FELT

BAR & LOUNGE

blossom

COCKTAIL LOUNGE

RECEPTION MENU

FELT

BAR & LOUNGE

HOURS OF OPERATION
Monday - Thursday: 5PM - 2AM | Friday - Saturday: 5PM - 3AM | Sunday: 5PM - 2AM

PLEASE CONTACT
301.971.6080

MIXOLOGY TAKES CENTER STAGE

PRESENTED BY THE MOST IMAGINATIVE BARTENDERS

Bartenders are masters of their craft whether it is the beloved classic cocktail or of-the-moment drinks from an always changing seasonal selection. Integrating live music and DJ driven sounds, Felt's atmosphere is perfect for meetings, a night on the town, or catching the big game on any of the venue's oversized plasma TVs

blossom

COCKTAIL LOUNGE

HOURS OF OPERATION
Monday - Thursday: 1PM - 4AM | Friday - Saturday: 1PM - 6AM | Sunday: 1PM - 4AM

PLEASE CONTACT
301.971.6070

IMMERSE YOURSELF

IN AN EXQUISITE LANDSCAPE ADORNED WITH IMAGES OF LOCAL CHERRY BLOSSOMS

Relax and enjoy the sophisticated cocktails, freshly mixed drinks, micro and macro brews and creative shots perfect for getting your night started. Also serving as a gaming destination within MGM National Harbor, guests can escape the chaos of the casino floor while taking in the gorgeous and approachable atmosphere of Blossom Cocktail Lounge.

RECEPTION MENU

STATIONARY COLD HORS D'OEUVRES

Prepared on the full guest guarantee | 50 piece minimum per item

CAPRESE SKEWER WITH PESTO (V)

HUMMUS AND KALAMATA OLIVE CUCUMBER PIQUILLO PEPPER, HEIRLOOM TOMATO (VV)

STRAWBERRY CROSTINI WITH BASIL RICOTTA AGED BALSAMIC (V)

$7 PER PIECE

VEGETARIAN BRUSCHETTA, HEIRLOOM TOMATO AND VIDALIA ONION (V, VV)

SERRANO HAM SPANISH MANCHEGO SKEWER

TRIPLE CREAM BRIE AND FIG CHUTNEY ON NINE-GRAIN CROSTINI (V)

BLACK TRUFFLE DEVILED EGG, CRISPY PROSCIUTTO

$8 PER PIECE

SMOKED SALMON BLINI CRÈME FRAÎCHE SALMON CAVIAR DILL

SHRIMP COCKTAIL, COCKTAIL SAUCE

SHAVED BEEF TENDERLOIN MARBLE RYE CROUTON, ONION CHUTNEY, BLEU CHEESE

MAINE LOBSTER ROLL MINI BRIOCHE

$8 PER PIECE

MARYLAND CRAB SALAD, AVOCADO WITH COMPRESSED WATERMELON

AHI TUNA TARTAR ON WONTON CRISP WASABI AOLI AND TOBIKO

$9 PER PIECE

V = Vegetarian VV = Vegan

RECEPTION MENU

STATIONARY COLD HORS D'OEUVRES

Prepared on the full guest guarantee | 50 piece minimum per item

ASSORTED SUSHI

CUCUMBER AVOCADO

CALIFORNIA

SHRIMP TEMPURA

SPICY TUNA

SALMON AVOCADO

VEGETABLE

$9 PER PIECE

VEGETABLE CRUDITÉ

BABY CARROT, CUCUMBER, ZUCCHINI, YELLOW SQUASH, PEAR

TOMATOES, CAULIFLOWER, BROCCOLI, RANCH DRESSING, HUMMUS

$18 PER PIECE

ARTISAN CHEESE BOARD

SEASONAL SELECTIONS, CANDIED MIXED NUTS, LAVENDER HONEY,

SEASONAL FRUIT, ARTISAN BREAD, ASSORTED CRACKERS, LAVASH, GRISSINI

$22 PER PERSON | AMERICAN
$25 PER PERSON | INTERNATIONAL

CHARCUTERIE

Artisan Dried Meats and Accompaniments

SOPPRESSATA, PROSCIUTTO, COPPA BEEF BRESAOLA

ACCOMPANIMENTS:

CORNICHON, FINES HERBES, PICKLED VEGETABLES, MARINATED OLIVES, ASSORTED MUSTARDS,

ROASTED ALMONDS, ARTISAN BREAD, ASSORTED CRACKERS, FRESH AND DRIED FRUITS

$24 PER PERSON

RECEPTION MENU

STATIONARY HOT HORS D'OEUVRES

Prepared on the full guest guarantee | 50 piece minimum per item

TRUFFLE MUSHROOM QUICHE, GRUYERE, SPINACH

THAI MEATBALL, SWEET SOY GLAZE

MINI CORN DOG, MUSTARD AIOLI

MINI MIXED VEGETABLES SPRING ROLL

CUBANO, HAM, PORK, PICKLES, GRUYERE, MUSTARD, BRIOCHE

CHICKEN TIKKA SKEWER, TOMATO RAITA

$7 PER PIECE

CHICKEN KATSU SKEWER, BBQ, TOASTED SESAME

MAC & CHEESE POPPERS, SPICY KETCHUP

CHICKEN AND WAFFLE SKEWER, MAPLE DRIZZLE

SPICY POTATO, GREEN PEA SAMOSA, TAMARIND SAUCE

THAI BEEF SATAY, PEANUT SAUCE

MARYLAND CRAB CAKE, OLD BAY AIOLI

$8 PER PIECE

NONA'S MEATBALL, ITALIAN STYLE

PETITE LAMB CHOP, MINT SAUCE

$9 PER PIECE

RECEPTION MENU

STATIONARY HOT HORS D'OEUVRES

Prepared on the full guest guarantee | 50 piece minimum per item

SLIDERS

HARBOR BEEF CLASSIC
CARAMELIZED ONION, BACON, CHEDDAR, SPECIAL SAUCE

STATE SLIDER
MARYLAND CRAB CAKE, SLAW, TOMATO, REMOULADE

FRIED CHICKEN
BUTTER LETTUCE, HERB MAYO, PICKLE

ALOO TIKKI
CURRIED COLESLAW, PICKLED TURMERIC

BBQ PORK
AMERICAN CHEESE, SLAW

SELECTION OF ONE | $18 PER GUEST
SELECTION OF TWO | $24 PER GUEST

CHICKEN WINGS

CLASSIC BUFFALO | RANCH | BBQ | OLD BAY | GARLIC AIOLI

ACCOMPANIMENTS

CARROTS AND CELERY

SELECTION OF ONE | $14 PER GUEST
SELECTION OF TWO | $20 PER GUEST

PASTA

RIGATONI
ITALIAN SAUSAGE, RAPINI, SPICY ARRABIATA

GARGANELLE
CHICKEN, WHITE WINE, FRESH MOZZARELLA, SAN MARZANO TOMATO, BASIL

GNOCCHI
BROWN BUTTER, GRILLED VEGETABLES, CRISP SAGE, ROASTED ZUCCHINI

CHEESE TORTELLINI
BOLOGNESE

GEMELLI
SHRIMP, TOASTED BREAD CRUMBS, FONTINA CREAM SAUCE

SELECTION OF ONE | $20 PER GUEST
SELECTION OF TWO | $24 PER GUEST

RECEPTION MENU

BELLAGIO AT NATIONAL PATISSERIE HARBOR MINIATURE DELICACIES

Prepared on the full guest guarantee | Minimum order of 2 dozen of each choice

KEY LIME TART

ROYAL CHOCOLATE CAKE

FRESH RASPBERRY TARTLET

S'MORES TART

CHOCOLATE CUP TIRAMISÙ

TIRAMISU

LEMON MERINGUE TARTLET

BAILEYS CHOCOLATE ENTREMETS

NEW YORK CHEESECAKE

TRES LECHES CAKE

STRAWBERRY TART

RASPBERRY SACHER CAKE

$82 PER DOZEN

Hors d'oeuvres and sushi require a minimum order of 50 per item.
Receptions are designed for up to 2 hours of service.
All pricing is subject to a taxable 24% service charge and 6% state tax.
Stations will be prepared for the full guest guarantee.