



Top of the Bay

Military Menu

Building 30
6817 Plum Point Drive
APG, MD, 21005

For booking and reservation call 410-278-2552/3062

For more information on Business Operations Division call 410-278-4698/3904.



We would like to take this opportunity to thank you for considering the Top of the Bay for your special event. Whether you are planning a birthday party for a loved one, retirement for your boss or co-worker or celebration of your new life together as a married couple, we are prepared to offer you the highest quality food and service. Here at the Top of the Bay, we can provide you with everything from elegant sit down served dinners and delicious buffets to casual hors d'oeuvres receptions.

Thank you and we look forward to working with you.

The Top of the Bay Team



Facility Usage Fees

Main Ballroom- (300 people)
Includes Old Baltimore, Susquehanna and Gun Powder Lounge

Chesapeake Mezzanine- (70 people)

Main Ballroom & Chesapeake Mezzanine- (300 people)

Gun Powder or Old Baltimore- (25 people)

- * Event starts when doors open.
- *A non-refundable deposit of \$100 is required in order to book your event.
- * Required minimum is 50 people

Checks Made Payable IMWRF and Mailed to
Top of the Bay Sales, P.O. Box 627,
Aberdeen Proving Ground, MD 21005-0627.

Please include your home phone, address
and the date & time of your event

No inside food order can be packed or leave facility



Hot Hors D'oeuvres

- Sweet Potato Poutine Fries
- Mac & Cheese Cups
- Bacon Wrapped Scallops
- Barbecued Meatballs
- Swedish Meatballs
- Sweet & Sour Meatballs
- Spanakopita
- Vegetable Spring Rolls
- Chicken Pot sticker
- Skirt Steak Street Tacos
- Raspberry and Brie Pastry
- Miniature Crab Cake
- Lobster salad pastry
- Goat cheese Tarts



Cold Hors D'oeuvres

- Large Fresh Vegetable Tray w/ Dip (100 people)
- ½ Fresh Vegetable Tray w/ Dip (50 people)
- Large International Cheese Tray w/ Crackers (100 people)
- ½ International Cheese Tray w/ Crackers (50 people)
- Large Fresh Fruit Tray (100 people)
- ½ Fresh Fruit Tray (50 people)
- Large Antipasto Tray (100 people)
- ½ Antipasto Tray (50 people)
- Cocktail Shrimp (50 pcs) -Passed
- Hummus Platter (50 people)
- Oyster Shooters -50 pcs-Passed
- Ginger Soy Ahi Poke-50 pcs-Passed



Satisfy your Sweet Tooth

- Assorted Cookies
- Chocolate Cake
- Boston Crumb Cake
- Cheese Cake
- Chocolate / Vanilla Mousse
- Deconstructed Apple Crisp
- Berry and Champagne Sponge Cake



Children's Menu

(Age 2 yrs to 10 yrs)

- Chicken Fingers with French Fries
- Spaghetti w/ Meatballs
- Homemade Macaroni & Cheese

Meeting with chef with personalized menu is an additional 5% to event

A 20% service charge will be added to the final bill.
All prices are subject to change without notice.



Seated Dinners

With your entrée selection from our Formal Affairs menu, you have your Mixed Garden Salad with Two Dressings of your choice. Also includes fresh baked dinner rolls with Butter, and a Coffee and Iced Tea Station and Sodas

Dressing options: Ranch, Blue Cheese, French, Balsamic, Italian

Upgrade your garden salad
Garden fresh salad with berries, nuts and goat cheese per person
Blue Cheese Wedge salad
Soup Du Jour

Chicken Entrées

Chicken Chesapeake
Crispy Chicken flavored with Old Bay herbs and citrus, basted with crisp white wine, topped with Lump Crab

Chicken Parmesan
Tender Chicken Cutlet fried to golden perfection with house breadcrumbs and fresh Tuscan herbs and then finished with tangy marinara sauce in a dry aged Parmesan

Chicken Cordon Blue
Chicken Marinated in honey and spices baked with sweet ham, melted aged Swiss cheese, and smoked bacon.

Beef Entrées

Steak Diane
Petite steak cooked to medium rare served with caramelized mushroom, sherry cream sauce

French Inspired Beef Steak
Beef Tenderloin cooked to medium rare served with red wine reduction sauce.



Seafood Entrées

Market price- prices locked in 30 days out

Shrimp Etouffee
Jumbo Shrimp sautéed in a creamy slightly spiced sauce served with rice.

Chicken & Shrimp Duet
Tender Chicken Breast Topped with plump Jumbo Shrimp sautéed in butter & garlic

Maryland Crab Cake
Succulent Jumbo Lump Crab Cake Served with our house old bay aioli

Vegetarian Entrées

Ravioli
Fresh stuffed cheese and mushroom ravioli, topped with a light seasonal sauce.

Mediterranean Roasted Eggplant
Oven roasted Eggplant basted in house garlic and truffle oil with an olive tapenade

Root vegetable Curry
Over roasted root vegetables finished in a coconut Indian curry served over jasmine rice. (Vegan, Gluten Free)

Dual Plates

Petite steak and lump crab cake	Market price
Beef Tenderloin cooked to medium rare served with our Buttery Maryland lump crab cake served with seasonal vegetables	

Steak Diane and Rockfish	Market price
Petite steak cooked to medium rare served with caramelized mushroom, sherry cream sauce served with Rockfish fillet topped with a wine and caper sauce	

Chicken and lump crab cake	Market price
Tender marinated airline chicken breast served with our Buttery Maryland lump crab cake served with	

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\$3.00 per person added to all split serve meals.

Breakfast Buffet

These prices do not include service charges and the facility usage fee, if applicable
Breakfast menu must have a minimum of 50 paying guests

Buffet Option 1

- Scrambled Eggs
- Assorted Pastries & Muffins
- Fresh Fruits
- Bacon, Sausage or Ham (Choice of Two)
- Home Fries or Grits (Choice of One)
- French Toast or Pancakes (Choice of One)
- Coffee, Tea, Iced Tea & Orange Juice

Buffet Option 2

- Scrambled Eggs
- Bacon/Sausage or Ham (Choice of One)
- Home Fries or Oatmeal (Choice of One)
- French Toast or Pancakes (Choice of One)
- Coffee, Tea, Iced Tea & Orange Juice

Continental Breakfast

(All prices do not include service charge)

- Assorted Pastries and Muffins
- Coffee, Hot Tea, and Juice.....

- Fresh Seasonal Fruit
- Assorted Pastries and Muffins
- Coffee, Hot Tea, and Juice.....

- Beverages Only:
- Coffee
- Ice Tea
- Juice

- Afternoon Snack
- Assorted Fresh Baked Cookies or Brownies, Fresh Vegetable Tray
- w/ Hummus & Sodas.....



Luncheon Buffets

Buffet Lunches are available Monday – Friday 11:00am until 2:00 pm and requires a minimum of 50 paying guests. Price is per person and does not includes service charges and Facility Usage Fee. Linen costs are separate.

Entrée Selections:

- Roasted or Fried Chicken

Bacon, Chicken Mac & Cheese

Baked Ziti

Chicken Coconut Curry
- Lasagna (with or without meat)

Shrimp & Penne

Vegetable Primavera

Gumbo

- Chicken Chesapeake additional
- Ham. Turkey or beef carving Station additional
- Chicken Cordon Blue additional
- Seafood Newburg With rice additional

Buffet Side Dishes

Tossed Garden Salad with House Dressing, Chef’s Choice of Vegetable and Chef’s Choice of Starch.
All meals come with Dessert, Rolls with Butter, Coffee and Ice Tea.

- Dressing options
- Ranch, Blue Cheese, French, Balsamic, Italian

- Upgrade your garden salad
- Artisan Caesar salad
- Blue Cheese Wedge salad
- Soup Du Jour

* If a bar is requested for your luncheon, arrangements may be made through the catering office.
All cash bars must have minimum sales of \$40.00 per hour per bartender required for your luncheon.

A 20% service charge will be added to the final bill.
All prices are subject to change without notice.

Dinner Buffets

Dinner Buffets allow you to custom design an exciting buffet dinner to please the varied tastes of your guests. Choose up to three entrées. You will receive complimentary Garden Salad with two dressings, dinner Rolls with butter, and Coffee, Tea, Iced Tea Station. Also includes sodas

- Dressing options
- Ranch, Blue Cheese, French, Balsamic, Italian

- Upgrade your garden salad
- Artisan Caesar salad
- Blue Cheese Wedge salad
- Soup Du Jour

- Two Entrée Selection
- Three Entrée Selection

All Buffets must be arranged for a minimum of 50 guests.

Entrées

- Baked Chicken-GL

Chicken Cocovan

Creole Shrimp

Glazed Pork Chops-GL

Carved Turkey

Shrimp and Penne
- Pot Roast

Manicotti-Veg

Beef Stroganoff

Coconut vegetable Curry w/ rice-GL/V

Carved Ham

Upgrade your buffet with some signature choices

- Seafood Newburg w/ Rice
- Chicken Cordon Blue
- Marinated Flank Steak
- Carved Beef

A 20% service charge will be added to the final bill.
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Bar & Beverages

Host Bar
The host will be billed only for what has been consumed.

Liquor
Call Stock
Premium
Premium Plus

Beer
Domestic Bottles
(Miller Lite, Yuengling, Coors light, Corona, Heineken, Angry Orchard)

Wines
(Chardonnay, Riesling, White Zinfendal, Cabernet Sauvignon, Merlot, Moscato,)

A 20% service charge will be added to the final bill.
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VALUE

We require a minimum of 50 paying guests. Price is per person and does not includes service charges and Facility Usage Fee and Linen costs are separate.

Single Entrée Buffet
All meals come with Rolls and Butter and Coffee and Iced Tea.

Entrée Selections:
Roasted Chicken
Ravioli
Glazed Pork Chops
Chicken Parmesan

Chicken Cordon Blue additional
Shrimp Scampi

Upgrade
Salad
Soup Du Jour

Bistro -
An array of sandwich platter with salad or soup served with a pickle and chips.

Bayside -
Your choice of
Roasted Chicken or Pulled Pork
Coleslaw or pasta salad
Dinner roll with butter or chips and pickle
Garden salad or Cookies

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Thank you for your consideration.



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