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## PRICING\*

50-75 people, \$48.00 per person  
Over 75 people, \$44.00 per person  
In-Room Bartender Fee, \$50.00  
(all prices are subject to 20% gratuity  
and 6% State sales tax)

There will be an additional charge for  
every hour beyond your contract time.

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## SERVICE CONTRACT TIMES

12:00 P.M. - 4:00 P.M.

or

1:00 P.M. - 5:00 P.M.

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## DEPOSIT AND ROOM CHARGE

A \$500.00 non-refundable deposit is required  
to confirm your reservation, and will be used as  
a Room Charge. The final guarantee of the num-  
ber of guests must be given one week prior to  
the event. This number of guests will be used in  
determining your final billing.

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## OUTDOOR PATIO / CEREMONY CHARGE

Our outdoor Patio is available at an additional  
fee of \$750.00 depending upon the season  
and availability.

(INCLUDING SET-UP & BREAKDOWN)

Patio \$750.00

A.M. - P.M. Inside - \$250 - \$500

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\*EVENING WEDDINGS add \$10.00 per person  
plus appropriate room charge.

## HISTORY

The Candle Light Inn celebrates a long history in the  
Catonsville community. The original house, surround-  
ed by rolling farmland and known as the Five Oaks  
estate, was built in the mid 1800's. The house  
changed hands perhaps three times before the mid  
1920's when the Rogers' family began the pleasant  
tradition of offering afternoon tea and light fare in  
the parlors and on the gracious porch which once  
wrapped itself around the north and east sides of  
the house.

Ten or twelve little cottages were built  
behind the house to accommodate people traveling  
between Baltimore and Washington and the Five  
Oaks became the Candle Light Lodge. In the early  
1940's the house was purchased by Anna May Calk  
who served a beautiful spread of traditional  
Maryland food for over 20 years. Anna May retired  
in the early 1960's and sold the Lodge to Charles  
and Ginny Dukehart, who renamed the Inn and main-  
tained it for close to 15 years, until an electrical fire  
destroyed the porch and damaged the small adjoining  
dining room.

After the fire the Dukeharts sold the Inn  
and it remained vacant for nearly one year until a  
group of local investors rebuilt the damaged por-  
tions of the building. The present owners, the  
Lombardini family, purchased the Inn in 1979 and  
continue to provide the fine food and service that  
patrons have come to expect. With the renovations  
to the building in the late 1980's, and the addition of  
a covered outdoor dining patio, the Lombardini fami-  
ly has attempted to restore the tradition of coun-  
try elegance and charm that has long been associat-  
ed with dining at the Candle Light Inn.

**Candle Light Inn**  
**1835 Frederick Road**  
**Catonsville, MD 21228**

**410-788-6076**



Cocktail  
Party  
Buffet

## COCKTAIL PARTY BUFFET

(Includes all of the following  
hot and cold hors d'oeuvres)

### HOT CRAB DIP

a rich combination of lump crab meat  
and spicy cheeses, served with  
tortilla chips

### SWEDISH MEATBALLS

lightly seasoned and served in a  
delicious mushroom sauce

### MARINARA MEATBALLS

our homemade Italian tomato sauce  
makes this a traditional favorite

### QUICHE LORRAINE

bite size treats of bacon quiche

### TORTELLINI BOLOGNESE

a traditional pasta delight served with  
peppers and seasoned Italian sausage

### BEEF TERIYAKI

tender strips of beef sauteed in sesame  
oil with mushrooms and broccoli bits

### FRESH ROAST BEEF & HAM

sliced and served with fresh baked rolls  
and appropriate condiments

(In-Room Carver Fee: \$40.00)

## CHICKEN DRUMMIES

tender strips of chicken lightly battered  
and deep fried to a golden brown

## HONEY MUSTARD BOURBON CHICKEN

tender strips of chicken prepared in a  
honey mustard bourbon sauce

## CHICKEN JULIENNE

tender strips of chicken sauteed in a  
white wine and garlic sauce

## SEAFOOD SCAMPI

shrimp and scallops sauteed in a white  
wine garlic sauce

## FRESH ASSORTED FRUIT

a variety of chilled fresh seasonal fruits

## RAW VEGETABLE TRAY

fresh broccoli, green peppers,  
cauliflower, celery and carrot sticks

## SHRIMP SALAD

our lightly seasoned jumbo shrimp salad  
served in a puff pastry shell

## CHICKEN SALAD

generous chunks of fresh chicken served  
in a puff pastry shell

## INTERNATIONAL CHEESES

a variety of cheeses including Swiss,  
cheddar, provolone, mozzarella and Brie

## Coffee and Tea

## Traditional Champagne Toast Unlimited Open Bar\*

\*(including house brands of wine and liquor  
and choice of four domestic beers, during  
the duration of the reception)

Imported beers, frozen drinks, after dinner  
cordials and bottled wines are available at  
an additional charge.

**Premium Bar Available at  
\$4.50 additional per person**

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## ADDITIONAL OPTIONS

	<u>Per 50</u>	<u>Per 100</u>
Chilled Cocktail Shrimp	\$110.00	\$200.00
Lump Crab Balls	\$125.00	\$225.00
Scallops Wrapped in Bacon	\$90.00	\$160.00
Clams Casino	\$45.00	\$85.00
Stuffed Mushrooms	\$75.00	\$140.00
Jumbo Lump Crab & Cream Cheese Spread	\$70.00	\$110.00

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*The Management and Staff of  
the Candle Light Inn are  
dedicated to helping you plan  
your event from beginning to end.*