

# **Patrick's Weekend All-Inclusive Menu**

The Main Dining Room is Patrick's largest private dining area in a formal setting to enjoy a party from a **50 guest minimum to 70 guests on a Friday or Saturday evening** in an all-inclusive setting. The **\$125.00 cost per person** brings beverages, food & fun together in a formal setting great for any event ~ Holiday, Rehearsal dinner, corporate or family affair.

*This price includes a 3-hour open rail bar\* and a personalized menu with your choice of an appetizer, intermezzo, soup or salad & 3 entrée selections and dessert, to be placed on designed cardstock for your guests to peruse.*

► **Call Leslie today at 410.683.0604 to reserve your night of culinary enjoyment!**

---

## **◆ Appetizers**

*- Please limit your offering to one -*

**Clams Casino** Fresh top necks classically broiled with our own garlic butter & bacon

**Oysters Rockefeller** Oysters in Pernod with spinach, shallot and Hollandaise

**Stuffed Mushrooms** Topped with Jumbo lump crab imperial

**Gulf Shrimp Cocktail** with our spicy Seafood sauce

## **◆ Intermezzo**

Citrus Champagne - or - Raspberry Sangria Sorbet

## **◆ Soup or Salad Selection**

*- Please limit your offering to one -*

**Maryland Crab Vegetable**

**Our Famous Cream of Crab**

**Creamy Caesar Salad**

**Classic Wedge Salad**

**Hearty Garden Salad**

## ◆ **Entrees**

- Please limit your offering to three choices, one entree per guest -

**Grilled Rack of Lamb Au Jus** ~ Entire rack of lamb, rosemary herb crusted & roasted to a pink center; drizzled with a Stout Honey Demi-glace

**Filet Oscar** ~ Filet Mignon topped with tender asparagus, Jumbo Lump Crab Imperial & sauce Hollandaise

**Chicken Chesapeake** ~ Plump chicken breasts stuffed with Jumbo Lump Crab & Lobster Imperial; napped with a Minor Lemon Beurre Blanc over baby spinach

**Surf & Turf** ~ Filet Mignon drizzled with Demi-glace sauce and a half-pound Lobster tail, served with sauce Béarnaise & drawn butter

**Chessy Surf & Turf** ~ Filet Mignon drizzled with Demi-glace sauce and a half-pound Colossal Crab Cake, broiled to perfection, served with sauce Béarnaise & remoulade

**Slow-roasted Angus Prime Rib** ~ an 18 oz. King Cut, served with Horseradish cream & pan au jus

**Stuffed Lobster Tail** ~ Half-pound lobster tail topped with Jumbo Lump Crab Imperial, cooked until golden brown, served with drawn butter

**Seafood Newburg** ~ An extraordinary rich dish of shellfish including lobster, crab, shrimp, scallops, mussels & calamari in an elegant sherried cream sauce served with buttered toast points

## ◆ **Sides**

- Please limit your offering to two -

**Loaded Baked Potato** with sour cream, butter, chives, bacon and cheddar cheese

**Patrick's Scalloped Potatoes** our house specialty with cream and cheddar cheese

**Red Skinned Mashed Potatoes** loaded with butter, sour cream & chives

**Sautéed Sweet Corn** minced shallots, roasted red pepper & butter

**Vegetable Medley** multi-colored blend of carrots, broccoli, snap peas & butter

**Sautéed or Creamed Spinach** baby spinach in butter or cream sauce

**Petite Green Beans** seasoned with butter

**Steamed Asparagus** seasoned with olive oil, butter, salt and pepper

**Sautéed Mushrooms** seasoned with au jus

## ◆ **Dessert**

- Please limit your offering to one -

**Double Chocolate Cake with fresh cream**

**NY Style Cheesecake with fresh berries**

**Warmed Brownie Sundae**

**Famous Spanish Pinenut Roll**

## ***Weekend All-Inclusive Dinner Terms & Agreements***

- **Friday/Saturday Evening 50 Guest Guarantee** - A minimum of 50 adults is required to reserve and guarantee our main dining room. *Please provide the guaranteed number of guests above 50, two days in advance of the event. Should your number drop below the guaranteed number, we will charge \$100.00 for each missing guest. This is non-negotiable.*
- **Deposit** - *A non-refundable cash/check deposit of \$50.00 per guest is required to hold the room.* This will be deducted from your bill the day of the function. (We have reserved this room for you and may have refused other guest requests based on your reservation, **so there are absolutely no refunds.**) If there is inclement weather on the day of your event, we will work with you to reschedule. Prices are subject to change. **We do not accept credit cards for any deposit.**
- **Payment** – Payments accepted in the form of cash, credit card (debit card excluded); personal, certified or company check. A processing fee will be applied to all credit card payments. Maryland sales tax and a 20% gratuity will be added to all final food and beverage totals.
- **Specialties** - Special entree selections, vegetarian menus, soups or appetizers can be accommodated with advance notice – ask for our selection list! We can provide a specialized cake for your party with notice. Please ask for details! We can provide latex balloons bouquets & flowers for a nominal charge. You may also arrange your delivery of these items. Please refrain from attaching anything to our walls, windows or drapes. If you would like to use confetti, please plan on a \$35.00 clean up fee. Because of the noise factor, we request that you do not play videos or music.
- **\* Beverages** – A **limited 3-hour rail** open bar is **included** in this menu, you may add call or premium for an additional fee. Extra premium cordials, champagne, pitchers of sangria & bottled wines are not included & will be charged separately. We will run a tab for you and show the amount of beverages, plus tax and gratuity on the final invoice.
- **Patrick's Policy** – Due to health, safety & liquor laws of the State of Maryland, all food & beverages must be provided by Patrick's Restaurant. Additionally, no food or beverages may be removed from the event area during or after the event. We strictly adhere to all liquor laws, including underage & intoxication.
- **Courtesy** - Proper attire required. No shorts, no T-shirts, no jeans, no ball caps permitted in the dining area. Cell Phone use to be limited to the foyer area. Please keep the ringer on vibrate to avoid disturbance to others.