

UNDER ARMOUR MEDIFAST
UPS RIPKEN BASEBALL, INC.
COMCAST NBC UNIVERSAL BCGS
PROCTER & GAMBLE MAXIMA
VEOLIA CATT WOOD GRACE
ADP JOHN HOPKINS MEDICINE
FUCHS NORTH AMERICA URS
RTKL PAYPAL ERAY BENTON & BOWLES
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AMERICAN RED CROSS PALL
MAKE A WISH FOUNDATION
CONSTELLATION ENERGY BGE
UNIVERSITY OF MARYLAND
RAY LEWIS FOUNDATION SECU

Padonia **MEETINGS** *Galas*

2021 GUIDE
PADONIA.com

410-252-2046

Cockeysville, Maryland



PADONIA

For 60 years, we have provided memorable experiences to thousands of visitors. From company meetings, to retreats and annual picnics, our space can be tailored to suit your needs. Let us host your next gathering for an event your guests won't soon forget!

- ◆ *30 Countryside Acres*
- ◆ *Over 5,000 square feet of Private Indoor Venues*
- ◆ *Outdoor venues including Pavilions and Picnic Groves*
- ◆ *Flexible space in our Ballroom & Conference Center*
- ◆ *Lake with Paddle Boats*
- ◆ *Sports Facilities—Basketball, Baseball, Tennis, Volleyball & more!*
- ◆ *Low Ropes Course & Zip Line—Great for Team Building!*
- ◆ *Dedicated Event Specialist prior to and during your event to assist with coordination of event details*
- ◆ *Event Chef with more than 15 Years Experience*
- ◆ *Award-winning Special Events Team*
- ◆ *AV Equipment and Wi-Fi Access*
- ◆ *Ample Free Parking*

AND MORE!



"A huge shout-out to the entire catering and event planning team at the Padonia Park Club. Our first annual meeting celebrating excellence was a huge success. Thank you."

*—Debbie Phelps, Executive Director
The Education Foundation Of Baltimore County Public Schools*



Breakfast

*Minimum purchase of 35 meals
Monday – Friday served by 10:00 am
Includes venue, house linens, plastic ware & napkins*

Served with Apple & Orange Juices, Tea & Coffee

Entrees

Client – choice of one

*Hot Ham & Cheese-filled Croissants
Scrambled Eggs with choice of Bacon or Sausage Links*

Breads

Client – choice of two

*Assorted Scones
Assorted Mini Muffins
Assorted Mini Danishes
Bagels with Cream Cheese, Butter & Jelly*

Sides

*Potatoes with Peppers & Onions
Assorted Yogurt Cups*

Take a Break

Minimum purchase of 35 snacks with a package.

High Energy Health Break

Whole Fresh Fruit, Protein Bars & Granola Bars, Powerade

Homemade Ice Cream Break

Windy Valley Farms Sundae Station

Hummus Break

Hummus with Pita Chips, Fresh Fruit

Yogurt Parfait Break

Individual Yogurt Parfaits served with Granola & Chef's Choice of Fruit Topping



Minimum purchase of 35 meals
Monday – Thursday served by 2:00 pm

Italian Cafe

Served Buffet Style

Caesar Salad
Four Cheese Lasagna
Chef's Choice of Vegetables
Italian Bread with Oil & Butter
Sautéed Chicken & Vegetables tossed with
Pesto Penne Pasta
Assorted Dessert Bars

Marketplace

Served Buffet Style

House Salad
Chicken Piccata
Sliced Beef
Roasted New Potatoes
Chef's Choice of Vegetables
Rolls with Butter
Assorted Dessert Bars

Business Bistro

Served with Chips or Pretzels & Assorted Dessert Bars

Grilled Chicken Breast

*Smokey Honey BBQ Sauce, Fresh Baby Greens & Garden Tomatoes
and House Salad*

Cobb Salad

*Fresh Mixed Greens topped with Roasted Turkey Breast, Honey Ham, Tomatoes,
Hard Boiled Egg, Avocado, Carrots & Cucumbers. Served with Choice of Dressing*

Veggie Delight Wrap

*Mushrooms, Red Onions, Roasted Red Peppers, Cucumbers, Sliced Tomatoes &
Baby Greens. Served with or without Hummus*

Grilled Chicken Caesar Salad

*Crispy Romaine Lettuce with freshly grated Parmesan Cheese, Garlic Croutons
topped with Grilled Chicken Breast & Caesar Dressing*

Oven Roasted Turkey Breast Sandwich

*Sliced and served with Roasted Red Peppers, Gouda Cheese & Pesto Sauce
and House Salad*

Choice of 2 options for groups of 35 – 49 meals

Choice of 3 options for groups of 50 – 99 meals

Choice of 4 options for groups of 100+ meals

*Price quoted includes venue, black house linens, china, house centerpieces & wait staff under the
direction of a professional catering manager. Price does not include the bartender fee, 20% service
charge, 6% sales tax & 9% alcohol sales tax.*

Courses & Entrees



Salads

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

Happy Hour

Monday – Thursday 5:30 – 7:30 pm

Minimum of 35 people

Price quoted is based on a two hour food service

Client – choice of five

Artichoke Fritters

White Cheddar Corn Dip

Chesapeake Macaroni & Cheese

Hot Shrimp & Artichoke Dip

Meatballs in Bourbon BBQ Sauce

Bruschetta

Buffalo Boneless Wings

Buffalo Chicken Dip

Chicken Pot Stickers

Chicken Salad Tartlets

Crab-Filled Spring Rolls

Cucumber Canapes

Shrimp Cocktail

Italian Sausage en Croute

Louisiana Tartlets

Mini Cheeseburger Sliders

Mini Quiches

Mushroom Caps with Spinach & Feta



Price quoted includes venue, black house linens, china, house centerpieces & wait staff under the direction of a professional catering manager. Price does not include the bartender fee, 20% service charge, 6% sales tax & 9% alcohol sales tax.



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**



Celebrate the Season



Bored with your typical holiday party?!

We offer beautifully decorated private venues including our Frost Bar and our exclusive igloos. Celebrate in a setting tailored to YOU!

We offer special holiday packages from hors d'oeuvre menus to formal dinners.

Hors d'oeuvre packages including
a beer and wine bar package start at \$39.95++!

The options are endless!

COMPANY PICNICS

When it comes to recreation and relaxation, Padonia Park Club does it with style. We are pleased to offer an array of all-you-can-eat menu packages for your company's summer picnic. Please speak with your sales representative for menu options and more details.

MARYLAND BBQ

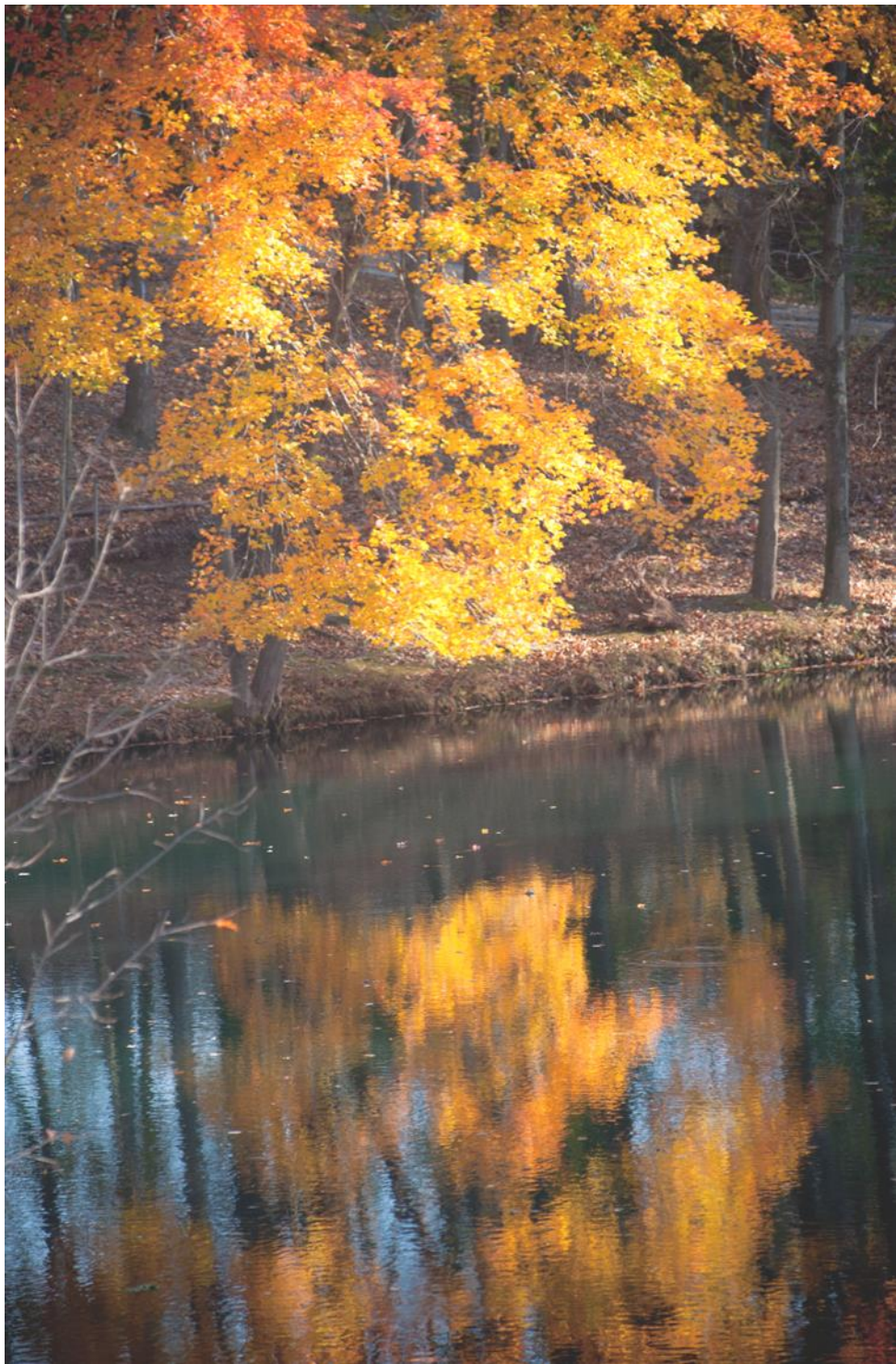
Stroll down the
Boardwalk



HAWAIIAN LUAU

HOMESTYLE BULL ROAST

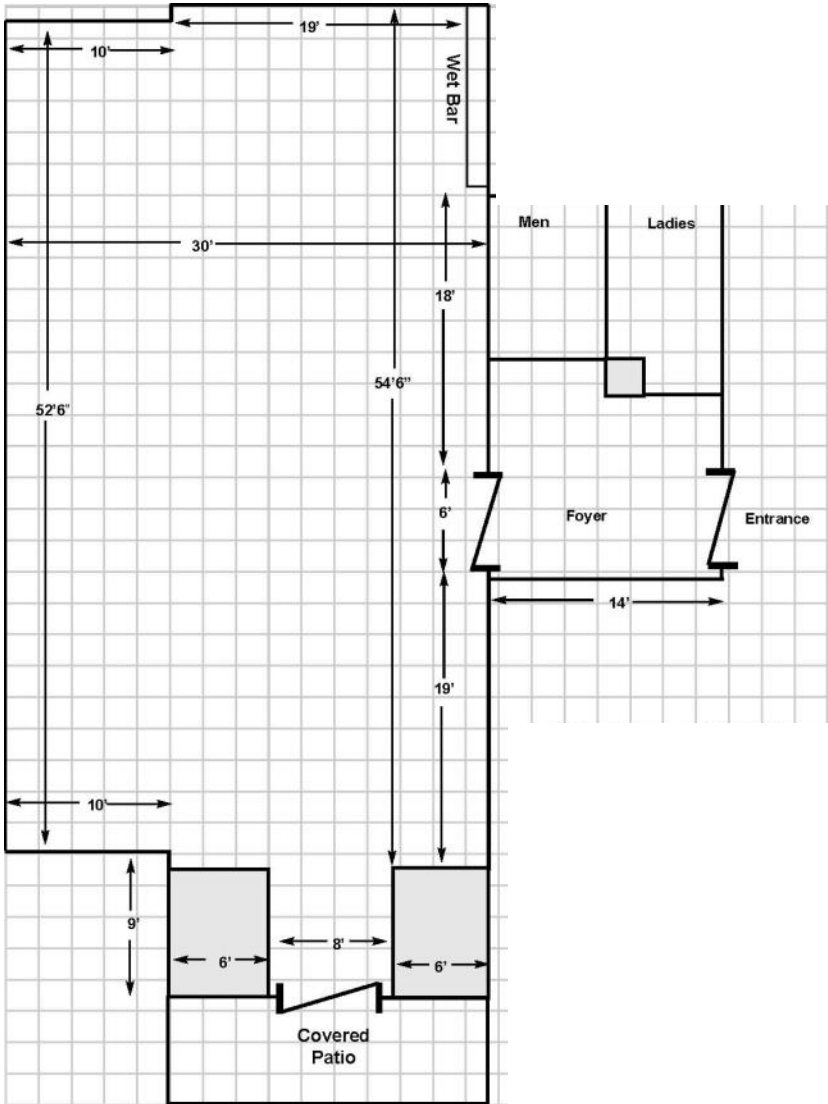




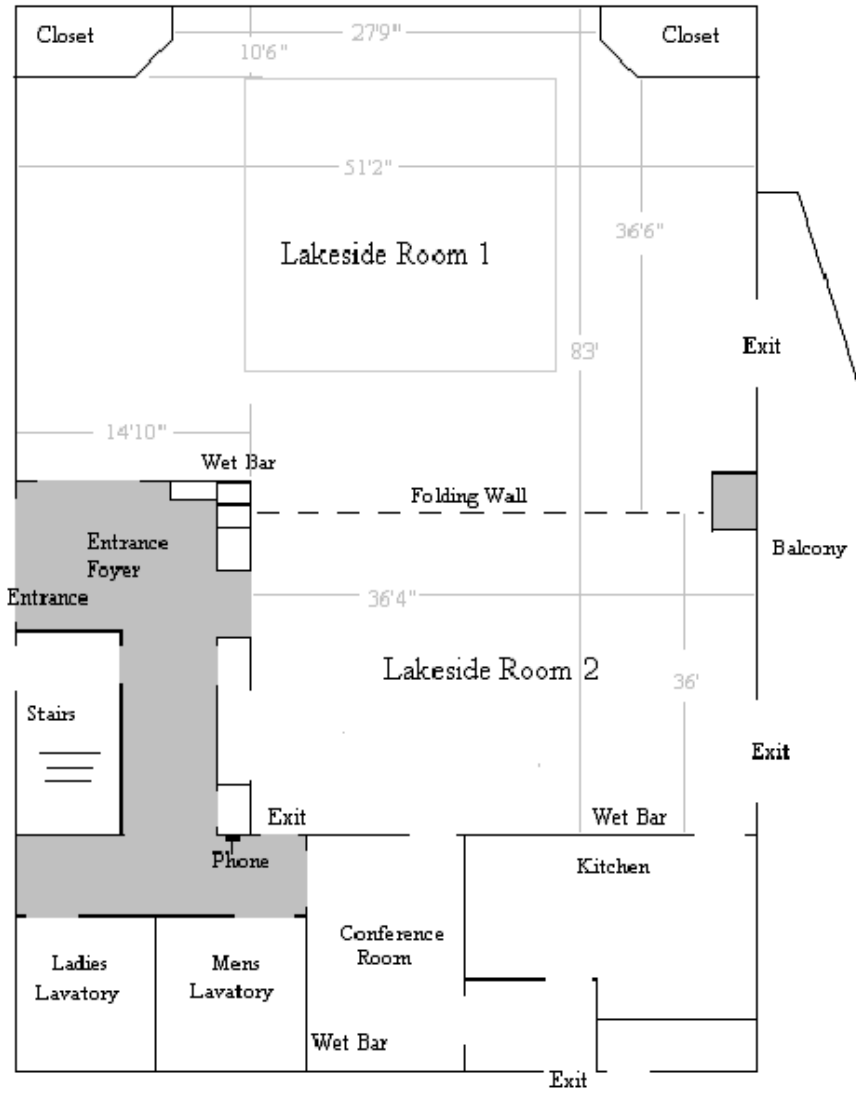
Guide Map



The Clubhouse



The Lakeside Ballroom





PADONIA PARK CLUB

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