



*Relax, Meet Friends,  
Dine and Unwind*

Thank you for your recent inquiry of our large party room.

The following menus are provided for your convenience and are intended as suggestions rather than limitations. They do not fully represent the variety of menu selections which may be available.

All costs are subject to the 6% Maryland sales tax and a 20% service charge.

**Menu prices are subject to change without notice.**

If you have any questions regarding this menu packet or are in need of further assistance in planning your event, please contact me at (410) 848-1441. I appreciate the opportunity to work with you and look forward to making your affair a most memorable and enjoyable occasion.

Sincerely,

*Lisa M. Zipprian*

**Maggie's Restaurant**

310 E. Green Street  
Westminster, MD 21157  
(410) 848-1441

**Email:** [maggieswestminster@comcast.net](mailto:maggieswestminster@comcast.net)

**Website:** [www.maggieswestminster.com](http://www.maggieswestminster.com)

## **POLICIES**

- GUARANTEE:** A final count is required no later than 14 days prior to the event. The number confirmed at this time will serve as the guaranteed minimum for billing. If the actual number exceeds the minimum, you will be billed for the actual number of guests that attend.
- DEPOSIT:** A \$100.00 deposit must be paid in order to secure the date and time of your event. The date will not be held exclusively until the deposit is received.
- CHANGES:** Changes in the menu selection or service must be made on or before the date of GUARANTEE. Any changes that may cause additional expense are the responsibility of the client.
- PAYMENTS:** After the menu and details of the event have been finalized, a 20% deposit of the estimated bill will be due. The existing balance will be due one week prior to the event. If any balance is outstanding, this will be required on the day of your event. Arrangements otherwise must be made before the date of the GUARANTEE. Payments can be made in the forms of personal check, cash, or credit card. There will be a \$45.00 fee for any personal check returned for insufficient funds in addition to the amount of the check.
- REFUNDS:** In the event of a cancellation, the 20% deposit is non-refundable unless the date is re-booked. The \$100.00 deposit to guarantee the date is non-refundable.
- You may decorate the room with the exclusion of glitter or confetti, however existing decorations are property of Maggie's and cannot be moved or removed from the area.
  - Time allotment is 3 hours; there will be a charge of \$100.00 for each additional hour.
  - Tablecloths may be requested, a charge of \$10.00 per table will be applied.
  - If video equipment is required for your event, arrangements will need to be made with an outside source for delivery, set-up, and pick-up.

## HORS D'OEUVRES

A) **Selection includes:** \$8.99  
Fresh raw vegetables with Maggie's Ranch Dip  
Assorted cheeses and fresh fruit; served with Dijon mustard and crackers.

B) **Selection Includes:** \$13.99  
Fresh raw vegetables with Maggie's Ranch Dip  
Assorted cheeses and fresh fruit; served with Dijon mustard and crackers.

***Plus choice of 3 of the following:***

BBQ Cocktail Franks  
Teriyaki Chicken Drummettes  
Swedish Meatballs or Meatballs in Marinara Sauce  
Sweet or Hot Italian Sausage in Marinara Sauce  
Oriental Chicken Tenders  
Mushrooms Rockefeller  
Mushrooms Stuffed with Spinach and Sausage  
Crustini of Feta Cheese, Basil and Tomato  
Chicken Wings (choice of one flavor – Old Bay, Hot, Cajun, BBQ, Ginger Glaze)

C) **Selection Includes:** \$18.99  
Fresh raw vegetables with Maggie's Ranch Dip  
Assorted cheeses and fresh fruit; served with Dijon mustard and crackers.

***Plus choice of 3 of the following:***

|                           |                 |
|---------------------------|-----------------|
| Miniature Crab Balls      | (3/ per person) |
| BBQ Shrimp in Bacon       | (3/ per person) |
| Broiled Scallops in Bacon | (3/ per person) |
| Clams Casino              | (3/ per person) |
| Crab Crostini             | (2/ per person) |

**Please note, these selections are only available in conjunction with a buffet or seated dinners. If interested in a Cocktail Reception only, please refer to next page for appetizer pricing.**

## HORS D'OEUVRES FOR COCKTAIL RECEPTION

|   |                                  |
|---|----------------------------------|
| Assorted Cheeses and Fresh Seasonal Fruit                       | \$5.99 / per person              |
| Assorted Petite Fours   | \$3.50 per person / 3 pieces     |
| BBQ Cocktail Franks   | \$4.99 / per person              |
| BBQ Shrimp in Bacon   | \$2.59 each piece / 3 per person |
| Broiled Scallops in Bacon                                       | \$2.59 each piece / 3 per person |
| Buffalo Chicken Tenders   | \$4.99 / per person              |
| Chicken Wings   | \$4.99 / per person              |
| (Choice of one flavor – Old Bay, Hot, Cajun, BBQ, Ginger Glaze) |                                  |
| Clams Casino  | \$2.59 each piece / 3 per person |
| Crab Crostini   | \$5.99 / per person              |
| Crustini of Feta Cheese, Basil and Tomato                       | \$3.99 / per person              |
| Fresh Raw Vegetables with Maggie's Ranch Dip                    | \$5.99 / per person              |
| Fried Calamari with Marinara Sauce                              | \$4.99 / per person              |
| Fruit Tray (Seasonal)   | \$5.99 / per person              |
| Herb Crusted Lollipop Lamb Chops                                | \$6.99 /each                     |
| Maggie's Crab Dip   | \$5.99 / per person              |
| Miniature Crab Balls  | \$2.99 each piece / 3 per person |
| Mushrooms Rockefeller   | \$4.99 / per person              |
| Mushrooms Stuffed with Spinach and Sausage                      | \$3.99 / per person              |
| Oriental Chicken Tenders  | \$4.99 / per person              |
| Shrimp Cocktail   | \$2.59 /each                     |
| Shrimp in Garlic Sauce  | \$2.29 / per person              |
| Smoked Salmon Display   | \$6.99 / per person              |
| Sriracha BBQ Chicken Strips Wrapped in Bacon                    | \$4.99 / per person              |
| St Louis Cut Pork Spare Ribs                                    | \$15.99 per pound                |
| Steamed Shrimp  | \$18.99 per pound                |
| Swedish Meatballs or Meatballs in Marinara Sauce                | \$4.99 / per person              |
| Sweet or Hot Italian Sausage in Marinara Sauce                  | \$4.99 / per person              |
| Teriyaki Chicken Drumettes                                      | \$4.99 / per person              |
| Whole Baked Brie Topped with Fruit                              | \$59.99 / each                   |

**DINNER BUFFET**  
**\$26.99 PER PERSON**

**Choice of 2 Entrees:**

**Chicken and Shrimp Creole**

Boneless breasts served with shrimp in a spicy Creole sauce

**Chicken Chasseur**

Boneless breasts served in a Madeira wine sauce with shallots, tomatoes, and mushrooms seasoned with garlic

**Chicken Champagne**

Boneless breasts served in a champagne cream sauce with shallots, carrots, and mushrooms

**Chicken Supreme**

Boneless breasts served in a mushroom and chive cream sauce

**Chicken Parmesan**

Boneless breasts sautéed and served in a freshly made tomato sauce; topped with a blend of provolone and parmesan cheeses

**Chicken Boursin**

Boneless breasts layered with ham and topped with boursin cheese sauce

**Beef Bourguionne**

Tenderloin tips served in a red wine sauce with carrots, mushrooms, and shallots

**Tenderloin Tips**

Seasoned Tenderloin tips served in a red wine sauce

**Fresh Fish Francaise**

(Mahi-Mahi, Salmon, Haddock, Flounder, Sea Bass – selection based on availability)

Select your choice of fresh fish, served in a lemon butter sauce

**Roasted Pork Tenderloin**

Served with a caper cream sauce

*To add an additional entrée (total of 3), please add \$5.00 per person to Buffet Price*

## ADDITIONAL CHARGE ENTREES

The items listed below may be substituted for one of the above entrees for an additional charge per person

**Maggie's Signature Crab Cake** **\$8.00 per person**

**Seafood Casserole** **\$8.00 per person**

Shrimp, scallops, and crab meat in a brandied cream sauce

**Prime Rib of Beef** **\$6.00 per person**

Slow roasted Angus Prime Rib of beef, served with natural juices and horseradish

### **Roasted Tenderloin**

Seasoned and roasted whole tenderloin, chef carved to order

\*There is a \$100.00 charge for carving station

The above is served with rolls and butter and a garden salad; please select one of our homemade dressings: ranch, thousand island, pepper parmesan, bleu cheese, or Dijon vinaigrette

You may substitute a Spinach Salad or Caesar Salad, please add \$3.00 per person

## CHOICE OF ACCOMPANIMENTS

Salad will be served to guests

Please select **two** of the following:

Saffron Rice

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Baked Potato

Sweet Potatoes

Buttered Parsley Potatoes

Buttered Carrots

Green Beans

Sautéed Mushrooms

Steamed Vegetables

Peas & Pearl Onions

Roasted Vegetables

Sautéed Brussel Sprouts w/bacon

A non-alcoholic beverage is included

**All parties are subject to a 20% Service Fee and 6% Maryland Sales Tax. 9% on alcohol. Please note that prices can change without notice.**

## **LIGHT FARE LUNCHEON BUFFET**

**\$16.99 per person**

Available for mid-day functions, such as showers and luncheons, not available Friday or Saturday evenings after 4pm.

**Select:** Sandwiches or Wraps

**Select 3 Options:**

Ham, Turkey, Roast Beef, Corned Beef, Chicken Salad, or Tuna Salad  
Shrimp Salad                      Add \$3.00 per person

Choice of cheese: American, Swiss or pepper jack; served with lettuce & tomatoes.  
Mayonnaise and mustard offered on the side.

### **Wrap Buffet**

Assorted wraps, cut in halves

**Above Buffets are served with Cole Slaw or Potato Salad, Pasta Salad and Vegetable & Cheese tray.**

## **HOLIDAY BUFFET**

**\$17.99 per person**

Served with a small garden salad per guest

Turkey, Stuffing, Mashed Potatoes, Gravy, Cranberry Sauce, Rolls & Butter

Add Roast Beef to above \$3.00 per person

Add Ham to above              \$3.00 per person

Add additional side            \$1.99 per person

Sweet Potatoes, Corn, Peas, Brussels sprouts, Green Beans

**CHILDREN'S BUFFET (ages 10 & under)**

**\$5.99 per person**

**Choice of 1:** Chicken Fingers, Hamburger, Cheeseburger or Hot dogs

**Choice of 2:** Macaroni & Cheese, Apple Sauce or French Fries

**LUNCHEON BUFFET: Offered Monday – Friday until 4pm**

**\$20.99 per person + tax & tip**

**Served with a small garden salad per guest**

**Choose 2 options:**

**Tenderloin Tips**

Seasoned Tenderloin tips served in a red wine sauce

**Beef Bourguionne**

Tenderloin tips served in a red wine sauce with carrots, mushrooms, and shallots

**Chicken Champagne**

Boneless breasts served in a champagne cream sauce with shallots, carrots, and mushrooms

**Chicken Francaise**

Boneless breast tenderloin served in a lemon butter sauce

**Chicken Supreme**

Boneless breast served in a mushroom and chive cream sauce

**Choose 1 item:**

Roasted red skin potatoes, mashed potatoes, baked potatoes

**Choose 1 item:**

Buttered carrots, green beans, sautéed medley of zucchini, onion & peppers



## **BEVERAGE MENU**

**Cash Bar** This allows guests to purchase their own beverages at the price established at the bar.

**Consumption** This allows the host to pay on a per drink basis as consumed by guests at the established bar prices.

### **BAR PACKAGES – Based on Three Hours**

**Add \$6.00 per person for each additional hour**

A \$100 fee will be charged for a separate bartender.

**House Brands** \$18.00 per person

**Call Brands** \$20.00 per person

**Domestic Beer & House Wines** \$16.00 per person

**Imported Beer & Choice Wines** Market Price

**Please note that prices are based on persons over the age of 21. If a bar package is selected, you will be charged for the total number of guests that are 21 years of age and older.**