamed corn \& Sassafras mud<br>Course Three: Choice of:<br>Mocha Brownie Sundae<br>Key Lime Pie<br>Dessert Display<br>Or<br>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 MarsalaBistro SteakAtlantic SalmonShrimp 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

