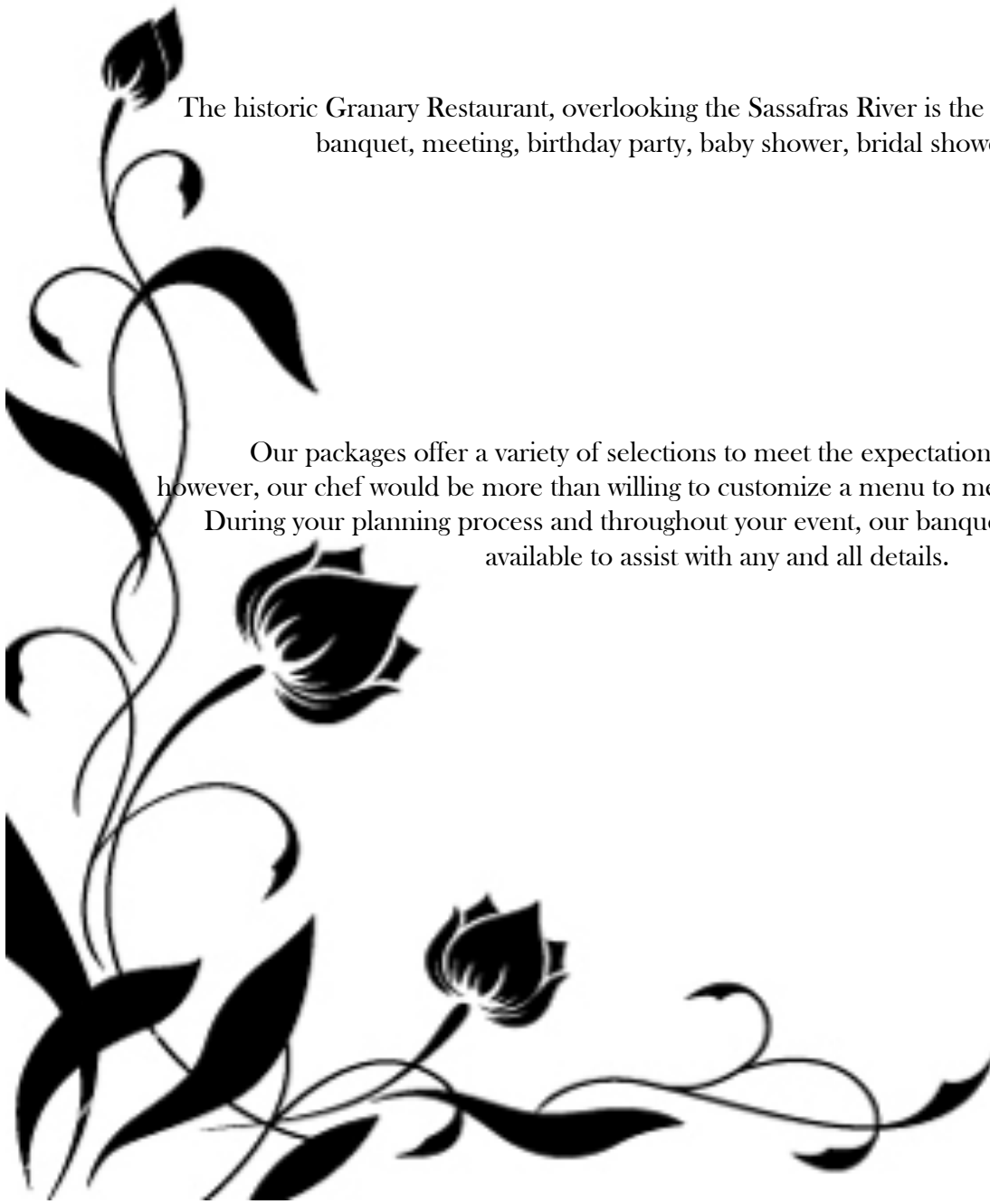


The Granary

Banquets & Events

The historic Granary Restaurant, overlooking the Sassafra River is the perfect location for any banquet, meeting, birthday party, baby shower, bridal shower or event!

Our packages offer a variety of selections to meet the expectations of you and your guests; however, our chef would be more than willing to customize a menu to meet your specific requests. During your planning process and throughout your event, our banquet coordinator will be available to assist with any and all details.



Private Banquets

We can accommodate parties from 1 to 150 guests.

All dining rooms overlook the beautiful Sassafra River.

Sassafra Room

Our cozy dining room, located in the upstairs Granary, accommodates up to 40 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 Sassafra River and harbor, accommodates up to 110 guests

The Sassafra Grill

The downstairs restaurant with inside and outside seating available,
accommodates up to 150 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, Ranch & Blue Cheese)

Mini Crab Cakes

(\$3 supplemental charge)

Nachos

(Add Crab \$2. Add Cholula Chicken)

Shrimp Cocktail

DA's Chicken

DA's Shrimp

(\$1 supplemental charge)

Crispy Fried Calamari

3 Pepper Hummus

Steamed Mussels

Hot Crab Dip

Cheese & Fruit

Vegetable Crudité

Bruschetta

Chilled Spinach Dip

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

Mushrooms, onions, spinach, tomatoes & cheese

Premium Omelet Station \$9 per person

Ham, bacon, crab, mushrooms, asparagus, spinach, onions, tomatoes & cheese

Waffle Station \$4 per person

Strawberry topping, whipped cream, syrup, powdered sugar, & chocolate chips

Three Course Lunch Menu

\$20 per person + Tax and Gratuity

Course One

Choice of:

Cup of Crab Soup

House Salad

Course Two

Choice of:

Grilled Romaine Salad

Blue cheese crumbles, grape tomatoes, pickled red onions, bacon & blue cheese dressing

Fat Tire Battered Fish & Chips

Cole slaw, french fries, malt vinegar & tartar sauce

Marinated Chicken

Old Bay roasted potatoes, buttered green beans & Sassafras Mud

Chicken Parmesan

Fettuccine with tomato sauce topped with breaded chicken breast,
mozzarella & garlic croustade

Southwestern Chicken Salad

Romaine, black bean-corn pico de gallo, avocados, grape tomatoes, cheddar jack,
crispy tortilla strips & honey-chipotle dressing

Maryland Crab Cake (\$5 upcharge)

Sweet potato waffle fries, buttery succotash & Sassafras mud

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

Bar-be-que Buffet

\$20 per person + Tax and Gratuity

BBQ Chicken

Hot Dogs

Cheese Burgers

Choice of Two Sides:

House Salad

Potato Chips

Pasta Salad

Potato Salad

Coleslaw

Fruit Display

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:

Grilled Bistro Steak (\$3 upcharge)

Smashed red potatoes, buttered green beans & onion gravy

Grilled Marinated Chicken Breast & Baked Crab Cake

Old bay roasted potatoes, buttered green beans & Sassafras mud

Grilled Salmon

Bacon-horseradish potatoes, garlicky spinach & Golden Monkey mustard sauce

Chicken & Andouille Jambalaya

Traditional preparation with bell peppers, celery, onions, tomatoes, white rice & scallions

Maryland Crab Cakes (\$5 upcharge)

Sweet potato waffle fries, succotash & Sassafras mud

Course Three

Choice of:

Mocha Brownie Sundae

Key Lime Pie

Dessert Display

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

Buttered Green Beans

Old Bay Roasted Potatoes

Bacon-Horseradish Potatoes

Sweet Potato Mash

Entrées

Mini Crab Cakes (\$5 upcharge)

Grilled Marinated Chicken

Grilled Bistro Steak (\$3 upcharge)

Atlantic Salmon

Chicken & Andouille Jambalaya

Roasted Vegetable Pasta

Add Crab \$2.50 Add Chicken \$2

Choice of 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

Limited, Custom Liquor, Wine & Beer Selection