

"THE GOLDEN ERA"  
*Gladstones*

ESTD  1972

# CATERING MENU



2023-2024

## PRICING GUIDE

### *Sunset Room*

Seats 50-80 people or 100 people Standing Cocktail Style Reception Room

Rental Fee: \$1,000.00

Food and Beverage Minimum: M-Thurs \$4,800.00++, Fri-Sun \$7,500.00++

### *Movie Room*

Seats 15-50 people or 60 people Standing Cocktail Style Reception

Rental Fee: \$650.00

Food and Beverage Minimum: M-Thurs \$3,150.00++, Fri-Sun \$5,000.00++

### *Sunset & Movie Room Combined*

Seats 100 or 150 people Standing Cocktail Style Reception

Rental Fee: \$1,900.00

Food and Beverage Minimum: M-Thurs \$7,500.00++, Fri-Sun \$10,650.00++

### *Semi-Private:*

*For Non-Exclusive Parties*

*6-25ppl*

#### **Main Dining Room:**

Food & Beverage Minimum \$60++ per person

**Our Non-Exclusive parties are hosted in one of our Semi- Private areas in our Main Restaurant and have a 2-hour time slot. Non-Exclusive parties have the option of choosing one of our Prix Fixe Menus or ordering off our Main Restaurant Menu.**

#### **Taxes and Charges:**

Tax: 9.5%

Service Charge: 6%

Tip Charge: 20%

# START THE MORNING RIGHT

## FULL CONTINENTAL BREAKFAST

\$30.00++ PER PERSON

ASSORTED PASTRIES &  
CROISSANTS **V**

FRESH FRUIT PLATTER **V GF**  
Assorted Fresh Fruit & Berries

VARIETY OF BAGELS & SPREADS **V**

HOUSEMADE GRANOLA & YOGURT

Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry  
Juice, Soft Drinks, Iced Tea, Lemonade, Coffee & Assorted Tea

## BRUNCH BUFFET

\$45.00++ PER PERSON

HOUSEMADE GRANOLA PARFAITS **V GF**  
With Yogurt & Assorted Berries

FRESH FRUIT PLATTER **V GF**  
Assorted Fresh Fruit & Berries

ASSORTED PASTRIES & CROISSANTS **V**

BAGEL S & LOX  
Smoked Salmon, Cream Cheese, Lettuce,  
Tomato, Red Onion & Capers

TURKEY SAUSAGE LINK S

APPLEWOOD SMOKED BACON

BRIOCHE FRENCH TOAST **V**  
Fresh Berries, Orange Butter, Maple Syrup

SCRAMBLED EGGS WITH FINES HERBS **V GF**

COUNTRY POTATOES **V**  
Grilled Onions & Peppers

## BRUNCH BUFFET UPGRADES

PORK SAUSAGE  
\$2.00++ PER PERSON

\*OMELETTE STATION  
\$95.00++  
Diced Onion, Bell Pepper, Tomatoes,  
Jalapenos, Bacon Lardons, Diced  
Ham & Cheddar Cheese

\*PANCAKE STATION  
\$85.00++  
Blueberries, Chocolate Chips,  
Powdered Sugar, Whipped  
Butter & Maple Syrup

\*REQUIRES ACTION CHEF  
\$150.00

**PRIX FIXE BRUNCH  
MENU**

SATURDAY & SUNDAY ONLY, 9:00AM-2:00PM

*\$40.00++ PER GUEST*

**FAMILY STYLE STARTER**

**ASSORTED FRESH FRUIT & BERRIES**

**P R I X F I X E M E N U**

A CHOICE OF:

**CLASSIC BENEDICT**

Poached Eggs, Hollandaise Sauce & Frisee Salad

OR

**BRIOCHE FRENCH TOAST**

Orange Butter & Fresh Berries Served  
with Applewood Smoked Bacon

OR

**HUEVOS RANCHEROS BURRITO**

Scrambled Eggs, Bacon, Guacamole & Black Beans

OR

**PRIME ANGUS BURGER**

Aged Cheddar Cheese, Bibb Lettuce, Tomato, Red  
Onion, Brioche Bun Served with French Fries

OR

**FISH & CHIPS**

Beer-Battered True Atlantic Cod Fillet & French Fries

*UPGRADE MENU TO CRAB BENEDICT FOR AN  
ADDITIONAL \$5.00++ PER PERSON*

**BEVERAGES**

Assorted Soft Drinks, Iced Tea, Lemonade, Coffee & Tea

**COLD APPETIZER OPTIONS**

\*can be tray passed or stationary

**CLASSIC BRUSCHETTA** 

Heirloom Tomatoes & Basil with Balsamic Reduction

PRICE PER PIECE: \$ 2.35++

**FRESH FIG BRUSCHETTA** 

Wild Mushroom, Goat Cheese & Agrodolce

PRICE PER PIECE: 3.00++

**CAPRESE SKEWERS** 

Fig Balsamic, Pesto, Mozzarella & Baby Tomatoes

PRICE PER PIECE: \$ 3.00++

**TUNA TARTARE**

Ginger Lime Marinade, Cilantro, Avocado on a Boniato Chip

PRICE PER PIECE: \$ 3.00++

**WHITE FISH CEVICHE**

Cucumbers, Lime Juice, Jalapeno on a Tortilla Crisp

PRICE PER PIECE: \$ 2.00++

**SHRIMP COCKTAIL**

Cocktail & Tartar Sauce

PRICE PER PIECE: \$ 3.75++

**SEASONAL OYSTERS**

Cocktail & Mignonette Sauce

PRICE PER PIECE: \$ 3.00++

**MINI LOBSTER ROLL**

Lemon Aioli & Brioche Bun

PRICE PER PIECE: \$4.50++

**TOMATO GAZPACHO** 

Cucumber, Red Onion, Red Bell Pepper, Cilantro, Garlic,  
Cumin, Salt, Heirloom Tomatoes, Topped with  
Ceviche & Avocado Pure

PRICE PER PIECE: \$5.00++

\*Vegan Option Available\*

**HOT APPETIZERS**

\*can be tray passed or stationary

**MINI HERB MAC & CHEESE** **V**

Bread Crumbs, Fine- Herbs,  
Fontina & Gruyere Cheese

PRICE PER PIECE: \$3.50++

ADDITIONAL \$3.00 FOR LOBSTER

**MACADAMIA SHRIMP**

Tempura Fried Shrimp with Spicy Mango  
Aioli, Chives & Macadamia Nuts

PRICE PER PIECE: \$2.50++

**CRISPY CALAMARI**

Marinara Sauce

PRICE PER PIECE: \$2.00++

**FISH & CHIPS**

Mini Paper Bag

PRICE PER PIECE: \$2.75++

**MINI MARYLAND JUMBO  
LUMP CRAB CAKES**

Tartar Sauce

PRICE PER PIECE: \$4.00++

**CHICKEN SATAY**

Spicy Peanut Sauce

PRICE PER PIECE: \$2.25++

**LEMONGRASS BEEF SATAY**

Chili-Soy Dip

PRICE PER PIECE: \$3.00++

**ITALIAN ST YLE MEATBALLS**

Marinara Sauce & Ricotta Cheese

PRICE PER PIECE: \$3.50++

**BRAISED BRISKET SLIDER**

Salt and Pepper Brioche Bun,  
Kentucky Bourbon- Peach  
Glaze, Pickled Shallots, &  
Riesling-Juniper Spiced Slaw

PRICE PER PIECE: \$4.00++

**MINI GRILLED CHICKEN  
SANDWICH**

Arugula, Roasted Bell Pepper,  
Aioli on a Mini Ciabatta

PRICE PER PIECE: \$3.00++

**FISH AND CHIPS**

Paper Bag

PRICE PER PIECE: \$2.75++

## STATIONARY PLATTERS

PLATTERS BASED ON 50 PPL

### VEGETABLE CRUDITÉ V GF

Medley of Vegetables & Ranch

\$68.75++

### FRESH FRUIT PLATTER V GF

Medley of Seasonal Fruit

\$68.75++

### ASSORTED CHEESE PLATTER V

Served with Crostini & Crackers

\$310.00++

### CHARCUTERIE DISPLAY

Assorted Cured Meats served with  
Roasted Vegetables, Whole Grain  
Mustard, Crackers & Crostini

\$310.00++

### FIESTA PLATTER V

House-made Tortilla Chips, Pico  
de Gallo, Salsa, & Guacamole

\$68.75++

### SMOKED SALMON PLATTER

Hot & Cold Smoked Salmon, Capers,  
Red Onion, Tomatoes, Cream Cheese,  
Lemon Wedges & Assorted Crackers

\$150.00++

### LARGE ICED SEAFOOD TOWER GF

Snow Crab, Poached Mussels,  
Prawns, Ceviche, Bay Scallops,  
Shucked Oysters served with  
Mignonette, Shaved Horseradish,  
Tartar & Cocktail Sauce

PRICE PER TOWER \$145.00++

\*ONE TOWER FEEDS 8-10  
PEOPLE\*

### CHIPS & DIPS

Tortilla Chips, Kennebec Potato Chips,  
Grilled Pita Chips with Guacamole,  
Pico de Gallo, Salsa, Black Bean  
& Corn Dip, French Onion Dip,  
Hummus & Olive Tapenade

\$100.00++

### RUSTIC BRUSCHETTA BAR

Grilled Fresh Breads and a Selection  
of Bruschetta Toppings, Olive Oil,  
Artisan Salts & Balsamic Vinaigrette

\$68.75++

### TACO STATION

Chicken, Fish, Beef, Sautéed Vegetables,  
Cabbage Slaw, Salsa Verde, Chipotle  
Salsa, Guacamole, Pico de Gallo,  
Fresh Limes, Cilantro & Onion

PRICE PER PERSON \$35.00++

PLUS \$5.00 TO ADD SHRIMP

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## **FAMILY STYLE OPTIONS**

### **FISHERMAN PLATTER**

PRICE PER PLATTER: \$40.00++

\*FEEDS UP TO 4\*

### **CLAMBAKE**

PRICE PER PERSON: \$41.25++

\*MINIMUM OF 30 GUESTS\*

### **ACTION STATIONS**

1 chef required per 50 guests.

\$150.00 per chef per station

### **MAKE YOUR OWN OYSTER SHOOTERS**

House Vodka, Cocktail Sauce, Horseradish,  
Lemon Juice & Worcestershire Sauce

\$175.00++

### **PASTA STATION**

Duo of Pasta with:  
Marinara & Alfredo  
Bolognese Sauce  
Manila Clams  
Shrimp Scampi  
Truffle Butter Sauce

\$385.00++

### **CARVING STATION**

Turkey Breast  
Prime Rib

\$295.00++ FOR ONE CHOICE OF MEAT

\$500.00++ FOR ALL THREE MEAT OPTIONS



## DESSERT MENU

**GLADSTONES FAMOUS CHOCOLATE CAKE** V

Fresh Whipped Cream

PRICE PER PERSON: \$1.50++

**MINI KEY LIME PIE** V

Fresh Whipped Cream

PRICE PER PERSON: \$4.00++

**BROWNIE BITES** V

PRICE PER PERSON: \$1.25++

**YOGURT PARFAITS** V

PRICE PER PERSON: \$1.00++

**CHEESECAKE BITES** V

PRICE PER PERSON: \$1.75++

**CRÈME BRÛLÉ** V

PRICE PER PERSON: \$2.50++

**ASSORTED COOKIES** V

Sugar, Chocolate Chip or Granola

PRICE PER PERSON: \$1.25++

**SORBET TRIO — TRAY PASS ONLY** V GF

Trio of Tropical Sorbets

PRICE PER PERSON: \$1.00++

**BUFFET #1**

*\$60.00++ PER GUEST*

**WARM SOURDOUGH BREAD AND BUTTER**

**GLADSTONES SALAD**

Bibb & Gem Lettuces, Maytag Blue Cheese, Heirloom Tomatoes,  
Breakfast Radishes, Roasted Shallot-Sherry Vinaigrette

**PESTO FUSILLI PASTA**

Dandelion Greens, Pine Nuts & Parmesan Cheese

**CHEF' S CATCH OF THE DAY**

With Chef's Choice of Fish & Sauce

**CHICKEN MARSALA**

**WHIPPED POTATOES**

**FIRE ROASTED SEASONAL VEGETABLES**

*\*ADD CHOWDER STATION FOR AN  
ADDITIONAL \$5.00++ PER PERSON\**

**D E S S E R T**

**MINI ASSORTED DESSERTS & PASTRIES**

**H O S T E D B E V E R A G E S**

**SOFT DRINK S, ICED TEA, LEMONADE, HOT TEA & COFFEE**

**BUFFET #2**

*\$62.00++ PER GUEST*

**WARM SOURDOUGH BREAD AND BUTTER**

**CALIFORNIA SALAD**

Spring Mix Blend, Broccolini, Avocado, Heirloom  
Tomatoes, Cucumbers, House Vinaigrette

**CRAB ALFREDO**

**CHEF'S CATCH OF THE DAY**

With Chef's Choice of Fish & Sauce

**GRILLED LEMON PEPPER CHICKEN**

Mary's Organic Chicken

**NY STRIP STEAK**

Compound Butter

**WHIPPED POTATOES**

**FIRE ROASTED SEASONAL VEGETABLES**

*\*ADD CHOWDER STATION FOR AN ADDITIONAL  
\$5.00++ PER PERSON\**

**DESSERT**

**MINI ASSORTED  
DESSERTS & PASTRIES**

**HOSTED BEVERAGES**

**SOFT DRINKS, ICED TEA,  
LEMONADE, HOT TEA & COFFEE**

SUB THE CRAB ALFREDO FOR ONE OF OUR  
VEGETARIAN PASTA OPTIONS:

Zucchini Spaghetti  
Penne Primavera Pasta

**PRIX FIXE MENU #1**

*\$60.00++ PER GUEST*

**STARTER**

**WARM SOURDOUGH LOAF**

With Whipped Butter

**1ST COURSE**

CHOOSE ONE

EACH ADDITIONAL \$5  
PER PERSON

**GLADSTONES SALAD**

Bibb & Gem Lettuces, Maytag  
Blue Cheese, Heirloom Tomatoes,  
Breakfast Radishes, Roasted  
Shallot-Sherry Vinaigrette

OR

**NEW ENGLAND CHOWDER**

Ocean Clams

OR

**WHITE FISH CEVICHE**

Cucumbers, Lime Juice & Jalapeno

**2ND COURSE**

CHOOSE ONE

EACH ADDITIONAL \$7  
PER PERSON

**CHICKEN MARSALA**

Green Beans & Mashed Potatoes

OR

**PAN SEARED SALMON**

Faro Tabbouleh Salad, Tomato-Ginger  
Jam, Cucumber Dill Emulsion

OR

**COUSCOUS WITH SEASONAL  
BABY VEGETABLES <sup>V</sup>**

Bell Pepper Coulis

**DESSERT**

**MINI ASSORTED  
DESSERTS & PASTRIES**

**HOSTED BEVERAGES**

**SOFT DRINKS, ICED TEA,  
LEMONADE, HOT TEA & COFFEE**

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V – Vegetarian

GF – Gluten Free

*Gladstones*

*vegan options available—please inquire with event department.*

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## **PRIX FIXE MENU #1**

*\$60.00++ PER GUEST*

**PRIX FIXE MENU #2**

\$75.00++ PER GUEST

**STARTER**

**WARM SOURDOUGH LOAF**  
With Whipped Butter

**CALIFORNIA SALAD**  
Spring Mix Blend, Avocado, Heirloom  
Tomatoes, Cumbers, House Vinaigrette

**1ST COURSE**  
CHOOSE ONE

EACH ADDITIONAL \$5  
PER PERSON

**“MARYLAND STYLE” CRAB CAKE**  
House Tartar Sauce, Green Apple,  
Scallion & Red Cress Salad

OR

**NEW ENGLAND CHOWDER**  
Ocean Clams

OR

**MANHATTAN CHOWDER**  
Shellfish Base, Fish, Onions, Carrots, Celery

**2ND COURSE**  
CHOOSE TWO

EACH ADDITIONAL \$7  
PER PERSON

**SEASONAL CATCH OF THE DAY**  
Chef's Choice of Sauce & Side

OR

**LINGUINI & CLAMS**  
Lemon, White Wine, Pancetta,  
Chili Flakes & Ocean Clams

OR

**GRILLED 12OZ RIBEYE**  
Whipped Potatoes, Creamy  
Spinach & Compound Butter

**GRILLED LEMON PEPPER  
CHICKEN**  
Mary's Organic Chicken,  
Rice & Green Beans

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**DESSERT**

**MINI ASSORTED  
DESSERTS & PASTRIES**

**HOSTED BEVERAGES**

**SOFT DRINK S, ICED TEA,  
LEMONADE, HOT TEA & COFFEE**

**PRIX FIXE MENU #3**

*\$95 .00++ PER GUEST*

**SOUP & SALAD  
STARTER**

**WALDORF SALAD**

Local Lettuces, Grapes, Apples,  
Candied Walnuts & Roasted  
Shallot Vinaigrette

CHOOSE ONE

EACH ADDITIONAL \$5  
PER PERSON

**NEW ENGLAND CHOWDER**

Ocean Clams

OR

**SEAFOOD STEW**

Spicy Tomato Broth with Chili Fresno,  
Calamari, Shrimp, Mussels, and Fish

**2ND COURSE**

CHOOSE ONE

EACH ADDITIONAL \$7  
PER PERSON

**WHITE FISH CEVICHE**

Cucumbers, Lime Juice & Jalapeno

OR

**MARYLAND CRAB CAKE**

House Tartar Sauce, Green Apple,  
Scallion & Red Cress Salad

**3RD COURSE**

CHOOSE TWO

EACH ADDITIONAL \$7  
PER PERSON

**1 LB. LOBSTER**

Mac and Cheese, Cole Slaw  
& Drawn Butter

OR

**GRILLED 12OZ RIBEYE**

Whipped Potatoes, Creamy  
Spinach & Compound Butter

OR

**GRILLED LEMON PEPPER  
CHICKEN**

Mary's Organic Chicken,  
Rice & Green Beans

OR

**SCAMPI**

Asparagus, Fresh Link  
Tomatoes, with Linguini

**DESSERT**

**MINI ASSORTED  
DESSERTS & PASTRIES**

**HOSTED BEVERAGES**

**SOFT DRINKS, ICED TEA,  
LEMONADE, HOT TEA & COFFEE**

**BAR MENU OPTIONS**

Upon Consumption

**WINES**

CHOOSE UP TO 4 OR MORE WINES

PRICING BY THE GLASS/ PRICING BY THE BOTTLE

**CHAMPAGNE**

**LALUCA**

Prosecco – \$10/\$40

**J CALIFORNIA CUVÉE**

California Brut – \$14/\$56

**WHITE WINE**

**WHITEHAVEN**

Sauvignon Blanc – \$12/\$48

**BECKMEN**

Sauvignon Blanc – \$14/\$56

**J. LOHER**

Chardonnay – \$15/\$60

**SONOMA CUTRER**

Chardonnay – \$16/\$64

**MASO CANALI**

Pinot Grigio – \$14/\$56

**ROSÉ**

**PIELER PER ET FILS**

Rosé – \$12/\$48

**CURRAN**

Rosé – \$14/\$56

**RED WINE**

**LOUIS JADOT**

Pinot Noir – \$14/\$56

**HITCHING POST**

Pinot Noir – \$14/\$56

**AUSPICION**

Cabernet – \$10/\$40

**JUSTIN**

Cabernet – \$17/\$64

**PECINA**

Tempranillo – \$12/\$48

**BOTTLED BEER**

\*BEERS VARY BASED ON AVAILABILITY

**CORONA LIGHT**  
\$7

**MODELO NEGRA**  
\$7

**LITTLE SUMPIN'**  
SUMPIN' ALE \$7

**BUD LIGHT** \$6

**CORONA EXTRA**  
\$7

**805** \$7

**DOGFISH IPA** \$7