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# DAVID'S

RESTAURANT & BAR

# EVENTS GUIDE

# THE EXPERIENCE

Welcome to an eclectic menu of culinary creations.

Experience a luxurious, yet comfortable, atmosphere just off our lively hotel lobby and steps from the bustling gaming floor. Menu selections feature large portions, perfect for sharing, bursting with flavors from the New World, Pacific Rim, Mediterranean, and local Maryland delicacies. Guests can also enjoy hand-crafted cocktails, fine wine, and house-made desserts.

“This restaurant is a true expression of some of my favorite dishes from all over the world.” said David Cordish, Chairman, The Cordish Companies. “It is a special experience to walk through the restaurant and see beloved family photos while enjoying exotic aromas mixed with the familiar scents of Maryland.”



# BUFFET/BUYOUT

\$89 PER GUEST INCLUDES 1 APPETIZER, 1 SALAD, 2 ENTRÉES, 1 DESSERT.

## APPETIZERS

### SELECT ONE:

(additional available @ \$14 per person each unless noted)

#### Sizzling Red Shrimp

Calabrian chile butter, shallots, parsley

#### Pretzel Bites

warm beer cheese dip

#### Buffalo Wings

classic hot sauce, bleu cheese, celery +3pp

#### Shrimp Deviled Eggs

Old Bay, chive

#### Crispy Provolone Bites

pecorino, vodka sauce

#### Maryland Crab Cakes

Old Bay, classic tartar sauce +5pp

#### Truffle Parmesan Pull Apart Bread

rosemary honey

OPTIONAL PASSED HORS D'OEUVRES \$59 per dozen unless noted

## FROM THE OVEN

#### Merlot Braised Short Rib & Truffled Potato Spoon

#### Crispy Duck Ravioli

with Spicy Plum Sauce

#### Bacon Wrapped Barbecue Shrimp

#### Beef Barbacoa

on Crunchy Potato Bites

#### Petite Jumbo Lump Crab Cake

with Tomato-Herb Aioli +10/dz

#### Ratatouille Tarts

with Warm Goat Cheese

#### Tandoori Spiced Chili Lime Salmon Satay

with Cucumber Raita

#### Preserved Lemon & Golden Raisin Risotto Spoon

#### Rosemary Crusted Lamb Chop Lollipop

with Balsamic Glaze +18/dz

## CHILLED SELECTIONS

#### Roasted Local Beet Tartar

with Goat Cheese & Candied Pecans

#### Seared Beef Tenderloin

Carpaccio, Asiago Chip, Micro Arugula

#### Cured Gravlox Salmon Toast Point

with Chive Crème Fraiche & Salmon Roe

#### Wasabi-Pea Crusted Tuna Tataki

with Seaweed & Sweet Soy +10/dz

#### Classic Tomato Basil Bruschetta

with Balsamic Glaze

#### Grilled Jumbo Shrimp Cocktail

with Classic Cocktail Sauce

#### Watermelon-Feta Domino

sprinkled with Cracked Black Pepper

#### Prosciutto Wrapped Melon Skewer

OPTIONAL STATIONARY SPECIALTIES

#### Maryland Crab Dip

pretzel bites, old bay \$17pp

#### Spinach Artichoke Dip

grilled flatbreads, chips \$12pp

#### Seasonal Fruit Display \$10pp

#### Charcuterie/ Antipasto

Artisan Cheese, Imported Meats, Housemade Condiments, Pickled Vegetables, Fresh Mozzarella, Marinated Tomatoes, Imported Meats, Grilled Vegetables, Assorted Breads \$23pp

#### Mezze

Hummus, Baba Ghanoush, Muhammara, Olives, Feta, Crisp Vegetables, Warm Pita, small vessels, olives, spices, breads, crispy chickpeas \$20pp

# BUFFET/BUYOUT

\$89 PER GUEST INCLUDES 1 APPETIZER, 1 SALAD, 2 ENTRÉES, 1 DESSERT.

## SALADS

### SELECT ONE:

(additional available @ \$14 per person each unless noted)

#### David's Chopped Wedge

Iceberg Lettuce, Cherry Tomato, Hard Boiled Egg, Buttermilk Ranch, Candied Bacon

#### Basic Green

Baby Mixed Lettuces, Cucumber, Red Onion, White Balsamic Vinaigrette

#### Shrimp Green Goddess

Baby Gem Lettuces, Grilled Shrimp, Cherry Tomato, Goat Cheese, Chives, Radish, Brown Butter Croutons

#### Italian Hoagie Salad

Roasted Peppers, Cucumber, Sopressata, Crispy Chickpeas, Feta, Red Wine Black Pepper Vinaigrette

#### Classic Caesar

Crisp Romaine, Creamy Dressing, Garlic Croutons, Shaved Parmesan

## ENTRÉES

### SELECT TWO:

(additional available @ \$29 per person each unless noted)

#### Roasted Salmon

Honey Glazed Brussels Sprouts, Mustard Sauce

#### Seared Mahi Mahi

Braised Black Beans, Cilantro Rice, Pickled Cabbage, Avocado Crema

#### Chili-Garlic Grilled Chicken

Avocado, Sweet Corn Pilaf, Fresh Slaw

#### Shrimp & Lobster Rigatoni

Spinach, Burrata, Spicy Tomato Cream, Parmesan, Garlic Toast +7pp

#### Braised Short Rib

Cabernet reduction, Haricots Verts, Boursin Pommes Puree +9pp

#### BBQ Rubbed Pork Loin

Carolina BBQ Sauce, Potato Wedges, Slaw

OPTIONAL ADDITIONAL SIDES \$9 per person each

#### Roasted Potato Wedges

#### Simple Salad

#### Honey Glazed Brussels

#### Sprouts

#### Lemon-Garlic Broccoli

#### Twice-Baked Potatoes

#### Sweet Corn Pilaf

## DESSERTS

### SELECT ONE:

(additional available @ \$9 per person each unless noted)

#### Apple Cobbler

grand marnier, spiced whipped cream, pecan brittle

#### Triple Chocolate

Fudge Brownie chocolate fudge sauce, vanilla whip

#### Pastry Shop Bread Pudding

white chocolate, pecans, dulce de leche, vanilla bean anglaise

#### Coconut Cake Trifle

chiffon, lime, macadamia

#### Fresh Baked Cookies

chocolate chip, sugar, oatmeal raisin

#### Family Style

#### Curated Dessert Bites

pastry chef's flavorful creations

# PLATED

FOR GROUPS OF 15 TO 80. ENTRÉE PRICING BELOW INCLUDES YOUR SELECTION OF SALAD, ENTRÉE, DESSERT.

## SALADS

### SELECT ONE:

#### David's Chopped Wedge

Iceberg Lettuce, Cherry Tomato, Hard Boiled Egg, Buttermilk Ranch, candied Bacon

#### Basic Green

Baby Mixed Lettuces, Cucumber, Red Onion, White Balsamic Vinaigrette

#### Shrimp Green Goddess

Baby Gem Lettuces, Grilled Shrimp, Cherry Tomato, Goat Cheese, Chives, Radish, Brown Butter Croutons

#### Italian Hoagie Salad

Roasted Peppers, Cucumber, Sopressata, Crispy Chickpeas, Feta, Red Wine Black Pepper Vinaigrette

#### Classic Caesar

crisp romaine, creamy dressing, garlic croutons, shaved parmesan

*OPTIONAL APPETIZER COURSE \$14 each unless noted*

#### Sizzling Red Shrimp

Calabrian Chile Butter, Shallots, Parsley

#### Tuna Poké Tartare

Ponzu, Scallion, Avocado, Jalapeño, Crispy Wonton Chip +5pp

#### Shrimp Deviled Eggs

Old Bay, Chive

#### Maryland Crab Cake

Old Bay, Classic Tartar Sauce +5pp

#### Truffle Parmesan

#### Pull Apart Bread

Rosemary Honey

*OPTIONAL PASSED HORS D'OEUVRES \$59 per dozen unless noted*

## FROM THE OVEN

#### Merlot Braised Short Rib & Truffled Potato Spoon

**Crispy Duck Ravioli**  
with Spicy Plum Sauce

#### Bacon Wrapped Barbecue Shrimp

**Beef Barbacoa**  
on Crunchy Potato Bites

Petite Jumbo Lump Crab Cake with Tomato-Herb Aioli +10/dz

**Ratatouille Tarts**  
with Warm Goat Cheese

#### Tandoori Spiced Chili Lime

**Salmon Satay**  
with Cucumber Raita

#### Preserved Lemon & Golden Raisin Risotto Spoon

**Rosemary Crusted Lamb Chop Lollipop**  
with Balsamic Glaze +18/dz

## CHILLED SELECTIONS

**Roasted Local Beet Tartar**  
with Goat Cheese & Candied Pecans

**Seared Beef Tenderloin Carpaccio**  
Asiago Chip, Micro Arugula

**Cured Gravlax Salmon Toast Point**  
with Chive Crème Fraiche & Salmon Roe

**Wasabi-Pea Crusted Tuna Tataki**  
with Seaweed & Sweet Soy +10/dz

**Classic Tomato Basil Bruschetta**  
with Balsamic Glaze

**Grilled Jumbo Shrimp Cocktail**  
with Classic Cocktail Sauce

**Watermelon-Feta Domino**  
sprinkled with Cracked Black Pepper

**Prosciutto Wrapped Melon Skewer**

# PLATED

FOR GROUPS OF 15 TO 80. ENTRÉE PRICING BELOW INCLUDES YOUR SELECTION OF SALAD, ENTRÉE, DESSERT

## ENTRÉES

**SELECT ONE:** Selections must be made no later than 4 business days prior to arrival date. Selecting 2 options, higher price applies

**Pan Roasted Salmon | \$55**

Honey Glazed Brussels Sprouts, Mustard Sauce

**Seared Mahi Mahi | \$60**

Braised Black Beans, Cilantro Rice, Pickled Cabbage, Avocado Crema Chili-Garlic

**Grilled Chicken | \$59**

Avocado, Sweet Corn Pilaf, Fresh Slaw Shrimp & Lobster

**Rigatoni | \$58**

Spinach, Burrata, Spicy Tomato Cream, Parmesan, Garlic Toast

**Braised Short Rib | 68**

Cabernet reduction, Haricots Verts, Boursin Pommes Puree

**Grilled NY Strip | 68**

Bacon Butter, David's Steak Sauce, Broccolini, Cheddar Whipped Potatoes BBQ Rubbed Bone-in

**Pork Chop | 59**

Carolina BBQ Sauce, Potato Wedges, Slaw

**Maryland Crab Cakes | 66**

Asparagus, Pickled Cabbage Slaw, Mustard Remoulade

*OPTIONAL FAMILY STYLE SIDES \$9 pp each*

**Roasted Potato Wedges**

**Simple Salad**

**Honey Glazed Brussels**

**Sprouts**

**Lemon-Garlic Broccolini**

**Twice-Baked Potatoes**

**Sweet Corn Pilaf**

## DESSERTS

**SELECT ONE:**

**Hong Kong Dessert**

strawberries, bananas, griddled "brick" brioche, honey crème

**Apple Cobbler Tart**

grand marnier, spiced whipped cream, pecan brittle

**Triple Chocolate Fudge**

**Brownie**

chocolate fudge sauce, house vanilla ice cream

**Pastry Shop Bread Pudding**

white chocolate, pecans, dulce de leche, vanilla bean anglaise

**Coconut Cake**

chiffon, lime, macadamia

**Family Style Curated**

**Dessert Bites**

pastry chef's flavorful creations

**Family Style**

**Fresh Baked Cookies**

chocolate chip, sugar, oatmeal raisin

# BEVERAGE OPTIONS

## BAR PACKAGES

### SILVER

**\$30 per person - 2 hours**  
Additional hours - \$9/person  
Domestic Beers  
House Wines

### GOLD

**\$40 per person - 2 hours**  
Additional hours - \$12/  
person  
Domestic Beers  
Craft Beers  
Import Beers  
House Wines  
Call Cocktails

### PLATINUM

**\$50 per person - 2 hours**  
Additional hours - \$15/  
person  
Domestic Beers  
Craft Beers  
Import Beers  
House Wines  
Premium Spirits  
Signature Cocktails

**DRINK TICKETS \$11 Silver | \$13 Gold | \$15 Platinum | \$3 Non-Alcoholic**

*Can order additional drink tickets during event in increments of ten, unused drink tickets cannot be credited back.*

## HOSTED BAR

### THE CLASSICS

#### SIERRA MADRE | \$14

Patron Silver Tequila, Citronge,  
Pineapple, Peppermint, Fresh Lime

#### SERENITY PEACH TEA | \$14

Sagamore Rye, White Peach Syrup,  
Iced Tea

#### BLUSHING BEAUTY | \$15

Remy VSOP, Strawberries, Lemon

#### ILLICIT AFFAIR | \$13

Skrewball Peanut Butter Whiskey,  
Vanilla Vodka, Almond Milk, Coffee

#### BAD INTENTIONS | \$13

CÎROC White Grape Vodka, White  
Cranberry Juice, Lemon

### GIN COCKTAILS

#### THE GEISHA'S KNEES

**(drink for 2) | \$32**

Japanese Etsu Yuzu Gin, Infused  
With Fresh Local Honeycomb,  
Lemon, Honey Syrup (limited  
availability daily)

#### EL PADRINO | \$14

Mahon Gin, Q Tonic, Bolivar Bitters,  
Lavender, Rosemary

### G&T YOUR WAY | \$14 *Master your own mixology...*

#### GIN (choose one)

The Botanist (Scotland)  
Hendrick's (Scotland)  
Hendrick's Neptunia (Scotland)  
Tanqueray (England)  
Beefeater (England)  
Bombay Sapphire (England)  
Etsu Yuzu (Japan)  
Malfy Gin Rosa (Italy)  
Amrut Nilgiris (India)  
Mahon (Spain)  
Monkey 47 (Germany)  
Empress (Canada)  
Beefeater Strawberry (England)

#### TONIC (choose one)

Q Classic  
Q Elderflower  
Q Light Tonic  
Fever-Tree Lemon  
Fever-Tree Cucumber  
Fever-Tree Mediterranean

#### BITTERS (choose one)

Angostura  
Orange  
Bolivar  
Trinity  
Jamaica  
Cherry  
Lavender

#### GARNISH (choice of two)

Lemon Wheel  
Lime Wheel  
Rosemary  
Lavender  
Dried Grapefruit  
Candied Lemon  
Cucumber Slices  
Orange Wedge  
Mint Sprig  
All menus

\*Not available to buyout groups

# BEVERAGE OPTIONS

## **WHITE WINE**

### **CHARDONNAY**

J. Lohr Vineyards & Wines,  
Arroyo Seco (CA) | \$14 / 65  
Joel Gott, Unoaked (CA) | \$11 / 50  
La Crema, Monterey (CA) | \$12 / 55

### **MOSCATO**

Castello del Poggio,  
Moscato d'Asti (IT) | \$12 / 55  
Caposaldo, Provincia di  
Pavia (IT) | \$11 / 50

## **RED WINE**

### **CABERNET SAUVIGNON**

Louis M. Martini, Sonoma (CA) | \$14  
/ 65  
B. R. Cohn Winery,  
North Coast (CA) | \$15 / 70

### **MALBEC**

Alamos, Mendoza, (ARG) | \$11 / 50

### **MERLOT**

Goose Ridge G3,  
Columbia Valley (WA) | \$12 / 55  
St. Francis, Sonoma (CA) | \$14 / 65

### **PINOT GRIGIO**

Francis Ford Coppola Winery,  
Emerald Label (CA) | \$11 / 50  
RIESLING  
A to Z Wineworks (OR) | \$11 / 50  
ROSÉ  
Chateau de Berne, Mediterranee  
Romance (FR) | \$15 / 70

### **PINOT NOIR**

Kenwood Vineyards,  
Six Ridges (CA) | \$14 / 65

### **RED BLEND**

Josh Cellars, Legacy (CA) | \$12 / 55  
Intrinsic, Columbia Valley (WA) | \$14  
/ 65

### **SAUVIGNON BLANC**

Whitehaven Wines,  
Marlborough (NZ) | \$12 / 55  
Benziger, North Coast (CA) | \$11 / 50

### **WHITE BLEND**

Conundrum (CA) | \$12 / 55

## **BUBBLES**

### **CHAMPAGNE**

La Marca, Prosecco, Veneto (IT) | \$14  
/ 65  
Mumm Napa, Blanc de Blancs,  
Napa (CA) | \$16 / 75

## **CRAFT BOTTLED BEER**

**HEAVY SEAS LOOSE CANNON | \$8**

**MONUMENTAL IPA | \$8**

**FLYING DOG BLOODLINE IPA | \$8**

**BLUEPOINT TOASTED LAGER | \$8**

**EVO IPA | \$8**

**EVO HEFEWEIZEN | \$7**

## **DOMESTIC BOTTLED BEER**

**BUDWEISER | \$7**

**BUD LIGHT | \$7**

**MILLER LIGHT | \$7**

**COORS LIGHT | \$7**

**MICHELOB ULTRA | \$7**

**O'DOULS NON-ALCOHOLIC | \$7**

**SAMUEL ADAMS LAGER | \$7**

**STELLA ARTOIS | \$7**

**CORONA EXTRA | \$7**

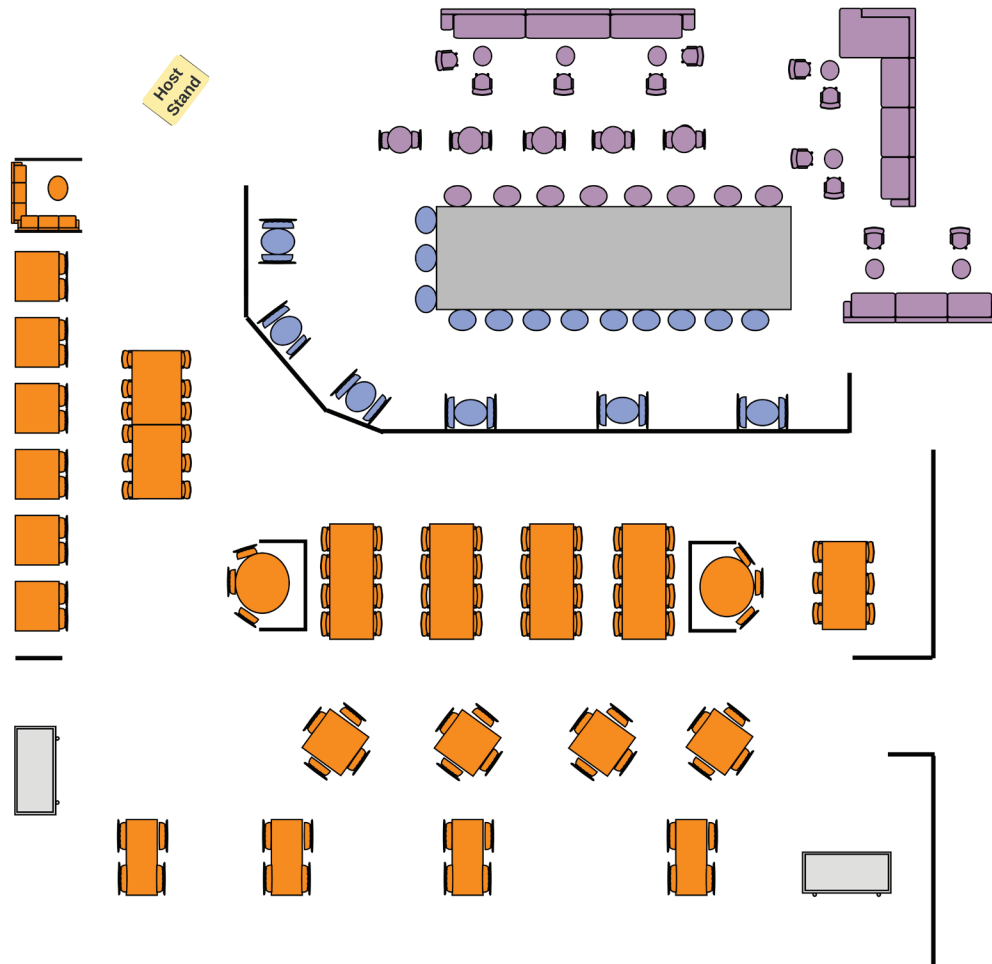
**HEINEKEN | \$7**

**GUINNESS (CAN) | \$8**

**BUD LIGHT SELTZER | \$7**



# RESTAURANT MAP



## CAPACITY

LOCATION	RECEPTION	SEATED (EXISTING)	SEATED (WITH DANCE FLOOR)
DINNING ROOM	170	120	100
FULL BAR	80	60*	-
FRONT BAR	55	40*	-
BACK BAR	30	20*	-
<b>FULL SPACE</b>	<b>240</b>	<b>160</b>	<b>120</b>



# CONTACT US

## OFFICE

443-577-2953

## WEBSITE

[maryland.livecasinohotel.com/dine-and-drink/davids](http://maryland.livecasinohotel.com/dine-and-drink/davids)

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