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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 / person

## Upscale

Charcuterie & cheese with crackers, hot crab au gratin with crostini, bruschetta, roasted vegetable platter with hummus, finger desserts, coffee, iced tea & water - $13 **/** person

## Sweet Tooth

Brownies, cookies, finger desserts, coffee, lemonade & water $9.50 /person

## a la Carte

Meatball bar — Swedish, marinara, sweet & sour –

$9.50 / person

Popcorn bar — Caramel, butter, & white cheddar with pepper, garlic & rosemary - $2.50 / person

Soft pretzel bites served with cheddar ale fondue & assorted mustards - $3.50 / person

Boneless Wing bar — Buffalo, BBQ & Asian, served with carrots, celery, ranch & blue cheese dressings - $6 / person

International Cheese & Charcuterie served with Grape Clusters and Crackers -$6 / person

Chilled shrimp cocktail display - $5.50 / person

Shrimp or seafood & fresh citrus ceviche - $5 / person

Mediterranean bar - olives, hummus, pita, fresh mozzarella & feta cheeses, & roasted vegetable display - $6 / person

Roasted vegetable display or classic vegetable crudité

with assorted dips - $4 / person

Bruschetta Bar — tropical & traditional with crostini

& tortillas - $4 / person

**Dips** — Hot crab au gratin, hot or chilled spinach & parmesan, buffalo chicken, South of the Border, Hummus, Pita, & Chilled Spinach in Bread Bowl (select 3) -

$6.50 /person

Mac & Cheese Bar $6.50 /person

# **Breakfast:**

**Continental** — assorted breakfast pastries, donuts & bagels with cream cheese, jam & fresh fruit salad – $8 / person

**Burrito Bar** - scrambled eggs, bacon, sausage, cheese, salsa, tortillas, & fresh fruit salad - $12 / person

**Classic** - scrambled eggs, sausage, bacon, breakfast potatoes, breakfast breads with butter & jelly, and fresh fruit salad - $15 / person

**Frittatas** - regular & egg white, breakfast breads with butter & jelly, & fresh fruit salad - $12 / person

**Parfait Bar** - assorted yogurts, granola, nuts, hard boiled eggs, cottage cheese, fresh fruit salad & breakfast breads with butter & jelly - $10 / person

Lox-smoked salmon, bagels, capers, cream cheese, fresh fruit salad, & cold quinoa & yogurt porridge $11.50 / person

# **Breakfast Add-ons:**

**Belgian Waffle Bar** - $4 / person

**French toast casserole -** $3.50 / person

**Sausage or chipped beef gravy with biscuits** - $4.00 / person\**All breakfast options include juice assortment & coffee\**

# **Lunch & Dinner:**

**Mac & Cheese Bar** - choose two: 5 cheese mac, gorgonzola mac, cauliflower mac - accompanied by sundried tomatoes, green onions & bacon – 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 - $13 Boxed / person

**Lunches** — assorted turkey, ham, roast beef & vegetarian sandwiches or wraps, with chips, brownie or cookie & fruit or caesar salad - $12 / person

**Slider bar** — choose three: traditional beef, buffalo chicken, Jerk Chicken, pulled pork, brown rice & zucchini (substitute crab cakes for an additional $5)— includes rolls, condiments, one green salad, coleslaw, or potato salad –

$16 / person

**Gyro bar** — chicken shawarma & lamb, pita, shredded lettuce, tomato, onion, sour cream, tzatziki, Greek salad & fresh steamed vegetables - $15

**Build Your Own Meal: Choose 1 from each section:**

- Chicken Piccata, Bacon & Swiss Roulade with Tarragon Panko, Chicken Parmesan, Herb & Hummus Crusted Chicken, or Mediterranean Chicken (Choose 1)

- Rice Pilaf, Herb & Garlic Roasted Red Potatoes or Balsamic Blistered Cauliflower (Choose 1)

- Roasted Green Beans or Fresh Steamed Vegetable Medley - includes one green salad, roll & bread assortment (Choose 1)

$16.50 / person

**Steak and Seafood Option:**

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 –

$31 / person

***Lunch & Dinner add-ons:***

**Brownies & cookies** - $3.50 / person

**Finger desserts** - petite cream puffs, cannoli’s, assorted dessert bars, brownies, and petite cheesecakes $4.50 / person

**Cupcake, pie, or cake assortment** - $4.50 / person

**Choice of soup** — (see selections and prices on page 4*)* *\*all lunch options include lemonade, iced tea & water\**

*\*Green salad options on page 4\**

***Menu continued - next page:***

# **From the Grill:**

**Traditional cookout** - hot dogs, hamburgers, veggie burgers, rolls, & condiments - $13 / person

**Traditional pit cookout** - pit beef, pit turkey, veggie burgers, rolls, & condiments - $16.50/ person

**Fajita cookout** - marinated grilled chicken, grilled vegetables, tortillas, carne asada & condiments –

$18.50 /person

**Southern BBQ** - pulled pork or pulled BBQ chicken, rolls, & condiments - $14 / person

**Texas BBQ** - brisket, sausage, and Chicken -white bread, onions, & pickles and assorted sauces - $22 / person

*\*Choose 2 accompaniments - Choices located on page 4\**

# **Comfort Food:**

Cider brined roasted chicken, braised beef short ribs in a red wine & tomato reduction, with one side, one salad, & rolls with butter- $22 / person

Traditional beef & bean chili, white chicken chili, corn bread, & one salad - $11 / person

Home style turkey dinner with all the trimmings - $20 / person

Shrimp & Grits, collard greens, & one salad - $16 / person

Southern style fried chicken, 5 cheese mac, potato planks & one salad - $16 / person

\*Sides and salad choices located on page 4\*

# **South of the Border:**

**Taco bar** — chipotle shredded chicken, carne asada, yellow rice, refried or spiced black beans & tortillas -$15 / person

Chicken, beef, or bean & cheese enchiladas - $15 / person

Pineapple chipotle pulled pork, mojo chicken, refried or spiced black beans & tortillas - $17 / person

\*all served with – shredded lettuce, shredded cheddar cheese, sour cream, homemade salsa, and guacamole\*

# **Trip to Italy:**

Chicken parmesan over spaghetti, garlic bread

& one salad - $15 / person

Shrimp Scampi or Fra Diavolo with Garlic Bread and Salad - $15.50 / person

Cheese ravioli or tortellini in rose cream sauce, meatballs, garlic bread, & one salad - $14 / person

**Pasta Bar** — two pastas, three sauces, meatballs, chicken, garlic bread, & one salad - $17.50 / person

\*Green salad options located on page 4\*

# **Asian Flare:**

Chicken Pad Thai, white or brown rice, stir fried vegetables, & one salad - $13.50 / person

Vietnamese honey ginger chicken, white or brown rice, stir fried vegetables, & one salad - $14 / person

Korean beef or chicken BBQ, white or brown rice, kimchi & pickled vegetables, & one salad - $15.50 / person

Coconut curry shrimp, rice noodles, stir fried vegetables, & one salad - $15.50 / person

Chicken or steak & vegetable fried rice

& one salad - $14 / person

Shrimp & vegetable fried rice & one salad - $15 / person

\*Green salad options located on page 4\*

***Menu continued - next page:***

***Soups, Salads and Sides:***

***Soups:***

Pumpkin bisque $4

Tomato bisque $4

Cream of mushroom $4

Minestrone $4

Spicy Chicken Lemongrass with Vegetables $4

Italian wedding $4

Chili (traditional beef & bean, white bean & $4

Chicken or vegan black bean)

Chicken Corn Chowder $4

Crab Bisque\* $6

Maryland Crab\* $5.50

***Green Salads:***

- Garden Salad with choice of dressings

- Classic Caesar or Baby Arugula Caesar

- Baby Kale with Pickled Onion, Montrachet Goat Cheese

crumbles, Pepitas, and Dried Cranberries in Cranberry vinaigrette

- Traditional Greek Salad

- Green Mango & Jicama salad with mango vinaigrette

- Chopped salad

- Gorgonzola or Montrachet Goat Cheese salad with seasonal

fruit or berries, candied pecans, crumbled Cheese over

baby greens in a vinaigrette

- Bacon, sundried tomato & blue cheese

- Baby Kale OR Arugula with Pepitas, Dried Cranberries,

pickled onion, and Goat Cheese in Balsamic Vinaigrette

-Tomato Peach Salad over Tender Greens with Ricotta

***Please note: Our menu prices are for delivery ONLY. If set up, staffing and clean-up is required, there will be an additional fee.***

***Sides:***

**Chilled:**

- Redskin potato salad or Cauliflower Potato Salad

- Pesto Pasta Salad

- Old School Macaroni salad

- Fresh fruit salad

- Corn, tomato & black bean salad

- Southern or Asian style slaw

- Mexican Street Corn Salad

- 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

- Oven Crisped Brussels in Garlic Fig Jam

- Balsamic Blistered Cauliflower with Garlic and

EVOO