

# GLENWOOD'S



## PRIVATE DINING COLUMBIA

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443-332-1507 | [GLENWOODSDINING.COM](http://GLENWOODSDINING.COM)

# PRIVATE DINING COLUMBIA



At Glenwood's, we specialize in hosting exceptional private events in an inviting and upscale setting. We focus on providing a high-energy yet sophisticated atmosphere that enhances any gathering.

Our chefs craft delicious, full-flavored dishes from scratch daily using fresh, seasonal ingredients. We remain true to classic American cuisine, preparing each meal with simplicity and care. Our attentive team is dedicated to delivering graceful and consistent service, ensuring that every detail of your event is handled with the utmost professionalism.

Glenwood's offers the perfect backdrop for your next social or corporate event. From formal business proposals to intimate celebrations with family and friends, our dedicated team will work with you to personalize and execute your event flawlessly.



# PRIVATE DINING ROOMS



## FOUR SEASONS PRIVATE DINING

Fully enclosed and temperature controlled patio will accommodate 70 seated guests or up to 100 guests for a cocktail reception. The patio boasts a grand stone fireplace and private walk-up bar, available for use based on on your event setup. Booking the full patio entitles exclusive access to the outdoor terrace, weather permitting.



## LOUNGE SIDE

This semi-private section on our Four Seasons Patio will seat 24 guests- perfect for intimate gatherings. This space can also be transformed into a bar lounge for cocktail receptions accommodating up to 30 guests complete with a walkup bar.



## DINING SIDE

The semi-private dining side of our Four Seasons Patio will comfortably seat 36 guests across six large round tables, making it an excellent choice for larger groups.

Smaller non-private events are also available.

Please reach out to Monique Cravaritis at (443) 332-1507 or [monique@brrgresteraurants.com](mailto:monique@brrgresteraurants.com) regarding futher information about pricing and availability.



## HORS D'OEUVRES

### FROM THE STANDARD MENU

(Standard Dining Room Portions)

Spinach and Artichoke Dip  
Calamari Friti  
Fiesta Eggrolls  
Iron Skillet Cornbread

### PLATTERS AND DIPS

Vegetable Crudite  
Assorted Fruit and Cheese Display  
Cheese, Fruit and Vegetable Crudités  
Hummus and Pita  
Chesapeake Style Crab Dip  
Gourmet Meat and Cheeses  
Chilled Shrimp Cocktail 100pc  
Rotisserie Chicken  
Slow Roasted Pork Barbeque Ribs  
Cucumber and Tomato Canapes  
Beef Carpaccio Plattee  
Whole Smoked Salmon

### CHICKEN

(By the piece, minimum 25 pieces)

Fiesta Eggrolls  
Garlic Lemon Chicken Skewers  
Chili Lime Chicken Skewers  
Chicken Meatballs

### VEGETARIAN

(By the piece, minimum 25 pieces)

Vegetarian Stuffed Mushrooms  
Baked Cheese With Rosemary & Honey  
Gruyere and Mushroom Tartlets  
Vegetable Kabobs  
Apple Walnut Endives  
Asparagus Tempura  
Tomato Bruschetta  
Mozarella Caprese Skewers



## HORS D'OEUVRES

### SLIDERS

(By the piece, minimum 25 pieces)

Cheeseburger Sliders  
Barbeque Chicken Sliders  
Barbeque Pork Sliders  
Mediterranean Lamb Sliders  
Lobster Sliders  
Chicken Parmesan Sliders  
Harvest Chicken Salad Sliders

### BEEF & LAMB

(By the piece, minimum 25 pieces)

Asian Beef Skewers  
Maui Beef Skewers  
Chili Maple Mustard Beef Skewers  
Lamb Lollipops

### SEAFOOD

(By the piece, minimum 25 pieces)

Ahi Tuna Tartare on Crispy Wontons  
Crabcake in Phyllo Cup  
Miniature Crabcake  
Seared Ahi Tuna On Cucumber  
Jumbo Shrimp Cocktail  
Crab and Boursin Stuffed Mushrooms

### DESSERT PLATTERS

(Based on 25 guests)

Bread Pudding  
Key Lime Pie\*\*  
Seasonal Berry Display  
Assorted Cookies  
Homemade Brownies\*\*





## HARVEST MENU

AVAILABLE DURING LUNCH ONLY - TWO COURSE

PICK A COURSE (SALAD OR DESSERT)

### SALAD COURSE

(host selection of one)

House Salad\*\*

Caesar Salad

Featured Soup

### DESSERT COURSE

(host selection of two, guest selection of one)

Bread Pudding

Key Lime Pie\*\*

Seasonal Berries

with Grand Marnier Cream

### ENTREE COURSE

(host selection of three, guest selection of one)

"The Stanford" Burger\*

Rotisserie Chicken Salad

Chicken Parmesan

Fire Roasted Rotisserie Chicken

Rattlesnake Pasta

Club Salad

Crabcake Sandwich

### VEGETARIAN OPTIONS

(available by request during the event)

Impossible Burger

Chimichurri Marinated Cauliflower Steak

Seasonal Vegetable Plate

*Please inform your server of any food allergies. Asterisk (\*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness. Items marked with a double asterisk (\*\*) contain nuts. Pricing is exclusive of tax, gratuity, and admin fee. Includes soda, coffee and tea. Espresso and cappuccino are not included. Pricing is subject to change prior to contract approval. Some items may not be available based on group size.*

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## SIGNATURE MENU

### SALAD COURSE

(host selection of two, guest selection of one)

House Salad\*\*

Caesar Salad

Featured Soup

### ENTREE COURSE

(host selection of three, guest selection of one)

The "Stanford Burger"\*

Grilled Atlantic Salmon\*

Club Salad

Rotisserie Chicken Salad

Fire Roasted Rotisserie Chicken

Rattlesnake Pasta

Chicken Parmesan

Crabcake Sandwich

### VEGETARIAN OPTIONS

(available by request during the event)

Impossible Burger

Chimichurri Marinated Cauliflower Steak

Seasonal Vegetable Plate

### DESSERT COURSE

(host selection of two, guest selection of one)

Bread Pudding

Key Lime Pie\*\*

Seasonal Berries

with Grand Marnier Cream

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## PRIME MENU

### SALAD COURSE

(host selection of two, guest selection of one)

House Salad\*\*

Caesar Salad

Featured Soup

### ENTREE COURSE

(host selection of three, guest selection of one)

Fire-Roasted Rotisserie Chicken

Grilled Atlantic Salmon\*

Rattlesnake Pasta

10oz Prime Rib\*

12oz Black Angus New York Strip\*

Grilled Rainbow Trout

Chicken Parmesan

Barbeque Pork Ribs

### VEGETARIAN OPTIONS

(available by request during the event)

Impossible Burger

Chimichurri Marinated Cauliflower Steak

Seasonal Vegetable Plate

### DESSERT COURSE

(host selection of two, guest selection of one)

Bread Pudding

Key Lime Pie\*\*

Seasonal Berries

With Grand Marnier Cream

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## LEGACY MENU

### STARTER COURSE

(host selection of two, served family style)

Calamari Fritti  
Spinach & Artichoke Dip  
Fiesta Eggrolls  
Iron Skillet Cornbread  
Roasted Brussel Sprouts

### SALAD COURSE

(host selection of two, guest selection of one)

House Salad\*\*  
Caesar Salad  
Featured Soup

### ENTREE COURSE

(host selection of three, guest selection of one)

Fire-Roasted Rotisserie Chicken  
Grilled Atlantic Salmon\*  
Eastern Shore Style Crabcakes  
8oz Hickory Grilled Tenderloin Filet\*  
10oz Prime Rib\*  
Chicken Parmesan  
Barbeque Pork Ribs

### DESSERT COURSE

(host selection of two, guest selection of one)

Bread Pudding  
Key Lime Pie\*\*  
Seasonal Berries  
with Grand Marnier Cream

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## EXECUTIVE MENU

### STARTER COURSE

(host selection of two, served family style)

Calamari Fritti  
Spinach & Artichoke Dip  
Fiesta Eggrolls  
Iron Skillet Cornbread  
Chesapeake Style Crab Dip  
Roasted Brussel Sprouts

### SALAD COURSE

(host selection of two, guest selection of one)

House Salad\*\*  
Caesar Salad  
Featured Soup

### ENTREE COURSE

(host selection of four, guest selection of one)

Fire-Roasted Rotisserie Chicken  
Grilled Atlantic Salmon\*  
Eastern Shore Style Crabcakes  
8oz Hickory Grilled Tenderloin Filet\*  
16oz Prime Rib\*  
16oz Black Angus New York Strip\*  
Barbeque Pork Ribs

### DESSERT COURSE

(host selection of two, guest selection of one)

Bread Pudding  
Key Lime Pie\*\*  
Seasonal Berries  
with Grand Marnier Cream

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## RESERVE MENU

### STARTER COURSE

(host selection of two, served family style)

Calamari Fritti  
Spinach & Artichoke Dip  
Fiesta Eggrolls  
Iron Skillet Cornbread  
Chesapeake Style Crab Dip  
Roasted Brussel Sprouts

(host selection of one, served family style)

Jumbo Shrimp Cocktail  
Eastern Shore Crabcake

### SALAD COURSE

(host selection of two, guest selection of one)

House Salad\*\*  
Caesar Salad  
Featured Soup

### ENTREE COURSE

(host selection of four, guest selection of one)

Fire-Roasted Rotisserie Chicken  
Grilled Atlantic Salmon\*  
Eastern Shore Style Crabcakes  
8oz Hickory Grilled Tenderloin Filet\*  
16oz Prime Rib\*  
16oz Grilled Black Angus Ribeye\*  
Barbecue Pork Ribs

### DESSERT COURSE

(guest selection of one)

Bread Pudding  
Key Lime Pie\*\*  
Seasonal Berries

with Grand Marnier Cream

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