

WHITEHALL

C O L U M B I A



Making its home in the heart of Columbia Station, **Whitehall Columbia** is a multi-purpose venue which combines elegance and modern conveniences with the historic charm of a 1938 school building. Bringing “old school” back, Whitehall Columbia’s focus is on customer service and satisfaction, with your personal concierge attending to every last detail.

For those who appreciate the kind of hospitality that embraces even the simplest of details, **Driftwood Catering** offers guests a wide variety of event scheduling for rehearsal dinners or wedding, parties, business retreats and other entertainment needs.



WHITEHALL SILVER PACKAGE

Your package includes basic china, glassware, silverware, table linens and napkins; coffee and tea service following dinner; bar wash; set up team, service staff, cooks, manager and chef; service charge and the following meal experience. 75.00 per guest.

APPETIZER (Choice of 2)

Deviled Egg paprika, olive oil

Ricotta Stuffed Mushroom

Hanky Panky chorizo and cheese bruschetta with fig jam

Sweet Corn Bisque Shooter

Tomato and Mozzarella Bruschetta

Chicken Pot Sticker

SALAD (Choice of 1)

served with warm dinner roll and whipped butter

Chopped Salad bell pepper, bacon, tomato, cucumber, egg, blue cheese, oregano vinaigrette

Mixed Greens baby lettuce, dried cherries, sunflower seeds, red onion, cheddar, balsamic vinaigrette

Caesar Salad crouton, parmesan, romaine

ENTRÉE (Choice of 3)

Airline Chicken Breast

chive whipped potatoes, roast asparagus, chicken au jus

CAB Pot Roast

mashed potato, baby carrots, big red demi

10 oz Bone in Pork Chop

whipped sweet potatoes, haricot verts, red wine reduction

Seared Salmon

seasonal risotto, lemon and chive beurre blanc

Vegetarian Risotto

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WHITEHALL GOLD PACKAGE

Your package includes basic china, glassware, silverware, table linens and napkins; coffee and tea service following dinner; bar wash; set up team, service staff, cooks, manager and chef; service charge and the following meal experience. 95.00 per guest.

APPETIZERS (choice of 3)

Lobster Bisque Shooter

Devils on Horseback bacon wrapped date

Fried Chicken Deviled Egg

Tuna Popper

Beef Satay salsa verde

Chicken Spring Roll

Tomato and Mozzarella Bruschetta

Vegetarian Spring Roll

SALAD (Choice of 1)

served with warm dinner roll and whipped butter

Chopped Salad

bell pepper, bacon, tomato, cucumber, egg, blue cheese, oregano vinaigrette

Mixed Greens

baby lettuce, dried cherries, sunflower seeds, red onion, cheddar, balsamic vinaigrette

Caesar Salad

crouton, parmesan, romaine

Romaine Wedge

fried onion, crispy pancetta, hard egg, baby heirloom tomato, white french dressing

ENTRÉE (Choice of 3)

Airline Chicken Breast

chive whipped potatoes, roast asparagus, chicken au jus

CAB Filet of Sirloin

mashed potato, baby carrots, big red demi

Bacon Wrapped Pork Tenderloin

whipped sweet potatoes, haricot verts, red wine reduction

Halibut or Grouper

rice pilaf, haricot verts, roast tomato vinaigrette

Portabello Wellington

spinach, duxelle, roast tomato vinaigrette

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WHITEHALL PLATINUM PACKAGE

Your package includes basic china, glassware, silverware, table linens and napkins; coffee and tea service following dinner; bar wash; set up team, service staff, cooks, manager and chef; service charge and the following meal experience. 115.00 per guest.

APPETIZERS (choice of 3)

Lobster Bisque Shooter

Devils on Horseback bacon wrapped date

Fried Chicken Deviled Egg

Tuna Popper

Beef Satay salsa verde

Chicken Spring Roll

Artichoke Stuffed Phyllo Cup

Ricotta Stuffed Mushroom

Truffle Potato Pierogie

DISPLAY (choice of 1)

Driftwood Cheese and Charcuterie

Slider Bar beef, pork, chicken

Mediterranean Display

Chip and Dip guacamole, salsa

SALAD (Choice of 1)

served with warm dinner roll and whipped butter

Chopped Salad

bell pepper, bacon, tomato, cucumber, egg, blue cheese, oregano vinaigrette

Mixed Greens

baby lettuce, dried cherries, sunflower seeds, red onion, cheddar, balsamic vinaigrette

Caesar Salad

crouton, parmesan, romaine

Romaine Wedge

fried onion, crispy pancetta, hard egg, baby heirloom tomato, white french dressing

ENTRÉE (Choice of 3)

Airline Chicken Breast

chive whipped potatoes, roast asparagus, chicken au jus

CAB Strip Steak

mashed potato, roast asparagus, béarnaise

Pork Osso Bucco

cola demi, cheesy grits, bacon beans

Seared Sea Scallops

sweet corn and asparagus risotto, chive buerre blanc

Portabella Wellington

spinach, duxelle, roast tomato vinaigrette



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OFFSITE EVENT BEVERAGE PACKAGES

BEER AND WINE

HOUSE

Three Hours - 10 / Four Hours - 14 / Five Hours - 17
Domestic & Imported Beers
Canyon Road Chardonnay, Pinot Grigio, Pinot Noir, Cabernet

UPGRADED

Three Hours - 15 / Four Hours - 19 / Five Hours - 22
Domestic, Imported, Craft Beers
10 Span Cabernet, 10 Span Pinot Noir, William Hill Chardonnay, Stella Pinot Grigio

BAR WASH

Ice, assorted sodas & water, juices, straws, beverage napkins, lemons, limes - 5

LIQUOR

(these are a sampling, we can almost always accommodate your favorite)

VODKA

Absolut	28.87
Ciroc	42.92
Grey Goose	41.83
Ketel One	33.20
Smirnoff	17.00
Tito's	28.83

WHISKEY

Crown Royal	37.51
Jack Daniel's	38.95
Jameson	39.67
Tullamore D.E.W.	36.97
Seagrams VO	21.32
Canadian Club	20.23

BOURBON

Basil Hayden	43.79
Bulleit	29.96
Jim Beam	27.79
Knob Creek	43.99
Lexington	27.59
Makers Mark	44.53
Woodford Reserve	43.95

SCOTCH

Cutty Sark	24.95
Dewars White Label	35.35
Glenfiddich 12 Year	45.95
Glenlivet 12 Year	58.03
Johnnie Walker Black	55.88
Laphroaig 10 Year	51.35
Macallan 12 Year	62.95

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Beefeater	28.87
Bombay Sapphire	32.11
Bombay White Dry	28.87
Hendrick's	44.29
Tanqueray	29.96
Tanqueray Ten	35.16

LIQUEURS

Baileys	27.99
Fireball	32.85
Grand Marnier	49.93
Kahlua	27.79
Amaretto Disaronno	36.39
St Germain	39.99

RUM

Bacardi Light	20.23
Captain Morgan Spiced	23.47
Sailor Jerry Spiced	24.99
Shellback	11.94

TEQUILA

Cuervo 1800	35.35
José Cuervo Gold/Silver	28.87
Milagro Silver	29.97
Patron Silver	51.35

BAR WASH

Ice, assorted sodas & water, juices, ginger beer, bitters, straws, beverage napkins, lemons, limes, cherries, oranges, olives, sugar cubes - 7

Driftwood Catering may substitute an equivalent wine / spirit

Liquor is state retail pricing; prices are accurate at time of printing, are subject to change at any time and may be updated on event proposal/contract.



driftwood
CATERING