



**T&M CATERING**

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## Hors d'Oeuvres

### Nacho Bar

Tortilla chips, sour cream, salsa, guacamole,  
warm cheddar cheese, jalapenos, soda & water

\$9.50 / PERSON

### Simple

Meatballs (Marinara or Swedish), cheese & crackers,  
hummus with pita bread, cookies, brownies,  
lemonade, iced tea & water

\$10.50

### Upscale

Charcuterie & cheese with crackers, hot crab au  
gratin with crostini, bruschetta, roasted vegetable platter  
with hummus, finger desserts, coffee,  
iced tea & water

\$13

### Sweet Tooth

Brownies, cookies, finger desserts, coffee,  
lemonade & water

\$9.50

### a la Carte

Meatball bar — Swedish, marinara, sweet & sour

\$9.50 / PERSON

Popcorn bar — Caramel, butter, & white cheddar with  
pepper, garlic & rosemary

\$2

Soft pretzel bites served with cheddar ale fondue  
& assorted mustards

\$2

Boneless wing bar — buffalo, bbq & asian, served with  
carrots, celery, ranch & blue cheese dressings

\$5

International cheese & charcuterie,  
served with fresh fruit

\$4.50

Chilled shrimp cocktail display

\$4

Shrimp or seafood & fresh citrus ceviche

\$5

Mediterranean bar — olives, hummus, pita,  
fresh mozzarella & feta cheeses, & roasted  
vegetable display

\$4

Roasted vegetable display or classic vegetable crudite  
with assorted dips

\$3

Bruschetta bar — tropical & traditional with crostini  
& tortillas

\$3

Dips — hot crab au gratin, hot or chilled spinach  
& parmesan, buffalo chicken, South of the Border, Hum-  
mus, Pita, & Chilled Spinach in Bread Bowl

\$5

Mac & cheese bar

\$6.50

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## Sides

### Chilled

Redskin potato salad

Pesto Pasta Salad

Macaroni salad

Fresh fruit salad

Corn, tomato & black bean salad

Southern or Asian style slaw

Orzo & roasted vegetables

Quinoa & roasted vegetables

Soba Noodle Salad in Sesame Ginger Dressing

Middle Eastern Carrot Salad in Garlicky Parsley Aioli

### Hot

5 bean baked beans

Herb & garlic roasted red potatoes

Roasted root vegetables—turnips, sweet potatoes, parsnips,  
& rutabaga in herbed garlic olive oil

5 cheese macaroni & cheese

Cauliflower macaroni & cheese

Buttermilk mashed potatoes

Cheddar horseradish mashed potatoes

Garlic & thyme roasted green beans

Fresh steamed vegetable medley

Balsamic roasted brussel sprouts

Maple miso glazed baby carrots

Sea salt dusted Yukon gold potato planks

Seasonal risottos

### Soup

Pumpkin bisque

Tomato bisque

Cream of mushroom

Minestrone

Caribbean jerk chicken

Italian wedding

Chili (traditional beef & bean, white bean  
& chicken, or vegan black bean)

Chicken corn chowder

\$3

Crab bisque\*

Maryland crab\*

\*\$4.50

### Green Salads

Garden salad with choice of dressings

Classic Caesar

Kale & sundried tomato Caesar

Traditional Greek

Green mango & Jicama salad with mango vinaigrette

Chopped salad

Corgonzola salad with seasonal fruit or berries, candied  
pecans, crumbled gorgonzola over baby greens in a vinaigrette

Bacon, sundried tomato & blue cheese

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## Breakfast

Continental — assorted breakfast pastries, donuts, & bagels with cream cheese, jam, & fresh fruit salad

\$7 / PERSON

Burrito bar — scrambled eggs, bacon, sausage, cheese, salsa, tortillas, & fresh fruit salad

\$11.50

Classic — scrambled eggs, sausage, bacon, breakfast potatoes, breakfast breads with butter & jelly, & fresh fruit salad

\$13

Frittatas — regular & egg white, breakfast breads with butter & jelly, & fresh fruit salad

\$10.50

Parfait bar — assorted yogurts, granola, nuts, hard boiled eggs, cottage cheese, fresh fruit salad, & breakfast breads

\$10

Lox-smoked salmon, bagels, capers, cream cheese, fresh fruit salad, & cold quinoa & yogurt porridge

\$11.50

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## Breakfast Add-ons

Belgian waffle bar

\$2.50 / PERSON

French toast casserole

\$2.50

Sausage or chipped beef gravy with biscuits

\$2.50

Shrimp & grits

\$3.50

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## Lunch & Dinner

Mac & cheese bar — choose two: 5 cheese mac, gorgonzola mac, cauliflower mac — accompanied by sundried tomatoes, green onions & bacon (add crab or shrimp for \$3) — includes artisanal rolls & 2 green salads

\$13 / PERSON

Sandwiches / wraps — turkey, ham, roast beef, chicken salad, bread assortment, condiments, lettuce, tomato & pickles — choice of green & specialty salad — sandwiched can be pre-made or make your own

\$11

Boxed lunches — assorted turkey, ham, roast beef & vegetarian sandwiches or wraps, with chips, brownie or cookie & fruit or caesar salad

\$10

Slider bar — choose three: traditional beef, buffalo chicken, pulled pork, brown rice & zucchini (substitute crab cakes for an additional \$3) — includes rolls, condiments, one green salad, coleslaw or potatoe salad

\$14

Gyro bar — chicken schwarma & lamb, pita, shredded lettuce, tomato, onion, sour cream, tzatziki, Greek salad & fresh steamed vegetables

\$15

Choose 1: chicken piccata, bacon & swiss roulade with tarragon panko, chicken parmesan, herb & hummus crusted chicken, or mediterranean chicken

Choose 1: rice pilaf or herb & garlic roasted red potatoes

Choose 1: roasted green beans or fresh steamed vegetable medley — includes one green salad, roll & bread assortment

\$15.50

Crab cakes, marinated, grilled & carved flank steak, rice pilaf or herb & garlic roasted red potatoes, fresh steamed vegetable medley, one green salad, roll & bread assortment

\$22

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\*All breakfast options include juice assortment & coffee

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## Lunch & Dinner add-ons

Coffee & hot tea	\$ .50 / PERSON
Brownies & cookies	\$2
Finger desserts — petite cream puffs, cannoli, assorted dessert bars, brownies, and petite cheesecakes	\$2.50
Cupcake, pie & cake assortment	\$3
Choice of soup — (see selections on page one)	

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*\*all lunch options include lemonade, iced tea & water*

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## From the Grill

Traditional cookout — hot dogs, hamburgers, veggie burgers, rolls, & condiments	\$12 / PERSON
Traditional pit cookout — pit beef, pit turkey, veggie burgers, rolls, & condiments	\$14.50
Fajita cookout — marinated grilled chicken, grilled vegetables, tortillas, carne asada & condiments	\$18.50
Southern BBQ-pulled pork or pulled BBQ chicken, BBQ spare ribs, rolls, & condiments	\$18
Texas BBQ — brisket, sausage, barbacoa — slow roasted shredded meat — white bread, onions, & pickles	\$18

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*\*choose 2 accompaniments*

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## Comfort Food

Cider brined roasted chicken, braised beef shortribs in a red wine & tomato reduction, with one side, one salad, & rolls, & cider	\$18 / PERSON
Traditional beef & bean chili, white chicken chili, corn bread, & one salad	\$9.50
Home style turkey dinner with all the trimmings	\$17
Shrimp & Grits, collard greens, & one salad	\$15
Southern style fried chicken, 5 cheese mac, potato planks & one salad	\$15

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## South of the Border

Taco bar — chipotle shredded chicken, carne asada, yellow rice, refried or spiced black beans & tortillas	\$14 / PERSON
Chicken, beef, or bean & cheese enchiladas	\$14
Pineapple chipotle pulled pork, mojo chicken, refried or spiced black beans & tortillas	\$17
Picadillo, white rice & tortillas	\$15

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*\*all come with shredded lettuce, shredded cheddar cheese, sour cream, homemade salsa & guacamole*

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## *Trip to Italy*

Chicken parmesan over spaghetti, garlic bread  
& one salad

\$13 / PERSON

Three cheese lasagna, creamy pesto lasagna, garlic  
bread, & one salad

\$12.50

Cheese ravioli or tortellini in rose cream sauce, meat-  
balls, garlic bread, & one salad

\$14

Pasta bar — two pastas, three sauces, meatballs,  
chicken, garlic bread, & one salad

\$15.50

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## *Caribbean*

Pernil — slow roasted Caribbean-spiced pork,  
white rice & red beans in guisado, boiled yucca  
& one salad

\$15

Chicken Sofrito — boneless skinless chicken breast  
in light Caribbean style tomato broth, rice with  
pigeon peas, boiled yucca, & one salad

\$14

Authentic Jamaican jerk chicken, coconut rice  
& peas, smashed batatas, green mango &  
jicama green salad

\$14

Pinchos — beef, chicken & shrimp kabobs with  
Caribbean seasoning, white rice & red beans in  
guisado, boiled yucca & one salad

\$16

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## *Asian Flare*

Chicken Pad Thai, white or brown rice,  
stir fried vegetables, & one salad

\$12.50

Vietnamese honey ginger chicken, white or  
brown rice, stir fried vegetables, & one salad

\$14

Korean beef or chicken BBQ, white or brown rice,  
kimchi & pickled vegetables, & one salad

\$15.50

Coconut curry shrimp, rice noodles, stir fried  
vegetables, & one salad

\$15.50

Chicken or steak & vegetable fried rice  
& one salad

\$14

Shrimp & vegetable fried rice & one salad

\$15