



COLUMBIA EAST - JESSUP

CATERING & EVENTS · 2026-2027

LET'S GATHER RIGHT HERE

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BREAKFAST

Priced per guest · one hour of service

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CONTINENTAL BREAKFAST \$22 per guest

Bagels with cream cheese, assorted muffins and pastries, sliced fruit, jellies, and butter.

Choice of two juices: orange, cranberry, or apple.

Regular and decaffeinated coffee and herbal teas.

EXECUTIVE CONTINENTAL \$25 per guest

Everything on the Continental, plus individual cereals and assorted yogurts.

Choice of two juices: orange, cranberry, or apple.

Regular and decaffeinated coffee and herbal teas.

HEALTHY CONTINENTAL \$28 per guest

Granola and berries, assorted breakfast breads, sliced and whole fruit, bagels with cream cheese, individual yogurts, oatmeal and hard-boiled eggs.

Choice of two juices: orange, cranberry, or apple.

Regular and decaffeinated coffee and herbal teas.

ADD TO ANY CONTINENTAL

Smoked Salmon	\$18	Omelet Station	\$16
Assorted Individual Yogurts	\$4	Canned Sodas	\$4
Champagne Toast	\$6	Bloody Mary or Mimosas	\$14

Bartender fee of \$250.00 per bartender applies to alcohol service; three-hour minimum.

HOT BREAKFAST

Priced per guest · one hour of service

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AMERICAN BREAKFAST BUFFET \$29 per guest

Scrambled eggs, applewood smoked bacon or sausage, breakfast potatoes with peppers and onions. Bagels with cream cheese, assorted muffins and pastries, sliced fruit, jellies and butter.

Choice of two juices: orange, cranberry, or apple.

Regular and decaffeinated coffee and herbal teas.

Add pancakes or French toast · \$4 per guest

BRUNCH One entrée \$40 · Two entrées \$48

A generous spread of breads, toasted bagels, danishes, freshly baked brioche rolls and pastries with preserves, jam, cream cheese and butter. Sliced fruit, cheese scrambled eggs, applewood smoked bacon and turkey sausage, breakfast potatoes.

Choice of two juices: orange, cranberry, or apple.

Regular and decaffeinated coffee and herbal teas.

CHOOSE YOUR ENTRÉE(S)

Seared Salmon · Grilled Lemon Pepper Chicken ·
Fried Chicken · Honey Glazed Ham · Herb Roasted
Turkey Breast

CHOOSE TWO SIDES

Rice Pilaf · Seasonal Vegetables ·
Macaroni and Cheese · Sweet
Potatoes

ENHANCEMENTS

Add to any meal or break

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MORNING · PER GUEST

Assorted Fruit Individual Yogurts	\$4	French Toast or Pancakes	\$7
Assorted Granola Bars	\$3	Smoked Bacon or Pork Sausage	\$6
Individual Cereals with Milk — whole and 2%	\$5	Turkey Bacon or Chicken Apple Sausage	\$6
Vanilla Yogurt Parfait, Granola & Fruit	\$8	Oatmeal or Grits	\$5
Sliced Seasonal Fruit & Berries	\$7		

Croissant Sandwich — eggs, ham and cheeses	\$14
Lox & Bagels — smoked salmon, onion, cucumber, tomato	\$17
Breakfast Burritos — eggs, onions, chorizo, pepper jack	\$12

BY THE DOZEN

Sliced Bagels, Cream Cheese	\$38
Croissants	\$24
Assorted Muffins and Pastries	\$38
Assorted Cookies	\$40
Brownies & Blondies	\$40

Cookies: chocolate chip, white chocolate macadamia nut and peanut butter.

SPARKLING

Champagne, fresh mimosas and fresh Bloody Marys	\$20
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Per guest. Required bartender fee of \$250.00/bartender.

BEVERAGES

Keep the room going

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BEVERAGE SERVICE

ALL DAY · 8 HOURS \$20 per guest

HALF DAY · 4 HOURS \$12 per guest

Includes regular and decaffeinated European roast coffee, herbal teas, regular and diet soft drinks, and a water station — refreshed throughout.

BY THE GALLON · SERVES 10

Regular or Decaf European Roast Coffee	\$55	Iced Tea, Lemonade or Fruit Punch	\$45
Selection of Herbal Teas	\$55	Orange, Apple or Cranberry Juice	\$35

INDIVIDUALLY

Bottled Water	\$4	Individual Milk — whole, 2% or chocolate	\$3
Assorted Canned Soda	\$4	Soy Milk	\$4
Assorted Bottled Juices	\$4	Red Bull or Monster Energy	\$6
Assorted Powerade	\$6		

BREAKS

Served with your choice of a coffee station or assorted canned sodas

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GAME TIME

\$19

Bagged Pretzels
Bagged Chips
Bagged Popcorn
Bagged Mixed Nuts
Bagged Trail Mix

MOVIE TIME

\$19

Individual Bagged Popcorn
Individual Bagged M&Ms
Individual Bagged Nachos with Cheese
Assorted Mini Chocolate Bars

ENERGY BREAK

\$18

Whole Fruit — bananas, apples and oranges
Individual Granola Bars
Chocolate Covered Almonds
Individual Fruit Smoothies

SUPER COOKIE

\$17

Chocolate Chip Cookies
White Chocolate Macadamia Nut Cookies
Peanut Butter Cookies
Brownies & Blondies
Individual Cartons of Milk

MEETING PACKAGES

One price, one plan, the whole day handled

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ALL-DAY MEETING PACKAGE \$60 per guest

MORNING

Continental Breakfast, plus all-day beverage service — coffee, teas, soft drinks and water, refreshed throughout.

AFTERNOON

Choice of the Super Cookie or Energy Break to carry the room through the last session.

MIDDAY

Choice of a lunch buffet or boxed lunch.
Cold: Executive Deli or Sandwiches & Wraps.
Hot: Little Italy or Homestyle.

GOOD FOR

Full-day trainings, board meetings and multi-session conferences.

HALF DAY MEETING PACKAGE \$40 per guest

Continental Breakfast, a mid-morning beverage refresh with coffee, hot tea and a water station, and your choice of the Super Cookie or Energy Break.

LUNCH

Priced per guest · one hour of service

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EXECUTIVE DELI BUFFET \$32 per guest

Mixed green house salad and Italian pasta salad.
Smoked turkey breast, roast beef, and honey-cured ham.
Cheddar, Swiss, provolone, and pepper jack.
Assorted breads and rolls, garden garnishes, house condiments.
Cookies or brownies and blondies.
Iced tea, lemonade and ice water.

SANDWICHES & WRAPS \$30 per guest

SELECT UP TO THREE

Turkey Breast with lettuce, tomato, provolone and mayo
Grilled Chicken with bacon, lettuce, tomato and mayo
Roast Beef with Swiss, lettuce, tomato and mayo
Ham and Swiss with lettuce, tomato and mayo
Tuna Salad with lettuce and tomato
Vegetable Wrap — grilled squash, zucchini, peppers, flavored aioli
Mozzarella Wrap — basil, tomato and oregano

Served with individual plain chips, whole fruit, assorted cookies and brownies, canned soda, and ice water.

BOXED LUNCH \$25 per guest

WRAPS

Grilled Chicken — romaine, tomato, three-cheese blend, tangy mayo
Grilled Vegetable — roasted red peppers, cool ranch spread
Smoked Turkey — Muenster cheese and mayo

SANDWICHES

Blackened Chicken Breast with Monterey Jack
Chicken Salad with lettuce and tomato
Smoked Ham with Swiss, lettuce and tomato

Each box includes one whole fruit, a bag of plain chips, a cookie, and bottled water or canned soda.

HOT LUNCH BUFFET

\$40 per guest · add \$5 per guest for a beef entrée

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STARTER · CHOICE OF ONE

Tossed Green Salad · Spinach Caesar Salad · Soup du Jour

ENTRÉES · CHOICE OF TWO

Chicken Marsala — lightly dusted and sautéed in a house-made marsala sauce

Beef Tips & Egg Noodles — tossed in red wine and mushroom sauce

Flank Steak — house-made red wine demi-glace

Pasta Primavera — fettuccine and roasted vegetables in creamy alfredo with parmesan

Chicken Piccata — house-marinated breast under a creamy lemon caper sauce

Baked Tilapia — house-made lemon breadcrumb butter sauce

Salmon — filets with beurre blanc

Vegetable Lasagna — marinara and a house-made four cheese sauce

VEGETABLE · CHOICE OF ONE

Vegetable Medley · Green Beans · Maple Glazed Carrots · Steamed Broccoli Florets

STARCH · CHOICE OF ONE

Homemade Garlic Mashed Potatoes · Rice Pilaf · Homemade Herb Roasted Potatoes

INCLUDED

Chef's selection of desserts, soft drinks, an ice water station, and warm rolls with butter.

LUNCH BUFFETS

Priced per guest · one hour of service

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LITTLE ITALY BUFFET \$38 per guest

STARTER · CHOICE OF ONE

Italian Wedding Soup · Tomato Soup · Classic Caesar Salad · Garden House Salad

SIDES · CHOICE OF TWO

Rice Pilaf · Penne with butter garlic sauce · Steamed Broccoli · Green Beans · Herb Roasted Potatoes · Fettuccine with red sauce or homemade alfredo

ENTRÉES · CHOICE OF TWO

Chicken Parmesan with garlic bread · Baked Seared Salmon with lemon caper sauce · Grilled Flank Steak in our balsamic herb marinade

INCLUDED

Chef's selection of desserts, Iced tea and ice water station, warm rolls and butter.

HOMESTYLE BUFFET \$39 per guest

STARTER · CHOICE OF ONE

Classic Caesar Salad · Garden Salad

SIDES · CHOICE OF TWO

Homemade Macaroni and Cheese · Baked Beans · Buttered Corn · Fresh Fruit · Green Beans

ENTRÉES · CHOICE OF TWO

Southern Fried Chicken · Bone-In BBQ Chicken · Roasted Herb Crusted Pork Loin · Homemade Meatloaf · Fried Cod

INCLUDED

Chef's selection of desserts, cornbread, Southern sweet Iced tea, and ice water station.

HORS D'OEUVRES

Priced per 100 pieces per selection

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PASSED OR STATIONED · HOT

Spinach and Cheese Stuffed Mushroom Caps	\$330	Chicken Pot Stickers	\$350
Vegetable Spring Rolls	\$330	Assorted Mini Quiches	\$350
Swedish or Italian Meatballs	\$250	Spanakopita with Spinach and Feta	\$330
Pigs in a Blanket	\$275	Beef Satay	\$330
Crab Wontons	\$400	Coconut Shrimp, Sweet Asian Sauce	\$400
Firecracker Shrimp, Red Chili Sauce	\$400	Scallops Wrapped in Bacon	\$500

PASSED OR STATIONED · COLD

Bruschetta	\$250	Salmon Toast, Cream Cheese and Capers	\$400
Roasted Red Pepper Hummus on Pita	\$350	Shrimp Cocktail	\$400
Assorted Finger Sandwiches	\$350	Mini BLT Sandwiches	\$375
Mahi Mahi	\$375		

DISPLAYS

Priced per guest

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CHEESE & CRACKER \$20

Brie, cheddar and pepper jack with grapes, crackers and flatbread.

FRESH VEGETABLE \$15

Cauliflower, broccoli, red peppers, carrots and celery with assorted dipping sauces.

FRESH FRUIT \$20

Cantaloupe, honeydew, pineapple, strawberries and grapes with a honey yogurt dip.

ANTIPASTO \$20

Prosciutto, Genoa salami, pepperoni, mozzarella and provolone with olives, cherry tomatoes, artichoke hearts, roasted red peppers, roasted vegetables, pita and crackers.

SPINACH DIP \$18

Spinach and artichoke dip with sliced baguettes and crackers.

MD CRAB DIP Market Price

Classic Maryland jumbo lump crab in a rich, creamy cheese dip with assorted crackers, French baguette and pita bread. A local favorite.

ACTION STATIONS

Made to order, in the room · priced per guest

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TACO STATION \$20 per guest

Soft or hard shells with ground beef, shredded cheddar, lettuce, salsa, pico de gallo and black beans. Add chicken \$3 · steak or shrimp \$5 per guest.

PASTA STATION \$23 per guest

Fettuccine or penne tossed to order with diced chicken, Italian sausage, tomatoes, spinach, mushrooms, peppers and parmesan. Add chicken \$3 · steak or shrimp \$5 per guest.

STIR FRY STATION \$22 per guest

Sautéed beef, chicken or shrimp with fresh vegetables, mushrooms, peppers, garlic, onions, bok choy, water chestnuts, sesame seeds and soy sauce. Choice of noodles or rice.

WING BAR \$23 per guest

Tossed to order in your favorite flavors — buffalo, BBQ and sweet chili.

QUESADILLA BAR \$21 per guest

Made to order with onions, peppers, shredded cheddar blend, sliced chicken and green onions. Salsa and sour cream on the side.

CARVING

Priced per guest · one hour of service

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HERB CRUSTED PRIME RIB WITH AU JUS	\$33
SALMON FILET	\$25
HERB CRUSTED BEEF SIRLOIN	\$24
HONEY BRINED TURKEY BREAST	\$22
GRILLED MARINATED FLANK STEAK	\$21
HERB CRUSTED PORK TENDERLOIN WITH AU JUS	\$20
HONEY SPIRAL HAM	\$20

ATTENDANT

Every carving station is staffed by a uniformed attendant. Attendant fee: \$100 per attendant, per station.

BUFFET DINNER

\$40 per guest · \$45 with a beef entrée

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STARTER · CHOICE OF ONE

Garden Salad
Included

Caesar Salad
Included

Spinach Salad
Add \$4

Greek Salad
Add \$5

Caprese Salad
Add \$7

ENTRÉES · CHOICE OF TWO

If you select entrées at different prices, the highest price applies. Select three for an additional \$5 per guest

Chicken Marsala — lightly dusted, house-made marsala sauce

Chicken Piccata — creamy lemon caper sauce

Pan Seared Cod — artichoke and homemade tomato sauce

Pan Seared Salmon — white wine butter sauce

Sliced Sirloin Steak — caramelized red wine demi-glace

Grilled Flank Steak — cracked black pepper demi-glace

Pasta Primavera — fettuccine and roasted vegetables, cream alfredo

Vegetarian Paella — seasonal saffron vegetables

VEGETABLE · CHOICE OF ONE

Seasonal Sautéed Vegetables

Green Beans Almondine

Glazed Carrots

Roasted Corn

Additional per guest

Asparagus (seasonal) \$2

Roasted Broccoli and Cauliflower \$2

STARCH · CHOICE OF ONE

Roasted Red Bliss Potatoes

Rice Pilaf

Au Gratin Potatoes

Additional per guest

Homemade Garlic Mashed Potatoes \$1

Stuffed Shells \$2

Twice Baked Potatoes \$2

Homemade Macaroni and Cheese \$3

INCLUDED

Chef's selection of desserts, Iced tea and Ice water station, warm rolls and butter.

INTERNATIONAL

\$45 per guest · \$30 per guest for vegetarian plated options

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STARTER · CHOICE OF ONE

Tri-Colored Couscous Salad with house-made lemon herb vinaigrette · Asian Rice Noodle Salad with fresh julienne papaya · Grilled Radicchio Salad with carrots, peppers and house-made vinaigrette · Garden Salad

ENTRÉES · CHOICE OF TWO

Select three for an additional \$5 per guest

Bone-In Peruvian Chicken	Jerk Chicken	Korean Bulgogi Beef
Curry Chicken Stew	Green Curry Shrimp	Lomo Saltado
Indian Butter Chicken Breast	Asian Beef Stir Fry	Fried Salmon Steak with Skin
Steamed Cod with Sesame Soy	General Tso's Tofu (vegetarian)	Vegetable Lo Mein (vegetarian)

VEGETABLE · CHOICE OF ONE

Vegetable Medley
Stewed Green Beans
Roasted Broccoli
Glazed Carrots

Additional per guest

Bok Choy \$3

STARCH · CHOICE OF ONE

Steamed Basmati Rice
Red Beans and Rice
Stir Fried Rice
Whole Smashed Yukon Potatoes
Roasted Garlic Mashed Potatoes

Additional per guest

Jollof Rice \$3
Plantains \$3
Fried Yuca \$4

INCLUDED

Chef's selection of desserts, ice water, assorted soft drinks, warm rolls and butter.

BAR PACKAGES

Priced per guest · first hour, then per each additional hour

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PREMIUM BRAND BAR \$34 first hour · \$17 each additional

VODKA

Grey Goose
Tito's

GIN

Tanqueray
Beefeater

RUM

Captain Morgan

WHISKEY

Tennessee Whiskey
Seagram VO

SCOTCH

Johnnie Walker

TEQUILA

Patrón Silver

COGNAC

Hennessy

BEER

Heineken
Miller Lite
Michelob Ultra

WINE — CANYON ROAD

Chardonnay
Cabernet Sauvignon
Pinot Noir
White Zinfandel

Also included: bottled water, soft drinks, mixers, juices and garnishes.

NAME BRAND BAR \$28 first hour · \$14 each additional

VODKA

Absolut

GIN

New Amsterdam

RUM

Bacardi Superior

BOURBON

Jim Beam

WHISKEY

Seagram 7

SCOTCH

Dewar's

TEQUILA

Corazón Blanco

BEER

Domestic regular and light
Imported regular and light
Non-alcoholic

WINE

House red and white

Also included: bottled water, soft drinks, mixers, juices and garnishes.

BEER & WINE

A simpler bar for lunches, receptions and award nights

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BEER & WINE BAR

\$22 first hour · \$11 each additional

WINE — CANYON ROAD

Chardonnay
Cabernet
Pinot Noir
White Zinfandel

BEER

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

NON-ALCOHOLIC

Bottled water
Assorted soft drinks

Wines are poured by the glass throughout the service period.

BARTENDER

Bartender fee of \$250.00 per bartender. One bartender is required for every 100 guests. All alcohol must be supplied and served by the hotel.

CASH & HOST

Priced per drink

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CASH BAR

Prices are inclusive — guests pay at the bar

Top Shelf	\$17
Premium Brands	\$14
Call Brands	\$10
Cordials	\$15
House Wine	\$13
Imported Beer	\$9
Domestic Beer	\$7
Bottled Water & Soft Drinks	\$4

HOST BAR

Charged to the master account on consumption

Name Brands	\$17
Premium Brands	\$14
Cordials	\$15
House Wine	\$13
Imported Beer	\$9
Domestic Beer	\$7
Bottled Water & Soft Drinks	\$4

HOW IT WORKS

Bartender fee of \$250.00 per bartender; one bartender is required for every 100 guests. All alcohol must be supplied and served by the hotel, and valid identification is required. Our team is happy to recommend the right bar for your group.

PLANNING DETAILS

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GUARANTEES

A final guaranteed guest count is due seven business days prior to your event. Charges are based on the guarantee or the actual number served, whichever is greater.

SERVICE TIMES

Meals are served and refreshed for 60 minutes; breaks for 30 minutes. Extended service is available — just ask.

DIETARY NEEDS

Vegetarian, vegan, gluten-free and allergy-conscious options are available for every menu. Share details with your catering manager in advance. An additional fee may apply.

MINIMUMS

All buffets require a minimum of 25 guests. Groups under the minimum are charged an additional \$5 per guest.

SERVICE CHARGE & TAX

All charges are subject to a 25% service charge and 6% Maryland sales tax. The service charge is not a gratuity and is not paid to the service staff.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LET'S PLAN IT TOGETHER

SALES & CATERING

Holiday Inn Columbia East – Jessup, Maryland
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COLUMBIA EAST – JESSUP