

# Clubhouse Catering



Mulligan's  
GRILL AND PUB



Thank you for considering  
**Clubhouse Catering**  
at the  
**University of Maryland Golf Course**  
for your upcoming event!

Clubhouse Catering is pleased to provide formal dinner and buffet service, or more casual self-serve and al fresco dining. Our specialties include delicious upscale local cuisine and golf course clubhouse classics, presented with Maryland hospitality. Look through the menus on the following pages and then tell us how we can best serve your guests.

The Clubhouse offers a banquet room and an adjoining covered patio both of which feature a sweeping vista of the tree lined greens, several picturesque outdoor spaces, and a private conference room.

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**Golf Course Clubhouse**

College Park, Maryland 20742

Phone: 301-314-6631 • Fax: 301-314-6649

[mulligans.umd.edu/clubhouse-catering](http://mulligans.umd.edu/clubhouse-catering)

**Thomas Room Capacity**

**Full room**

Seated Event: max 110 guests

Reception Style: max 150 guests

**Half room**

Seated Event: max 40 guests

Reception Style: max 50 guests

**The Pavilion**

Seated Event: max 40 guests

Reception Style: max 65 guests

**Conference Room Capacity**

10 attendees



# Food & Beverage Service

## Reserving an Event Date and Time

Events are scheduled for four hours and buffets are open for two hours.

We are happy to accommodate longer events; overtime charges and prorated room rental may apply.

No food, beverages, or baked goods from outside sources may be brought into the Clubhouse or onto Golf Course property.

Saturday & Sunday events are subject to a \$500 minimum food and beverage purchase.

Additional charges for events starting before or after regular hours and on a UMD holiday.

## Deposits and Fees

Deposit equal to the room rental fee is required to hold an event date and time.

Clients are required to pay a 25% deposit when the contract is signed and 50% of the total event cost two weeks prior to the event date.

Deposits are non-refundable.

The balance is due before event start time.

Additional charges will be billed immediately after the event and are due within five business days.

## Staff Charges

Some events require additional staff. Each staff member works at minimum a four hour shift.

A 19% service charge is added to food and beverage service. The service charge is used to cover overhead costs and is not used a gratuity. Gratuities are not included and are at the client's discretion.

## Event Details

Please discuss all event details with us so we can suggest service options

Some events must coordinate with meeting schedules or seminars with variable timing

Hosts and their guests frequently have specific likes, dislikes, and requirements

Facility requirements (especially outdoors) vary based on event details

## Advanced Notice Required

Events are scheduled on a first come, first served basis.

Minimum of two weeks preparation required for events. More is better.

Events booked less than five days prior to the event incur payment in full at the time of confirmation and may incur a last-minute surcharge.

## Prices and Fees

Prices and fees in this guide are subject to change.

Market conditions may force us to substitute menu items.

Maryland sales tax is 9% on alcoholic beverages, and 6% on other purchases.

We accept American Express, VISA, MasterCard, Discover, Diner's Club, cash, checks, UMD FRS Accounts and UMD Foundation checks

## Dietary Restrictions

Please let us know if members of your group have any dietary restrictions. Many of our recipes can be altered to meet certain dietary restrictions for those who may be vegan, vegetarian, have food allergies, or other special dietary needs. While we will always do our best to accommodate these needs, we may not be able to meet all requests.



# Room Rental

	Thomas Room Full	Thomas Room Half	Pavillion	Conference Room
<b>Rental Rates</b>				
per hour	\$200	\$120	\$125	\$40
full day	\$1,100	\$660	\$1000	\$220
<b>UMD affiliates</b>				
per hour	\$85	\$50	\$55	\$25
full day	\$465	\$275	\$300	\$140
<b>Student Organizations</b>				
per hour	\$65	\$40	\$45	\$15
full day	\$360	\$220	\$250	\$85

Minimum of four hours are required for all catered events.

UMD Affiliates are any person or department that pays with KFS or Foundation Account.

Restaurant and Bar rental  
 All Day: \$1500  
 Half day: \$750  
 Hourly: \$185

Mulligan’s Grill and pub is proud to partner with the University of Maryland Memorial Chapel. Book your service at the Chapel and your after-service event at Mulligan’s, and receive a 10% discount on Chapel rental and Clubhouse cuisine.



# Breakfast

Priced per person

## Continental

**\$13.95**

Fruit Salad  
Choice of Two Pastries  
Donuts  
Muffins  
Mini Bagels  
Scones  
Turnovers  
Croissants  
Chilled Orange Juice  
Coffee, Decaf, Tea

## New Yorker

**\$13.95**

Fresh Bagels  
Regular and Flavored  
Cream Cheeses and Spreads  
Fresh Fruit Salad  
Orange Juice  
Coffee, Decaf, Tea

## Healthy Morning

**\$15.95**

Mixed Fruit and Berries  
Granola  
Assorted Individual Yogurts  
Fruit Muffins  
Bran Muffins  
Orange Juice  
Fruit and Yogurt Parfaits  
Coffee, Decaf, Herbal Tea

## Morning Fare

**\$17.95**

Fruit Salad  
Scrambled Eggs  
Bacon or Sausage  
Hash Browns  
Orange Juice  
Coffee, Decaf, Tea

## Add ons

Priced per Person

Pancakes or French Toast  
with maple syrup • \$5  
Quiche • \$5  
Ham & Egg Croissants • \$6  
Cheesy Grits • \$4  
Country Biscuits and Gravy • \$5  
Belgian Waffles • \$7

Crepes • \$7  
Eggs Benedict • \$7  
Lox • \$8  
Omelet Bar • \$10  
Croissants • \$24.95/dz  
Donuts • \$13/dz  
Mini Muffins • \$11/dz





# Brunch

\$25.00 per person

## Included

Trio of Juices  
orange, apple, and cranberry

Fresh Fruits and Berries

Bakery Basket  
assorted pastries—Choice of Three:  
Breakfast Breads  
Muffins  
Croissants  
Bagels  
Rolls  
Scones

served with fruit preserves, honey, and butter

Compose Your Salad  
mixed greens  
cherry tomatoes, cucumbers, carrots, peppers  
blue cheese, cranberries, walnuts  
balsamic, ranch and lemon-thyme dressing

Maryland Bakery Desserts

Freshly Brewed Coffee,  
Decaffeinated Coffee

Selection of Teas  
with lemon, cream

## Select Three

Classic Eggs Benedict  
poached eggs, Canadian ham,  
English muffin, hollandaise sauce  
(add \$2 per person)

Savory or Vegetarian Quiche Tarts

Belgian Waffles

Biscuits and Sausage Gravy

Potato Gratin

Grilled Baby Vegetables

Mushroom Ravioli  
in tomato fennel sauce

Roasted Sliced Turkey Breast  
with cranberry relish

Fruit Crepes  
delicate and sweet, filled with your choice of  
fruit compote: lemon, strawberry, raspberry,  
blueberry, or bananas foster (add \$2)

## Add a Mimosa Bar

\$4 per drink



# Served Lunch

Priced per person

## Included

Rolls and butter

Maryland Bakery Cookies or Cake

Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

## Select Three Entrées

### Salmon Piccata \$21.95

pan seared salmon fillet topped with lemon, capers, and white wine butter sauce served with small Caesar salad

### Chicken Provençal \$20.95

herb marinated bone-in chicken breast topped with chicken cream volute served with small Caesar salad

### Maryland Crab Cake \$30.95

broiled jumbo-lump crab cake served with rémoulade served with small Caesar salad

### Caesar Salad \$15.95

romaine, parmesan cheese, and homemade croutons tossed with creamy Caesar dressing.

Add Chicken \$4

Add Shrimp \$5

Add Salmon \$5

### Spinach and

### Blue Cheese Salad \$15.95

with dried cranberries and candied walnuts

Add Chicken \$4

Add Shrimp \$5

Add Salmon \$5

### Pasta Pommodori \$18.95

oven roasted tomatoes, garlic, basil, and spinach sautéed in olive oil, served over penne pasta served with small Caesar salad

Add Chicken \$4

Add Shrimp \$5

Add Crab \$6

## Add a Cup of Our Daily Soup

\$4 per person



# Served Dinner

Priced per person

## Select One Salad

Garden

Caesar

Spinach

## Select Up to Three Entrées

Grilled Pork Chops \$24.95  
with apple compote

Maryland Crab Cakes \$35.95  
homemade broiled jumbo-lump crab cakes

Chesapeake Chicken \$30.95  
roasted bone-in chicken breast topped  
with crab imperial

Salmon Picatta \$25.95  
pan seared salmon fillet topped with lemon,  
capers, and white wine butter sauce

Chicken Provençal \$24.95  
herb marinated bone-in chicken breast topped  
with chicken cream voluté

Pan Seared Pistachio  
Sea Bass \$27.95  
sea bass coated with pistachio crumbs  
and pan seared

Wild Mushroom &  
Artichoke Risotto \$23.95  
creamy risotto with wild mushrooms,  
artichokes, sautéed spinach, oven roasted  
tomatoes and asparagus

Stuffed Portabella \$23.95  
mixture of spinach, onion, peppers,  
cheese, and bread crumbs

Filet Mignon \$39.95  
topped with your choice of red wine reduction,  
chimichurri, or bernaise sauce

Eggplant Parmesan \$23.95  
deep fried eggplant with marinara sauce  
and melted Parmesan cheese

## Select One Starch

Wild Rice

Butternut Squash Risotto

Herb Roasted Potatoes

Mashed Potatoes

Creamy Garlic Pasta

## Select One Vegetable

Roasted Asparagus

Sautéed Spinach

Grilled Vegetable Medley

Glazed Carrots

## Included

Bread and butter

Coffee Service

Maryland Bakery Cookies or Cakes

Iced Tea

Assorted Soft Drinks





# Front Nine Buffet

Priced per person

## Select Three Salads

Caesar Salad  
Garden Salad

Antipasto Salad  
Spinach Orzo Salad

Penne Pescadoro

## Entrées

### Pick Two \$37.95

Sliced Roast Beef  
with caramelized red onion  
and black pepper sauce

Sautéed Chicken Breast  
in a tomato Alfredo sauce

Chicken Cordon Bleu  
chicken breast stuffed with ham and Swiss,  
breaded and baked

### Pick Three \$40.95

Maryland Jumbo-Lump Crab Cakes  
(add \$5)

Grilled Salmon  
with a sweet bourbon glaze

Wild Mushroom Ravioli  
in a tomato fennel sauce

Grilled Vegetable Stir-fry  
vegetable medley grilled with teriyaki glaze  
served with white rice

## Select Two Accompaniments

Penne Pasta Alfredo  
Garlic Red Skin  
Mashed Potatoes  
Green Beans Amandine

Herb Roasted  
New Potatoes  
Sautéed Spinach with  
Garlic and Roasted Red

Peppers  
Wild Rice Pilaf  
Glazed Sweet Potatoes

## Included

Bread and butter  
Maryland Bakery Cakes or cookies  
Coffee, Hot Tea, and Iced tea  
Assorted Soft Drinks



# Duffer Buffet

Priced per person

## Select Three Salads

Garden  
Pasta

Coleslaw  
Red Bliss Potato  
with chive-rosemary vinaigrette

## Entrées

**Pick Two \$32.95 or Pick Three \$36.95**

Hand Carved Top Round of Beef  
\*carver is required at the rate of \$30 per hour

Hand Carved Roasted Turkey Breast  
\*carver is required at the rate of \$30 per hour

Seafood Creole  
white rice must be selected  
as one of the accompaniments

Herb Roasted Bone-in Chicken  
Eggplant Parmesan

Cajun Tilapia

Maryland Jumbo Lump Crab Cakes  
(add \$5)

Fettuccine Alfredo with Shrimp  
Sausage with Peppers and Onions

Grilled Vegetable Stir Fry  
Add Shrimp \$3

## Select Two Accompaniments

Rice Pilaf  
Herb Roasted Potatoes  
Fresh Vegetable Medley

Mashed Potatoes  
with country gravy  
Pasta with Marinara

Mashed Sweet Potatoes  
Green Beans Amandine  
Macaroni and Cheese

## Included

Bread and Butter  
Maryland Bakery Cakes  
Coffee, Hot Tea, and Iced Tea  
Assorted Soft Drinks



# Back Nine Buffet

\$25.95 per person

## Select Two Salads

Pasta

Coleslaw

Potato

Garden

## Select Three Sandwiches

All sandwiches served cold with mustard and mayonnaise on the side

**Grilled Vegetable Sandwich**  
grilled zucchini, bell peppers, and onions  
with baby spinach and hummus spread  
on herb focaccia bread

**Chicken Salad**  
with dried cranberries and walnuts on a croissant

**Roast Beef and Swiss**  
on a Kaiser roll with a  
horseradish cream sauce on the side

**Italian Cold Cut**  
spicy capicola, salami, and provolone  
topped with lettuce, tomato, and onion  
served on a soft Italian roll

**Chicken Caesar Wrap**  
sliced chicken, chopped romaine,  
and Parmesan topped with Caesar dressing  
and rolled in a flour tortilla

**Sesame Chicken Wrap**  
sliced chicken, mixed greens, cucumber,  
shredded carrots, fried wonton strips,

and sesame dressing wrapped in flour tortilla

**Turkey Bacon Wrap**  
sliced turkey, Swiss cheese, bacon, lettuce, tomato,  
and mayonnaise wrapped in flour tortilla

**Fiesta Chicken Salad Wrap**  
sliced chicken, roasted corn, diced peppers, cumin  
spicy avocado mayonnaise, lettuce, and fried  
tortilla strips wrapped in flour tortilla

**Chili Lime Chicken Wrap**  
sliced chicken breast marinated with chipotle  
peppers and lime, lettuce, tomato, shredded  
cheddar cheese, and cilantro mayonnaise  
wrapped in flour tortilla

**Garlic Shrimp Salad Wrap**  
diced shrimp in lemon garlic dressing with  
diced celery, green onion, lettuce and  
shredded carrot wrapped in flour tortilla

**Jerk Chicken Grilled Pineapple Wrap**  
sliced grilled chicken breast with jerk seasoning,  
grilled pineapple slices, pico de gallo, and  
shredded lettuce wrapped in flour tortilla

## Dessert

Maryland Bakery Cookies

## Included

Bottled Soft Drinks and Water



# The Greens Buffet

\$23.95 per person

## Select Two Soups

Broccoli Cheddar  
Tomato Basil  
Minestrone

Southwest Tortilla  
Chicken Noodle  
Beef and Vegetable

Butternut Squash  
Vegetarian Lentil Chili  
Curried Apple Soup  
(vegan)

Substitute Maryland Crab or Cream Of Crab \$5

## Chef's Selection of Rolls

### Salads

#### Select Two Greens:

Chopped Iceberg  
Romaine  
Mixed Field Greens

#### Included:

Assorted Dressings  
Sliced Grilled Chicken

#### Add:

Grilled Salmon or Shrimp \$6

## Select Eight Toppings

Parmesan, Cheddar, Bleu,  
or Cottage Cheese  
Strawberries  
Dried Cranberries  
Carrots  
Onions  
Cucumbers  
Peppers  
Broccoli

Kidney Beans  
Chickpeas  
Walnuts  
Ham  
Chopped Egg  
Homemade Croutons  
Tuna Salad  
Chicken Salad

### Dessert

Maryland Bakery Cakes or Cookies

## Beverages

Ice Water

Assorted Soft Drinks

Iced Tea



# The Cook Out Buffet

\$20.95 per person

## Select Three Entrées

Flame Broiled Burgers  
Flame Broiled Garden Burgers  
Char Grilled Hot Dogs  
Chicken Breast  
Italian Sausage  
Half Smoke  
Pulled Pork  
Philly Steak

## Toppings

Sliced Tomatoes	Relish
Sliced Onions	Sauerkraut (optional)
Lettuce	Chopped Onions
Pickles	American, Swiss, and Provolone
Chili (optional)	

## Select Three Sides

Bacon Baked Beans	Pasta Salad
Potato Chips	Potato Salad
Coleslaw	Cucumber Salad

## Dessert

Maryland Bakery Cookies

## Beverages

Bottled Pepsi Products  
Bottled Aquafina Water





# The Barbecue

\$22.95 per person

## Select Three Entrées

Smoked Italian Sausage  
Smoked Quartered Chicken  
Hickory Ribs  
Pulled Pork

Low Country Boil  
shrimp, smoked sausage, red potatoes,  
corn on the cob, and blue crab steamed in  
seasoned broth with Old Bay and butter

Smoked Beef Brisket

## Select Three Sides

Bacon Baked Beans  
Pasta Salad

Garden Salad / Cucumber Salad  
Potato Salad / Coleslaw

Mac & Cheese

## Dessert

Maryland Bakery Cookies

## Beverages

Bottles Water  
Bottled Pepsi Products  
Iced Tea



# Hor D'Oeuvres

Priced per piece, minimum 50 pieces

## Hot

- |   |  |
|---|--|
| Grilled Scallop \$3.25<br>wrapped in prosciutto   | Chicken Wing \$2.00<br>Buffalo, Chesapeake, or barbecue<br>served with blue cheese and celery                    |
| Maryland Crab Ball \$3.25<br>lump crab meat portioned into<br>bite size balls and broiled | Cocktail Meatball \$2.00<br>barbecue, marinara, or tangy Asian   |
| Stuffed Mushroom \$3.25<br>with blue cheese and crab<br>or Italian sausage and cheese     | Shrimp Skewer \$3.25<br>grilled marinated shrimp with choice<br>of peppers, onions, mango, or pineapple          |
| Black Angus Slider \$3.00<br>with American cheese and sautéed onions                      | Mussel \$3.25<br>fresh steamed and served in broth<br>or gratin style on the half shell                          |
| Mini Egg Roll \$2.50<br>vegetable egg rolls served with duck sauce                        | Pulled Pork Slider \$3.00<br>smoked pork shoulder served with tangy<br>barbecue sauce, coleslaw, and slider roll |
| Vegetable Stuffed Mushroom \$2.25<br>grilled vegetables and cheese                        |  |

## Cold

- |  |   |
|--|---|
| Seared Tuna Wonton \$3.25<br>seared tuna topped with wasabi cream                                  | Olive Tapenade and<br>Goat Cheese Crostini \$3.00<br>finely chopped Mediterranean olives<br>over creamy goat cheese on a crostini |
| Crab Salad Canape \$3.25<br>crab salad on fresh French bread                                       | Stuffed Cherry Tomato \$3.25<br>with choice of: chicken, tuna, shrimp, or crab salad  |
| Caprese Skewer \$2.75<br>grape tomato, fresh mozzarella and a basil leaf<br>drizzled with balsamic | Canape \$3.00<br>toasted slices of fresh French bread<br>topped with choice of meats and cheeses                                  |
| Cucumber Feta Roll \$3.00<br>tangy feta cheese filling rolled in cucumber                          | Lobster Roll \$4.00<br>fresh split top rolls grilled in salted butter<br>and stuffed with lobster salad                           |
| Cocktail Shrimp \$3.25<br>served chilled with lemon and cocktail sauce                             |   |
| Fruit Kabob \$3.00<br>with homemade fruit dip  |   |



# Reception Displays

Priced per person

## Smoked Salmon Board \$12

sliced smoked salmon served with onions, capers, lemon, and breads.

## Antipasto Board \$11

Italian meats and cheeses accompanied by peppers, olives, tomatoes with balsamic vinaigrette and Italian bread

## Cheese Display \$10

imported and domestic cheese with crackers

## Fruit Display \$10

fresh fruits and assorted berries

## Maryland Crab Dip \$10

fresh crabmeat in a bubbly cheesy dip served with crackers and French bread

## Spinach Dip \$8

creamy spinach dip served with crispy tortilla chips

## Crudité Display \$8

a montage of seasonal vegetables served with blue cheese and ranch dip

## Nacho Bar \$8

tortilla chips, chili, shredded cheese, sour cream, jalapeños, guacamole, and homemade salsa



# Breaks

Priced per person

## Afternoon Tea

\$13.95

Assorted Tea Sandwiches:

### Select Three

Cucumber on Wheat  
Tuna on White/Wheat  
Chicken Salad on White/Wheat  
Ham & Cheese on Baguette  
Tomato Mozzarella on Herb Focaccia

Fruit Skewers

Assorted Mini Pastries

Freshly Brewed Coffee

Assorted Teas

## Salty and Sweet

\$11

Maryland Bakery Cookies

Brownie Bites

Individual Bags Of Chips And Pretzels

Bottled Water And Soft Drinks

Freshly Brewed Coffee, Decaf, Tea

## Sweet Treat

\$11

Maryland Bakery Cookies

Brownie Bites

Whole Fruit

Bottled Water And Soft Drinks

Freshly Brewed Coffee, Decaf, Tea

## Hot Drinks Only

\$4.50

Freshly Brewed Coffee, Decaf, Tea

Assorted Teas

Hot Chocolate

## Cold Drinks Only

\$4.50

Bottled Water

Assorted Bottled Sodas

Sparkling Fruit Punch



# Bar Service

## Cash Bar

Each guest pays for their own drinks.  
There is a minimum guarantee of sales

## Tally Bar

The host pays for drinks consumed.  
There is a minimum guarantee of sales.

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\$350 minimum for 4 hours.  
Bartender required for 4 hours at \$30/hour.

All bars if applicable will be stocked with standards cocktail garnishes and mixers. These items include Maraschino cherries, stuffed olives, limes wedges, lemons wedges, orange slices, and whipped cream.

Special request for beer and or alcohol are possible and are based on ordering availability.





# Alcohol Selection

## Premium Liquors

\$9 per pour

Kettle One Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Patron Silver Tequila  
Marker's Mark Bourbon  
Johnny Walker  
Black Label Scotch

## Call Liquors

\$8 per pour

Titos Vodka  
Beefeater Gin  
Bayou Rum  
Jose Cuervo Tequila  
Jack Daniel's  
Tennessee Whiskey  
J & B Scotch

## Premium Beers

\$5 per Bottle

Corona Extra  
Corona Light  
Heineken  
Craft Beers

## Domestic Beers

\$4 per Bottle

Budweiser  
Bud Light  
Miller Lite  
Coo's Light  
Michelob Ultra

## Premium Wine

\$8 per glass

Our wine list is constantly changing, please talk with us about current offerings.

## House Wine

\$7 per glass

Our wine list is constantly changing, please talk with us about current offerings.



# Desserts

From the Maryland Bakery and Maryland Dairy

## Freshly Baked Pastries

priced by the dozen

- Lemon Bars \$33
- Ganache Tartlets \$25
- Cannolis \$25
- Miniature Éclairs \$25
- Maryland Bakery Cookies \$15
- Brownie Bites \$15

## Cheese Cake

- New York Style \$29.75
- With Topping \$37.75

Specialty \$37.75  
Chocolate, Marble, Raspberry Swirl,  
Oreo, or Milky Way

## Gourmet Cakes

Ask for our current selection \$34.95

## Sheet Cakes

- Full (serves 100) \$69.95
- Half (serves 50) \$46.95
- Cake  
chocolate, yellow, half-and-half

Icing  
white, chocolate, buttercream

## Ice Cream

three-gallon bucket serves 54

- Classic Flavors \$54.95
  - Vanilla
  - Chocolate
  - Strawberry
  - Cookies and Cream
  - Chocolate Chip
  - Mint Chip
  - Cherry Vanilla
  - Jordan Almond



# Great Deals for Golf Outings

Priced per person

## Breakfast Options:

Nice 'N' Easy \$10.00  
includes donuts, coffee, decaf, hot tea,  
hot chocolate, and orange juice

Holey Moley \$11.00  
includes donuts, bagels with cream cheese, coffee, decaf,  
hot tea, hot chocolate, and orange juice

Rise 'N' Shine \$15.00  
includes donuts, scrambled eggs, choice of bacon or sausage,  
coffee, decaf, hot tea, hot chocolate, and orange juice

## Select Three Boxed Lunches

wraps served with bag of potato chips, bottled water  
and two Maryland Bakery chocolate chip cookies

\$14.95

Sesame Chicken Wrap

Turkey Bacon Wrap

Fiesta Chicken Salad Wrap

Chili Lime Chicken Wrap

Garlic Shrimp Salad Wrap

Jerk Chicken and Grilled Pineapple Wrap

Chicken Salad

Roast Beef and Swiss

Grilled Vegetable

Italian Cold Cut

Chicken Caesar



# Cart Service

## Cash Cart

Each golfer pays for their cart purchases.  
There is a minimum guarantee of sales.

## Tally Cart

The host pays for cart purchases.  
There is a minimum guarantee of sales.  
A second cart can be added. There is a separate  
minimum guarantee for the second cart.

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## Cart Goods

Crackers \$1.50	Bottled Pepsi Products \$2.25
Peanuts (honey roast or salted) \$1.00	Bottled Water \$2.25
Oat And Honey Granola Bar \$1.75	Ocean Spray Juices \$3.25
Chips \$2.25	Gatorade \$2.75
Candy (Peanut M&M's, Snickers, Twix) \$1.75	Jumbo Cans Of Beer \$6.00
Trail Mix \$2.50	Premium Cans Of Beer \$5.00
Whole Fruit \$1.25	Domestic Cans Of Beer \$4.00
Power/Breakfast Bar \$2.50	Liquor Minis \$5.00-\$6.00
Deli Sandwich \$7.25	Bloody Mary \$6.50
	Wine Minis \$5.00
	Liquor+Juice/Soda \$6.50

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