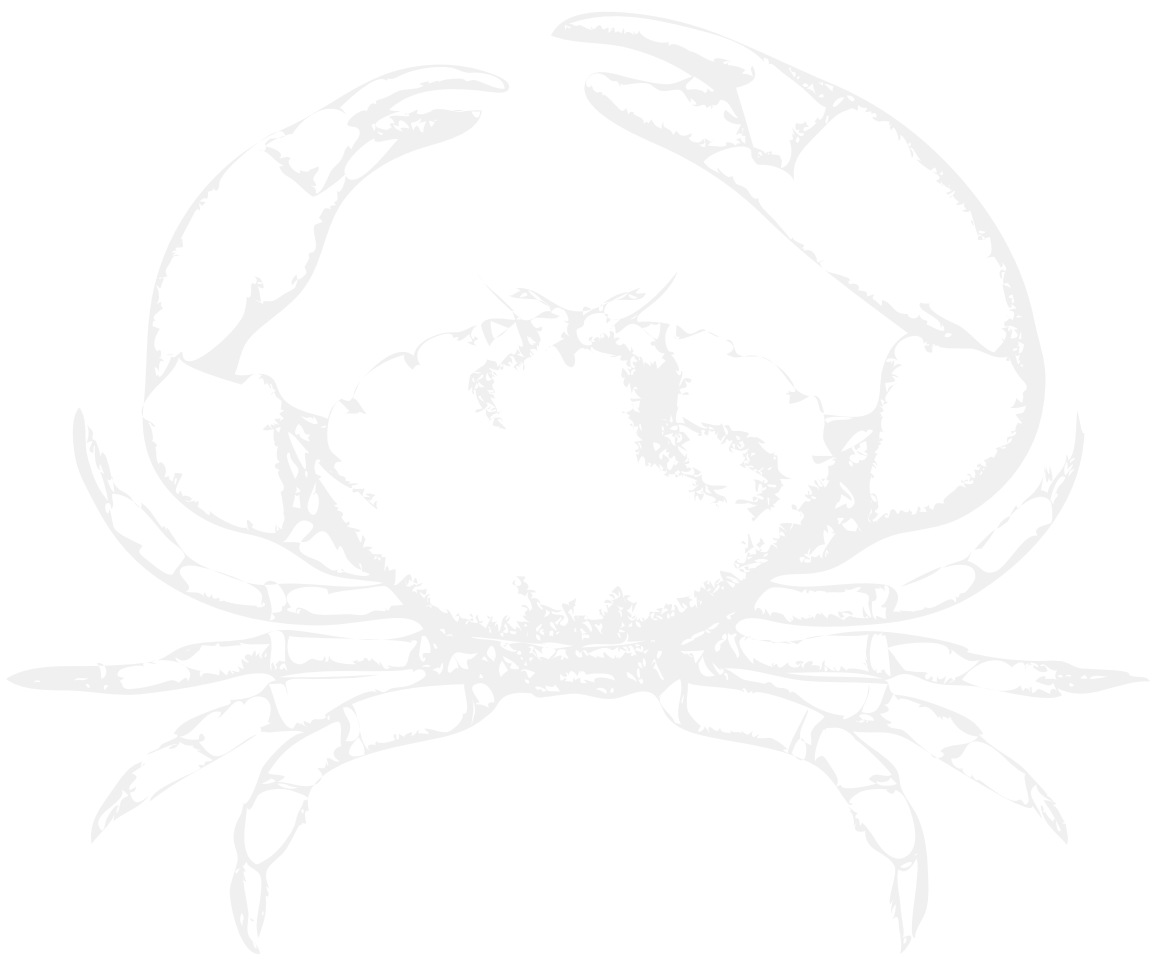


# PAPPAS PARKVILLE

## *Private Dining*

WHERE CELEBRATIONS BECOME TRADITION

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# The Experience

An elevated and seamless experience designed to make every gathering memorable...

## **AT A GLANCE**

Two beautifully appointed private dining rooms • Accommodations for 20 to 160 guests  
Fully seated, coursed dining experience • Dedicated service team throughout your event  
Private in-room bar available • Three-hour reserved experience

## **FLEXIBLE PRIVATE ROOMS**

Our two private dining rooms can be configured to suit a wide range of group sizes and event styles. Each room is thoughtfully arranged to match the needs, atmosphere, and flow of your event, from intimate gatherings to large celebrations.

## **CURATED DINING**

Private dining events feature a fully seated, coursed prix fixe dining experience. Every host works directly with our team to create a customized menu using curated selections. Each reservation is designed as a three-hour experience, allowing ample time for cocktails, dining, conversation, and celebration.

## **DEDICATED SERVICE**

A dedicated service team attends exclusively to your party, providing attentive, polished hospitality from beginning to end. From the moment your guests arrive until the final toast, we are committed to creating a smooth experience tailored entirely to you.

## **PRIVATE BAR**

A private bar located within the room allows guests to enjoy beverages without leaving the space, with multiple bar packages available to complement your event style.

## **HOST YOUR EVENT WITH US**

Whether you are planning a celebration, corporate gathering, rehearsal dinner, or special family occasion, our private dining spaces provided the perfect setting for meaningful moments. We invite you to host your next event with us and experience exceptional cuisine, attentive service, and hospitality designed with care.

# Create Your Menu

\$40.99 per person plus tax & gratuity. Garden salad, dinner rolls & soft beverages are included.

## ENTREES

Select up to four (4) standard entrees:

### PAPPAS CRAB CAKE

Our famous eight ounce colossal lump crab cake

### NEW YORK STRIP

Eight ounces of our finest 100% black angus beef

### ATLANTIC SALMON

Broiled and seasoned with herbs, lemon and butter

### ORANGE ROUGHY

Broiled in a delicate lemon butter sauce

### CHICKEN PARMIGIANA

Over linguini, topped with marinara & mozzarella

### CHICKEN MARSALA

Sauteed in a mushroom & basil marsala wine sauce

### CHICKEN FRANCAISE

Sautéed in a white wine, lemon butter sauce

## PREMIUM ENTREES

Select up to one (1) in place of one standard entree:

### DOUBLE CRAB CAKE +\$24

Two (2) eight ounce colossal lump crab cakes

### FILET MIGNON +\$10

Eight ounce melt in your mouth filet

### CRAB IMPERIAL +\$8

Our signature crab cake mix topped with imperial sauce & baked until golden

### STUFFED SHRIMP +\$6

(3) jumbo shrimp, butterflied and overstuffed with creamy crab imperial

### STUFFED SALMON +\$9

Broiled salmon overstuffed with crab imperial

*\*Premium upcharge will apply to all guests that order that entree.*

## ACCOMPANIMENTS *Select two (2) to be served with every entree:*

French Fries • Baked Potato • Mashed Potatoes • Roasted Potatoes • Scalloped Potatoes  
Green Beans (buttered, almondine or greek) • Broccoli • Medley • Coleslaw • Asparagus +\$2

## DESSERT *Select one (1):*

Fresh Fruit Platter • Assorte Finger Pastries • Housemade Rice Pudding • Assorted Sliced Fruit Pie

# The Starters

Appetizers are served buffet style, and are available in addition to the seated meal only.

*\*Pricing reflects a 30-guest serving per appetizer. Servings cannot be split or reduced.*

## **GRAZING BOARD 150**

A refined display of assorted domestic cheeses, crackers, vegetables, olives, sliced fruit, mustard & ranch to dip

## **SPANAKOPITA & TIROPITA 150**

Traditional Greek spinach & cheese pie and cheese & egg pie in crispy crust in mini-triangles for the perfect bite

## **MONDO MEATBALLS 100**

**Choose:** Italian or Swedish

Hearty bowl 'o meatballs!

## **PAPPAS WINGS 125**

**Choose:** BBQ, Old Bay, Buffalo, Naked

A mix of drums and flats

*\*One flavor per order*

## **SANTA FE EGG ROLLS 130**

Stuffed with chicken, beans, corn, and southwestern flavors, served with duck sauce for dipping

## **PAPPAS CRAB DIP 165**

Maryland recipe with cream cheese and Old Bay mixed with blue crab meat and cheddar cheese, served with baked pita

## **MINI CRAB BALLS**

2 oz. version of our famous crab cake

à la carte | **\$6 each**

## **MARYLAND CRAB SOUP 180**

A blend of vegetables, potatoes, and crabmeat in a zesty tomato broth

## **CRAB CAKE EGG ROLLS 195**

Fried eggrolls stuffed with crab cake and a touch of crab dip. Served with sweet Thai chili sauce for dipping.

## **BACON SCALLOPS 180**

Large plump bay scallops wrapped in bacon and baked until golden

# Behind the Bar

A full-service bar is provided for all private events. Parties of 35 or more guests receive a dedicated bartender. Guests may order all beverages, including soft drinks and alcohol, directly at the bar.

## **BAR SERVICE OPTIONS** *Please select one (1):*

### **CASH BAR**

Full bar available: Well & Premium Spirits • Domestic & Imported Beer • House Wine • Seltzers • Sangria  
Guests purchase beverages individually using cash or card.

### **TAB BAR**

The host selects a bar package • (See below)

All beverages are billed based on consumption and settled by the host at the conclusion of the event.

### **OPEN BAR**

The host selects a bar package • (See below)

A per-person rate is applied to all guests age 21 & over, regardless of consumption. No exceptions.

## **BAR PACKAGES** *Please select one (1):*

### **WELL**

- Cash/Tab Bar: \$10 per drink
- Open Bar: \$35 per guest

Includes well spirits with juice or soda mixer •

Domestic & Imported Beer • House Wine • Seltzers

Note: Sangria may be available at the host's discretion.

### **PREMIUM**

- Cash/Tab Bar: \$12 per drink
- Open Bar: \$45 per guest

Includes premium spirits with juice or soda mixer •

Domestic & Imported Beer • House Wine • Seltzers • Sangria

### **BEER & WINE**

- Tab Bar: Billed per drink
- Open Bar: \$26 per guest

Domestic & Imported Beer • House Wine

### **DOMESTIC BEER 4**

Natty Boh • Bud Light • Coors Light  
Miller Lite • Yuengling

### **IMPORTED & CRAFT BEER 6**

Corona • Heineken • Stella Artois  
Sam Adams Boston Lager

### **HOUSE WINE 8** *Pick four (4):*

Chardonnay • Pinot Grigio • Moscato  
Sauvignon Blanc • Cabernet • Merlot  
Pinot Noir • White Zinfandel

### **SELTZER 6**

Surfside Variety

### **SANGRIA 12**

Selection of red or white

*\*Ask to see our extensive spirit list for individual tier offerings.*

*\*Note: Mixed drinks consisting of 3 or more ingredients are subject to a \$2 cocktail upcharge.*

# Host With Us

Our team will guide you through every detail to create a seamless and memorable experience.

## GETTING STARTED

To begin planning your private event, we invite you to contact our team by phone, email, or online inquiry form. We will confirm availability, review your event details, and personally guide you through the booking process. Please allow up to 24 hours for a response.

## PRIVATE DINING OFFICE HOURS

Monday–Friday | 11 AM– 4 PM

## CONTACT OUR TEAM

Phone: 410 661 4357

Email: PappasParkvillePD@gmail.com

### Private Dining Manager

Macy Liller

### Private Dining Coordinator

Gina St. Ours



A/V Capabilities



WiFi Access



Elevator Access



Kids Menu Available

## ADDITIONAL INFORMATION

- Private dining reservations require a minimum of 72 hours advance notice.
- Please review our private dining contract detailing booking policies, procedures, and event expectations to ensure clarity for both you and your guests.
- A \$125 room rental fee is required to secure your reservation and officially reserve your event date.
- We are happy to accommodate dietary restrictions with advance notice.
- For those planning to use the room's AV capabilities, a quick pre-visit can help make sure your devices are fully compatible.

Pricing and menu offerings are subject to change without notice.