

hors d'oeuvres



- Meatballs and Sausage (5)
- Boneless Buffalo Bites (5)
- Pork Potstickers (2)
- Chicken Wings (3) *(Old Bay or Buffalo)*
- Assorted Mini Quiche (2)
- Sesame Chicken Tenders (2)
- Spanakopita (2)
- Antipasto Skewers (2)
- Crab Balls (2)
- Bacon Wrapped Scallops (2)
- Seared Saku Tuna (3)
- Crab Stuffed Mushrooms (2)
- Shrimp Cocktail (2)

4.00 per selection (Minimum 10)

Hor d'oeuvres can be butlered for an additional charge

table presentations

*Enhance your party with a table presentation
Each Serves 20 People*

- Fruit & Cheese Platter 45.00
- Vegetable Platter with Dip 40.00
- Spinach and Artichoke Dip 45.00
- Crab Dip served with Crostini 60.00
- Raw Bar Market Price

Federal House Party Package

20 person minimum

- Caesar Salad or Field of Greens
 - Choice of 3 Hor d'Oeuvres (Listed Above)
 - Fruit and Cheese Platter
 - Mini Sandwiches (Roast Beef and Turkey)
 - Chef's Choice Dessert
- 24.99 per person



Specialty Cakes & Desserts are available from the Main Ingredient.

banquet policies

All bookings require 72 hour notice.

The Annapolitan Room comfortably seats 60 for a sit down dinner or up to 80 guests for a cocktail reception.

A \$250 deposit is required to book your event and reserve the date.

All final counts are due five days prior to your event. After final count is submitted, you will be charged for that number. If more guests attend you will be charged accordingly.

Room Rental is \$100 per hour and includes all tables, chairs, flatware, china & linen.

All banquet prices are subject to a 6% Maryland sales tax and 20% service charge. If your group is tax exempt, a copy of your MD tax exemption must be included with your booking contract. Prices subject to change, though all contract prices will be honored.

Cancellations

For a full deposit refund, cancellation must occur at least 30 days before scheduled event.

Call April to book your next event 410-626-0388
or April@themainingredient.com.



FEDERAL
HOUSE
BAR & GRILLE

Federal House

22-24 Market Space
Annapolis, Maryland 21401
410-268-2576
federalhouserestaurant.com



est. 1830

FEDERAL
HOUSE
BAR & GRILLE

Annapolitan
Banquet
Room

breakfast

10 Person Minimum



Breakfast Jumpstart

Assorted Danishes
Muffins
Croissants
Jams and Jellies
Fresh Fruit Skewers

7.00 per person

lunch

Lunch Entrées

Select Two:

Single Crab Cake
Macadamia Nut Tilapia
Champagne Chicken
Filet Mignon (6 oz.)
Pasta Primavera
Coconut Shrimp

Lunch Includes

Fresh Vegetables & Rice Pilaf

18.00 per person



City Dock Buffet

Scrambled Eggs
Served with grated cheese, salsa, diced bell peppers and onions
Applewood Bacon
Sausage Links
Campfire Potatoes
Fresh Fruit Skewers
Baked Muffin Assortment

10.00 per person



Soup, Salad or ½ Sandwich Combo

Choose any two of the listed selections 12.00

Choose any three of the listed selections 15.00

Soup

Cream of Crab
French Onion

Salad

Field Greens
Cobb Salad
Caesar

½ Sandwich

Chicken Salad Wrap
Grilled Cheese
with Tomato and Bacon
Portabella Panini Wrap
Roast Beef & Provolone



dinner

Choose Two - All dinners are served with fresh rolls and butter

Filet Mignon

An eight-ounce filet grilled and topped with bordelaise. Served with baked potato and today's fresh vegetable.

28.00 per person

Maryland Style Crab Cake Dinner

Two (2) signature lump crab cakes served with rice and today's fresh vegetable

29.00 per person

Crab Stuffed Shrimp

Baked shrimp topped with our crab imperial and baked to a golden brown. Served with rice and today's fresh vegetable

25.00 per person

Add a Soup or Salad

Caesar Salad • Field Greens
Wedge Salad • Cream of Crab Soup

4.00 per person

Add a Dessert

Cheesecake
Decadent Chocolate Brownie
Assorted Mini Desserts

3.00 per person

Federal Surf & Turf

Signature lump crab cake broiled or fried, paired with our 5 oz. filet mignon, grilled and topped with bordelaise. Served with rice and today's fresh vegetable

34.00 per person

Herb Crusted Salmon

Broiled salmon filet topped with fresh bread crumbs and herbs over our mustard cream sauce served with rice and today's fresh vegetable

24.00 per person

Seabass Annapolitan

Chilean sea bass baked until golden brown, topped with crab imperial, asparagus spears and finished with a light lemon butter accompanied by a side of rice and today's fresh vegetable

30.00 per person

Champagne Chicken

Pan fried boneless chicken breast topped with mushroom champagne cream sauce, green onion and tomatoes served with rice and today's fresh vegetable

23.00 per person

bar & beverage service

Non Alcoholic Bar

Soda
Juice
Bottled Water
Coffee
Tea

3.00 per person



Beer

Domestic 3.50
Budweiser
Bud Light
Miller Lite

Cash Bar

Imported 4.50
Corona
Amstel
Heineken

Wine 6.00

Merlot
Cabernet Sauvignon
Chardonnay
White Zinfandel

Beer, Wine and Liquor

is billed on a consumption basis. You pay for what is actually consumed.

