

## Spirits

We have a full selection of fine wines by the bottle and the glass, along with domestic and imported beers and Maryland micro-brews on tap. We also offer a variety of select premium cordials and liquors. Please ask about our various bar options for your event.



## **COHO GRILL**



## LUNCHEON

## ON THE GREENS

### **COHO GRILL**

11130 Willow Bottom Drive

Columbia, MD 21044

410-740-2096

**19th Hole** **11.75PP**

Lemon Garlic Chicken over Lemon Scented Rice  
Spicy Italian Sausage with Homemade Marinara,  
and Sautéed Peppers and Onions  
Vegetable Antipasta  
Seasonal Vegetable du Jour  
Caeser Salad with Garlic Croutons  
Fresh Seasonal Fruit  
Garlic Bread with Fresh Parmesan

**Eagle** **\$11.95PP**

Hickory Smoked Turkey  
Honey Baked Ham  
Tuna Salad Almondine  
Imported Swiss and Cheddar Cheeses  
Classic Caesar Salad with Garlic Croutons  
Chunky Red Bliss Potato Salad  
Fresh Seasonal Fruit  
Dijon Mustard and Assorted Condiments  
Various Breads and Rolls

**Birdie** **\$12.75PP**

Top Round of Beef with Horseradish Mayo  
Chicken Salad Deluxe with Red Grapes and Walnuts  
Pasta Primavera Salad  
Marinated Mozzarella with Tomatoes and Basil  
Eggs Dijonaise with Monterey Jack & Bacon  
Fresh Forest Greens with Raspberry Vinaigrette  
Fresh Seasonal Fruit  
French Bread and Butter

**Par** **\$14.25PP**

Coho's Fiesta Wraps Sandwich Board  
including turkey, chicken salad, tuna salad,  
vegetarian, ham and cheese, and roast beef  
Chicken Caesar Salad with homemade croutons  
Grilled Chilled Balsamic Vegetables  
Marinated Mozzarella Salad with Ripe Tomatoes, Red  
Onion and Fresh Basil  
Rainbow Pasta Salad with Summer Vegies  
Fresh Seasonal Fruit

**Bogey** **\$15.50 PP**

Coho Stuffed Chicken with fresh mozzarella, and  
basil topped with housemade marinara over  
penne pasta  
Top Round of Beef with au jus and fresh  
horseradish \* carver  
Fresh Seasonal Vegetable  
Creamy Potatoes Au gratin  
Fresh Mixed Green Salad and dressing  
Seasonal Fresh Fruit  
French Bread and Butter

**Double Bogey** **14.25PP**

Herb Roasted Chicken Marsala over Confetti  
Rice  
Basil-Lemon Salmon Display with Red Onions,  
Capers, and Dill Lime Sour Cream  
Parmesan Potato Wedges  
Seasonal Vegetable du Jour  
Mixed Green Salad with Fresh Vegetables and  
Assorted Dressings  
Fresh Seasonal Fruit  
French Baked Bread & Butter

**Triple Bogey** **15.95PP**

Atlantic Salmon Display with capers, red onion,  
chopped egg and cool lime dill sauce.  
Marinated London Broil with a Mushroom au jus  
\*carver  
Roasted Red Bliss Potatoes tossed with Rosemary  
and Thyme  
Seasonal Vegetable du Jour  
Classic Caesar Salad with Garlic Croutons  
Fresh Seasonal Fruit  
French Bread and Butter

***All prices are per person. In addition  
there is a \$50.00 non-refundable room  
fee for all events plus 5% sales tax and  
17% gratuity. 50% prepayment may  
be required. Hospitality table of iced  
tea and soft drinks are included with all  
menus. Coffee service with dessert  
selection-\$3.75 pp to \$5.50 pp. Coffee  
service with provided dessert-\$1.50  
pp.***