Thank you for considering the Johns Hopkins Club for your upcoming wedding. 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 day. In addition to the suggestions in this packet, 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.
Hopkins Cornucopia $6 per person
Fresh Fruit, Vegetable Crudite, Cheeses, Dip, assorted Crackers and Flat Breads

Hot Spinach and Artichoke Dip $3.75 per person
Assorted Crackers and Flat Breads

Grand Cornucopia $9 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-
Cucumber Scales, Herb Cream Cheese, Chilled

$2.00 per piece
-Beef Franks in Puff Pastry, Mustard Dip

-Miniature Fruit Kabob with Vanilla Bean Yogurt, Vegetarian
-Skewered Beef Satay with Peanut Sauce
-Wild Mushroom Tartlette, Vegetarian

$2.75 per piece
-Crostini with Beef Steak, Horseradish Steak Sauce, Smoky Bleu Cheese and Chives
-Seared Tuna Crostini with Sesame and Chili
-Miniature Crab Cakes with Creole Remoulade Sauce

$3.00 per piece
Cocktail Sandwiches
Open Faced on Petit Croissants
Selection of Three
-Tuna Salad
-Roast Beef and Bleu Cheese Salad
-Shrimp Salad
-Egg Salad (Vegetarian)

-Jumbo Gulf Shrimp, Lemon and Creole Cocktail Sauce

Smoked Fish Platter $225-
Smoked Salmon, Whitefish Salad, Trout and Mackerel, Capers, Onions, Tomatoes, Scallion and Chive Whipped Cream Cheese, Horseradish Cream, assorted Crackers and Flat Breads per side (30-35 people)

Chilled Poached Salmon (Two Sides) $250

-Crostini with Bleu Cheese Mousse and Red Grapes, vegetarian
-Crostini with Herb Salmon Mousse and Capers
-Crispy Sweet Potato Latke with Sour Cream and Chives, Vegetarian
-Coconut Chicken, Raspberry Horseradish Sauce

-Oysters on the Half Shell with Lemon and Cocktail Sauce (Seasoned)
-Crostini, Grilled Chicken, Brie, Cranberry
-Curried Sea Scallops with Orange Tarragon Mayonnaise on Wefer

Deviled Ham
Smoked Turkey
Bleu Cheese Butter and Cinnamon Roasted Apple or Pear (Vegetarian)

-Herb Marinated Lamb Chops with Mint Pesto
$30 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
Curry Roasted Baby Carrot Salad
Lime and Cilantro Yogurt and Pistachios
Artichoke Hearts, Roasted Peppers, Hearts of Palm
Chick Peas, Tomatoes, Capers, Italian Vinaigrette
Broccoli Salad
Red Onion, Red Pepper, Olives, Herb Ranch Dressing
Choose Two*-
Hopkins Herb Marinated Club Steak
   Red Wine, Pearl Onion Sauce
   Chicken Breast Piccata
   White Wine, Capers and Lemon
   Hopkins Fried Chicken
      Honey and Biscuits
Shrimp, Scallops and Andouille Sausage
      Creole Sauce
Petit Jumbo Lump Crab Cakes
      Grainty Mustard Sauce
Cheese Tortellini
Artichokes, Roasted Peppers, Roasted Mushrooms, Creamy Tomato, Basil and Reggiano Sauce
Tuscan Roast Pork
Sliced with exotic Mushrooms and Sundried Tomato Marsala Jus

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 Caper 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 $3 per person
   Roast Beef Tenderloin add $5 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
SEATED LUNCHEON
Entrees include choice of Mesclun Salad, Caesar Salad, or Soup of the day, 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 **
Chopped Egg, Bacon, sliced Mushrooms, Country Dijon Vinaigrette
Traditional Greek Salad $5 **
Feta Dressing
Asparagus and Roasted Red Onion Salad $6 **
Bleu Cheese and Red Wine Vinaigrette
Curry Roasted Baby Carrot Salad $6 **
Lime and Cilantro Yogurt, Toasted Pistachios
Field Lettuces and Watercress $6 **
Cucumbers, Carrots, Red Onion and Tomato, Bleu Cheese and Champagne Vinaigrette

** These items may be substituted as your first course, for an additional $2.00

Main Course-
You May Choose up to Two Main Courses for your Party

Petit Filet Mignon $24
Exotic Mushrooms and Red Wine Pearl Onion Sauce
Classic Maryland Stuffed Flounder $23-
Imperial Crab with Green Onion and Red Pepper
Chicken Breast Piccata $20-
White Wine and Capers
Jumbo Lump Crab Cake $22
Grainy Mustard Sauce
Cheese Tortellini $19
House Made Arugula and Hazelnut Pesto, Reggiano Cheese
Goat Cheese and Rattatouille Ravioli $19-
Garlic, Herbs, Tomatoes and Spinach
Hopkins Trio Salad $17
Petite scoops of Tuna, Chicken and Shrimp Salads with
Hard Boiled Egg, Tomato, Salad Greens & Fresh Fruit
SEATED LUNCH ENTREES CONTINUED

Mediterranean Cobb Salad with Soup of the Day $19
Rosemary Ham, Genoa Salami, Provolone Cheese, Tomato, Avocado,
Italian Herb Vinaigrette
Spinach, Caesar or Mesclun Salads $16
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
SEATED DINNER
Entrees include Soup of the Day, Caesar Salad or Mesclun Greens, Sorbet Intermezzo and Warm Rolls and Butter.

1st 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 $5 **
Chopped Egg, Bacon, sliced Mushrooms, Country Dijon Vinaigrette
Traditional Greek Salad $5 **
Feta Dressing
Asparagus and Roasted Red Onion Salad $6 **
Bleu Cheese and Red Wine Vinaigrette
Curry Roasted Baby Carrot Salad $6 **
Lime and Cilantro Yogurt, Toasted Pistachios
Field Lettuces and Watercress $6 **
Cucumbers, Carrots, Red Onion and Tomato, Bleu Cheese and Champagne Vinaigrette

** These items may be substituted as your first course, for an additional $2.00

Main Course-
You May Choose up to Two Main Courses for your Party

Sautéed Chicken Breast $25-
Smoky Bleu Cheese, Rosemary Butter and Leeks
Classic Maryland Stuffed Flounder $25-
Imperial Crab with Green Onion and Red Pepper
Chilean Sea Bass $37-
Capers, Toasted Pine Nuts, Green Onions, Lemon Butter
Jumbo Lump Crab Cake $25-
Grainy Mustard Sauce
Grilled Filet Mignon $36-
Red Onion Marmalade, Red Wine Syrup
The Perfect Pair $36-
Petit Filet or Crab Cake, Red Wine, Garlic and Herbs
Hopkins Fried Chicken $20
Honey and Buttermilk Biscuit
SEATED DINNER ENTREES, CONTINUED

Grilled Lamb Chops $35-
  Mint and Mustard Jus
Sautéed Chicken Breast Piccata $25-
  Lemon, White Wine, and Capers
Cheese Tortellini $22-
  House made Arugula and Hazelnut Pesto, Reggiano Cheese, Wilted Spinach
Goat Cheese Rattatouille Ravioli $21-
  Garlic, Herbs, Tomatoes, Spinach
Spiced Jumbo Sea Scallops $35-
  Creole Sauce, Rice Pilaf and Spinach
Curry Roasted Salmon $32-
  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
Hopkins Sundae $6-

Hopkins Seasonal Fruit Cup $5-

Ice Cream Sundae Bar $7-

Dessert Bars and Assorted Banquet Cakes (Buffets only) $7-

Assorted Cookies and Brownies $6-

Assorted Petit Fours $9-

Taharka Bros. Vanilla Bean Ice Cream $6-
  Blueberry Compote

Boston Cream Pie $6-
  Chocolate Glaze, Sponge Cake, Vanilla Custard

Warm Apple Crisp $7-
  Spiced Apples and Sultanas with Pecan Streusel Topping,
  Taharka Bros. Butter Pecan Ice Cream

Warm Fudge Brownie $7-
  Cannoli Cream and House Made Chocolate Sauce

Flourless Chocolate Cake $7-
  Raspberry Sauce and fresh Raspberries

Hopkins Crème Brulée $6-

Tiramisu Torte $7-
  Vanilla Sponge in Espresso Mascarpone Cream and Cocoa

Use of an outside Bakery is permitted for Wedding Cakes only.
There will be a Cake Cutting Fee of $1.00 per person if no other dessert is purchased through the Cub.
All beverage service is based upon consumption. You may customize your bar options from the choices below. No outside beverages are permitted inside the Club.

**Limited Host Bar - Non-Alcoholic**
The Club will serve assorted Soft Drinks only.
Iced tea is available only with the purchase of the Coffee package.
Drinks are $2.50 each
Coffee service is $2.50 per person and includes Coffee, Decaffeinated Coffee, Hot Herbal Teas, and Iced Tea

**Limited Host Bar - Wine Only**
The Club will serve your choice of wines from the list on the following pages.
Wines can be served throughout the evening, or with dinner only.

**Limited Host Bar - Beer and Wine**
The Club will serve your choice of beers and wines from the lists on the following pages.
Your chosen wines will be offered throughout dinner.

**Full Host Bar**
The Club will serve house brands and include Beer, Wines, assorted Soft Drinks, and Mixes

**Premium Host Bar**
The Club will serve Premium Brands and include Beer, Wines, assorted Soft Drinks and Mixes.

**Sparkling Wine Toasts**
Choose from our list of sparkling wines to toast to your special day.
Sparkling Cider is also available as a non-alcoholic alternative.
## Wine List

### White Wines

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>Cavit Collection Pinot Grigio</td>
<td>California, 33</td>
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<tr>
<td>2013</td>
<td>SeaGlass, Santa Barbara, Sauvignon Blanc</td>
<td>California, 32</td>
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<tr>
<td>2012</td>
<td>William Hill Estate Winery, Chardonnay</td>
<td>California, 30</td>
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<tr>
<td>2012</td>
<td>Sonoma, Cutrer Russian River, Chardonnay</td>
<td>California, 44</td>
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<tr>
<td>2013</td>
<td>Clos du Bois, Chardonnay</td>
<td>California, 36</td>
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<tr>
<td>2013</td>
<td>Blue Fish, Dry Reisling</td>
<td>Germany, 30</td>
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<tr>
<td>2012</td>
<td>Chateau de Montford Loire Valley, Vouvray</td>
<td>France, 32</td>
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<tr>
<td></td>
<td>Yellow Tail, Moscato</td>
<td>Australia, 26</td>
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</tr>
<tr>
<td></td>
<td>Beringer, White Zinfandel</td>
<td>California, 27</td>
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<tr>
<td></td>
<td>Dark Horse Chardonnay</td>
<td>California, 30</td>
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### Red Wines

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2013</td>
<td>Black Opal, Shiraz</td>
<td>South Eastern Australia, 30</td>
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<tr>
<td>2013</td>
<td>Acacia, Napa Valley –Carneros, Pinot Noir</td>
<td>California, 48</td>
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<tr>
<td>2012</td>
<td>Mac Murray Ranch, Sonoma Coast, Pinot Noir</td>
<td>California, 42</td>
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<tr>
<td>2012</td>
<td>Clos du Bois, Merlot</td>
<td>California, 38</td>
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<tr>
<td>2012</td>
<td>Francis Coppola, Blue Label, Merlot</td>
<td>California, 46</td>
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<tr>
<td>2011</td>
<td>Santa Rita, Reserva, Cabernet Sauvignon</td>
<td>Chile, 30</td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Louis M Martini, Cabernet Sauvignon</td>
<td>California, 36</td>
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<tr>
<td></td>
<td>Trivento, Golden Reserve, Malbec</td>
<td>Argentina, 28</td>
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<tr>
<td></td>
<td>Dark Horse, Cabernet Sauvignon</td>
<td>California, 30</td>
<td></td>
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### Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gloria Ferrer, Blanc de Noirs</td>
<td>California, 42</td>
<td></td>
</tr>
<tr>
<td>Moet &amp; Chandon, Imperial Brut</td>
<td>France, 85</td>
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</tr>
<tr>
<td>La Marca, Prosecco, Sparkling Wine</td>
<td>Italy, 35</td>
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</tbody>
</table>
## Beer List

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Amstel Light</td>
<td>$5.50</td>
</tr>
<tr>
<td>Bass Ale</td>
<td>$6.00</td>
</tr>
<tr>
<td>Becks</td>
<td>$5.50</td>
</tr>
<tr>
<td>Becks Dark</td>
<td>$5.50</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>$5.50</td>
</tr>
<tr>
<td>Budweiser</td>
<td>$4.00</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$4.00</td>
</tr>
<tr>
<td>Corona</td>
<td>$6.00</td>
</tr>
<tr>
<td>Guinness</td>
<td>$6.00</td>
</tr>
<tr>
<td>Heineken</td>
<td>$5.50</td>
</tr>
<tr>
<td>Killian's Red</td>
<td>$4.25</td>
</tr>
<tr>
<td>Michelob</td>
<td>$4.25</td>
</tr>
<tr>
<td>O'Douls (Non-Alcoholic)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Samuel Adams</td>
<td>$5.50</td>
</tr>
<tr>
<td>Samuel Adams Cherry Wheat</td>
<td>$5.50</td>
</tr>
<tr>
<td>Sierra Nevada Pale Ale</td>
<td>$6.00</td>
</tr>
<tr>
<td>Yuengling Lager</td>
<td>$4.25</td>
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</tbody>
</table>
RENTAL INFORMATION
The Club will remain open for regular member usage.
Please be advised that the Library and Billiards Room are not available for private rental.
Members of the Club will have access to these rooms during operating hours.
Room rental includes all tables, chairs, linen and china, glass and silver.
Tables are set with Club’s flowers and coordinating Napkins.

COCKTAIL RECEIPTIONS
We have rooms available for cocktail receptions for up to 125 guests.
   North Lounge
   $195.00 plus tax
   50 guest maximum
   Lounge
   $500.00 plus tax
   125 guests maximum
Milton Eisenhower Room
   $155.00 plus tax
   56 guest maximum

SEATED RECEIPTIONS
We have rooms available for seated receptions for up to 100 guests.
Lounge and Main Dining Room
   $900.00 plus tax
   100 guest maximum
North Lounge and Milton Eisenhower Room
   $350.00 plus tax
   56 guest maximum
Milton Eisenhower Room
   $155.00 plus tax
   56 guest maximum

CEREMONIES
Decker Garden Rental includes:
Ceremony Space with tent
Seating for up to 100 guests
Rental of Lounge and or Main Dining Room
   $2500 plus tax
$1000 non-refundable deposit required upon booking
BRIDAL SUITES
The ABC Rooms can be rented for your wedding day preparations.
Have your entire wedding party gather in one space for hair, makeup, and getting ready.
The pocket doors in the ABC Rooms are perfect for first look pictures!
Room rental starts as early as 10:00 am
Room rental includes a complimentary bottle of Sparkling Wine and Soft Drinks.
Additional food and beverage services are available through catering.
Room Rental $200.00 plus tax

SURCHARGE AND SALES TAX
A surcharge of 22% is added to all food and beverage sales.
Food, Room Rental, and Non-Member fees are subject to 6% Sales Tax
Alcoholic beverages are subject to 9% Sales Tax

ADDITIONAL CHARGES
There will be fee of $1.50 per person for any non-member of the Club present.
There is an Attendant Charge of $52.00 for parties of 25 or fewer

PAYMENT
A 50% Deposit will be required upon booking.
The remainder is to be paid by the day of your event.
Please note, incidentals will be billed separately after your event.

SPONSORSHIP
You must be a member or have sponsorship from a member to host an event at the Club.
Please see the main office for information on becoming a member.
There are no additional fees to sponsor a party.

GUEST COUNTS AND GUARANTEES
Your final guaranteed guest count is due four days prior to your event.