



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.





Top of the Bay

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

Please make checks payable to IMWRF, and include

Your home phone, address

And the date & time of your event

Mail Payment to:

Top of the Bay

Bldg. 30, 6817 Plumb Point Drive

Aberdeen Proving Ground, MD 21005-5001

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 \$2.00 per person

Blue Cheese Wedge salad \$2.00 per person

Soup Du Jour \$1.50 or add for \$2.50 per person

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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All prices are subject to change without notice.

\$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.

Two Entrée Buffet-

or

Three Entrée Buffet-

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,)

Glass

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 include 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 -

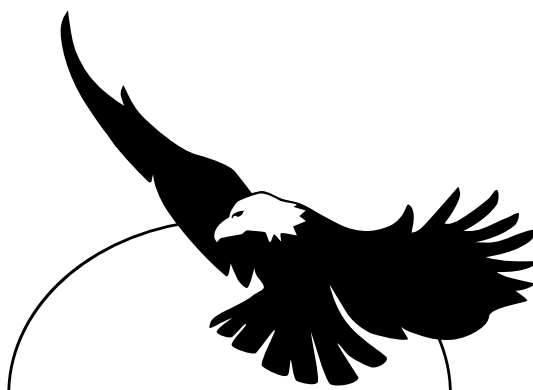
Your choice of
Roasted Chicken or Pulled Pork
Coleslaw or pasta salad
Dinner roll with butter or chips and pickle
Garden salad or Cookies

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