

The Johns Hopkins Club

Thank you for considering the Johns Hopkins Club for your upcoming event. We are pleased to assist you in creating an experience in the Grand Tradition that is over a century strong.

This Catering Packet is designed to assist you in planning your special event. In addition to the suggestions in this packet, we have an extensive list of more individualized selections. We are happy to customize a menu specific to your desires.

On behalf of everyone at the Johns Hopkins Club, we look forward to exceeding your expectations. For more information about catering please contact the Catering Office at 410-235-0188. To take a virtual tour of the Hopkins Club, please visit our web site at www.jhuclub.jhu.edu



Information and Guidelines

Use of the Johns Hopkins Club -The Johns Hopkins Club consists of a Main Dining Room, four smaller Private Dining Rooms, a Cocktail Lounge, and several banquet rooms. You must be a member of the Johns Hopkins Club or be sponsored by a member in order to use any of the banquet spaces. The Sponsor member assumes full responsibility for the event. A letter of sponsorship will be sent to any member sponsoring an event, and the Club must receive a signed authorization before the event is definite.

Booking an Event -Our Catering Staff is available to assist you in booking and planning your event. Arrangements can be made by calling 410-235-0188. The Johns Hopkins Club does not require a signed contract. Once a date, time, and menu have been confirmed a "party sheet" will be drawn up and sent to you. This will outline all details of your event including the date, time, menu, expected number of guests, and quoted prices. This sheet will also serve as a confirmation for your event.

Guarantees -We require an estimated guest count in order to book your event and a guaranteed count no less than forty eight hours (48) in advance unless otherwise noted. If one cannot be provided, the highest estimated number will be used as a minimum for billing purposes. The sponsor of the event must agree to pay for this number plus any additional guests.

Surcharge and State Tax -A 22% surcharge will be added to all food and beverage sales. Maryland State Tax will be applied to all food, beverage and service charge unless a tax exempt number is given to the catering office prior to the event or the sponsoring party is a university departmental account.

Pricing -Prices in this packet are subject to meet any substantial increase in food cost. You grant the Club rights to adjust prices or make reasonable substitutions on the menu to cover cost.

Billing -All events will be billed to the sponsoring member's account. A separate bill may be sent to another party if arrangements are made in advance. Itemized statements are sent to members each month. Any billing questions may be directed to the Business Office Monday through Friday at 410-235-3435

Specialty Cakes -Specialty Cakes may be provided by the host if arrangements for delivery are discussed with the Catering Office in advance. The Club will display, slice, and serve any cake provided by the host at an additional charge of \$1.00 per person. Specialty Cakes may also be ordered by the Catering Office, with a minimum notice of seven days and minimum charge \$100. An Additional charge of 25% will be added to cakes ordered by the Catering Office.

Information and Guidelines

Flowers -The Catering Office can assist you in the selection of a florist if you wish to provide flowers for your event. Flowers may also be ordered by the Catering Office, with a minimum notice of five days and a minimum charge of \$100. An additional charge of 25% will be added to flowers ordered by the Catering Office.

Additional Miscellaneous Charges -There is a nominal room charge for all private rooms. The Club charges a Guest Fee of \$1.50 per person for any non-member of The Club. In addition, there is an attendant charge of \$70 for parties of 25 or fewer.

Dress Code - Business casual is suggested for both men and women in The Lounge, Main Dining Room and Banquet Rooms for evening dining and Sunday Brunch. Tee shirts, shorts, flip flops, and other extremely casual attire will not be permitted. The Tap Room on Tuesday through Friday is the only area the dress code does not apply.

Parking -The Club's lot is available for use by members and their guests dining at the Club and parking is complimentary. After obtaining a ticket when entering the lot, you must have your ticket validated at the hostess stand before exiting. The Club's lot has a limited number of spaces and when it is full, guests should park on the lower level (after 6:00p.m. weekdays and all hours on weekends). In addition, the San Martin Garage may be used, however, it is a pay lot and tickets cannot be validated at the Club. By you supplying the directions, your guests will easily find alternative parking. If your group is already on campus, we ask that they walk to the Club when possible. Multiple copies of parking information are available upon request.

The Johns Hopkins Club, Incorporated
 3400 North Charles Street Baltimore, Maryland 21218-2698
 410-235-3435 Office / 410-467-0816 Fax / 410-235-0188 Catering
www.jhuclub.jhu.edu

Hours of Operation

Main Dining Room:
 Lunch: Tuesday-Saturday 12:00pm-2:00pm
 Sunday Brunch-11:30am-2:00pm
 Dinner: Tuesday-Thursday 6:00pm-8:00pm
 Friday & Saturday 6:00pm - 9:00pm

Tap Room
 (Casual Dining Attire)
 Dinner: Tuesday-Thursday 5:30pm-8:00pm
 Friday & Saturday 5:30pm-9:00pm

Cocktail Lounge
 Tuesday-Sunday 11:00am-2:00pm and Tuesday-Saturday 5:00pm-9:00pm
 Friday & Saturday 5:00pm-10:00pm

Prices: (Subject to Change)
 Guest Fee: \$1.5- (for each non-member of The Club)
 Surcharge: 20%- (Lunch & Dinner)
 Surcharge: 22%- (Banquets)
 Sales Tax: 6 %- (Food) 9 %- (Liquor, Wine & Beer)

<u>Private Room</u>	<u>Capacity</u>	<u>Lunch Rate</u>	<u>Brunch/Dinner Rate</u>
Arthur Gompf Room	10	\$40	\$45
Jarrett Room	12	\$40	\$45
Yellow Room	12	\$40	\$45
Herman Room	16	\$50	\$55
Tap Room	40	\$125	\$125
Milton Eisenhower Room	56	\$175	\$175
A, B, C Rooms	64	\$195	\$195
B & C Rooms	48	\$155	\$155
C Room (only)	32	\$80	\$80
North Lounge	50	\$225	\$225
Entire Lounge	125	\$550	\$550
Main Dining Room/Lounge	100	\$1,000	\$1,000

-Private Room Reservations for Lunch, Dinner, and Sunday Brunch or for a private banquet ranging 6-125 may be made by contacting the Catering Department at 410-235-0188.

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General Directions

*From Johns Hopkins Hospital -Take Madison Street into the City to I-83 North and take the 28th Street exit.
-Go straight to North Calvert Street and turn left -Go to University Parkway and turn left. See * below*

*From Washington D.C. Area -Take 295 North into Baltimore City (turns into Russell Street) -at Pratt Street
turn right -Go to North Calvert and turn left -Go to University Parkway and turn left. See * below*

*From Inner Harbor Area -Take Pratt or Lombard Street to North Charles. - Follow North Charles through the
city to University Parkway and make a left. See * below*

*From Outer Beltway (695) Area -Take 695 (Towson) to Exit 25 (Charles Street). -Follow Charles Street
South for some Distance to University Parkway. -Turn right. See * below*

**Go to second traffic light (San Martin Drive on the left and 39th Street on the right). Turn Left. Proceed
approximately ½ mile to the Brick entrance onto the Campus, Turn left and proceed to the upper level Deck of
the Club's parking garage. If the lot is full, parking is available on the lower level parking deck after 6:00p.m.
week nights and all hours on the weekends.*

Hors D'oeuvre

Hopkins Cornucopia \$6.50 per person
Fresh Fruit, Vegetable Crudite, Cheeses
Dip, assorted Crackers and Flat Breads

Hummus Display \$8.00 per person
Served with Pita Chips and Roasted
Vegetables

Brie In Pastry \$8.00 per person
Raspberry Preserves (25-30 people)

Grand Cornucopia \$9.00 per person
Fresh Fruit, Vegetable Crudite, Olives,
Hummus, Cured Italian Meats, Roasted
Peppers, Marinated Artichokes, Marinated
Tomato and Mozzarella Salad, Marinated
Feta, Swiss and Pepperjack, Dip, Assorted
Crackers and Flat Breads

Salmon Two Ways \$250.00
Cucumber Scales, Herb Cream Cheese

Smoked Fish Platter \$250.00
Smoked Salmon, Whitefish Salad,
Trout and Mackerel, Capers, Onions,
Tomatoes, Scallions and Chive
Whipped Cream Cheese, Horseradish
Cream, Assorted Crackers and
Flat Breads (30 - 35 people)

Chilled Poached Salmon
(Two Sides) \$250.00

\$2.50 per piece

-Crostini with Marinated Tomatoes,
Basil & Mozzarella
-Spinach and Feta in Phyllo
-Coconut Chicken with Raspberry
Horseradish Sauce

-Beef Franks in Puff Pastry, Mustard
Dip
-Chicken Cashew Springroll
-Wild Mushroom Tartlette,
-Ratatouille Tartlette

-Mushroom and Goat Cheese
Springroll
-Crostini with Herbed Salmon
Mousse and Capers
-Chicken and Lemongrass Potsticker

\$3.00 per piece

-Pear & Almond Brie in Phyllo
-Artichoke with Imperial Crab
-Baked Oysters with Garlic, Herbs,
White Cheddar and Applewood Bacon
-Smoked Salmon on Potato Latke
With Dill Mustard sauce & Capers

-Crostini with Beef Steak, Horseradish
Steak Sauce, Smoky Blue Cheese & Chives
-Raspberry and Almond Brie in Phyllo
-Seared Tuna Crostini with Sesame and Chili
-Miniature Crab Cakes with Creole
Remoulade Sauce

-Lobster, Shrimp Springroll
-Oysters on the Half Shell with Lemon
and Cocktail Sauce (seasonal)
-Crostini, Grilled Chicken, Brie &
Cranberry

\$3.50 per piece

Cocktail Sandwiches

Open Faced on Petit Croissants (Selection of Three)

-Chicken Salad
-Smoked Salmon and Herb Cream Cheese
-Herb Cream Cheese and Cucumber

-Tuna Salad
-Roast Beef & Blue Cheese Salad
-Shrimp Salad
-Egg Salad

-Deviled Ham
-Smoked Turkey
-Blue Cheese Butter & Cinnamon-
Roasted Apple or Pear

\$3.50 per piece

-Jumbo Gulf Shrimp with Lemon and
Creole Cocktail Sauce

-Coconut Shrimp
-Scallops in Bacon

-Five-Spiced Lamb Chops with Chili
Garlic and Teriyaki Vinaigrette

Breakfast

Coffee Service Only

\$5.00 per person

Continental Breakfast

Fresh Cut Fruit, Fresh Squeezed Orange Juice, Butter, Raspberry Preserves and Coffee, Tea and Decaffeinated Coffee \$16.00 per person

PLEASE SELECT ONE:

Breakfast Tea Bread, Scones (Amaretto, Cranberry Raisin), Sour Cream Coffee Cake, Muffins, Fruit Danish, Pecan Sticky Buns, Rum Buns or Fruit Turnovers (Apple, Blueberry, Cherry)

You may add to Continental Breakfast for additional \$2.00

Bagels and Cream Cheese, Croissants filled with Cheese, Chocolate, Almond, Lemon or Raspberry

You may add to Continental Breakfast for additional \$4.00

Bagels, Cream Cheese and Smoked Salmon

Other Selections:

These selections include Fresh Squeezed Orange Juice, Butter, Raspberry Preserves and Coffee, Tea and Decaffeinated Coffee

Butter Croissants, Bagels and Cream Cheese \$12.00

Bagels and Cream Cheese, Smoked Salmon \$16.00

Buffets

\$32.50 per person

Buffets are available for Parties of 35 or more

Choose One-

Crispy Fingerling Potatoes, Roasted Red Potatoes, Whipped Yukon Gold Mashed Potatoes, Twice Baked Potato, Brown and Wild Rice Pilaf, Sweet Potato Hash, Bacon, Onion and Potato Hash

Choose One-

Zucchini, Yellow Squash, Carrot, Red Pepper Medley, Fresh Asparagus, French Beans, Broccolini, Baby Carrots, Braised Greens

Choose Two-

House Made Soup of the Day

Maryland Crab Soup

Cream of Crab Soup

Watercress Salad

Fresh Berries, Goat Cheese, Balsamic Vinaigrette

Hopkins Caesar Salad

Hearts of Romaine, Brioche Croutons, Reggiano Cheese, Garlic Anchovy Dressing

Baby Spinach Salad

Chopped Egg, Bacon, Sliced Mushrooms, Country Dijon Vinaigrette

Traditional Greek Salad

Feta Dressing

Mesclun Greens Salad

Toasted Walnuts, Red Grapes, Red Wine Vinaigrette

Baby Arugula Salad

Spiced Apples, Toasted Hazelnuts, Brie Cheese, Champagne Vinaigrette

Asparagus and Roasted Red Onion Salad

Bleu Cheese, Red Wine Vinaigrette

Artichoke Hearts, Roasted Peppers, Hearts of Palm

Chick Peas, Tomatoes, Capers, Italian Vinaigrette

Broccoli Salad

Red Onion, Red Pepper, Olives, Herb Ranch Dressing

Buffets

Choose Two-

Hopkins Herb Marinated Club Steak

Red Wine, Pearl Onion Sauce

Sauté Chicken Breast

Bacon, Onion and Madeira Sauce

Hopkins Fried Chicken

Honey and Biscuits

Shrimp, Scallops and Andouille Sausage

Creole Sauce

Sauté Chicken Breast

Smoky Bleu Cheese, Rosemary Butter and Leeks

Cheese Ravioli

Pomodoro Sauce and Sauted Spinach

Petit Jumbo Lump Crab Cakes

Grainy Mustard Sauce

Cheese Tortellini

Artichokes, Roasted Peppers, Roasted Mushrooms, Creamy Tomato, Basil and Reggiano Sauce

Wild Mushroom Ravioli

Garlic Alfredo Sauce, Mushrooms and Sauted Spinach

Roasted Leg of Lamb

Mint and Garlic Sauce

Seafood Imperial

Shrimp, Scallops, Crab and Salmon in a light Imperial Sauce with Rice

Fresh Fish Selections

Salmon, Mahi Mahi, Catfish, Brook Trout, Striped Bass, Snapper, Chilean Sea Bass

Choice of one Garnish:

Artichoke Hearts and exotic Mushrooms - Mustard Sauce - Lemon, Chive and Capers Butter Sauce -

Cucumber, Tomato and Olive Relish - Fruit Salsa, Citrus Olive Oil - Bok Choy, Fennel and Mushrooms -

Ginger Butter and Truffle Essence - Capers, Green Onions, Pine Nuts and Lemon Butter Sauce

Carvery Selections London Broil, Roasted Turkey Breast with Sage, Spiced Roasted Ham or Herb Roasted New York Strip Loin. Roast Prime Rib of Beef add \$5-per person, Roast Beef Tenderloin add \$6-per person

If you wish to have three entrees please add \$10 per person

Beverage Service- \$2.5

Coffee, Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas

Luncheons

SEATED LUNCHEON

Entrees include Soup of the Day, Caesar Salad or Mesclun Greens, Warm Rolls and Butter.

1st Course -

Additional Selections

House Made Soup of the Day

Maryland Crab Soup \$6 **

Cream of Tomato Soup with Crab \$6 **

Mesclun Greens Salad

Toasted Walnuts, Red Grapes, Red Wine Vinaigrette

Hopkins Caesar Salad

Hearts of Romaine, Brioche Croutons, Reggiano Cheese, Garlic Anchovy Dressing

Baby Spinach \$5.50 **

Chopped Egg, Bacon, sliced Mushrooms, Country Dijon Vinaigrette

Traditional Greek Salad \$5.50 **

Feta Dressing

Asparagus and Roasted Red Onion Salad \$6.50 **

Bleu Cheese and Red Wine Vinaigrette

Field Lettuces and Watercress \$6.50 **

Cucumbers, Carrots, Red Onion and Tomato, Bleu Cheese and Champagne Vinaigrette

*** These items may be substituted as your first course, for an additional \$2.50*

Main Course-

You May Choose up to Two Main Courses for your Party

Petit Filet Mignon \$26

Exotic Mushrooms and Red Wine Pearl Onion Sauce

Classic Maryland Stuffed Flounder \$25

Imperial Crab with Green Onion and Red Pepper

Sauté Chicken Breast \$21.50

Bacon, Onion and Madeira Sauce

Jumbo Lump Crab Cake \$26

Grainy Mustard Sauce

Cheese Ravioli \$21

Pomodoro Sauce and Sauted Spinach

Wild Mushroom Ravioli \$21

Garlic Alfredo Sauce, Mushrooms and Sauted Spinach

Sauté Chicken Breast \$21.50

Smoky Bleu Cheese, Rosemary Butter and Leeks

Luncheons

SEATED LUNCH ENTREES CONTINUED

Wild Rice Pilaf with Spinach and Roasted Baby Carrots \$21

Sesame-Soy and Teriyaki Vinaigrette (Vegan)

Hopkins Trio Salad \$18.50

Petite scoops of Tuna, Chicken and Shrimp Salads with Hard Boiled Egg, Tomato, Salad Greens & Fresh Fruit

Spinach, Caesar or Mesclun Salads \$17.50

Served with Grilled Chicken

Sides-

For Appropriate Main Courses, Choose One Option

Brown and Wild Rice Pilaf and Baby Carrots

Whipped Yukon Gold Potatoes and French Beans

Crispy Fingerling Potatoes and Asparagus

Bacon, Onion and Potato Hash and Wilted Spinach

Sweet Potato Hash and Broccolini

Beverage Service- \$2.5

Coffee, Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas

DINNER

SEATED DINNER

Entrees include Soup of the Day, Caesar Salad or Mesclun Greens, Sorbet Intermezzo and Warm Rolls and Butter.

st
1 Course-

Additional Selections

House Made Soup of the Day

Maryland Crab Soup \$6 **

Cream of Crab Soup \$6 **

Mesclun Greens Salad

Toasted Walnuts, Red Grapes, Red Wine Vinaigrette

Hopkins Caesar Salad

Hearts of Romaine, Brioche Croutons, Reggiano Cheese, Garlic Anchovy Dressing

Baby Spinach \$6 **

Chopped Egg, Bacon, sliced Mushrooms, Country Dijon Vinaigrette

Traditional Greek Salad \$6 **

Feta Dressing

Asparagus and Roasted Red Onion Salad \$7 **

Bleu Cheese and Red Wine Vinaigrette

Field Lettuces and Watercress \$6.50 **

Cucumbers, Carrots, Red Onion and Tomato, Bleu Cheese and Champagne Vinaigrette

*** These items may be substituted as your first course, for an additional \$2.50*

Main Course-

You May Choose up to Two Main Courses for your Party

Sautee Chicken Breast \$27

Bacon, Onion and Madeira Sauce

Classic Maryland Stuffed Flounder \$29

Imperial Crab with Green Onion and Red Pepper

Chilean Sea Bass \$40

Capers, Toasted Pine Nuts, Green Onions, Lemon Butter

Jumbo Lump Crab Cake \$29

Grainy Mustard Sauce

Grilled Filet Mignon \$40

Red Onion Marmalade, Red Wine Reduction

Petit Filet & Grilled Shrimp \$40

Natural Sauces and Lemon Tarragon Butter

The Perfect Pair \$40

Petit Filet & Crab Cake, Natural Sauces and Mustard Butter

Petit Filet & Spiced Grouper Fillet \$40

Natural Sauces and Lemon Tarragon Butter

DINNER

SEATED DINNER ENTREES, CONTINUED

Hopkins Fried Chicken \$22

Honey and Buttermilk Biscuit

Sauté Chicken Breast \$27

Smoky Bleu Cheese, Rosemary Butter and Leeks

Grilled Lamb Chops \$37.50

Mint and Mustard Jus

Cheese Ravioli \$25

Pomodoro Sauce and Sauted Spinach

Wild Mushroom Ravioli \$25

Garlic Alfredo Sauce, Mushrooms and Sauted Spinach

Wild Rice Pilaf with Spinach and Roasted Baby Carrots \$25

Sesame-Soy and Teriyaki Vinaigrette (Vegan)

Roasted Salmon \$34.50

Fruit Salsa and Citrus Olive Oil

Sides-

For Appropriate Main Courses, Choose One Option

Brown and Wild Rice Pilaf and Baby Carrots

Whipped Yukon Gold Potatoes and French Beans

Crispy Fingerling Potatoes and Asparagus

Bacon, Onion and Potato Hash and Wilted Spinach

Sweet Potato Hash and Broccolini

Beverage Service- \$2.5

Coffee, Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas

DESSERTS

Hopkins Seasonal Fruit Cup \$6

The Hopkins Sundae \$7
(Butterscotch and Housemade Chocolate Sauce)

Ice Cream Sundae Bar \$9
(Buffet only)

Dessert Bars and Assorted Banquet Cakes \$9
(Buffet only)

Assorted Cookies and Brownies \$6

Assorted Petit Fours \$9

Vanilla Bean Ice Cream \$7
(Blueberry Compote)

Flourless Chocolate Cake \$9

Hopkins Crème Brulee \$7.50

Tiramisu Torte \$9

Fresh Fruit Tart \$9

Chocolate Ganache Cheesecake,
Raspberry and Chocolate Sauce \$9

Creamy Pistachio Cheesecake
with Chantilly and Berries \$9

CUSTOM CAKE (Please See Catering for Pricing)

Cake Menu

Cakes are Available for parties of 25 or more with One Week' Notice.
Cake orders include an Inscription, and your choice of Icing Flowers or Balloons.

Specialty Cake Flavors

- Black Forrest
- Carrot
- German Chocolate
- Lemon Mousse
- Tiramisu
- Strawberry Shortcake
- Chocolate Truffle
- Red Velvet

Custom Cake Flavors:

- Please Choose One Flavor
 - o Devils Food
 - o Almond
 - o Lemon
 - o Rum
 - o Vanilla
- Please Choose One Filling
 - o Vanilla Butter Cream
 - o Chocolate Butter Cream
 - o Fudge Icing
 - o Whipped Icing
 - o Fruit Filling – Apple, Banana, Blueberry, Cherry, Lemon, Peach, Pineapple, Strawberry or Raspberry
 - o Chocolate Mousse
 - o Chocolate Fudge
 - o Custard
 - o White Chocolate Mousse