



# PERENNIAL

GROUP DINING



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Opened in July 2021, Perennial is a location built for the celebration of the seasons. Our culinary team has worked to create traditional American cuisine with local and seasonal ingredients from Atlas Farms. Located off of the Towson Circle next to shopping and sights galore, Perennial is the perfect place to relax and unwind with a glass of wine and some seasonal delicacies. Perennial is a wonderful location for both casual and formal events, weddings, showers, team building, family gatherings, and more! Come explore Chef's inspired menu and celebrate all of your most memorable moments with us.

*Perennial—adjective: lasting or existing for a long time; enduring or continually recurring.*





## PRIVATE DINING ROOM

Perennial's private dining room accommodates 36 seated guests for dinner events. Amenities include a flat screen television with computer capability with sound. There is also an enclosed patio area that you can add on for an additional cost.

## FOOD AND BEVERAGE MINIMUM

EXCLUSIVE OF TAX AND GRATUITY

SUNDAY - THURSDAY | \$1,500

FRIDAY & SATURDAY | \$3,000

WEEKEND BRUNCH (11-3PM) | \$2,000

SATURDAY AND SUNDAY



## PATIO/BAR LOUNGE

For semi-private events can accommodate up to 50 standing, the patio lounge offers a versatile option for happy hours and cocktail parties. It offers an enclosed outdoor bar and spacious seating which surround our perennial blooming Crepe Myrtle.

## FOOD AND BEVERAGE MINIMUM EXCLUSIVE OF TAX AND GRATUITY

MONDAY - WEDNESDAY | \$4,500  
THURSDAY - SUNDAY | \$7,500



## PATIO- HIGHTOPS

The patio is now the perfect cocktail and happy hour style option for all seasons. Holds up to 20 guests.

FOOD AND BEVERAGE MINIMUM  
EXCLUSIVE OF TAX AND GRATUITY

SUNDAY-THURSDAY | \$1,000++

FRIDAY-SATURDAY | \$1,500++



## PATIO

The patio is now the perfect cocktail and happy hour style option for all seasons.

One long table, not private.

## FOOD AND BEVERAGE MINIMUM

EXCLUSIVE OF TAX AND GRATUITY

### Non-Private Tables - UP TO 20 GUESTS

SUNDAY-THURSDAY | \$75++ PER PERSON

FRIDAY-SATURDAY (DINNER) | \$100++ PER

PERSON

SATURDAY-SUNDAY (BRUNCH) | \$55++ PER

PERSON



## PATIO - OLYMPIC RUN

The patio is now the perfect cocktail and happy hour style option for all seasons. The Olympic Run facing patio can accommodate up to 35 guests.

## FOOD AND BEVERAGE MINIMUM

EXCLUSIVE OF TAX AND GRATUITY

\$4,500++



## PATIO - YORK ROAD

The patio is now the perfect cocktail and happy hour style option for all seasons. The York Road facing patio is better suited to smaller groups and can accommodate up to 24 guests.

## FOOD AND BEVERAGE MINIMUM

EXCLUSIVE OF TAX AND GRATUITY

\$3,500++





## FIRE PIT LOUNGE

The Fire Pit lounge is the perfect cocktail and happy hour style option for the cooler seasons. It offers a warm fire pit and spacious seating.

Fire Pit lounge can be added to the private dining room for an additional \$ 1,000++

## FOOD AND BEVERAGE MINIMUM

EXCLUSIVE OF TAX AND GRATUITY

SUNDAY-THURSDAY | \$1,000++ PER PERSON

FRIDAY-SATURDAY | \$1,500++ PER PERSON

\*\$100 fuel charge for Fire Pit\*



DINNER PACKAGES

## CREPE MYRTLE

\$95 PP



## APPETIZERS

SERVED FAMILY STYLE

### TUNA CRUDO

*blood orange vinaigrette, basil aioli gardeniera, frisse*

### CAESAR SALAD

*gem lettuce, torn croutons, parmesan*

### BURRATA

*heirloom tomato, balsalmic, arugula basil pesto, pine nuts, grilled lavash*

## ENTRÉES

CHOICE OF ONE

### CRISPY SKIN BRONZINO

*Maryland seafood cacciatore*

### 12oz PORK CHOP

*char siu, blue crab fried rice*

### BOLOGNESE

*beef, pork, parmigiano, rigatoni*

## DESSERT

CHOCOLATE BAR

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability*

## WHITE ROSE

\$105 PP



## APPETIZERS

SERVED FAMILY STYLE

### TUNA CRUDO

*blood orange vinaigrette, basil aioli, gardeniera, frisse*

### POACHED SHRIMP COCKTAIL

*celeriac slaw, blood orange, fresh basil*

### BURRATA

*heirloom tomato, balsamic, arugula, basil pesto, pine nuts, grilled lavash*

## SALAD

### CAESAR SALAD

*gem lettuce, torn croutons, parmesan*

## ENTRÉES

CHOICE OF ONE

### CRISPY SKIN BRONZINO

*Maryland seafood cacciatore*

### BRICK OVEN ROASTED HALF CHICKEN

*whipped yukon gold potatoes, pan jus*

### JUMBO LUMP CRAB CAKE

*fries, root vegetable slaw, remoulade*

## DESSERT

CHOCOLATE BAR

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability*

# HYDRANGEA

\$125 PP



## APPETIZERS

SERVED FAMILY STYLE

### TUNA CRUDO

*blood orange vinaigrette, basil aioli gardeniera, frisse*

### POACHED SHRIMP COCKTAIL

*celeriac slaw, blood orange, fresh basil*

### BURRATA

*heirloom tomato, balsamic, arugula basil pesto, pine nuts, grilled lavash*

## SALAD

CHOICE OF ONE

### CAESAR SALAD

*gem lettuce, torn croutons, parmesan*

### ROASTED TOMATO BASIL SOUP

*shaved parmesan, brioche*

## ENTRÉES

CHOICE OF ONE

### 12oz PORK CHOP

*char siu, blue crab fried rice*

### CRISPY SKIN BRONZINO

*Maryland seafood cacciatore*

### JUMBO LUMP CRAB CAKE

*fries, root vegetable slaw, remoulade*

### 8oz FILET MIGNON (+\$10)

*whipped yukon potatoes, charred broccoli*

## DESSERT

CHOCOLATE BAR

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability*



BRUNCH PACKAGES

## ORCHID

\$55 PP



## APPETIZERS

SERVED FAMILY STYLE

### CAESAR SALAD

*gem lettuce, torn croutons, parmesan*

### FRUIT SALAD

### BAKED BRIE

*seasonal preserve, seasonal fruit, toasted baguette*

## ENTRÉES

SERVED FAMILY STYLE

### BRIOCHE FRENCH TOAST

*sweet cream, maple syrup*

### EGGS BENEDICT

*english muffin, canadian bacon, hollandaise*

### FRIED CHICKEN AND WAFFLES

*crispy chicken tenders, maple sweet heat*

### BRUNCH WRAP

*scrambled eggs, cheddar cheese, bacon, home fries, garlic aioli*

### HOME FRIES

### BACON AND SAUSAGE

*Menu and dietary substitutions are available upon request and may incur an additional charge. Selections subject to change based on seasonality and availability*

## ATLAS FARMS

Located in Carroll County, MD, The Atlas Farms provides the finest and freshest ingredients creating a true farm-to-table experience. We pride ourselves in serving local produce that comes from our fully sustainable and organic farm. Our everchanging crops truly embody the meaning of "Perennial".

## RESTAURANT POLICIES

### PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption
- Perennial is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

## CONTACT

To book your event or inquire for more information, please contact:

**Nicole Manning**  
**Nicole@AtlasRestaurantGroup.com**