



THE ENGINEERS CLUB AT THE GARRETT-JACOBS MANSION

BALTIMORE'S CLUB FOR PROFESSIONALS

11 West Mount Vernon Place • Baltimore, MD 21201 • Phone: 410.539.6914 • Fax: 410.783.9372 • www.esb.org

Holiday MENU



Table of Contents

POLICIES AND PROCEDURES

Page 1

PACKAGE OPTIONS & INCLUSIONS

Pages 2 & 3

BUFFET SELECTIONS

Pages 4 & 5

SEATED DINNER SELECTIONS

Pages 6 - 9

COCKTAIL HOUR SELECTIONS

Page 10

HOLIDAY PARTY ACCOMPANIMENTS

Page 11

BAR LEVEL DESCRIPTIONS

Pages 12 & 13

**Prices are subject to 22% service charge and
applicable Maryland taxes**

11 West Mount Vernon Place □ Baltimore, MD 21201 □

Phone: 410.539.6914 □ Fax: 410.783.9372 □ www.esb.org

Member & Event Information

MEMBER NAME: _____

MEMBERSHIP NUMBER: _____

DATE OF EVENT: _____

ESTIMATED HEAD COUNT: _____

TIME OF EVENT: _____

POLICIES & PROCEEDURES

All ESB Events will be billed "++" (plus 22% Service Charge, plus Tax). If your organization is tax exempt, you must submit documentation to our accountant to not be charged tax on your event.

Menu Selections must be turned in no later than 10 business days prior to your scheduled event.

A guaranteed headcount must be provided 5 business days prior to your event. Events held on a Saturday have a minimum guaranteed headcount of 120 people.

ALL Holiday Events with F&B have a Minimum Deposit of \$1,000 to secure their date.

Headcount increases 72 hours prior or less will be charged an additional 20%pp.

Buffet minimum headcount: 50 people

Seated Dinner or Cocktail Hour minimum headcount: 30 people

Submission of this form does not constitute a contract. Once ESB has confirmed your event date/time, details, cost estimate, and received the required deposit your event will be confirmed.

DINNER PACKAGE OPTIONS



BUFFET AND SEATED OPTIONS INCLUDE:

4 Hours Open Bar (Choice of Premium or Standard)
Fresh Fruit, Crudité & Assorted Cheese Display during Cocktail Hour Black,
White or Ivory Floor Length Linens and Napkins On-Site Chefs for all
Stations
Holiday Decorations throughout Mansion

Buffet Options

- ☐ **PREMIUM BAR, HORS D'OEUVRES, SALAD STATION AND 4
CHEF STATIONS - \$139 PER GUEST**
- ☐ **PREMIUM BAR, HORS D'OEUVRES, SALAD STATION AND 3
CHEF STATIONS - \$132 PER GUEST**
- ☐ **STANDARD BAR, HORS D'OEUVRES, SALAD STATION AND 4
CHEF STATIONS - \$127 PER GUEST**
- ☐ **STANDARD BAR, HORS D'OEUVRES, SALAD STATION AND 3
CHEF STATIONS - \$121 PER GUEST**

Seated Dinner Options

- ☐ **PREMIUM BAR, HORS D'OEUVRES, SALAD STATION AND 4
CHEF STATIONS - \$165 PER GUEST**
- ☐ **PREMIUM BAR, HORS D'OEUVRES, SALAD STATION AND 3
CHEF STATIONS - \$156 PER GUEST**
- ☐ **STANDARD BAR, HORS D'OEUVRES, SALAD STATION AND 4
CHEF STATIONS - \$153 PER GUEST**
- ☐ **STANDARD BAR, HORS D'OEUVRES, SALAD STATION AND 3
CHEF STATIONS - \$139 PER GUEST**



COCKTAIL HOUR PACKAGE OPTIONS

ALL COCKTAIL HOUR OPTIONS INCLUDE:

2 Hours Open Bar (Choice of Premium or Standard)
Fresh Fruit, Crudité & Assorted Cheese Display
during Cocktail Event
Assorted Holiday Cookies
Black, White or Ivory Floor Length Linens
Holiday Decorations throughout Mansion

- ☐ **PREMIUM BAR, 3 BUTTLED HORS D'OEUVRES, 2 CHEF STATIONS - \$115 PER GUEST**
- ☐ **PREMIUM BAR, 4 BUTTLED HORS D'OEUVRES, 1 CHEF STATIONS - \$105 PER GUEST**
- ☐ **STANDARD BAR, 3 BUTTLED HORS D'OEUVRES, 2 CHEF STATIONS - \$105 PER GUEST**
- ☐ **STANDARD BAR, 4 BUTTLED HORS D'OEUVRES, 1 CHEF STATIONS - \$95 PER GUEST**



Buffet

SELECTIONS



BUTTLED HORS D'OEUVRES

CHOOSE 5 OF THE FOLLOWING:

- | | |
|---|---|
| <input type="checkbox"/> Apple & Walnut Brie Purses | <input type="checkbox"/> Teriyaki Glazed Beef Satay |
| <input type="checkbox"/> Sesame Chicken | <input type="checkbox"/> Crab Stuffed Mushrooms |
| <input type="checkbox"/> Coconut Shrimp | <input type="checkbox"/> Spinach Spanakopita |
| <input type="checkbox"/> Scallops Wrapped in Bacon | <input type="checkbox"/> Swedish Meatballs |
| <input type="checkbox"/> Lobster Cobbler | <input type="checkbox"/> Crab Rangoon |
| <input type="checkbox"/> Kale & Vegetable Dumpling | <input type="checkbox"/> Smoked Chicken Quesadilla |
| <input type="checkbox"/> Beef Wellington Puff | <input type="checkbox"/> Wild Mushroom Tart |
| <input type="checkbox"/> Sweet Potato Puffs | |

CARVING STATION

SERVED WITH CONDIMENTS & ROLL ADDITIONAL MARKET PRICE*


- | | |
|---|---|
| <input type="checkbox"/> Carved Turkey Breast | <input type="checkbox"/> Marinated Flank Steak |
| <input type="checkbox"/> Blackened Salmon | <input type="checkbox"/> Roasted New York Strip |
| <input type="checkbox"/> Honey Glazed Ham | <input type="checkbox"/> Coffee Rubbed Tenderloin |
| <input type="checkbox"/> Lamb Chops* | <input type="checkbox"/> Salmon Pesto |

SALAD STATION

- ☐ Garden Salad

Fresh Greens with Squash, Zucchini, Tomato & Red Onion served with your choice of dressing.

- ☐ Caesar Salad



Buffet SELECTIONS

PASTA STATION

- | | |
|---|---|
| <input type="checkbox"/> Pasta Marinara with Penne pasta, Italian sausage, Bell Peppers & Vidalia Onions finished in a fresh Tomato Basil sauce | <input type="checkbox"/> Potato Gnocchi with Zucchini, Yellow Squash, Spinach, Roasted Tomatoes, finished in a Béchamel Sauce |
|---|---|

FLAMBE STATION

- | | |
|--|---|
| <input type="checkbox"/> Chicken, Almonds and Bourbon with Apples served over Rice Pilaf & Wild Rice Blend | <input type="checkbox"/> Scallops, Grand Marnier, Snap Peas with Farfalle Pasta |
|--|---|

KABOB STATION

ALL SERVED WITH RICE PILAF

- ☐ Beef
- ☐ Chicken
- ☐ Vegetable

DESSERT STATION



Coffee/Decaf/Tea Station



Assorted Holiday Dessert Station



☐ Egg Nog or ☐ Hot Apple Cider



Seated DINNER



BUTTLED HORS D'OEUVRES

CHOOSE 5 OF THE FOLLOWING:

- ☐ Apple & Walnut Brie Purses
- ☐ Coconut Shrimp
- ☐ Lobster Cobbler
- ☐ Beef, Peppers & Mushroom Kabob
- ☐ Crab Stuffed Mushrooms
- ☐ Swedish Meatballs
- ☐ Sesame Chicken
- ☐ Scallops Wrapped in Bacon
- ☐ Spinach Quiche
- ☐ Beef Wellington Puff
- ☐ Boursin & Spinach in Phyllo
- ☐ Smoked Chicken Quesadilla
- ☐ Crab Rangoon
- ☐ Sweet Potato Puffs

FIRST COURSE

CHOOSE 1 OF THE FOLLOWING:

- ☐ Oyster Rockefeller
- ☐ Clams Casino
- ☐ Sweet Potato Bisque
- ☐ Gingered Carrot
- ☐ Crab Chowder
- ☐ Shrimp Cocktail
- ☐ Roasted Balsamic
- ☐ Portabella Butternut
- ☐ Squash Soup
- ☐ Lobster Bisque

Seated DINNER



SALAD COURSE CHOOSE 2 OF THE FOLLOWING:

☐ Endive Arugula Salad

Belgian Endive, Arugula, Fresh
Strawberries, Toasted Pine Nuts & Honey
Goat Cheese with Raspberry Vinaigrette

☐ Sesame Chicken

Fresh Greens, Zucchini, Squash,
Tomato & Red Onion served with
your choice of Salad Dressing

☐ Spinach & Cranberry Salad

Fresh Spinach, Dried Cranberries, Toasted
Walnuts & Pomegranate with our
Balsamic Dressing

ENTREES CHOOSE 2 OF THE FOLLOWING:

☐  Chilean Sea Bass

Seared Chilean Sea Bass topped with apple cider glaze served over
garlic mashed potatoes and vegetable du jour.

☐  Stuffed Tilapia

Served with fried red bliss potato wedges and vegetable du jour.

☐  Maryland Crab Cake

All jumbo lump crab cake baked and served with potato gratin and
vegetable du jour.

☐  Orange Salmon

Fresh salmon fillet seared and finned in a orange ginger sauce. Served
with garlic mashed potatoes and vegetable du jour.

☐  Grilled Duck Breast


Tender duck breast marinated with fresh herbs,
grilled and topped with raspberry mignonette.
Served with couscous and vegetable du jour.

Seated DINNER



ENTREES

CHOOSE 2 OF THE FOLLOWING:

☐  Maple Mustard Pork

Roasted pork tenderloin medallions finished in a maple mustard glaze. Served over rice pilaf and vegetable du jour.

☐  Tenderloin Bleu Vinny

Grilled Choice beef tenderloin topped with Caramelized onion blue cheese and port wine sauce. Served with potato gratin and vegetable du jour.

☐  Chicken Chasseur

Seared chicken breast finished in a wild mushroom , roasted tomato and fresh tarragon flavored Demi glacé. Served over garlic potato gratin and vegetable du jour.

☐  Cornish Hen

Rosemary and garlic marinated Cornish hen baked and served over apple, apricot stuffing. Served with Demi glacé and vegetable du jour.

☐  Sesame Salmon

Fresh Atlantic salmon coated with sesame seeds , grilled and topped with an Asian style sesame sauce. Served over rice with vegetable du jour.

☐  Pistachio Crusted Chicken Breast

Pistachio & almond breaded chicken breast deep fried and topped with a garlic cream sauce. Served with mashed red bliss potatoes and vegetable du jour.

☐  Blackened Rock Fish

Fresh Rock Fish fillet blackened and topped with citrus butter. Served over a wild rice blend with vegetable du jour.









Seated DINNER



**DESSERT SELECTIONS - INCLUDES COFFEE,
DECAF & TEA**

CHOOSE 2 OF THE FOLLOWING:

- ☐  Homemade Bread Pudding with Brandy Sauce
- ☐  Tiramisu
- ☐  Turtle Pecan Cheesecake
- ☐  Fresh Fruit Tart
- ☐  Chocolate Decadence Cake
- ☐  Carrott Cake



Cocktail Hour SELECTIONS

.....
↓
.....

BUTTLERED HORS D'OEUVRES

.....

- | | |
|---|---|
| <input type="checkbox"/> Apple & Walnut Brie Purses | <input type="checkbox"/> Teriyaki Glazed Beef Satay |
| <input type="checkbox"/> Sesame Chicken | <input type="checkbox"/> Crab Stuffed Mushrooms |
| <input type="checkbox"/> Coconut Shrimp | <input type="checkbox"/> Spinach Spanakopita |
| <input type="checkbox"/> Scallops Wrapped in Bacon | <input type="checkbox"/> Swedish Meatballs |
| <input type="checkbox"/> Lobster Cobbler | <input type="checkbox"/> Crab Rangoon |
| <input type="checkbox"/> Kale & Vegetable Dumpling | <input type="checkbox"/> Smoked Chicken Quesadilla |
| <input type="checkbox"/> Beef Wellington Puff | <input type="checkbox"/> Wild Mushroom Tart |

☐ Sweet Potato Puffs

PASTA STATION

.....

- | | |
|---|---|
| <input type="checkbox"/> Pasta Marinara with Penne pasta, Italian sausage, Bell Peppers & Vidalia Onions finished in a fresh Tomato Basil sauce | <input type="checkbox"/> Potato Gnocchi with Zucchini, Yellow Squash, Spinach, Roasted Tomatoes, finished in a Béchamel Sauce |
|---|---|

FLAMBE STATION

.....

- | | |
|--|---|
| <input type="checkbox"/> Chicken, Almonds and Bourbon with Apples served over Rice Pilaf & Wild Rice Blend | <input type="checkbox"/> Scallops, Grand Marnier, Snap Peas with Farfalle Pasta |
|--|---|

KABOB STATION

ALL SERVED WITH RICE PILAF

.....

- ☐ Beef
- ☐ Chicken
- ☐ Vegetable

Holiday Party ACCOMPANIMENTS

..... 

Add these items to your Holiday Party this year to give it that extra special touch! Prices shown are in addition to the Holiday Menu Packages.

.....



Wine Service with Dinner

Our Catering Managers will offer a special wine list for your consideration.



Baked Brie en Croute - \$5 per Guest

Our Homemade Baked Brie in a variety of flavors.



Chocolate Truffle Favors - \$7 per Guest

Special Homemade Chocolate Truffles.



Gourmet Coffee Station - \$7 per Guest

Kahlua, Grand Marnier & Bailey's flavored Whipped Cream, Chocolate Shavings & Cinnamon Sticks.



Chocolate Covered Strawberries - \$5 per Guest



Champagne Toast - \$6 per Guest



Coat Check - \$350

Bar Level Descriptions

---- STANDARD LEVEL ----

SPIRITS



Cane Run Rum

Carolyn's Irish Cream

Copa de Oro

De Kuyper Apple Pucker

De Kuyper Peach Schnapps

De Kuyper Triple Sec



Beefeater Gin

Evan Williams Black Label Bourbon

Johnnie Walker Red

Skyy Vodka

Conquistador Tequila

BEERS

Miller Lite | Budweiser | Corona | Heineken | Yuengling

---- SELECT 1 ADDITIONAL BEER FROM THE LIST BELOW ----

☐

Coors Light

☐

Loose Cannon

☐

Guinness

☐

Samuel Adams

☐

Amstel Light

☐

Angry Orchard Cider

☐

Blue Moon

☐

Bud Light

WINES

---- SELECT 4 WINES FROM THE LIST BELOW ----

---- RED ----

☐

Canyon Road Pinot Noir

☐

Jacob's Creek, Cabernet Sauvignon

---- WHITE ----

☐

CK Mondavi Pinot Grigio

☐

Noble Vines Chardonnay

☐

Crossings Sauvignon Blanc

☐

Gambino Prosecco Extra Dry
















☐

Cupcake Moscato

Bar Level Descriptions

--- PREMIUM LEVEL ---

SPIRITS

- | | |
|--|--|
|  Cruzan Rum |  Dewar's White Label |
|  Bailey's Irish Cream |  Kahlua |
|  Bushmill's Irish Whiskey |  Larceny Bourbon |
|  Captain Morgan Rum |  Aviation Gin |
|  De Kuyper Amaretto |  Tito's Vodka |
|  De Kuyper Apple Pucker |  De Kuyper Triple Sec |
|  Jack Daniels Black Label | |
|  De Kuyper Peach Schnapps | |
|  Jose Cuervo Gold Tequila | |

BEERS

Miller Lite | Budweiser | Corona | Heineken | Yuengling

--- SELECT 3 ADDITIONAL BEERS FROM THE LIST BELOW ---

- | | |
|---|---|
| <input type="checkbox"/>  Amstel Light | <input type="checkbox"/>  Loose Cannon |
| <input type="checkbox"/>  Angry Orchard Cider | <input type="checkbox"/>  Natty Boh |
| <input type="checkbox"/>  Blue Moon | <input type="checkbox"/>  New Belgium Fat Tire |
| <input type="checkbox"/>  Bud Light | <input type="checkbox"/>  Samuel Adams |
| <input type="checkbox"/>  Dogfishhead 60min
IPA | <input type="checkbox"/>  Samuel Adams
Seasonal |
| <input type="checkbox"/>  Guinness | --- |









--- WHITE ---

WINES

--- SELECT 5 WINES FROM THE LIST BELOW ---

--- RED ---

--- WHITE ---

- | | |
|--|---|
| <input type="checkbox"/>  Mark West Pinot Noir | <input type="checkbox"/>  J Lohr Bay Mist Riesling |
| <input type="checkbox"/>  Alamos Malbec | <input type="checkbox"/>  Campo Viejo Brut Cava |
| <input type="checkbox"/>  H3 Red Blend | <input type="checkbox"/>  William Hill Chardonnay |
| <input type="checkbox"/>  Josh Craftsman Collection
Cabernet Sauvignon | <input type="checkbox"/>  Chloe Sauvignon Blanc |

*Wishing you a
joyful and festive
holiday season filled
with warmth, love,
and laughter from
the entire staff at
the Engineers Club.*



THE ENGINEERS CLUB
AT THE GARRETT-JACOBS MANSION
BALTIMORE'S CLUB FOR PROFESSIONALS

11 West Mount Vernon Place • Baltimore, MD 21201 • Phone: 410.539.6914 • Fax: 410.783.9372 • www.esb.org