



PERENNIAL

GROUP DINING



PERENNIAL



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 an 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

\$95 PP



APPETIZERS

SERVED FAMILY STYLE

TUNA NICOISE

citrus chile glaze, tomato, quail egg, kalamata olives, endive, sunchoke crisp

CAESAR SALAD

gem lettuce, torn croutons, parmesan

BURRATA

braised beets, kiwi, red watercress, frisee, pomegranate

ENTRÉES

CHOICE OF ONE

CRISPY SKIN BRONZINO

shrimp and squash fricassee, yuzu cream, fresno chile

12oz PORK CHOP

char siu, blue crab fried rice

BOLOGNESE

beef, pork, parmigiano, rigatoni

DESSERT

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

\$105 PP



APPETIZERS

SERVED FAMILY STYLE

TUNA NICOISE

citrus chile glaze, tomato, quail egg, kalamata olives, endive, sunchoke crisp

POACHED SHRIMP COCKTAIL

celeriac slaw, blood orange, fresh basil

BURRATA

braised beets, kiwi, red watercress, frisee, pomegranate

SALAD

CAESAR SALAD

gem lettuce, torn croutons, parmesan

ENTRÉES

CHOICE OF ONE

CRISPY SKIN BRONZINO

shrimp and squash fricasee, yuzu cream, fresno chile

BRICK OVEN ROASTED HALF CHICKEN

whipped yukon gold potatoes, pan jus

JUMBO LUMP CRAB CAKE

fries, root vegetable slaw, remoulade

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

DESSERT

HYDRANGEA

\$125 PP



APPETIZERS

SERVED FAMILY STYLE

TUNA NICOISE

citrus chile glaze, tomato, quail egg, kalamata olives, endive, sunchoke crisp

POACHED SHRIMP COCKTAIL

celeriac slaw, blood orange, fresh basil

BURRATA

braised beets, kiwi, red watercress, frisee, pomegranate

SALAD

CHOICE OF ONE

CAESAR SALAD

gem lettuce, torn croutons, parmesan

MARYLAND CACCIATORE SOUP

jumbo crab, grilled baguette, garlic & herb butter, parsley

ENTRÉES

CHOICE OF ONE

12oz PORK CHOP

char siu, blue crab fried rice

CRISPY SKIN BRONZINO

shrimp and squash fricassee, yuzu cream, fresno chile

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



\$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

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