Good Tidings

University of Maryland Catering

DIVISION OF
STUDENT AFFAIRS
DINING SERVICES

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Good Tidings

University of Maryland Catering

Welcome

Good Tidings is the University of Maryland's premier full-service catering program run by and for the College Park campus. We are with you every step of the way from menu development, event design, and all logistical planning. All of our food is freshly prepared on the College Park campus by our award-winning culinary team. On the day of your event, we are here for you for all of your needs. Since we are the only on-campus catering experts, when you select *Good Tidings* to cater your event, you will not have to worry about anything besides enjoying yourself.

Our process starts all the way back on the farm, planting and harvesting vegetables from our own Terp Farm with the help of UMD students. *Good Tidings* is committed to sustainability and helps you "DO GOOD" while eating well through waste reduction, composting, donations, and more. Look for the throughout the guide for quick tips on items to build a sustainable event.

Please take some time to peruse our menu. We offer packages for all types of events and budgets, from simple meetings to luxurious galas. If nothing catches your eye, please contact us and we can work with you to develop a custom menu.

Policies and Information

GOOD TIDINGS
University of Maryland Catering

Hours of Operation

7 days a week, 7:30 am–8:00 pm

Saturday & Sunday events are subject to a $500 minimum food and beverage purchase.

Additional charges for events starting before or after regular hours and on UMD holidays.

Booking Your Event

Book your event with us as far in advance as you can to ensure that the date is available and that we have adequate time to properly plan for your guests.

Clients are required to pay a 25% deposit when the contract is signed and 50% of the total event cost two weeks prior to the event date. The remainder of the balance is due one week prior to the event date.

We understand that things come up last minute and we will do everything in our power to accommodate late requests. Due to scheduling and ordering issues, any orders placed for new events or changes made to booked events within five business days of the event date will be subject to a minimum surcharge of 20%.

Service Fee

All events will have a service fee of 19.5% assessed to cover costs associated with safely transporting your food and equipment. This fee is applied to all events that happen outside of the Stamp Student Union and Tyser Tower. If your event is being held in one of these locations this fee will be reduced to 9.5%.

China Service

We can provide plain white porcelain plates, stainless steel flatware, and glassware for your event for $4 a person. Events held at the Stamp Student Union and Tyser Tower at Maryland Stadium are exempt from this fee. China service is a great way to offer a zero waste event by eliminating disposables.

Linens

Good Tidings is proud to be able to provide basic linens for your food service tables as well as your guest tables for no additional charge, making us unique among many other caterers. We offer complimentary linens in the following colors: black, white, red, and gold. We are happy to explore other color schemes with you and bring in linens from vendors with whom we have relationships. Linens from other vendors will be subject to additional charges.

Staff Charges

All of our events require staff to set up, serve, and clean up. Our well-trained staff will be at your event for anything that you or your guests need. We will determine the number of servers, bartenders, cashiers, and carvers that are necessary to execute your event successfully. These staffing amounts are determined based on guest count, type of service, menu, location and other factors; and the corresponding charges will appear on your contract. In addition, we will provide a highly skilled professional event manager to supervise all aspects of your event for no additional charge.

Sustainability

We know sustainability is important to you and we hold it to be a core value as well. We are busy behind the scenes to reduce our environmental footprint though local sourcing, composting, recycling, and donations to student-led food recovery. All disposable products can be recycled or composted. We are happy to work with you to make your event even more green with vegetarian and vegan options, eliminating disposables, and highlighting seasonal and/or local products.

Dietary Restrictions

We can cater to most dietary restrictions and we will help create a custom menu to accommodate your guests. Just let us know when booking what your requirements are and we will help create a specific menu to accommodate and delight your guests.

We accept UMD Usource accounts, UMD Foundation funds, Rstars, all major credit cards, cash, or checks.

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Breakfast

GOOD TIDINGS
University of Maryland Catering

Fresh Start

Trio of Fresh Juices
orange, cranberry, and apple

Sliced Fresh Fruit Display

Bakery Basket
assorted croissants, danish, and muffins
with fruit preserves, honey, and sweet butter

Fair Trade Starbucks Coffee

Selection of Teas
lemon, honey, and cream

16.25

southwest frittata

mini pastries

Hot and Hearty

Trio of Fresh Juices
orange, cranberry, and apple

Sliced Fresh Fruit Display

Bakery Basket
assorted croissants, danish, muffins,
and fruit preserves with honey and sweet butter

Choose one Egg Selection
- Scrambled Farm Eggs
- Southwest Frittata
- Roasted Vegetable Quiche

Choose one Meat Selection
- Crispy Applewood Bacon
- Chicken and Sage Sausage
- Turkey Sausage Patties
- Vegan Sausage

Choose one Potato Selection
- Hash Browns
- Chesapeake Breakfast Potatoes
- Roasted Sweet Potato and Kale Hash

Fair Trade Starbucks Coffee

Selection of Teas
lemon, honey, and cream

23.75

scrambled eggs & bacon

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

build-your-own taco bar

Breakfast

GOOD TIDINGS
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Add These Enhancements to Your Meal

Basket of Whole Fruit **2.50**

Assorted Individual Yogurts **3.75**

Oatmeal with Milk **3.75**
brown sugar, dried fruit

Assorted Mini Bagels **3.50**
with cream cheese

Assorted Donuts **3.00**

House-made Granola **3.75**
with 1% milk

French Toast Brioche **4.50**
syrup and berry compote

Home-style Pancakes **4.00**
with syrup

Smoked Salmon Display **10.00**
red onions, capers, chives,
assorted cream cheese, mini bagels

Build-Your-Own Parfait Station **6.50**
yogurt, assorted seasonal fruit, local honey,
gourmet fruit purées, and house-made granola

Build-Your-Own Overnight Oats Parfait Station **6.50**
overnight oats, chia seeds, and diced mango
served with house-made granola, fresh berries,
toasted coconut, gourmet fruit purées, and honey

Action Stations

Chicken and Biscuit Station **7.50**
buttermilk biscuits, fried chicken bites,
pepper jelly and creole remoulade

Breakfast Taco Bar **12.00**
Scrambled Eggs, Black Bean salad, Diced Potatoes, Pico de Gallo, Tomato Salsa, Cotija Cheese, Cheddar Cheese, Avocado Sauce

Seasonal Pancakes **6.50**
- FALL: Pumpkin pancakes
  with apple compote, cinnamon whipped cream,
  and maple syrup
- WINTER: Fluffy pancakes
  served with cranberry compote, peppermint whipped cream,
  vanilla whipped cream, crushed heath bar, and maple syrup
- SPRING: Lemon pancakes
  with fresh berries, lemon curd, whipped cream,
  and maple syrup
- SUMMER: Fluffy pancakes
  served with fresh whipped cream, macerated ripe
  strawberries, and maple syrup

House-Made Individual Quiches
choose one flavor **6.00**
choose two flavors **9.00**
- Bacon and Onion
- Spinach and Cheese
- Goat Cheese, Mushroom, and Asparagus

build your own vegan parfait

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Chex® mix station

Breaks

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Nibbles & Snacks

House-made Chesapeake Potato Chips **4.00**
with onion dip

Tri-colored Tortilla Chips **5.50**
with trio of house-made salsa: roasted tomato, mango, corn and black bean

Individual Pretzel Bag **2.50**

Assorted Granola Bars **2.50**

Popcorn **2.50**

Assorted Gourmet Cookies **2.50**

Mini Brownie Truffle Cakes **2.50**

House-made Granola **3.75**
with dried fruit

Whole Fruit Basket **2.50**

Snack Stations

Popcorn Station **6.50**
buttered popcorn, caramel popcorn, Old Bay® pepitas, flaming hot Cheetos®, Oreo® pieces, M&M's®, wasabi peas, mini marshmallows, and spiced pecans,

Make-Your-Own Trail Mix Station **6.50**
cashews, pecans, M&M's®, Goldfish®, granola, pretzels, raisins, craisins, pumpkin seeds

Chex® Mix Station **6.50**
mix of classic cereal Chex® with other crunchy mix-ins flavored with everything bagel seasoning, tajin, ranch, and honey mustard along with snickerdoodle Chex® mix

Cold beverages

Classic Lemonade, Raspberry Lemonade, Sweet Southern Iced Tea
choose one **2.50**
all three **3.50**

Assorted Pepsi Sodas **2.75**

Bottled Water **3.50**

All cold beverages served with complimentary filtered water.

Mocktails

Horchata **4.00**
classic house made rice, cinnamon and milk beverage

Pomegranate Fizz **4.00**
pomegranate juice, lemon juice, rosemary simple syrup

Strawberry and Balsamic Shrub Punch **4.00**
fresh strawberries, basil, and a splash of golden balsamic vinegar mixed with club soda

Hot Beverages

Starbucks Fair Trade Coffee and Assorted Hot Teas **3.75**

Rich and Creamy Hot Chocolate **3.00**

Hot Spiced Apple Cider **3.00**

Hot Chocolate Station **5.00**
with shaved chocolate, marshmallows, cinnamon sticks, whipped cream

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Sammie Time

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25.75

Choose 2 Salads

Mixed Green Salad
cucumbers, tomatoes, shredded carrots, croutons, ranch dressing, champagne vinaigrette

Kale and Parmesan Bowtie Pasta Salad
bowtie pasta with fresh sautéed kale, extra virgin olive oil, and shredded parmesan

Roasted Sweet Potato Salad
sweet potatoes roasted with colorful peppers, mixed with herbs, and a red wine vinaigrette

Dijon Herb Potato Salad
red bliss potatoes, fresh herbs, and a dijon vinaigrette

Ginger Sesame Pasta Salad
with fresh and blanched vegetables

Choose 3 Sandwiches

Tuna Salad Sandwich
celery, onions, on sub roll

Chicken Salad Sandwich
celery, onions, arugula, on oat wheat bun

Salmon Club Sandwich
bacon, lettuce, tomato, and herbed mayo on croissant

Italian Hoagie
assorted cured meats, provolone, cherry pepper mayo on baguette

Grilled Chicken and Havarti Sandwich
dried cherry mayo, arugula on ciabatta

Turkey and Gouda
with grainy mustard, spring mix on tomato rosemary focaccia

Roast Chicken and Gouda
Honey mustard, bacon, roasted onion, smoked gouda and spinach on ciabatta

Green Goddess Turkey
Sliced turkey, watermelon radish, tomato, greens, and green goddess aioli on baguette

Roast Beef Sandwich
horseradish spread, caramelized onion, on baguette

Grilled Steak
pickled cabbage and chunky avocado mayo on a jalapeño cheddar roll

Fried Cauliflower
romesco sauce, garlicky broccoli rabe, provolone on ciabatta

Buffalo Chicken Wrap
chicken salad tossed in buffalo sauce with celery, blue cheese, lettuce, and tomato in a tortilla

Tandoori Chicken Wrap
yogurt and garam masala marinated chicken with mango chutney mayo served in a wrap with cucumber, red onion, lettuce, and tomato

Vegan Roasted Veggie Wrap
roasted peppers, squash and zucchini with vegan whipped feta in a tortilla

Southwest Vegan Wrap
black beans, corn

Sweet Potato and Haloumi Wrap
sweet potato baba ghanoush, sweet chili glazed haloumi cheese, and spinach

Assorted Gourmet Cookies & Mini Brownie Truffle Cakes
Filtered Ice Water
All luncheons include Iced Tea
All Dinners include Starbucks Fair Trade Coffee and Hot Tea

buffalo chicken wrap, tandoori chicken wrap, sweet potato haloumis wrap

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

roasted vegetables

Buffets

GOOD TIDINGS
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The Classic

Mixed Green Salad
tomato, cucumber, carrots
herb champagne dressing, buttermilk ranch dressing

Tarragon Chicken Breast
roasted potatoes, natural chicken au jus

Rigatoni Pasta, Squash, Zucchini, and Sun-dried Tomatoes
tomato-basil ragout

Seasonal Grilled Vegetables

Assortment of whole grain, ciabatta, and French dinner rolls
with butter

Chef's Selection of Miniature Desserts

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

25.75

Enhance Your Buffet

Grilled Beef Medallion **9.00**
Bordelaise sauce, mushroom

Atlantic Salmon **7.00**
lemon beurre blanc, asparagus

Butternut Squash Soup **3.50**

Roasted Sweet Potato Wedges **3.00**

tarragon chicken breast

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Buffets

GOOD TIDINGS
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La Comida

Cumin Lime Vinaigrette Slaw
cabbage, black bean and corn slaw with
toasted pumpkin seeds and cumin lime vinaigrette

Cilantro Lime Rice

Build-Your-Own Taco Bar
- Warm flour tortillas
- Tri-color tortilla chips
- Chili-spiced grilled chicken with peppers and onions
- Chipotle rubbed flank steak with peppers and onions
- Spiced butternut squash with peppers and onions
- Shredded romaine, shredded Cheddar cheese, sour cream, house-made salsa, guacamole

Mini horchata mousse

Mexican Lime Tartlet

Filtered Ice Water

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

25.75

Down Home

Baby Spinach Salad
with dried cranberries, spiced pecans, honey shallot dressing

Maryland Fried Chicken

Pan Roasted Chicken

Vermont Cheddar Macaroni and Cheese

Seasoned Fresh Whole Green Beans

Miniature Cornbread Muffins
with sweet butter

Petite Red Velvet Cakes

Yellow Cake with Chocolate Icing

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

25.75

Enhance Your Buffet

Vegetarian Refried Beans **3.00**

Blackened Atlantic Hake **7.00**
for tacos

Individual Mexican Flan **2.50**

Black Bean Squash and Corn Salad **3.00**

Enhance Your Buffet

Chipotle Barbecue Pork Slider **4.25**

Braised Collard Greens **3.00**

Smoked Barbecue Brisket **7.00**

Cajun Blackened Catfish **5.00**

Mashed Potatoes and Gravy **3.00**

Apple Cobbler **2.50**

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tandoori chicken

Buffets

GOOD TIDINGS
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Taste of India

Tomato Cucumber Salad

Basmati Jeera Rice
basmati rice with toasted cumin seeds

Chana Masala
slow simmered chickpeas onion and tomatoes

Aloo Gobi
spiced, roasted potatoes and cauliflower

Tandoori Chicken
with raita and pickled onion

Mini Mango Mousse

Nankhatai Cookie
Indian shortbread cookie

Naan

25.75

Enhance Your Buffet

Mango Lassi **4.00**
creamy mango and yogurt drink

Butter Chicken **5.00**
braised chicken in a spiced creamy tomato sauce

Butter Paneer **5.00**
diced paneer in a spiced creamy tomato sauce

Red Lentil Dahl **3.00**
red lentil stew in creamy spiced sauce

Vegetable Biryani **5.00**
aromatic basmati rice with roasted veggies, herbs, and spices

Mediterranean Flair

Fattoush Salad
romaine lettuce served with toasted pita with diced cucumber, tomato red onion, pomegranate vinaigrette

Batata Harra
spiced Lebanese potatoes

Greek Stewed Green Beans

Zaatar chicken
served over pearled cous cous and seasonal veggies

Warm Flatbreads

Greek Cheesecake

Middle Eastern Date Filled Sugar Cookie

Filtered Ice Water

All luncheons include Iced Tea

All Dinners include Starbucks Fair Trade Coffee and Hot Tea

25.75

Enhance Your Buffet

Platter Of Seasonal Grilled Vegetables **3.00**
marinated in garlic, olive oil and fresh herbs

Roasted Cauliflower Salad **3.00**
with arugula and pomegranate seeds
topped with a spiced yogurt drizzle

Seared Mediterranean Hake **7.00**

Baklava **2.50**

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Power Bowls

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Classic Power Bowls

build your own bowls to include:

Base

Kale & Spinach Super Blend
Quinoa
Brown Rice

Choose Two Mains

Herb Marinated Grilled Chicken
Diced Crispy Tofu
Grilled Shrimp (add $4)

Toppings

Assorted Roasted Vegetables
Roasted Corn
Roasted Sweet Potato
Roasted Garbanzo Beans
Carrots, Tomatoes and Cucumbers
Feta Cheese Crumbles
Shredded Cheddar
Spiced Pumpkin Seeds
Dried Cranberries
Hummus
Black Beans

Dressings

Avocado Dressing
Champagne Vinaigrette
Maple Tahini Vinaigrette

Flatbreads and Lavash
Freshly Baked Assorted Cookies
Mini Brownie Truffle Cakes
Filtered Ice Water
All luncheons include iced tea
All dinners include Starbucks fair trade coffee and hot tea

25.75

Southeast Asian Power Bowls

build your own bowls to include:

Base

Spring Mix Lettuce Blend
Jasmine Rice
Vermicelli Noodles

Choose Two Mains

Thai Marinated Grilled Chicken
Diced Crispy Tofu
Grilled Shrimp (add $4)

Toppings

Sliced Hard Boiled Eggs
Julienne Cucumbers and Carrots
Pickled Daikon Radish
Edamame
Crushed Peanuts
Bean Sprouts
Mint
Cilantro
Thai Basil
Lime Wedges

Dressings

Sriracha Dressing
Hoisin Vinaigrette
Traditional Nuoc Cham

Flatbreads and Lavash
Freshly Baked Assorted Cookies
Mini Brownie Truffle Cakes
Filtered Ice Water
All luncheons include iced tea
All dinners include Starbucks fair trade coffee and hot tea

25.75

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Testudo's Picnic

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Choose Two Entrées*

Grilled Hamburgers & Cheeseburgers
Grilled Turkey Burgers
All Beef Grilled Hot Dogs
Herb Marinated Grilled Chicken Breasts
Chipotle Barbecue Chicken
Barbecue Smoked Pulled Pork

Choose Two Sides

Dijon Potato Salad
Tangy Herb Cole Slaw
Charred Corn Salad with Roasted Veggies
Vegetarian Honey Baked Beans
Tomato and Mozzarella Salad
Cavatappi Veggie Pasta Salad
Roasted Sweet Potato Salad
House-made Potato Chips
with Chesapeake Seasoning
Mixed Green Salad
Dill Pickle and Bowtie Pasta Salad

Choose Two Desserts

Fruit Salad
Petite Apple Tarts
Diced Watermelon
Petite Key Lime Pies
Petite Southern Pecan Tarts
Lemon Curd Tarts
Assorted Gourmet Cookies
Brownies

Included

Filtered Water
Lemonade

25.75

*All buffets come with vegan burgers
please discuss vegan needs with our sales team.

hot dogs & hamburgers

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

berry beet and blue salad

Build Your Own Buffet

GOOD TIDINGS
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One Entrée $27.75

Two Entrées $32.75

Salad (select one)

Mixed Green Salad

Caesar Salad

Bibb and Watermelon Radish Salad
with watercress, sunflower seed, asparagus, shaved parmesan, and mint vinaigrette

Wintergreens and Cabbage Salad
butternut squash, roasted Brussels sprouts, feta, pepitas, diced apples, pita croutons, balsamic sumac dressing

Super Blend Baby Kale
red leaf lettuce, Napa cabbage, Italian parsley, cilantro, grated tri-color carrots, honey miso dressing

Berry, Beet, and Blue Salad
Baby spinach and radicchio, focaccia croutons, fresh blueberries, red and golden beets; served with raspberry vinaigrette and blue cheese dressing

Sides (select two)

Medley of Seasonal Grilled Vegetables

Roasted Broccoli Salad
peppadew peppers, golden raisins, scallion relish

Seasoned Green Beans

Rice Pilaf

Mashed Potatoes

Mashed Sweet Potatoes

Penne Pasta with Grilled Vegetables

Creamy Polenta with Herbs

Sautéed Blend of Rainbow Chard, Collard, and Kale Greens

Glazed Vegetable Medley
baby bok choy, carrots, broccoli with sesame ginger glaze

Roasted Potato Medley
herb roasted russet, red, sweet fingerling potatoes

Entrée (select one or two)

Poultry

Chili Marinated Chicken Breast
roasted roma tomatoes, sautéed corn and squash, blistered green onions, and avocado dressing

Pan Seared Chicken Breast
with mushroom risotto

Butter Chicken
with savory tomato cream

Chicken Piccatta
with tomato and fennel in a lemon butter sauce

Curry Spiced Chicken Breast
served over mofongo cakes in a coconut curry sauce

Seafood

Herb Crusted Salmon **(add $2)**
with polenta squares, beurre blanc

Moroccan Salmon **(add $2)**
with tomato chutney and roasted green beans

Maryland Crab Cakes ***(add $8)***
with red pepper coulis

Seared Local Rockfish **(add $4)**
with tomato saffron cream and mixed vegetable orzo

Blackened Catfish
with grit cake in a creamy Cajun sauce

Meat

Grilled Beef Medallion **(add $4)**

Grilled Flank Steak **(add $2)**
with roasted mini potatoes, peppers, chimichurri sauce

Braised Sliced Beef Brisket **(add $2)**
with roasted root vegetables in a hearty jus

Vegetarian

Eggplant Bolognese (vegan cavatapi)
served over cavatappi pasta with vegan parmesan cheese

Yellow Curry (vegan)
with potatoes, carrots, squash and basmati rice

Creamy Polenta
with mushroom ragout

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

orange chocolate mirror cake

Build Your Own Buffet

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Dessert (select two)

Mini Chocolate Fudge Cake
Mini Fresh Fruit Tarts
Mini Profiteroles
Mini Apple Tarts
Mini Milk Chocolate Caramel Tarts
Mini Tiramisu Squares
Mini Assorted Cheese Cakes
Mini Raspberry Crumble Bars
Mini Truffle Chocolate Brownie Bites
Mini Caramel Turtle Bars
Mini Bittersweet Blackout Tartlets
Mini Key Lime Tartlet
Mini Apricot Crumble Bar
Mini Lemon Curd Tartlet

Included

All buffets served with filtered ice water and
whole grain, ciabatta, and French dinner rolls and butter

All luncheons include iced tea

All dinners include Starbucks fair trade coffee and hot tea

mini pastries

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

jerk shrimp skewer, smoked honey mustard chicken satay, grilled pineapple and fresh mozzarella

Hors d'oeuvres

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Premium **2.80**

Chicken Salad with Apricots
with basil in a crispy cup

Chicken Empanada
with roasted tomato sauce

Mini Chicken Cordon Bleu
chicken, ham and cheese wrapped in puff pastry

Goat Cheese Truffle Lollipop
with spiced pecans and craisins

Baby Mozzarella, Cherry Tomatoes,
and Prosciutto Brochette

Sesame Panko Breaded Chicken Bites
dill cream sauce

Assorted Vegetable Mini Quiches
sautéed spinach and roasted mushrooms

Spanakopita
with cucumber yogurt tzatziki

Fire Roasted Vegetable Empanada
with tomato sauce

Zaatar Chicken Satay
with yogurt sauce

Beef Wellington
beef and mushroom baked in a flaky pastry

Terriyaki Beef Satay
seared beef with a teriyaki glaze

Peruvian Chicken Satay
with aji verde sauce

Vegetable Spring Rolls
with soy dipping sauce

Vegetable Samosa
with "ten spice" tomato chutney

Edamame Potsticker
with soy dipping sauce

Zuchinni Quinoa Fritter
with harissa crème fraiche

Cherry Blossom Tart
cream cheese and cherry jam

Vegan Star
ratatouille vegetables in crispy phyllo

Herbed Mushroom Phyllo Triangle

Falafel Bite
with cucumber yogurt tzatziki

Glazed Chicken Satay
with honey garlic and sriracha

Tuscan Grilled Beef Skewer
with romesco sauce

Shrimp Dumplings
with soy dipping sauce

Grilled Pineapple and Fresh Mozzarella
on a skewer with a thai basil drizzle

Smoked Honey Mustard Chicken Satay
grilled chicken with a smoked honey mustard glaze

Sweet Chili Glazed Halloumi Skewer
with mint chimichurri

Antipasto Spring Roll
salami, provolone cheese, cherry pepper dipping sauce

chicken empanadas

falafel bite

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

beet tartlet and celeriac and parsnip tartlet

Hors d'oeuvres

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Chef Select **3.80**

Jumbo Shrimp
served with lemon and cocktail sauce

Avocado & Crab Salad
in tortilla cup

Short Rib Hand Pie
with Roquefort cheese

Beef Tenderloin, Gorgonzola, and Bacon
with garlic aïoli on a skewer

Southwest Salmon
with Creole mayonnaise

Smoked Salmon Canapé
on rye crostini with whipped cream cheese

Asparagus Spear in Phyllo

House-made Maryland Crab Cakes
with piquant rémoulade sauce

Coconut Shrimp
with sweet and sour sauce

Asian Lobster Salad
in a tortilla cup

Duck and Asparagus Summer Roll

Honey Whipped Ricotta
with balsamic roasted grapes in a crispy cup

Jumbo Lemon Prawns
with saffron lemon aïoli

Squash & Gruyere Risotto Cakes
with carrot and cumin Raita

Shawarma Spiced Lamb Tartlet
with tahini and pickled onions

Artichoke & Chickpea "No Crab Crabcake"
with vegan rémoulade

Vegan Whipped Feta
in tortilla cup with orange and olive

Goat Cheese & Phyllo Triangle
with hot honey

Maryland Crab Cigar
with Old Bay remoulade

Jerk Shrimp Skewer
with pineapple chimichurri

Celeriac and Parsnip Tartlet
With fennel crumble

Beet Tartlet
with blue cheese mousse, candied pecan, and microgreens

Soy Braised Pork Belly Bites
with scallions and sesame seeds

house made Maryland crab cakes

beet tartlet

Priced per piece. Twenty five piece minimum. Food and beverage subject to staff charges, 9.5% service charge, 10% off-premise fee, and applicable sales tax. Prices subject to change.

charcuterie plate

Display Presentations

GOOD TIDINGS
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Big and Bold Fruit Display
Seasonal and exotic fruits
9.00

Local Artisan Cheese Selection
Served with dried fruit, honey, jam,
sliced French bread, flatbread, and crackers
9.50

Mediterranean Display
Grilled And Marinated Vegetables
Spicy Red Pepper and Herb Marinated Mozzarella
Marinated Green and Black Olives
Edamame Hummus and Sweet Potato Baba Ghanoush
Herbed White Bean and Garbanzo Salad
French Bread, Flat Bread, and Crackers
8.50 Add Charcuterie Plate **6.00**

Cubed Cheese Display
Served with assorted classic crackers
6.00

Classic Vegetable Crudité
Assorted raw vegetables served with ranch dip
5.00

Fruit Salad
Assorted Diced Seasonal Fruit
5.00

Bruschetta Display
Lentil dip with confit leeks, smoked salmon dip,
olive tapenade
6.00

mediterranean display

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Display Presentations

GOOD TIDINGS
University of Maryland Catering

Warm Fondue Station

Spinach and Artichoke Dip
sliced baguette, assorted crackers,
and tri-color tortilla chips

6.50

Warm Chesapeake Crab Dip
crabmeat with Old Bay seasoning, sliced baguette,
assorted crackers, and tri-color tortilla chips

8.00

Street Corn Dip
roasted corn, lime, chili, and cotija cheese;
served with tri-color tortilla chips

7.00

All Three of the Above
14.50

Slider Bar

Build Your Bar...

Choose three:

- Freshly Ground Beef Slider
  ketchup, mustard, pickle
- Southwest Spiced Turkey Slider
  chipotle aïoli
- Smoky Pulled Pork Shoulder Slider
  chipotle barbecue sauce, cole slaw
- Fried Chicken Slider
  creole remoulade, pickles, cole slaw
- House-made Chickpea Burger
- House-made Maryland Crab Cake Slider ***(Market Price)***
  piquant rémoulade sauce
- Lamb and Feta Slider
  with tzatziki
- Latin Braised Chicken Slider
  with curtido slaw

12.75

freshly ground beef slider

fried chicken slider

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Display Presentations

GOOD TIDINGS
University of Maryland Catering

Tostada Station

(requires station attendant)
Crunchy tostadas topped with:

- Refried beans, pico de gallo, cotija cheese, avocado drizzle
- Pulled chicken, diced avocado, cilantro relish
- Creamy avocado spread, tropical fruit, shrimp ceviche, lime crema drizzle

11.00

Street Tacos Station

(requires station attendant)
A selection of three authentic "street style tacos" served on warm flour tortillas with:

- red chile braised pork with cilantro red cabbage slaw and a slice of lime
- roasted poblano and butternut squash with tomatillo pico de gallo and a slice of lime
- green chile braised chicken with queso fresca corn salsa and a slice of lime

12.50

Mediterranean Pita Station

(requires station attendant)
A selection of three Mediterranean favorites served on a warm pita with tzatziki, harissa, feta, pickled vegetables and a tomato olive salad

- Fried falafel
- Marinated roast chicken schwarma
- Roast lamb schwarma

13.00

Mac and Cheese Station

Rich and creamy mac and cheese topped with your choice of:

- Braised collard greens
- Seasoned ground beef
- Chopped bacon
- Roasted broccoli florets
- Shredded cheddar
- Pickled onions
- Crispy bread crumbs
- Assorted hot sauces

11.00

Steamed Bao Bar

(requires station attendant)
Three flavors of stuffed steamed bao sandwiches:

- Pork Belly
- Marinated Chicken Thigh
- Shiitake Mushroom

12.00

tostadas

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Display Presentations

GOOD TIDINGS
University of Maryland Catering

Pasta Station

Choose three:

- Four Cheese Ravioli
  roasted peppers, onions, and San Marzano tomatoes
- Penne Pasta with Chicken
  with artichoke hearts, diced tomato in a fennel cream sauce
- Cajun Shrimp & Bow Tie Pasta
  creamy Cajun sauce, peppers and onions
- Cheese Tortellini
  parmesan cheese sauce and baby spinach
- Eggplant Bolognese
  with cavatappi pasta and vegan parmesan cheese
- Gnocchi
  with brown butter sage sauce, shaved parmesan, arugula, and bacon

12.00

Enhance Your Station

Caesar Salad **3.00**
Grilled Veggies **3.00**
Garlic Bread **2.50**

eggplant bolognese

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herb crusted rack of lamb

Carving Stations

GOOD TIDINGS
University of Maryland Catering

Grilled Side of Salmon **10.00**
green goddess dressing, crostini

Roasted Carved Turkey Breast **9.00**
cranberry chutney, potato bun

Honey Glazed Ham **9.00**
assorted mustards, potato bun

24-Hour Marinated Flank Steak **11.00**
garlic, thyme & olive oil marinated,
red wine sauce, freshly baked rolls

Smoked Chicken **10.00**
slow smoked chicken thighs and breasts
with assorted barbecue sauces

16-Hour Smoked Beef Brisket **12.00**
chipotle barbecue sauce, cole slaw,
creamy horseradish, rolls

Roasted Tenderloin of Beef **15.00**
horseradish cream, flavored mustards, potato bun,
port wine sauce

Herb Crusted Rack of Lamb **19.00**
rosemary au jus

Vegetable Carving Station **10.00**
oven roasted spiced cauliflower and butternut squash
served with chimichurri and tahini sauces

Enhance Your Station

Mashed Potatoes and Gravy **3.00**
Cornbread Stuffing **3.00**
Petite Farmer's Market Salad **3.00**
Grilled Vegetables **3.00**
Saffron Risotto **3.00**

vegetable carving station

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

arugula salad
with marinated
mushroom and
zucchini ribbons

Plated Meals

GOOD TIDINGS
University of Maryland Catering

Served with iced tea, filtered ice water,
and Starbucks fair trade coffee and hot teas

Also served with whole grain, ciabatta,
and French dinner rolls and butter

Choose one each from each course:

First Course

Soups

Roasted Tomato Basil

Roasted Butternut Squash
with cinnamon and star anise

Local Mushroom Bisque

Salads

Little Gem Lettuce
grilled seasonal squash, toasted sunflower
and pumpkin seeds, lemon dressing

Local Mixed Greens
served with cranberries, goat cheese,
candied walnuts, and balsamic dressing

Local Baby Kale
dried strawberries, toasted pine nuts, shaved parmesan,
baguette crisps, champagne herb vinaigrette

Farmers Market
served with stuffed cucumbers, tomatoes,
and honey shallot dressing

Red and Green Baby Oak Leaf Lettuce Salad
with roasted cauliflower, grilled zucchini, chickpeas,
goat cheese and madras curry vinaigrette

Roasted Broccoli and Chickpea Salad
tossed with arugula and lemon vinaigrette

Arugula Salad
with zucchini ribbons, marinated mushrooms,
shaved parmeson with a lemon vinaigrette dressing

roasted tomato basil

little gem salad

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

Plated Meals

GOOD TIDINGS
University of Maryland Catering

Second Course

Cold Salad Entrées

Fattoush Salad
with batata harra potatoes, olives, roast pita chips, tomatoes, cucumber, lemon, sumac and zaatar

- with chicken **28.95**
- with shrimp **32.95**
- with salmon **30.95**

Classic Caesar
served with ciabatta croutons and parmesan cheese

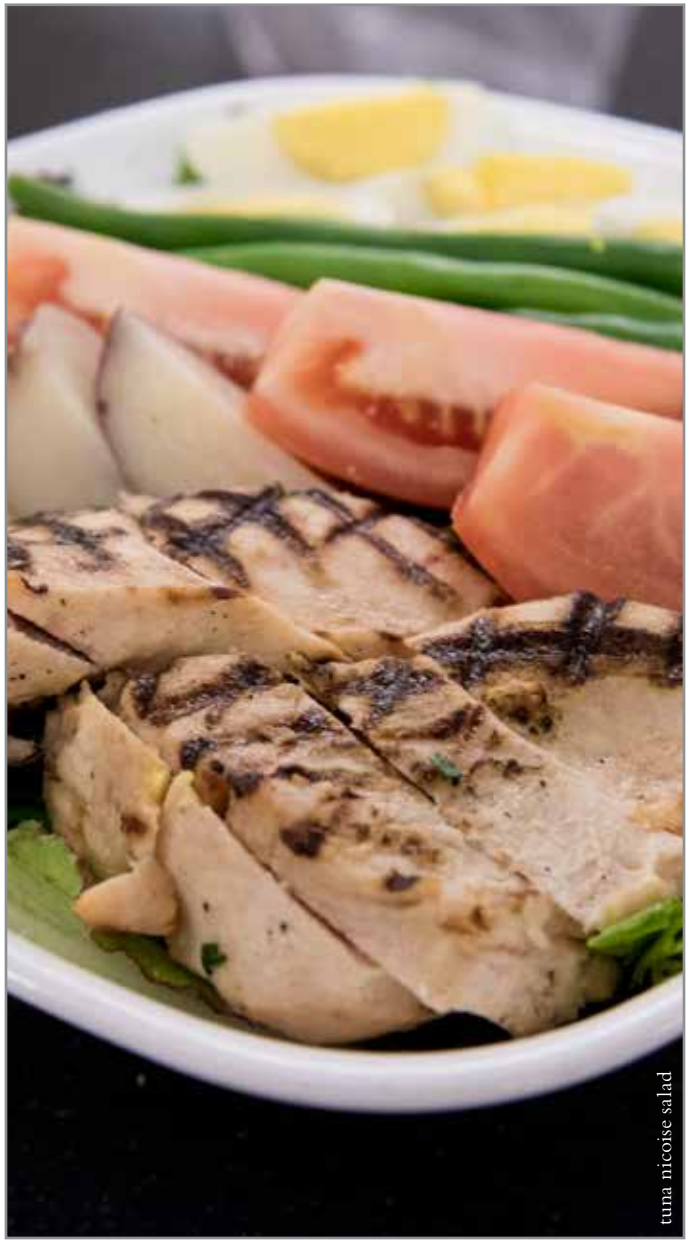
- with chicken **28.95**
- with shrimp **32.95**
- with salmon **30.95**

Classic Niçoise
served with olives, haricot verts, hard boiled eggs, tomatoes, boiled new potatoes, vinaigrette

- with chicken **28.95**
- with tuna **32.95**
- with salmon **30.95**

Baby Kale and Rice Pilaf Salad
served with roasted butternut squash, beets, sweet potatoes, dried cranberries, toasted pumpkin seeds, and balsamic vinaigrette

- with chicken **28.95**
- with tuna **32.95**
- with salmon **30.95**


tuna nicoise salad

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

seared red snapper

Plated Meals

GOOD TIDINGS
University of Maryland Catering

Second Course continued

Entrées

Roasted Chicken Breast Stuffed
With Plantain and Poblano **33.95**
with tomatillo pico de gallo served
with collard greens and coconut rice and beans

Grilled Moroccan Chicken Breast **33.95**
tri-color quinoa pilaf, curried cauliflower,
roasted roma tomatoes, cucumber-mint yogurt sauce

Seared Chicken Breast **33.95**
herbed chicken au jus, vegetable risotto,
fresh seasonal vegetables

Lemon Roasted Chicken **33.95**
with creamy polenta, broccolini, chicken jus

Boneless Braised Short Ribs **38.95**
Yukon gold mashed potatoes, red wine demi glaze,
fresh seasonal vegetables

Herb Crusted Salmon **38.95**
herb polenta square, lemon buerre blanc,
fresh seasonal vegetables

Seared Maryland Crab Cake **48.95**
herb roasted red bliss potatoes, grilled green
and yellow squash, Old Bay rémoulade sauce

Sautéed Catfish Piccata **34.95**
tomato beurre blanc, jasmine rice, fresh seasonal vegetables

Ratatouille Tart **29.95**

Roasted Vegetable Risotto **29.95**
served with sautéed mushrooms and roasted tomatoes

Traditional Yellow Curry **29.95**
served with zucchini, squash and basmati rice

Cavatappi **26.95**
served with house-made eggplant Bolognese,
vegan parmesan cheese

Local Sustainable Hake **38.95**
lemon beurre blanc, herb polenta square, seasonable vegetables

Panko Crusted Salmon **38.95**
topped with a lemon scented panko crust, citrus chili glaze,
julienne carrot, leeks, celery, scallions, mashed sweet potatoes,

Seared Airline Breast of Chicken **33.95**
cherry blackberry reduction, corn cake, sautéed rainbow
chard, tri-color Malibu carrot

Seared Red Snapper **45.95**
with lemongrass infused jasmine rice, julienne vegetables,
and a citrus hoisin sauce

Apple and Leek Stuffed Chicken Breast **33.95**
with savory bread pudding, seasonal vegetables,
and cider pan jus

Seared Filet Mignon **48.95**
with individual pommes anna, baby vegetables,
truffled compound butter and a rich demi glace

ratatouille tart

★Each entrée can be made vegetarian with choice of cauliflower steak, roasted butternut squash, or sautéed tofu.

★★Each additional entrée **add 3.00 per person to total guest count**

Twenty five person minimum per entrée added. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

glazed seasonal fruit tart

Plated Meals

GOOD TIDINGS
University of Maryland Catering

Third Course

Desserts

Glazed Seasonal Fruit Tart*
perfectly ripened fresh fruit, vanilla chiboust cream
butter crust accompanied with Bacardi rum
custard sauce and whipped cream

Decadent Chocolate Bombe
dark chocolate and cognac mousse, chiffon sponge cake,
bittersweet chocolate ganache glaze, and coffee grain sauce

Key Lime Tart
shortbread crust with a lime infused custard,
whipped cream, and creme anglaise

Individual Tiramisu Cake
creamy mascarpone, whipped cream, and marsala between
layers of coffee soaked sponge cake with cocoa syrup

Warm Chocolate Chip Bread Pudding
croutons made from butter croissants over a vanilla custard
base baked into a rich pudding with cognac sauce

Raspberry Currant Mirror Cake
light raspberry and black currant mousse, chiffon sponge
cake brushed with triple sec and a vanilla custard sauce

Orange Chocolate Mirror Cake
delicate Bavarian orange cream over dark chocolate mousse,
chocolate butter sponge cake with vanilla crème anglaise

Regent Torte
chocolate chiffon sponge cake with rich chocolate
whipped mousse served with chocolate custard sauce

Torta Esperanza
wild strawberry mousse, vanilla genoise, chocolate mirror
glaze, citrus creme anglaise

Old Fashioned Apple Tart
butter roasted Cortland apples, brandy soaked raisins,
Dutch streusel, sable tart shell, custard sauce

Lemon Curd Tart
lemon butter curd in a butter crust with whipped cream

Orange Valencia Cake
whipped chocolate mousse and orange bavarian cream
on a vanilla chiffon sponge with an orange juice mirror glaze

decadent chocolate bombe

*This item only available Mon–Fri, not available for weekend events.

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

GOOD TIDINGS
University of Maryland Catering

Beverages

Host Sponsored Bar

Client is charged for drinks consumed

House Liquor **9.00**
Premium Liquor **11.00**
House Wine **9.00**
Premium Wine **11.00**
Beer **7.00**
Soft Drink **2.75**
Juice **3.50**
Sparkling or Still Water **3.50**

Cash Bar

Guests pay for their own drinks during event

House Liquor **10.00**
Premium Liquor **12.00**
House Wine **10.00**
Premium Wine **12.00**
Beer **8.00**
Soft Drink **2.75**
Juice **3.50**
Sparkling or Still Water **3.50**

Host Sponsored and Cash Bars each require one bartender per 100 guests.
A minimum guarantee of $400 must be met by the client for both Host Sponsored and Cash Bars.

House

Liquor

High Tide Maryland Vodka
Gordon's Gin
Bacardi Rum
Sauza Silver Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey
Johnnie Walker Red Label Scotch

Beer

Select Domestic, Import, Craft and Local Beers

Wine

Two White House Wines
Two Red House Wines

Premium

Liquor

Tito's Vodka
Bombay Sapphire Gin
Flor De Cana Rum
Knob Creek Bourbon
Sagamore Spirit Whiskey
Johnnie Walker Black Label Scotch
Patron Tequila

Beer

Select Domestic, Import, Craft and Local Beers

Wine

Two White Premium Wines
Two Red Premium Wines

Maryland Dining is now cashless; we accept all major credit cards, Apple pay, and Google pay

Priced per person. Twenty five person minimum. Food and beverage subject to staff charges, 19.5% service fee and applicable sales tax. Prices subject to change.

mini truffle brownie bites

Desserts

GOOD TIDINGS
University of Maryland Catering

A la Carte

Selection of Mini Pastries **4.50**

Bite Size Desserts **2.50 each**
choices on page 13, minimum 25 pieces per type

Cookies **2.50**

Brownies **2.50**

Sheet Cakes

Half Sheet Cake **58.00**

Whole Sheet Cake **102.00**

Strawberry Shortcake; half **80.00**

Strawberry Shortcake; whole **140.00**

Ice Cream Sundae Bar

Ice Cream Sundae Bar with Toppings **9.00**
includes caramel, chocolate, and strawberry sauce, dry nuts, crushed Oreo cookies, whipped cream, rainbow & chocolate sprinkles and cherries

Poundcake Station

Poundcake Station **6.50**
sliced lemon or chocolate pound cake with whipped cream, chocolate mousse, lemon curd, and fresh berries

ESTD 1974
MARYLAND BAKERY

All our desserts are created in-house by our amazing Maryland Bakery chefs.

assorted mini pastries

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