

THE BALLROOM AT **Schindel Rohrer**

Located in Downtown Hagerstown, The Ballroom at Schindel-Rohrer is a spectacular event venue in Western Maryland. Our venue is nestled in the historic Schindel-Rohrer building which used to serve as a full service hardware store. With over 4,000 square feet of open space, our reception site is able to accommodate up to 130 guests.



240-347-4932

www.theSRballroom.com

jayzspan.28south@gmail.com

2019 - 2020
rates & packages

MONDAY-THURSDAY \$800

FRIDAY \$1400

SATURDAY \$1800

SUNDAY \$1200

RATES INCLUDE:

Tables and Chairs (up to 130 people),
Set Up/ Tear Down, Trash Removal

ADD ONS:

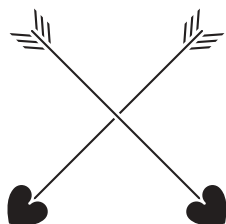
Water Goblets- \$0.50 each

Silverware- \$0.30 each

Dinner Plates- \$0.55 each

Bar Glasses- \$0.50 each

Linens- Pricing available upon request



28 SOUTH catering menu



E. Jay Zuspan, III has always enjoyed cooking and, over the years, gained a deep appreciation for fresh, locally sourced products. To foster his passion, Jay studied at Baltimore Culinary College and has worked in the restaurant industry for over 15 years. Recognizing the great potential for a restaurant offering contemporary American fare in downtown Hagerstown, Jay opened 28 South in the historic Schindel-Rohrer Building in September 2012 and serves as the executive chef.

Jay will work with each client to create a customized menu to fit their budget.
Enjoy delicious cuisine at affordable prices.

Catering Services

Hors d'Oeuvres, Buffet, Stations, Plated, Custom Menus, Bar Service, Servers,
Tastings

28 SOUTH

BANQUETS & EVENT MENU

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APPETIZERS

Cheese Display (serves 25)

Havarti, Muenster & Gouda cubes with cracker assortment. \$30

Vegetable Tray (serves 25)

Seasonal vegetables served with maple fig dip. \$30

Shrimp Rangoon Tartlets

Petite phyllo cups filled with seafood infused cream cheese, garnished with baby shrimp. .75¢ Each

Filet Crostini

Crostini topped with tender roast beef. Finished with rosemary & horseradish infused creme fraiche. \$1 Each

Finger Sandwiches

Petite sandwiches on rye, roast beef, turkey ham or chicken salad on mini croissant. \$2 Each

Crab Dip

Blue crab infused cream cheese based dip. Served with crostini & crackers. \$4 Per Person

Meatballs

Oven roasted and served with choice of marinara, teriyaki or (Swedish sauce add .25¢). .75¢

Antipasta Skewers

Artichoke heart, olive, sun-dried tomato and mozzarella & finished with balsamic reduction. \$2 Each

Mini Quiche

With bacon & onion. \$1.50 Each

Don't See What You Want?

This is just a basic list, if you have a theme or idea that you do not see on here ask. Our chefs can make just about any item to fit your needs. We can even do tastings for you.

SOUP, SALAD & DIETARY NEEDS

Caesar Salad

Romaine hearts tossed with Parmesan, croutons & house-made dressings. (Side Salad) \$5

House Salad

Harvest blend lettuce topped with cucumber, tomato, pepper & red onion. Choice of dressing: Ranch, Raspberry Vinaigrette, Italian, 1000 Island or Honey mustard. (Side Salad) \$4

Beef Barley Soup

Tender roast beef, vegetables & toasted barley in a rich beef stock. \$4Cup \$5Bowl

Chicken Noodle Soup

Oven roasted chicken thigh meat & mirepoix in chicken broth with noodles. \$3.5 Cup \$4.5 Bowl

Cream of Crab

Blue crab claw & veggies in a sherry cream reduction. \$5 Cup \$7 Bowl

Vegetarian Ratatouille Pasta

Eggplant, yellow squash, zucchini, red onion, mushrooms & penne noodles tossed in tomato sauce. \$12

Vegan Tofu Scramble

Firm tofu marinated in saffron infused Chardonnay sauteed with red onion, spinach, tomato strips and mushrooms. Served over rice.

Gluten Free Options

Most of our items we are able to make gluten free. We also have other options for any other allergy as well.

ENTREES

Chicken Champignon

Chicken dredged in seasoned flour then pan seared & finished with a Champagne, mushroom cream sauce.

Chicken Lucy

Panko encrusted chicken breast pan fried and finished with a fresh sage cream reduction.

Orange Chicken

Suggested to use chicken thighs but can be done with bone in breast. Seasoned and oven roasted in a sweet orange glaze.

Fried Chicken

You got it, breaded and fried golden brown.

Roast Pork Loin

Tender, slow cooked pork loin finished with your choice of shiitake veil reduction or a maple sage mustard glaze.

Honey Braised Salmon

Pan seared salmon filet braised in honey.

Smoked Beef Brisket

Smoked in house and served with a caramelized shallot demi glaze.

Maryland Crabcake's

Blue crab lump folded with our signature blend seasonings.

Baked Tilapia

Dredged and seared tilapia topped with an apricot sherry cream sauce.

28 Pasta

Chicken, prosciutto, shrimp & broccoli tossed in a rich roasted garlic cream sauce over linguine noodles.

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ACCOMPANIMENTS (STARCHES)

\$4 Ala Carte

Roasted Red Potatoes
Rosemary & garlic.

Russian Fingerling Potatoes
Roasted with garlic & rosemary.
Add \$1

Rice
Saffron rice or rice pilaf.

Blistered Corn & Red Pepper
Sweet corn sauteed with diced
roasted red pepper.

Barley Risotto
Barley in cream finished with
Parmesan cheese. Add \$1

Dirty Mashed Potatoes
Skin on. Whipped with garlic
infused milk & whole butter.

ACCOMPANIMENTS (VEGGIES)

\$4 Ala Carte

Sauteed Green Beans
Fresh green beans sauteed with
bruniose garlic & shallot.

Vegetable Mèlange
Yellow squash, zucchini, red onion
& carrot.

California Blend
Broccoli, cauliflower & baby carrots

Asparagus
(market pricing)

LUNCHEON

Sandwich Platter
Assortment of turkey, ham & roast
beef sandwiches. Served with house
made chips. \$7

Wraps
Chicken salad, tuna or veggie wraps.
Served with house-made chips. \$8

Lunch Sides
Pasta Salad, cole slaw, baked beans
or any side of the like. \$3

DINNER PACKAGES

Single Entree Option
Choice of any chicken, pork, tilapia
or pasta options (8oz) with two
accompaniments. \$16

The Pick Two
Choice of two Chicken, pork, tilapia
or pasta options (5oz) with two
accompaniments. \$21

The Third
Choose three chicken, pork, tilapia
or pasta options with two
accompaniments. \$27

THE LOFT

Beef & Seafood Options
Due to the fluctuation of the beef
and seafood markets we will be
pricing them for the date of your
event to ensure you are getting the
best bang for your buck. If you are
interested in options, we will let you
speak to Chef to come up with ideas
tailored to you.

DESSERT

Mini Cheesecakes
Assortment to include: chocolate
cappuccino, silk tuxedo, vanilla,
chocolate chip, lemon raspberry &
amaretto almond. \$1.5 Each

Fresh Baked Cookies
Assortment of chocolate chip, peanut
butter & sugar. .75¢ Each

Apple Pie Bar
Finished with caramel drizzle.
\$3 Each

Chocolate Cake
Chocolate butter cake with chocolate
ganache & chocolate mousse.
\$6 Each

Fresh Baked Pie's
From peach to berry or lemon
meringue we have you covered.
Pricing per pie.

EVENT SPACES

The Ballroom
Spacious, private and open floor
plan that can accommodate up to
120 people for all types of
occasions. Whether it is a rehearsal
dinner, baby shower or business
meeting.

The Mezzanine
This balcony overlooks the main
dining room and can accommodate
up to 25 comfortably. It is semi
private and accessible by the stairs in
the back of the dining room. (Plated
dinners only)