CONTINENTAL BREAKFAST

$10.00 per person ++

Assorted Breakfast Muffins, Danish, and Bagels
Seasonal Assorted Fresh Fruit
Sweet Butter, Fruit Preserves and Whipped Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Tea

BREAKFAST ADDITIONS

Prices are additional per person
Smoked Salmon Platter: $5.00
Omelet Station with Attendant*: $8.00
Waffle Station with Attendant*: $9.00
Crepe Station with Attendant*: $9.00

COLLINGTON BUFFET

$16.00 per person ++

Assorted Danish, Bagels, and English Muffins
Sweet Butter, Fruit Preserves and Fresh Whipped Cream Cheese
Seasonal Assorted Fresh Fruit
Scrambled Eggs
Apple Wood-Smoked Bacon and Sausage Links
(Turkey Sausage & Bacon Available Upon Request)
Home-Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Tea
Chilled Orange, Cranberry & Apple Juice
PASSED HORS D’OEUVRES

**BASIC HORS D’OEUVRES**

$1.25/piece for cocktail hour ++

- Vegetarian Spring Rolls
  - with Duck Sauce
- Spanakopita
- Stuffed Mushrooms
- Fried Pickles
- Jalapeño Bacon Bites
- Mini Cordon Bleu
- Chicken Potstickers
- Mini Quiche
- Pigs In A Blanket
- Santa Fe Eggroll
- Flatbread Bites
- Grilled Beef Satay
  - with Teriyaki Sauce
- Mini Caprese Salad Skewer
- Chicken Wings
- Meatballs

**PREMIUM HORS D’OEUVRES**

$2.00/piece for cocktail hour ++

- Shrimp Cocktail
- Bacon Wrapped Scallops
- Bacon Wrapped Shrimp
- Mini Beef Wellington
- Mini Virginia Ham Biscuits
- Prosciutto Wrapped Asparagus
- Beef Tenderloin & Brie Canapes
- Shrimp Canapes
- Baby Lamb Lollipops
- Mini Maryland Crab Cakes
- Steak Egg Rolls
- Tomato Bruschetta
- Shrimp & Lobster Sauce Bruschetta
- Merlot Onion & Asparagus Bruschetta
- Roasted Garlic Ricotta Pepper Bruschetta

**STATIONED HORS D’OEUVRES**

**Crab Dip** $8.00 per person ++
Crab Dip with Toasted Pita and Sliced Baguette

**Artichoke Spinach Dip** $6.00 per person ++
Toasted Pita and Sliced Baguette

**Cheesburger Sliders** $7.00 per person ++
Ground Brisket Patties on a Toasted Potato Bun served with Aged Cheddar and Pickles

**Artisan French Bread Display** $5.00 per person ++
Assorted Rustic Bread served with Sweet Butter, Assorted Jams and Olive Tapenade

**Seasonal Charcuterie Display** $9.00 per person ++
Assorted Cured Meats and Cheeses, Lavash Crackers, Grapes, Pickled Vegetables, Pickles and Condiments
CASH BAR

LIQUOR SELECTION
House Brands $6 per drink ++
Premium Brands $8 per drink ++

WINE SELECTION
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Sparkling Wine

   House Wine
   $4 per glass ++ / $7.50 per bottle ++
   
   Premium Wine
   MKT per glass ++ / MKT per bottle ++

Please inquire for an upgraded wine list and pricing.

BEER SELECTION
Domestic Beer $3 per bottle ++
Imported Beer $5 per bottle ++

OPEN BAR

HOUSE BAR
House Brand Liquor, House Wine, Domestic Beer, Sodas, and Juice

   Two Hour $14 per person ++
   Three Hour $16 per person ++
   Four Hour $20 per person ++

PREMIUM BAR
Premium Brand Liquor, House Wine, Domestic and Imported Beer, Sodas and Juice

   Two Hour $24 per person ++
   Three Hour $26 per person ++
   Four Hour $30 per person ++

BEER & WINE BAR
Two Hour $10 per person ++
Three Hour $14 per person ++
Four Hour $18 per person ++

NON-ALCOHOLIC SELECTIONS
Coffee & Tea Station $3 per person ++
Assorted Juices & Sodas $3 per person ++
**BOXED LUNCHES**

$12.00 per person ++

*Lunch Boxes comes with a choice of a Sandwich or Wrap with Chips, a Can Soda or Bottle Water, Fruit and a Cookie.*

**Bread:** White • Wheat • Rye • Gluten Free White • Wrap

**Meat:** Roast Beef • Turkey • Ham • Tuna Salad • Chicken Salad

**Cheese:** Swiss • Cheddar • American

**Toppings:** Lettuce • Tomato • Onion • Pickle

**Beverage:** Coke • Diet Coke • Ginger Ale • Diet Ginger Ale • Water

**Fruit:** Orange • Apple • Banana

**Cookies:** Chocolate Chip • Sugar • Peanut Butter • Oatmeal

**PLATTERS**

**SMALL (8-10 people) $15.00++** • **MEDIUM (15-20 people) $25.00++** • **LARGE (25-30 people) $35.00++**

Cookie Platter • Brownie Platter • Fruit Platter

Standard Cheese Platter • Vegetable Platter

**SMALL (8-10 people) $35.00++** • **MEDIUM (15-20 people) $55.00++** • **LARGE (25-30 people) $70.00++**

Premium Cheese Platter

**WINE DINNERS**

*Includes a wine pairing with every course.*

*Build a custom menu with our Executive chef*

3 COURSE $42 per person ++

4 COURSE $55 per person ++

5 COURSE $70 per person ++
BUFFET LUNCH & DINNER OPTIONS

Choice of Salad or Soup Course & Entrée Protein
LUNCH: $20.00 per person ++  •  DINNER: $28.00 per person ++

SALAD COURSE

House Salad
Field Greens topped with Bleu Cheese, Crystallized Pecans and Balsamic Vinaigrette

Classic Caesar Salad
Crisp Romaine tossed in House Caesar Dressing topped with Parmesan Cheese & Croutons

SOUP COURSE

Chef’s Choice Seasonal Soup
Subject to Seasonal Availability

Butternut Squash Soup
Gazpacho
French Onion Soup
Beef & Barley Soup

ENTRÉE

Includes Choice of Sauce, Starch & Vegetable
(Each Additional Protein is $5.00 each per person)

SEAFOOD

Tilapia
Ahi Tuna
Swordfish
Salmon
Flounder
Maryland Jumbo Lump Crab Cakes
add $8.00 per person++

PORK

Pork Tenderloin
Boneless Pork Chops

BEEF

New York Strip
Thinly Sliced Top Round

CHICKEN

Boneless Chicken Breast
Breaded Chicken

CHOICE OF SAUCE:

Demi Glaze  •  Sauce Bordelaise
Roasted Red Pepper Cream Sauce
Marsala  •  Lemon Butter Caper Sauce
Pesto  •  Creamy Dijon  •  Chimichurri
Sesame Ginger Glaze

Sides:

Spinach  •  Broccoli  •  Green Beans
Mixed Vegetables  •  Mashed Potatoes
Roasted Red Potatoes  •  Wild Rice
Brown Rice  •  Couscous  •  Cole Slaw
PLATED LUNCH & DINNER OPTIONS

Choice of Salad or Soup Course & Entrée Protein

Lunch Prices Are Shown — Add $6.00 for Dinner Pricing

SALAD COURSE
$5.00 per person ++

House Salad
Field Greens topped with Bleu Cheese, Crystallized Pecans and Balsamic Vinaigrette

Classic Caesar Salad
Crisp Romaine tossed in House Caesar Dressing topped with Parmesan Cheese & Croutons

Garden Salad
Mixed Greens topped with Tomato, Cucumber and Balsamic Vinaigrette

SOUP COURSE
$5.00 per person ++

Chef’s Choice Seasonal Soup
Subject to Seasonal Availability

Butternut Squash Soup
Gazpacho
French Onion Soup
Beef & Barley Soup

ENTRÉE
Includes Choice of Sauce & Chef’s Choice of Starch & Vegetable

SEAFOOD
Rockfish $25.00 ++
Tilapia $12.00 ++
Ahi Tuna $18.00 ++
Swordfish $22.00 ++
Salmon $18.00 ++
Maryland Jumbo Lump Crab Cakes $25.00 ++

PORK
Stuffed Pork Tenderloin $20.00 ++

BEEF
Rib Eye $22.00 ++
Filet $25.00 ++

CHICKEN
Boneless Chicken Breast $12.00 ++
Airline Chicken Breast $14.00 ++

CHOICE OF SAUCE:
Demi Glaze • Sauce Bordelaise
Roasted Red Pepper Cream Sauce
Marsala • Lemon Butter Caper Sauce
Pesto • Creamy Dijon • Chimichurri
Sesame Ginger Glaze

Add Ons:
GRILLED SHRIMP $4.00 per person ++
CRAB CAKE $8.00 per person ++
LOBSTER TAIL $9.00 per person ++
ACTION STATIONS OPTIONS

**Pasta Station**
$22.00 per person ++
Penne, Angel Hair and Tortellini Pastas
Choose Two Sauces: Marinara, Alfredo, or Pesto
**ACCOMPANIMENTS:**
Grilled Chicken, New York Strip, Baby Shrimp, Button Mushrooms, Julienne Peppers, Black Olives, Spinach, Onions, Tomatoes, Parmesan Cheese, Warm Garlic Bread

**Stir Fry Bar**
$26.00 per person ++
Chicken, Beef, Shrimp, Vegetables and choice of White Rice, Brown Rice or Asian Noodles
**TOPPINGS INCLUDE:**
Snow Peas, Mandarin Oranges, Onion, Bell Pepper, Garlic, Bean Sprouts, Mushrooms, Water Chestnuts, Teriyaki Sauce, Soy Sauce

**Raw Bar**
Market Price ++
Oysters on the Half Shell, Shrimp Cocktail, Seared Ahi Tuna, Clams, Scallops
**ACCOMPANIMENTS:**
Cocktail Sauce, Mignonette, Lemons, Tabasco

**Beef Carving Station***
Top Round $8.00 per person ++
Casino Roast $9.00 per person ++
New York Strip $14.00 per person ++
Prime Rib $19.00 per person ++
Filet Mignon $22.00 per person ++
**ACCOMPANIMENTS:**
Assorted Dinner Rolls, Butter, Creamy Horseradish, Demi Glaze, Au Jus

**Pork Carving Station***
Spiral Cut Ham $7.00 per person ++
Tenderloin $10.00 per person ++
Bone-In Pork Roast $14.00 per person ++
**ACCOMPANIMENTS:**
Assorted Dinner Rolls, Butter, Apple Sauce, Assorted Mustards

**Turkey Carving Station**
$8.00 per person ++
Roast Turkey Breast and Dark Meat
**ACCOMPANIMENTS:**
Assorted Dinner Rolls, Butter, Pan Gravy, Cranberry Sauce, Roasted Garlic Aioli
BUFFET STATIONS OPTIONS

Deli Buffet
$20.00 per person ++
Sliced Cured Ham, Honey Roasted Turkey, Rare Roast Beef

Italian Buffet
$24.00 per person ++
Italian Sausage, Meatballs, Penne Pasta with Marinara, Chicken Piccata, Caesar Salad, and Garlic Bread

Make Your Own Fajita Buffet
$24.00 per person ++
Choice of Soft Flour Tortillas or Corn Tortillas, Grilled Chicken and Beef, Sautéed Onions and Peppers, Refried Beans, Diced Tomatoes, Shredded Lettuce, Chili Peppers, Jalapeño Peppers, Guacamole, Sour Cream, and Shredded Cheddar

Taco Bar
$26.00 per person ++
Make Your Own Ground Beef or Chicken Tacos, Tortilla Chips, Crispy Romaine with Choice of Dressing, Crunchy and Soft Taco Shells, Refried Beans, Diced Tomatoes, Shredded Lettuce, Chili Peppers, Jalapeño Peppers, Guacamole, Sour Cream, and Shredded Cheddar

An American BBQ
$24.00 per person ++
Shredded Pork, Hamburgers, Hot Dogs, Grilled Chicken Breast, Choice of Potato Salad or Pasta Salad, Baked Beans, Cole Slaw, Corn on the Cob, Grilled Vegetables, and House Salad

ACCOMPANIMENTS:
Cheese, Sauerkraut, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Ketchup, Relish, BBQ Sauce

Salad Bar
$12.00 per person ++
Group salad served with choice of Balsamic, Caesar, Ranch, Bleu Cheese, Italian, Oil & Vinegar.
Add: Grilled Chicken $5/person • Grilled Steak $7/person • Grilled Salmon $8/person
FIELD GREEN SALAD: spring mix greens, tomato, cucumber, carrots, peppers, red onions
PICNIC SALAD: baby spinach, cranberries, almonds, blue/feta cheese, chopped onions, and tomato
COBB SALAD: romaine lettuce, with cucumbers, tomato, chopped onions, chopped bacon and feta cheese
SANTA FE SALAD: mix greens, grilled corn, black beans, avocado, tomato, cheddar, tomato, and grilled peppers
CAESAR SALAD: romaine, garlic croutons, parmesan, grilled tomatoes

Mashed Potato Bar
$8.00 per person ++
Housemade Mashed Potatoes served in a Martini Glass
ACCOMPANIMENTS:
Whipped Butter, Sour Cream, Shredded Cheddar Cheese, Scallions, Smoked Bacon
DESSERTS

Prices are additional per person

Flan $5.00 ++
Crème Brûlée $5.00 ++
Chocolate Mousse Cake $5.00 ++
Dutch Apple Crumb Pie a la mode $5.00 ++
Chocolate Chip Cookie a la mode $5.00 ++
Pecan Pie Bread Pudding a la mode $5.00 ++
Hot Chocolate Bar $5.00 ++
Ice Cream Sandwiches $6.00 ++
S’mores Bar* $7.00 ++
Cupcake Bar* $6.00 ++
Ice Cream Sundae Bar $6.00 ++
Assorted Cakes & Pies $6.00 ++

Sheet Cakes  Half Sheet $20.00  •  Whole Sheet $35.00
Yellow • Chocolate • Marble • White • Carrot • Coconut

DESSERT PLATERS

SMALL (8-10 people) $18.00++  •  MEDIUM (15-20 people) $26.00++  •  LARGE (25-30 people) $35.00++

Cookie Platter  •  Brownie Platter
Mini Pastry Platter  •  Assorted Cakes & Pies

Collington will provide all food and beverage for your event, excluding special event cakes.
A cutting fee will be applied for all outside cakes of $1.50 ++ per person.
CHILDREN’S MENU

$12.95++ per child

For children 12 years and younger

AVAILABLE PLATED OR AS A BUFFET
(minimum of 10 or more children for buffet)

Macaroni and Cheese

Spaghetti and Meatballs

Penne Pasta with Marinara Sauce

Chicken Tenders
  With French Fries or Fruit

Grilled Cheese Sandwich
  With French Fries or Fruit

Personal Pizza
  With French Fries or Fruit
ROOM CAPACITY & RENTAL FEES

Rooms are available Monday-Sunday for events in increments of four hours.

FOOD SERVICE ROOM RENTAL:
Rentals are based on a 4-hour event.
If event time exceeds 4 hours, an additional fee will apply.

Location (Maximum Capacity)
PRIVATE DINING (16 seated)
BIRD ROOM (45 seated)
AUDITORIUM (96 seated)

MEETING ROOM RENTAL:
These rooms are intended for meeting and presentation purposes only.
They will not accommodate any food service outside of basic beverage service.

Location (Maximum Capacity)
CLASSROOM A (44 seated)
CLASSROOM B (30 seated)
CLASSROOM C (29 seated)
CLASSROOM D (49 seated)
GAME ROOM (35 seated)
BOARD ROOM (24 seated)

GUARANTEE:
Final guest count is due 1 week prior to your event.
You will be charged for this number or the actual number in attendance, whichever is greater.
If no guarantee is received Collington will consider your last indication of expected guests to be the guarantee.

LINEN:
BASIC WHITE TABLE CLOTHS included
DARK BLUE NAPKINS included
SPECIALTY TABLE CLOTHS $6 per table
SPECIALTY NAPKINS $.50 each
(Ivory, Pink, Seafoam, Burnt Orange, Chocolate, Midrate Gray, Forest Green, Teal, Gold, Rust, Maroon, Royal Blue, Purple, Black, Navy Blue, Red)

ADD ON:
LARGE NOTEPAD & EASEL $40
PROJECTOR RENTAL $50
TV RENTAL $75
Resident Consideration: Collington is owned and operated primarily for the recreation and enjoyment of its membership. Your selected private room is reserved for the use of your guests during the allotted time; all other areas of Collington are designated for residents and their guests.

Confirmation: Your event is considered confirmed upon receipt of a signed contract and applicable deposits. Proposed prices are good for 30 days after submittal. If initial deposit is not paid, contract is void.

Deposits: Deposits are required for all events at Collington. There is a non-refundable deposit, equivalent to half of the total amount of the event, that is required to secure a private room and is thus retained by Collington in the event you cancel at any time prior to your the event.

Dress Code: Guests must conform to traditional dress code while attending events.

Parking: Parking is self-park. Shuttle service from parking lot is available for one-time fee of $150.

Additional Staff: Bartenders, Cash Attendants, Coat Check Attendants, Chef Attendants and additional Wait Staff are available for an additional fee.

Food & Beverage: Collington must provide all food and beverage for your event, excluding wedding and other special event cakes. All food and beverage charges are subject to a 20% service charge. All food, beverage and service charges are subject to 6% Maryland state sales tax. All alcohol sales are subject to 9% Maryland state sales tax. The notation “++” means that the price is not inclusive of the service and tax. Organizations possessing a Sales and Use Tax Exemption Certificate issued by the Comptroller of Maryland will not be subject to state sales tax. Prices and availability are subject to change.

Alcohol: The sale and consumption of alcoholic beverages will be made in strict compliance with the laws, rules and regulations of the State of Maryland and of Prince Georges County. No alcoholic beverages may be brought onto or taken from the property. No persons under the age of 21, or anyone appearing to be intoxicated, will be served any form of alcoholic beverage.

Security & Property Damage: Collington shall not assume any responsibility for damage or loss of any merchandise or personal items brought into the Collington by you, your guests or your vendors. Some events may require chaperones and/or security at the host’s expense.

Pre-Selected Menus: Parties of 16 or more require a pre-selected menu. You may offer a choice of entrée, however, selections must be prearranged. Color-coded place cards are suggested for efficient service. Additional meals that are requested and not included in the final guarantee will be charged.

Set Up & Break Down: Vendor DJs have 30 minutes to break down equipment after an event. After that allotted time period, a fee will be charged to the Host. Decorators and Florists must be here at least 3 hours prior to event to prevent any interruption of food service set-up.

Late Request Fee: Events requested less than two weeks from event day will be charged a $200 administration fee.
As the host, you are welcome to secure vendors to provide services for your event. The following guidelines will help you and your vendors understand the working relationship required of them while at Collington.

**Contracts:** The Catering Office must be made aware of all vendors and entertainers. A copy of all contracts should be given to the Catering Office for your event file. A certificate of insurance must be provided for each vendor contracted to work at Collington.

**Dress Code:** All vendors must conform to traditional dress code while on Collington property.

**Deliveries & Pick-up:** Access to rooms for set-up and delivery of any rental items, decoration or flowers will be determined by the Collington catering department, minimally one hour prior to the event. Please verify the time schedule with the Catering Office prior to making set-up plans. The front door may be used for deliveries and pick-ups or as an entrance for entertainers. Please see Collington staff for parking instructions. All items delivered and all entertainment equipment should be picked up after the event concludes. If time exceeds one hour, an additional fee of $100 per hour will be added to your final invoice. Collington is not responsible for the storage of items before or after events.

**Set-up & Clean-up:** We require that florists and decorators are considerate and clean up after themselves. Collington will be happy to supply materials to assist in cleaning. There may be additional “clean up” fees if proper steps are not taken to clean up the room or if damage occurs in decoration.

**Protection of Floors, Walls and Ceilings:** Carpets must be covered where work is being performed. Nailing, stapling or taping to walls and ceilings is not permitted.

**Music & Entertainment:** Music, or other forms of entertainment, must be played at a volume level that does not interfere with the use of the Collington residents or guests. Management reserves the right to correct the volume.

**Fire Exits:** All fire exits must be kept clear before, during and after the event.
RECOMMENDED VENDORS

FLORAL SHOP  x2102

ROOM RESERVATION

Chief of Administration  x5023
Resident Services Assistant  x4778

IT DESK

IT Manager  x5154
IT Assistant  x4788

SECURITY & PARKING

Director of Facilities  x4777
Safety & Security Supervisor  x4792

ROOM SET UP

Environmental Services Manager  x4774