

180 Maple Dale Circle . Dover, DE 19904

Banquet Policies & Procedures

A Room rental deposit is required to reserve a room for a specific date, the deposit must be made on the day of reserving the room and is non-refundable.

Maple Dale requires at least 2 weeks advanced notice for menu selections and other set-up arrangements.

The final count and payment <u>must</u> be given 10 days prior to the event.

Maple Dale does not permit any outside food and/or beverage to be brought in

Due to standard health practices, any leftover food may not be taken out of the Club.

Maple Dale reserves the right to change room assignments.

No tape, nails, screws, or other hanging devices may be used on walls.

All decorations, including balloons, must be disposed of by the event organizer, prior to leaving the Club.

No events shall go past 11:00pm, all guests must vacate the club by midnight.



Room Rental

St. Andrews Ballroom \$1,200

St. Andrews Room \$800

Turnberry \$600

Turnberry A \$300

Turnbery B \$300

Pine Valley \$500

Boardroom \$200

Veranda \$200

Cardroom \$300

Room Set-up Fees

St Andrews Ballroom \$250

St. Andrews Room \$125

Turnberry \$125

Turnberry A \$100

Turnberry B \$100

Pine Valley \$125

Boardroom \$100

Veranda \$100

Cardroom \$125

Bar \$100



Audio Visual & Misc. Charges

TV \$50
Microphone \$50
Flipcharts and Pad \$35
Screen \$50
Projector \$50
Dance floor \$150

Minimum Food Charge \$500 not to include the 22% Service Charge added to the total bill.



Breakfast Section

Available from 7:00 am to 10:00 am

Plated Breakfast

Scrambled Eggs with choice of Bacon or Sausage, Hash Browns and Buttermilk Biscuits with Assorted Jellies. Includes Regular and Decaf Coffee and Assorted Juices \$13.00

Add choice of Waffle or Pancakes \$18.50

Buffet Breakfast

Continental \$12.00

Assorted Danishes and Mini Muffins, Freshly Cut Seasonal Fruit.
Includes Regular and Decaf Coffee.

Rise and Shine \$17.95

Freshly Cut Seasonal Fruit, Assorted Fruit Danishes and Pastries, Scrambled Eggs, Choice of Bacon and Sausage and Choice of Roasted Potatoes or Hash Browns, Buttermilk Biscuits and Assorted Jellies.

The Big Breakfast Buffet \$22.50

Assorted Fresh Juices, Seasonal Fresh Fruit, Scrambled Eggs, Fried Potatoes, Onions & Peppers, Bacon, Sausage, Assorted Danish and Bagels served with Cream Cheese and Honey Butter, Waffles served with Butter and Warm Maple Syrup.



Breakfast Enhancements

Enhancements can be added to any of the previous Breakfast or Brunch Options. *Priced per person.*

Assorted Yogurt and Granola \$4
Buttermilk Biscuits & Sausage Gravy \$3.50
Buttermilk Pancakes with Warm Maple Syrup \$6.00
Add Strawberries, Blueberries or Bananas \$3.00
Waffles with Warm Maple Syrup \$6.00
Add Strawberries, Blueberries or Bananas add \$3.00

Omelet Station \$9.50 +\$75.00 Attendant fee

Includes the following: cheddar cheese, onions, ham, tomatoes, bell peppers and mushrooms

Cinnamon Buns \$4.50 Assorted Muffins \$4.00 Assorted Fruit Danish \$4.50 Turkey Bacon \$4.00



Lunch Sections Entrée SaladPlates

Available from 11:00 am to 3:00 pm Price Includes Fresh Baked Rolls, Butter

Trio Salad

Bountiful mixed greens topped with fresh made Albacore Tuna, House made Chicken & Egg Salads served with season fruit cup \$16.95

Granny Smith Salad

Mixed greens topped with slices of granny smith apples, walnuts, sundried cranberries & goat cheese. Choice of: Grilled Chicken \$17.00 Grilled Shrimp \$ 19.00 Grilled Wild Salmon \$19.00

Cobb Salad

Bountiful mixed greens topped with avocado, red onions, sliced eggs, tomatoes & crumble bleu cheese with choice of:

Grilled Chicken \$17.00 Grilled Shrimp \$ 19.00 Grilled Wild Salmon \$19.00

Add One Dessert: \$5.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream Pie Chocolate French Silk Pie - Chocolate Cake – Carrot Cake - White or Dark Chocolate Mousse Brownies - Assorted Cookies – Lemon Bars



Plated Lunches

Includes Petite House or Caesar Salad, One Vegetable & Starch, Rolls, Butter,

Pasta Primavera

Rigatoni Pasta with assorted vegetables with your choice of Alfredo or Vodka Sauce \$15.95 Add Grilled Chicken \$20.00 Add Grilled Shrimp \$22.00

Breast of Chicken

Topped with your Choice of Masala, Piccata, Parmesan encrusted \$22.00

One Jumbo Lump Crab Cake

Served with Homemade Tartar Sauce \$33.50

Wild Salmon

Pan Seared with a Lemon Herb Cream Sauce \$26.00

8oz. Grilled Certified Angus Sirloin Steak

Topped with a Roasted Shallot Demi Glaze Sauce \$31.95

Add One Dessert: \$5.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream Pie Chocolate French Silk Pie - Chocolate Cake – Carrot Cake - White or Dark Chocolate Mousse-Brownies - Assorted Cookies – Lemon Bars

**Multiple plate up options will be an additional \$3pp for 2 entrees and \$4pp for 3 entrees.



Lunch Buffets

All American Buffet

Choose One Entree: \$29.00 Choose Two: Entrees \$33.00 Choose Three Entrees \$36.00 Minimum of 25people

Add a petite House Salad Bar with a choice of Two Dressings or Caesar Salad with Caesar Dressing

Entrees

Pulled Pork with BBQ Sauce - Pulled Chicken with BBQ Sauce Salisbury Steak with Brown Gravy - Beef Pot Roast

Choose Two Sides:

Mac & Cheese - Steamed Herb Red Potatoes - Mashed Potatoes & Gravy Homemade Potato Salad - Homemade Pasta Salad - Baked Beans

Choose One Vegetable:

Green beans & Carrots - Corn on the Cob - Mixed House Vegetables Includes Fresh Baked Rolls & Butter

Add One Dessert: \$3.50 Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream Pie Chocolate Cake – Carrot Cake - Brownies - Assorted Cookies – Lemon Bars

Add a Cup of Homemade Soup \$7.00



Italian Buffet

\$32.00 per person
Petite House Salad Bar with Choice of Two Dressings
Or

Caesar Salad with Caesar Dressing

<u>Choose one:</u> Freshly Baked Vegetarian or Meat Lasagna

Ziti and Spaghetti, with both Marinara and Alfredo

Italian Sausage with Peppers & Onions

Freshly Baked Breadsticks
Desserts Include Choice of one:
Assorted Cookies, Tiramisu or Cannoli

Additional Entrée – Choose One: Chicken Parmesan or Chicken Cacciatore add \$6.00 Additional Starch or Vegetable add \$3.50 (see pages 15)

Backyard Barbeque

Lunch \$35.00 per person Minimum of 25people

Petite House Salad Bar with Choice of Two Dressings

<u>Choose Two:</u> Homemade Potato Salad, Vegetable Salad, Macaroni Salad and Homemade Cole Slaw

<u>Choice of Two Meats:</u> Fried Chicken, Grilled Breast of Chicken, Hamburgers, Hot Dogs, Pulled Pork with BBQ Sauce, Pulled Chicken with BBQ Sauce or Sliced Brisket with BBQ Sauce on side

Add Pork Ribs with BBQ sauce for an additional \$7.00

<u>Choose Two:</u> Baked Beans, Corn on the Cob or Homemade Mac & Cheese Includes Fresh Baked Rolls & Butter
Desserts Include
Cookies & Brownies



Deli Corner

\$23.00 per person Minimum of 25people

<u>Choose One:</u> House Salad Bowl with Condiments and Two Dressings or Caesar Salad with Caesar Dressing

Seasonal Fresh Fruit Salad

Choice of One:

Homemade Potato Salad, Macaroni Salad, Pasta Salad, Vegetable Salad or Cole Slaw

Assorted Meats: Roast Beef, Ham, & Turkey
Assorted Cheeses, Breads & Condiments
Assorted Bags of Chips
Assorted Home Baked Cookies

Add Homemade Chicken or Tuna Salad \$ 4.95 Add a Cup of Non-Seafood Homemade Soup \$7.00 Add a Cup of Homemade Seafood Soup \$9.00

Add One Dessert: \$5.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream Pie Chocolate Cake - Carrot Cake - Brownies - Assorted Cookies - Lemon Bars



Plated Dinner Entrée

Available at 5:00 pm - Pricing Per Guest Includes: House Salad with Choice of Two Dressing's or Caesar Salad with Caesar Dressing Rolls & Butter

Choice of one Vegetable & Starch (See page 18)

All Beef Entrées

All our beef is Certified Angus Beef 10 oz. Certified Angus Prime Rib of Beef \$40.00 Served with Au-jus

6 oz. Certified Angus Filet Mignon \$37.00 Topped with Peppercorn Sauce

8 oz. Certified Angus Sirloin of Beef \$31.00 Topped with Merlot Sauce

Pork

Sliced or Stuffed Pork Loin \$36.00 Choose One Sauce: With your Choice of Apple Gastric, Bourbon Glaze, Choose One: Spiced Apple Stuffing or Cranberry and Ginger Stuffing

Poultry

Breast of Chicken \$26.00
Topped with your choice of Marsala, Parmesan Crust or Champagne Sauce

Chicken Roulade \$28.00 Your choice of filling; Artichokes & Feta Cheese, Sun-dried Tomatoes and Basil, Fresh Mozzarella and Spinach



Seafood Selections

Grilled or Broiled Filet of Wild Atlantic Wild Salmon \$26.00

8oz. Pan Seared Flounder \$27.00

Pan Seared Sea Scallops \$33.00

One Jumbo Lump Crab Cakes \$ Market Price

- (6) Grilled, Broiled or Pan Seared Wild Jumbo Shrimp \$35.00
 - (6) Sautéed Wild Shrimp in Butter, Garlic, Lemon & Onions over Penne Pasta \$35.00

Choose a Sauce - Seafood Entrées

Brown Butter with Lemon and Parsley
Citrus Beurre Blanc - Lemon Caper Tropical Fruit Relish

Vegetarian Plates

Angel Hair Pasta \$24.00
Served with Tomatoes, Portobello Mushrooms, Capers, Lemons, Fresh Herbs & Grated
Parmesan Cheese

Grilled Ratatouille \$26.00

House made Marinara Sauce Drizzled with Aged Balsamic Reduction

Pasta Primavera \$21.95 Fresh Vegetables, Penne Pasta with choice of Marina or Alfredo



Dinner Buffet

Pricing Per Person

Maple Dale Country Club Classic

One Entrée \$35.00 - Two Entrée \$39.00 - Three Entrée \$45.00 Includes Choice of Soup Du jour or Petite Salad Bar with choice of Two Dressings, one Vegetable, and one Starch (See page 18) Fresh Baked Rolls &Butter,

Additional Side of Vegetable or Starch \$3.00 each

Entrée Selections

Pasta Primavera

Breast of Chicken: Topped with your choice of Picatta, Marsala, Parmesan Crust, Cream or Champagne Sauce

Grilled or Broiled Filet of Atlantic Wild Salmon with Shrimp Sauce or Teriyaki Style Pan Seared Flounder or Herbed stuffed flounderflorentine

Pot Roast

Certified Angus Tenderloin Beef Tips over either egg noodles, Mashed potatoes, or Wild rice

Homemade Meatloaf
Southern Fried Chicken or Chicken Cacciatore
Meat Lasagna
Chicken Cordon Bleu of Herbed stuffed Chicken
Turkey, Herbed stuffing and Gravy
Honey Baked Ham with Pineapple Sauce

Add One Dessert: \$5.50

Choice of Apple or Cherry Cobbler - Apple Pie - Cherry Pie Coconut Cream Pie Chocolate French Silk Pie - Chocolate Cake – Carrot Cake - White or Dark Chocolate Mousse, Brownies - Assorted Cookies – Lemon Bars



Hors d'oeurves

Sold Per Each Piece

Cold Selections

Chicken Salad in Phyllo Cup \$2.00

Chicken Salad in Cucumber Rounds \$2.00

Deviled Eggs \$1.67

Grilled Chicken Pinwheels \$2.00

Boursin Cheese and Apple Smoked Bacon Crostini \$2.00

Italian Bruschetta \$2.00

Sun Dried Tomato and Mozzarella Bruschetta \$2.00

Choice of Chicken, Tuna or Egg Salad

Smoked Wild Salmon on Toast Points or Endive \$3.00

Smoked Wild Salmon Wrapped Asparagus Spears \$2.75

Wild Jumbo Shrimp on Ice \$4.00

White and Chocolate Covered Strawberries \$3.50

Lemon Bars \$1.85

Assorted Mini Cheesecakes \$2.80

Brownie Bites \$2.20

Assorted Petit Fours \$2.50



Hot Hors d'oeurves

Sold Per Each Piece

Assorted Mini Quiche \$2.00

Spanakopita \$3.00

Sweet & Sour or Swedish Meatballs \$1.50

Chicken Pot Stickers with Soy Sauce \$2.95

Mini Brie Cheese with Raspberry Sauce \$2.50

Crispy Chicken Tenders with Honey Mustard or BBQ Sauce \$2.75

Chicken Cordon Bleu \$2.75

Mushroom Caps Stuffed with Crabmeat \$5.00

Florentine Stuffed Mushroom Caps \$2.50

Chicken Quesadilla with Salsa \$2.50

Vegetable Spring Rolls \$2.27

Mini Crab Cakes \$4.25

Thai Chicken Satay \$3.75

Sesame Chicken Satay \$3.75

Mini Beef Wellington's with Béarnaise \$3.50

Bacon Wrapped Sea Scallops \$3.75

Hamburger/Cheeseburger/BBQ Sliders \$4.00

Oysters Rockefeller \$MarketPrice



Warm Dips & Cheese

Pricing Per Each Guest

Warm Crab Dip with Crostini \$10.00

Baked Wheel of Brie with Toasted Crostini Small \$90 Medium \$110 Large \$180

Spinach and Artichoke Dip with Crostini \$9.00

Displays

Fresh Fruit Raspberry Yogurt Dip Small serves 15 guests \$50.00 - Medium serves 30 guests \$110.00 Large serves 50 guests \$180.00

Imported and Domestic Cheese and Crackers
Small Tray serves 15 guests \$65.00 - Medium Tray serves 30 guests \$130.00 Large
Tray serves 50 guests \$180.00

Vegetable Crudité
Small serves 15 guests \$35.00 - Medium serves 30 guests \$70.00
Large serves 50 guests \$100.00

Antipasti
Small serves 15 guests \$65.00 - Medium serves 30 guest's \$135.00 Large serves 50 guests \$180.00

Wild Salmon Small serves 12 guests \$75 - Medium serves 30 guests \$140 Large serves 50 guests \$160



Manned Food Stations

Pricing Per Guest

Only served with the purchase of hors D'oeuvres or as an addition to a buffet option.

Mashed Potato Bar \$10.00

Our signature Garlic Mashed & Sweet Mashed Potatoes served with Cheddar Cheese, Bacon, Sour Cream, Chives, Sweet Brown Sugar & Marshmallows

Oven Roasted Turkey Breast \$9.50 Hand carved and served with Mayonnaise, Cranberry Relish and Fresh baked rolls

Bourbon Glazed Virginia Ham \$8.70 Served with gourmet mustard and warm fresh baked cheddar & garlic biscuits

Tender Certified Angus Top Round of Beef \$14.00 Served with fresh baked rolls and condiments

Certified Angus Steamship Round of Beef \$16.60 Served with fresh baked rolls and condiments

Certified Angus Peppered Beef Tenderloin \$23.77 Served with cream of horseradish, horseradish, whole grain mustard & fresh baked rolls

> Certified Angus Prime Rib of Beef \$19.00 Slow roasted and served with gourmet mustard, cream of horseradish, horseradish & fresh baked rolls

> > Duo of Pastas \$12.33

Accompanied with toasted garlic bread and Parmesan cheese Choice of two pastas: fusilli, penne or bow tie Choice of two sauces: Garlic Basil Cream, Marinara or Sun-dried Tomato Add Sautéed Shrimp \$9.67 or Add Sautéed Chicken \$8.00

Please note: There will be a 22% service charge added to all charges



Homemade Soups

\$6.00 cup \$7.00 bowl

Broccoli and Cheddar - Cream of Mushroom - Cream of Asparagus French Onion – Minestrone - Tomato Basil with Parmesan Crostini Beef Barley - Beef Vegetable - Navy Bean and Ham Cream of Chicken with Wild Rice – Chicken Noodle – Chicken & Pasta Chicken & Rice – Roasted Butternut Squash Homemade Seafood Soups \$7.00 New England Clam Chowder - Maryland Crab - Cream of Crab

Starches

Au-Gratin Potatoes – Butter and Herb New Potatoes – Twice Baked Potato - Fingerling Potatoes - Baked Potato – Baked Sweet Potato Steamed or Roasted Red Bliss Potatoes – Risotto Homemade Mashed Potatoes Homemade Mashed Sweet Potatoes Homemade Macaroni & Cheese – Wild Rice Blend

Steamed Vegetables

Broccoli – Green Beans Green Bean Almondine – Pecan and Honey Baby Carrots Seasonal Vegetable Medley (Squash, Zucchini, Carrots & Peppers) Sugar Snap Peas – Snow Peas

