



Special Request and Catering Menu

Our friendly food service staff prepare and serve three wholesome and delicious meals daily in the beautiful Sugarloaf Dining Hall with spectacular views of Sugarloaf Mountain and the Monocacy River valley. All meals are served buffet style. Standard meals are included in all of our overnight packages and can be a great addition for groups using the center for the day. Seasonal Menus for standard dining may be viewed on the Claggett Center's website.

Snacks, Receptions, & Banquets

The Claggett Center offers full-service catering options to enhance the hospitality of your event. Guest groups may select to add a continental breakfast, coffee and tea service, assorted snacks, sack lunch, or a catered reception or banquet to your event. The Claggett Center's Guest Services Manager and Executive Chef will work with you prior to your event to select the options that best meet the needs of your group. Information about the Claggett Center's additional dining experiences is provided on the following pages.

In an effort for us to better serve you, we ask that you consider the following:

- Catering requests should be made 30 days prior to the event date. If an event is booked inside 30 days, menus should be selected upon booking and are subject to availability.
- A service charge of \$50.00 will be added to all meal functions under 25 people.
- Guaranteed meal numbers are required fifteen (15) business days in advance of the event start date. Numbers may increase after this time but may not decrease. If attendance increases on the day of the function, and based on the availability of product, Claggett reserves the right to substitute any menu items to accommodate guests.
- All menu items are subject to market availability. Claggett reserves the right to substitute any menu items.

Dietary Needs

With your help in communicating your needs prior to your retreat, we are able to accommodate most dietary needs, including diabetic, vegetarian, gluten-free, lactose intolerant, nut-free, and vegan. Group leaders are invited to check in with kitchen staff upon arrival to touch base about final dietary needs and discuss where they will be served.

WORSHIP

Holy Communion Complimentary

Wine or Grape Juice, Communion Wafers, Fresh Bread may be available with advance notice.

BREAKFAST & BEVERAGE SERVICE

Continental Breakfast \$8.00/person

Coffee, Tea Service, Orange Juice, Apple Juice, Assorted Sweet Breads, Cut Fruit Medley
Continental breakfast does not include all day beverage service. Groups requesting full-day service may add this item to their contract.

Beverage Service: Coffee & Tea \$40.00 / 1-30 people; \$60.00 / 31-100 people \$80.00 / 101-150 people; \$100 / 151+

Regular and Decaffeinated Coffee, Assorted Hot Teas, Infused Water
Beverage service is set-up outside your meeting area. Groups may select morning or evening beverage service. Beverage service will be checked and refilled two times during morning service or once during evening service.

SNACK & SOCIAL HOUR

Price Per Person

Light Snack \$5.00

Assorted individually packaged crackers, chips, cookies, granola bars, etc.; includes Water Service

Cold Hors d'oeuvres \$8.00

Assorted Domestic Cheese Tray, Crackers, Water Service
Add Fresh and Dried Fruit Tray and Claggett Punch \$2.00
Add Vegetable Crudite and Claggett Punch \$2.00
Add House Made Snack Mix \$2.00

Warm Hors d'oeuvres \$14.00

Choice of (2) Warm Appetizers, Domestic Cheese Tray, Crackers, Claggett Punch, Water Service
Add Fresh and Dried Fruit Tray \$2.00
Add Vegetable Crudite \$2.00
Add House Made Snack Mix \$2.00

Appetizer choices include: Vegetable Spring Rolls; Chicken Wings; Spanakopita; Cream Cheese Stuffed Jalapeño Peppers; Chicken Fingers with BBQ Sauces; Golden and Smokey Petite Crab Cakes; Asparagus and Asiago in Phyllo; Petite Quiche

Price Per Person

S'mores Fixin's \$7.00

Graham Crackers, Chocolate Bars, Marshmallows, Roasting Sticks

CASUAL LUNCH & PICNIC

Sack Lunch \$18.00

Choice of Sandwich (Ham, Turkey, PBJ, Veggie), Bag Chips, Whole Fruit, Cookies, Bottled Water; served with condiments, napkins, utensils, and trash bag

Substitute Tuna Salad or Chicken Salad Croissant \$2.00

Claggett Cookout \$20.00

Grilled Hamburgers, Hot Dogs, Potato or Pasta Salad, Chips, Watermelon; served outside, picnic-style

BANQUET

All banquets include Brewed Iced Tea, Coffee, and Water Service.

Meals not served buffet style are subject to a \$2/person surcharge.

Banquet Option 1: Salad, Two Entrees, Two Sides \$26.00

Tossed Salad with Assorted Dressings

Artisan Rolls with Butter

Choice of Two Entrées:

- Chicken Piccata
- Southern Fried Chicken
- Chicken Parmesan
- Roast Beef au jus
- Stir-Fried Beef
- Roast Pork Loin with Natural au jus
- Baked Lasagna (choice of vegetable or meat) with Choice of Vegetable
- Chicken Primavera
- Baked Tilapia with Lemon Beurre Blanc

Choice of Two Sides:

- Wild Rice Pilaf
- Rosemary Herb Redskin Potatoes
- Wild Rice Pilaf
- Au Gratin Potatoes
- California Vegetables
- Maple Glazed Baby Carrots
- Green Beans with Shallots
- Seasonal Vegetable **Inquire for availability*

Homemade Dessert

Banquet Option 2: Soup, Two Salads, Two Entrees, Two Sides \$30.00

Artisan Rolls with Butter

Soup Du Jour prepared with fresh ingredients by our culinary staff

Choice of Two Salads:

- Seasonal Salad **Inquire for availability*
- Garden Salad with Assorted Toppings and Dressings
- Pasta Salad
- Cole Slaw
- Potato Salad
- Broccoli Salad

Choice of Two Entrées:

- Chicken Piccata
- Chicken Teriyaki
- Roast Turkey Breast
- Roast Sirloin of Beef
- Beef Stroganoff
- Baked Meat Lasagna
- Vegetable Lasagna
- Salmon with Bourbon Glaze

Choice of Two Sides:

- Wild Rice Pilaf
- Rosemary Herb Redskin Potatoes
- Whipped Potatoes
- Au Gratin Potatoes
- California Vegetables
- Green Beans with Shallots
- Maple Glazed Baby Carrots
- Sunshine Mix
- Seasonal Vegetable **Inquire for availability*

Homemade Dessert