



## **The Hard Shell at Bellgrade**

Thank you for considering The Hard Shell at Bellgrade for your upcoming event. The Hard Shell at Bellgrade features a private dining space that can accommodate up to 55 guests for a seated or cocktail event or 40 for a buffet style event.. Following are the room specifications and minimum requirements:

**Sunday- Thursday** \$1250.00 food and beverage minimum

**Friday-Saturday** \$2500.00 food and beverage minimum

**Included:**

75in UHD TV for presentation display

Wireless internet

Volume controls

Lesser food and beverage minimums are available for events ending by 4pm

For larger events an entire restaurant buyout is available

A facility fee will not be required as long as the spending minimum is met. To secure a reservation, we require a signed contract and deposit determined by the specific date of your event. Basic service items are provided at no charge; however, additional rental fees may occur based on each event's specific needs.

The Hard Shell at Bellgrade offers a variety of menu options including hors d'oeuvre buffets and seated dinners, or we can customize a menu to suit your particular needs.. We also customize bar packages to suit the budget and preferences for your event. Prices listed in the package do not include beverages, administrative fee, tax or gratuity.

If you have any questions or to schedule an appointment to view the private dining room, please call or email [bellgrade@thehardshell.com](mailto:bellgrade@thehardshell.com). Thank you for considering The Hard Shell at Bellgrade and we look forward to seeing you soon!

Sincerely,

The Hard Shell

## **Hors d'oeuvres**

### **Platters**

#### **Priced per 25 people**

- Trio of Dips: Pimento Cheese, Hummus, Spinach and Artichoke Dip, Vegetables, Crostini \$75
- Lobster Dip with Flour Tortillas \$60
- Chesapeake Crab Dip with Herb Crostini \$50
- Spinach and Artichoke Dip with Herb Crostini \$45
- Portabella Mushrooms, Asparagus, Red Peppers, Mozzarella, Roasted Garlic, Crostini \$75
- Fresh Fruit and Domestic Cheese Display \$75
- Charcuterie & Artisanal Cheese Board with Traditional Accompaniments \$125
- Smoked Salmon with Traditional Accompaniments Half \$65 - Full \$120
- Seafood Display: Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Ceviche MKT

### **Pieces**

#### **priced per 25 pieces**

- Brie and Cranberry Tartlets \$50
- Wild Mushroom, Goat Cheese, Onion, Rosemary Bruschetta \$50
- Melon Wrapped with Prosciutto \$50
- Caprese Skewers with Balsamic and Basil \$50
- Jerk Chicken Satay with Roasted Peanut Sauce \$50
- VA Ham Biscuits with Honey Dijon Mustard \$55
- Mini Italian Sandwiches with Pesto \$65
- Scallops Wrapped in Bacon \$75
- Smoked Salmon on Crostini with Chive Cream Cheese \$60
- Beef Tenderloin Skewers with Horseradish Aioli \$75
- Ahi Tuna Skewers with Cucumber and Sesame \$65
- Jumbo Shrimp with Cocktail Sauce \$75
- Crab Claws with Drawn Butter & Cocktail \$75
- Miniature Crab Cakes with Sorrel Remoulade \$100
- Lamb Lollipops with Berry Compote \$250
- Selection of Raw Oysters with Choice of Sauces MKT

Option A  
\$26/person

**Mixed Green Salad**

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

Entrees

**Roasted Half Chicken**

whipped potatoes, crispy brussels sprouts, and herb jus

**Crab Pasta**

caserecce pasta, lemon gremolata sauce, parmesan

**Pan Seared Salmon**

whipped potatoes, fresh asparagus, honey garlic glaze

**Vegetarian entree available upon request**  
**Excludes administrative fee, sales tax and gratuity**

Option B  
\$32/person

**Mixed Green Salad**

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

Entrees

**Grilled Filet Mignon**

whipped potatoes, fresh asparagus, rosemary demi glace

**Pan Seared Crab Cakes**

roasted corn salad with smoked chipotle lime aioli, queso fresco

**Pan Seared Salmon**

whipped potatoes, fresh asparagus, honey garlic glaze

**Vegetarian entree available upon request**  
**Excludes administrative fee, sales tax and gratuity**

Option C  
\$36/person

Salad

**Mixed Green Salad**

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

or

**Caesar Salad**

romaine, shaved parmesan cheese, croutons

Entrees

**Grilled Filet Mignon**

whipped potatoes, fresh asparagus, rosemary demi glace

**Lobster Pasta**

wild mushrooms, cracked pepper, truffle cream, fettuccine

**Pan Seared Crab Cakes**

roasted corn salad with smoked chipotle lime aioli, queso fresco

**Vegetarian entree available upon request**  
**Excludes administrative fee, sales tax and gratuity**

Option D  
\$46/person

Salad

**Mixed Green Salad**

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

or

**Caesar Salad**

romaine, shaved parmesan cheese, croutons

Entrees

**Seared Rockfish**

mushroom risotto, asparagus, leek cream

**Grilled Filet Mignon**

whipped potatoes, fresh asparagus, rosemary demi glace

**Butter Poached Lobster Tails**

whipped potatoes, fresh asparagus, lemon herb butter

**Grilled Filet Mignon and Poached Lobster Tail**

whipped potatoes, fresh asparagus, lemon herb butter

**Vegetarian entree available upon request**  
**Excludes administrative fee, sales tax and gratuity**

## **Desserts**

**Carrot Cake \$7**

cream cheese icing

**Key Lime Pie \$5**

graham cracker crust

**New York Cheesecake \$7**

graham cracker crust

**Seasonal Bread Pudding \$5**

Chantilly cream

**Chocolate Truffle Torte \$6**

raspberry sauce

**pricing listed is for one dessert choice, please inquire for pricing on  
A la carte desserts or platters**

**Excludes administrative fee, sales tax and gratuity**

## **Bar Pricing**

### **Option A: House Wine & Spirits**

Standard Hard Shell drink prices

House Spirits: \$6 for standard pour cocktails.

\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc)

House Wines: \$6 per glass or \$28 per bottle

### **Option B: The Call**

An upgraded choice of wine & spirits priced between \$6.50-\$8.50 for standard pour cocktails

\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc.)

Wines by the glass offered at \$7-\$8.50, please ask for current selection of available wines.

Vodka: Absolut, Tito's, Stolichnaya

Gin: Tanqueray, Beefeater's

Rum: Bacardi Superior, Captain Morgan's Spiced, Malibu, Myer's, Mt. Gay

Tequila: Espolon Blanco, Corralejo Reposado

Bourbon/Whiskey: Maker's Mark, Jack Daniel's, Rittenhouse Rye, Jameson Irish,  
Crown Royal, Eagle Rare, Buffalo Trace (when available)

Scotch: Dewar's, Johnny Walker Red

### **Option C: The Connoisseur's Choice**

Topshelf choice of wine & spirits priced from \$8.50 and upwards for standard pour cocktails.

\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc.)

Wines by the glass include all of our glass pours currently available, please ask for a current selection.

Vodka: Grey Goose, Ketel One, Chopin

Gin: Hendrick's, Bombay Sapphire

Rum: : Bacardi Superior, Captain Morgan's Spiced, Malibu, Myer's, Mt. Gay

Premium rums available by request.

Tequila: Patron Silver, Espolon Anejo, Herradura

Bourbon/Whiskey: Woodford Reserve, Knob Creek, Basil Hayden, Blanton's

Scotch: Chivas Regal, Johnny Walker Black, \*Single Malt Scotches available by request.

### **Beer Pricing**

Draft Beers: \$6.00 - \$7.50, excluding season specialty beers when applicable.

Bottled Beer

Domestics: \$4.50

Imports: \$5.50-\$7.50

American Craft: \$5-\$7.50

.Please ask for current selection of bottled beers.

**\*All bar packages can be customized to suit your event.**

**Additionally, we also offer a house beer & wine option.**

**All packages are charged based on actual consumption.**



**Excludes administrative fee, sales tax and gratuity**

**excludes 5.3% sales tax and gratuity**