

GLENWOOD'S



PRIVATE DINING ROCKVILLE

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PRIVATE DINING ROCKVILLE



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



PRIVATE DINING

The fully private space is perfect for an intimate dinner or business gathering. The space can host up to 32 people comfortably and comes paired with a private dining patio, available for your use weather permitting, and an inlaid television for video slides and business presentations.



SEMI-PRIVATE

This semi-private section on will seat 24 guests- perfect for intimate gatherings. The spacing is located directly outside of the private dining room and out of the flow of the main dining room.



COMBINATION

The combination of the private dining space can be utilized for groups up to 56-guests. This space is perfect for a mix and mingle or larger gathering.



HORS D'OEUVRES

FROM THE STANDARD MENU

(Standard Dining Room Portions)

Spinach and Artichoke Dip
Calamari Fritti
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 Barbeque Ribs
Cucumber and Tomato Canapes
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 PLATTER

(Based on 25 guests)

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



SUSHI PLATTERS

VEGETARIAN SUSHI PLATTER

Assorted selection of Chef's Hand Rolled Vegetarian Sushi

ASSORTED SUSHI PLATTER

California Rolls, Spicy Tuna Rolls, Battera Sushi, Coconut Shrimp Rolls and Vegetarian Roll

SHELLFISH SENSATION

Coconut Shrimp Rolls, Shrimp Avocado Rolls, Shrimp Nigiri, California Roll, Rainbow Roll, Vegetarian Roll and Fruit and Vegetarian Roll

TUNA, TUNA, TUNA

Battera Sushi, Spicy Tuna Rolls, Tuna Nigiri, Yellowfin Jalapeno Roll, Vegetarian Roll, Vegan Roll

CREATE YOUR OWN SUSHI PLATE

Using our standard menu you can create your own platter. All sushi rolls consist of 8-pieces, with the exception of the Nigiri Plate, which is served with six.

California Roll
Battera Style Sushi
Spicy Tuna Roll
Rainbow Roll with Coconut Shrimp
Coconut Shrimp Roll
Nigiri Sushi Plate
Avocado Shrimp Roll

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.*



HARVEST MENU

SALAD COURSE

(host selection of one)

House Salad**

Cesar Salad

Featured Soup

OR

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

Fire Roasted Rotisserie Chicken

Rattlesnake Pasta

Club Salad

Chicken Parmesan

Crabcake Sandwich

VEGETARIAN OPTIONS

(available by request during the event)

Impossible Burger

Chimichurri Marinated Cauliflower Steak

Seasonal Vegetable Plate

Cajun Liguine Alfredo

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SIGNATURE MENU

SALAD COURSE

(host selection of two, guest selection of one)

House Salad**

Cesar 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

Cajun Liguine Alfredo

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**
Ceasar 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
Cajun Linguine Alfredo

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

California Sushi Roll
Spicy Tuna Sushi Roll
Vegan Sushi Roll
Vegetarian Sushi Roll

SALAD COURSE

(host selection of two, guest selection of one)

House Salad**
Ceasar 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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GLENWOOD'S



EXECUTIVE MENU

STARTER COURSE

(host selection of two, served family style)

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

California Sushi Roll
Spicy Tuna Sushi Roll
Vegan Sushi Roll
Vegetarian Sushi Roll
Chesapeake Style Crab Dip

SALAD COURSE

(host selection of two, guest selection of one)

House Salad**
Ceasar 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 standard starters, served family style)

- | | |
|-------------------------|---------------------------|
| Calamari Fritti | California Sushi Roll |
| Spinach & Artichoke Dip | Spicy Tuna Sushi Roll |
| Fiesta Eggrolls | Vegan Sushi Roll |
| Iron Skillet Cornbread | Vegetarian Sushi Roll |
| Roasted Brussel Sprouts | Chesapeake Style Crab Dip |

(host selection of one premium starter, served family style)

- Jumbo Shrimp Cocktail
- Eastern Shore Crabcake

SALAD COURSE

(host selection of two, guest selection of one)

- House Salad**
- Cesar 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*
- 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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