



PADONIA

BAR & BAT MITZVAHS

2021 GUIDE

BALTIMORE
**BUSINESS
JOURNAL**

**TOP 20
BALTIMORE
CATERERS**

PADONIA.com

410-252-2046

Cockeysville, Maryland

Welcome to PADONIA!



Making lasting memories...



Our beautiful 30-acre property provides plenty of options for your custom event. Our indoor venues include The Lakeside Ballroom and The Clubhouse; both providing for intimate gatherings to large celebrations.

Our culinary team has created a full array of delicious menu options, from casual to lavish. No request is too extreme, as we specialize in customizing your event to exceed your every need, without exceeding your budget.

We offer a full-service facility and our staff members are experts in providing and arranging food, beverages, impressive decor, entertainment, and more. We provide you with an experienced, full-time event specialist dedicated to your event to ensure perfection.

Schedule an appointment to visit with us so we can show you how we can create lasting memories for you and your guests! Contact our sales team today!

Our packages include client's choice of linens, china, house centerpieces & all wait staff under the direction of a professional catering manager. Prices do not include the facility rental fee, guest fees (when applicable), bartender fee, food attendant fees, menu upgrades, 20% service fee, 6% sales tax & 9% alcohol sales tax.

STATIONS



FOR ALL AGES

Celebration Station

Popcorn Station

Boneless Wings
BBQ, Old Bay or Buffalo

Cheeseburger Sliders

Pigs in a Blanket

Curly Fries

Fiesta Station

Tortilla chips, salsa & queso

Chicken & cheese quesadillas

Beef & chicken tacos

Italian Station

Four Cheese Lasagna

Caesar Salad

BEVERAGE & DESSERT STATIONS

Non-alcoholic Frozen Drinks

Choose from Strawberry, Lime, Pina Colada & Mango

Root Beer Floats

Made with Windy Valley Farms signature vanilla ice cream

Milkshake Counter

Build your own milkshake with Windy Valley Farm's signature recipes

Windy Valley Farms Sundae Bar

Vanilla ice cream, chocolate syrup, caramel, whipped cream, sprinkles, nuts and cherries

Additional flavors \$1.50

Additional toppings \$1.00

Cotton Candy Station

Watch the magic happen!

Chocolate Fountain

*Milk or dark chocolate
with fruit & assorted desserts to dip*

HORS D'OEUVRES



Passed Hors d'oeuvres

Choice of three

Louisiana seafood tartlets

Shrimp cocktail

Maryland crab cakes on a water biscuit

Sagamore BBQ scallops wrapped in bacon

Smoked salmon on pumpernickel points

Lobster canape

Chesapeake mac & cheese

Cucumber dollops

Mushroom caps stuffed with spinach & feta

Baked brie tartlets

Wild mushroom truffle tartlets

French chicken salad tartlets

Lamb chops with an English mint sauce

Tenderloin on crostini topped with bearnaise

Tenderloin marinated & wrapped in red pepper & caramelized onion

Maryland crab soup shooter

Shrimp Tempura

Cocktail Sliders

Chicken and waffle slider

Lobster roll

Buffalo chicken slider

Angus slider

Stationary Hors d'oeuvres

Blackened ahi tuna

Antipasto boule

Bruschetta

Buffalo chicken fondue

Crudités

Rustic display of artisan cheeses

Crab dip

Charcuterie

Spinach & artichoke dip



Premium Open Bar

Liquors: Deep Eddy vodka flavors, Tanqueray, Cruzan, Captain Morgan, Jose Cuervo, Maker's Mark, Dewar's Scotch, Jack Daniels, Sagamore Rye Whiskey, Disaronno Amaretto, Kahlua, Bailey's Irish Cream

Premium Wines: Pinot Grigio & Cabernet Sauvignon

Imported & Domestic Beers: Corona, Heavy Seas Loose Cannon, Miller Lite & Yuengling

House Open Bar

House Selection of Liquor including vodka, gin, rum, tequila, bourbon, whiskey, scotch, amaretto

House Wines: Pinot Grigio & Cabernet Sauvignon

Domestic Beers: Miller Lite & Yuengling

Domestic Beer and Wine Bar

Additional microbrews and imports available. Ask for further details!

**Make your bar memorable
with a signature cocktail, fresh squeezed crushes
or custom martinis**



COURSES & ENTREES



First Course Salad

Caesar Salad

Crisp romaine tossed in Caesar dressing, parmesan cheese and topped with seasoned croutons

House Salad

A blend of romaine and field greens with garden fresh vegetables and house basil balsamic vinaigrette

Cranberry & Pecan Field Greens

Dried cranberries, brown sugar glazed pecans, chevre cheese over field greens drizzled with raspberry vinaigrette

Shaved Kale Salad

Kale with pine nuts, currants, pancetta, breadcrumbs and parmesan in a garlic vinaigrette

Entrees

All entrees served with Chef's choice of seasonal sides

Chicken Chesapeake

An Eastern shore favorite. Chicken breast in a rich and creamy sauce loaded with lumps of crab

Chicken Marsala

Chicken cutlet lightly breaded with a sweet Marsala and mushroom sauce

COURSES & ENTREES



Maryland Lump Crab Cake

A Maryland favorite, seasoned to perfection

Sirloin

Seared and sliced with a classic red wine reduction

Chicken Piccata

*Chicken cutlet lightly breaded and smothered
in a lemon butter pan sauce with capers*

Fire Roasted Chicken

Grilled chicken breast in a creamy homestyle sundried tomato sauce over pasta

Filet Mignon

Perfectly tender and juicy

Champagne Salmon

Broiled filet of salmon drizzled with a citrus champagne beurre blanc

Steak Diablo

Sirloin sliced and fanned topped with pico de gallo for a refreshing twist

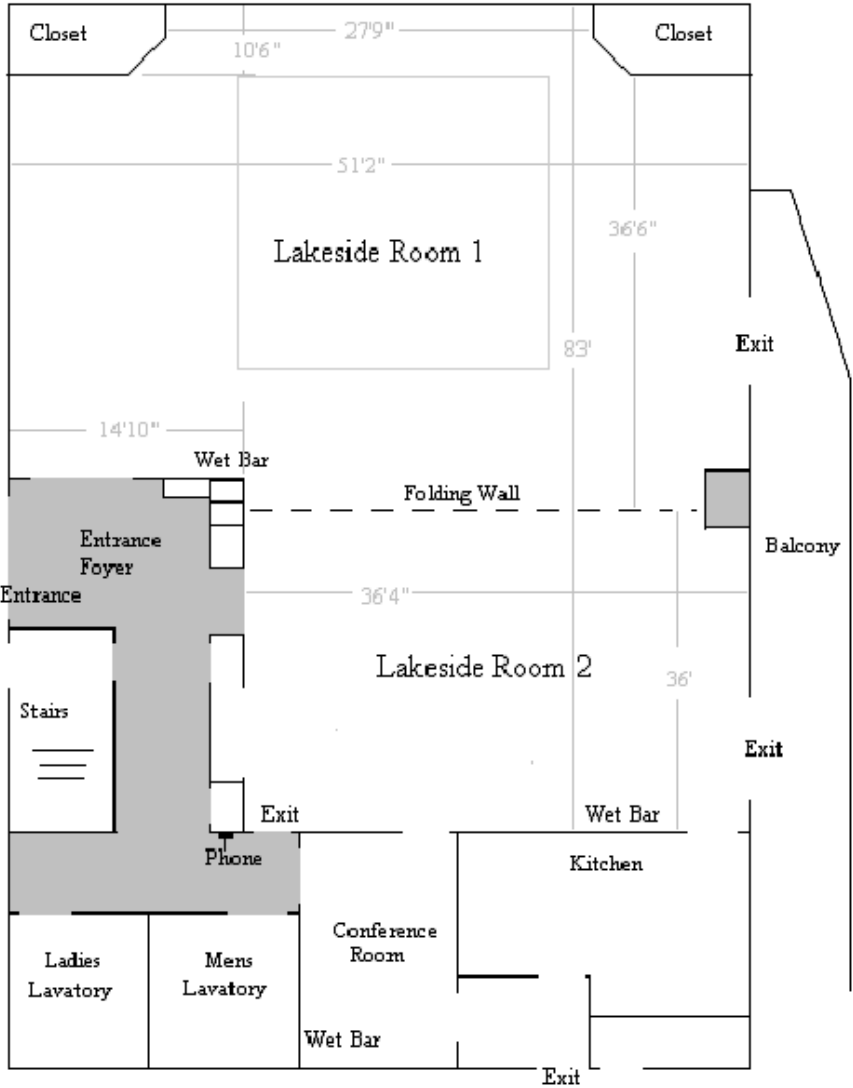
Prime Rib

*Herb encrusted standing rib roast served with traditional au jus
& a tangy horseradish sauce*

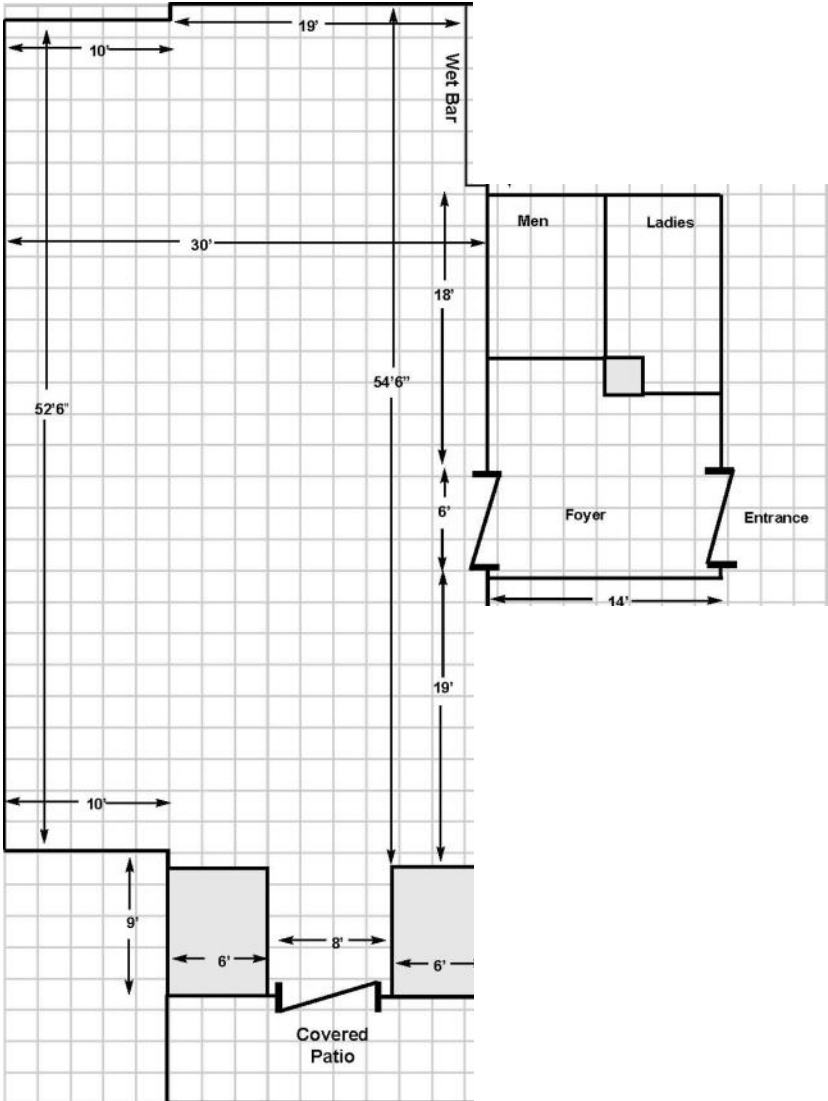
New York Strip Steak

A classic, full flavored cut cooked medium rare with a bold signature sauce

THE LAKESIDE BALLROOM



THE CLUBHOUSE





PADONIA PARK CLUB

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Cockeysville, MD 21030

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