



Weddings, Corporate & Special Events Menus and Options

Serving Southern Maryland since 1995.

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Breakfast Options

Continental Breakfast:

Pennies' Continental Breakfast - \$6.95 per person

Bagels & cream cheese, fresh-cut fruit, coffee, water, and juice

The Cedar Lane Breakfast Sampler - \$7.95 per person

Assorted pastries, muffins, scones, bagels & cream cheese, fresh-cut fruit, coffee, water, juice and assorted hot teas

Peggy's Breakfast Assortment- \$9.95 per person

Assorted pastries, muffins, cinnamon rolls, scones, bagels & cream cheese, fresh-cut fruit, low-fat yogurt with toppings, coffee, water, juice and assorted hot teas

Holly-Rock Breakfast - \$10.95 per person

Assorted pastries, muffins, breakfast casserole (with eggs, cheese, bacon, sausage and potatoes), scones, bagels & cream cheese, fresh-cut fruit, low-fat yogurt with toppings, coffee, water, juice and assorted hot teas

Continental Breakfast Platter #1: \$5.95 per person

Assorted Muffins/Danish/Cinnamon Rolls/Coffee Cakes/Scones/Granola Bars

Continental Breakfast Platter #2: \$7.95 per person

Assorted Muffins/Danish/Cinnamon Rolls/Coffee Cakes/Scones/Yogurt/Granola Bars
Fresh Fruit Tray

Fruit Platter

A variety of delicious fresh fruits including melons, pineapples, grapes, berries and other seasonal items. Selections vary by season.

18" Platter serves 30 to 40 **\$55.95**

16" Platter serves 20 to 25 **\$40.00**

Fruit Salad (serves 25) \$30.95

This fruit salad includes pineapple, mandarin oranges, grapes, cherries with a clear vanilla glaze.



Baked Goods Assortment (serves 25)

Assorted muffins | Danish | Cinnamon Rolls | Coffee Cakes | Scones with jam & butter

18" Platter serves 20 to 25 **\$65.95**

16" Platter serves 15 to 20 **\$50.00**

Hearty Breakfast:

Build Your Own Breakfast Burritos

\$11.95 per person (minimum 10 people per item)

Scrambled eggs, sausage, bacon, hash browns, peppers, mushrooms, shredded cheese, salsa, sour cream, and fresh flour tortillas. Fresh fruit, coffee, water, juice and assorted hot teas

Mattingly's Heavy Hitter Breakfast

\$12.95 per person (minimum 10 people per item)

Scrambled eggs, fried potatoes, bacon, sausage, ham, assorted breads, Fresh fruit, coffee, water, juice and assorted hot teas

Spinach, Ham & Swiss Quiche

(6/8 slices per quiche) \$15.95

A flaky pastry shell filled with savory eggs, spinach, ham & Swiss cheese



Crab Quiche

(6/8 slices per quiche) \$16.95

A flaky pastry shell filled with savory eggs, crab meat, & Pepper Jack cheese

Shrimp Quiche

(6/8 slices per quiche) \$16.95

A flaky pastry shell filled with savory eggs, shrimp, Cheddar & Monterey Jack cheese

Vegetable Quiche

(6/8 slices per quiche) \$15.95

A flaky pastry shell filled with savory eggs & fresh garden vegetables

Spinach, Bacon & Swiss Quiche

(6/8 slices per quiche) \$15.95

A flaky pastry shell filled with savory eggs, spinach, bacon & Swiss cheese



Hearty Breakfast Casserole

(Serves 10 to 15) \$35.95

Potato bites, sausage, egg & Cheddar cheese casserole topped with bacon.

French Toast Casserole

(Serves 10 to 15) \$35.95 - fluffy inside, golden brown topped w/cinnamon & sugar.

HOMESTYLE BREAKFAST

A traditional American breakfast featuring:

Scrambled eggs with Cheddar cheese

Applewood smoked bacon

Grilled sausage links

Country style gravy

Homestyle breakfast potatoes

Fresh assortment of fruit

Assortment of toast, muffins, biscuits with assorted jellies and butter

With beverage assortment

Coffee, Decaffeinated Coffee, hot tea

cream and sugar

Assortment of bottled juices

Price \$15.95 per person

(Plus, Tax, Labor and Any Rentals)

SOPHISTICATE

An elegant way to start your day:

Egg Frittata

Baked Omelet filled with garden vegetables, Swiss & Cheddar cheese

Grilled Virginia ham

Applewood smoked bacon

Fresh assortment of fruit

Display of muffins, bagels, croissants, and Danishes

with assorted jellies and butter

With beverage assortment

Coffee, decaffeinated coffee, hot tea

cream and sugar

Assortment of bottled juices

Price \$16.95 per person

(Plus, Tax, Labor and Any Rentals)

COUNTRY

A Southern Favorite:

Grilled breakfast steak with scrambled eggs

Fried potatoes

Assortment of fresh fruit

Warm buttermilk biscuits with country gravy

With beverage assortment

Coffee, decaffeinated coffee, hot tea
cream and sugar

Assortment of bottled juices

Price \$18.95 per person

(Plus, Tax, Labor and Any Rentals)

BRUNCH

The best of both meals!

Assortment of Quiche

Assortment of deviled eggs

Virginia baked ham, sausage links and bacon

Triple berry French toast with syrup

Fried potatoes

Assortment of breads (muffins, scones, bagels, biscuits and Danishes) with butter and jellies

Assortment of fresh fruit

Warm buttermilk biscuits with country gravy

With beverage assortment

Coffee, decaffeinated coffee, hot tea
cream and sugar

Assortment of bottled juices

Price \$21.95 per person

(Plus, Tax, Labor and Any Rentals)



Lunch Options

Sandwich, Soup and Salad

Sandwich and Soup Buffet

Pick 4 - Meat or Specialty Sandwiches (\$1.50 upgrade)

Pick 2 – Cheeses | **Pick 2** – Soups | **Pick 2** - Sides

Condiments: Tomatoes/Lettuce/Pickles/Onions/Mustard/Mayo

Dessert: Cookie & brownie Tray

Price \$14.95 per person

Sandwich and Salad Buffet

Pick 4 - Meat or Specialty Sandwiches (\$1.50 upgrade)

Pick 2 – Cheeses | **Pick 2** – Soups | **Pick 2** - Sides

Condiments: Tomatoes/Lettuce/Pickles/Onions/Mustard/Mayo

Dessert: Cookie & brownie Tray

Price \$15.95 per person

Sandwich, Soup and Salad Buffet

Pick 4 - Meat or Specialty Sandwiches (\$1.50 upgrade)

Pick 2 – Cheeses | **Pick 2** – Soups | **Pick 2** – Sides | **Pick 2** - Salads

Condiments: Tomatoes/Lettuce/Pickles/Onions/Mustard/Mayo

Dessert: Cookie & brownie Tray

Price \$16.95 per person

Meat Choices:

Ham/Roast Beef/Pastrami/Oven-baked Turkey/Smoked Turkey/Grilled Chicken/Corned Beef/Tuna, Egg or Chicken Salad

Cheese Choices:

Swiss | American | Provolone | Cheddar | Pepper Jack

Cold Sandwiches:

Specialty Sandwiches (\$1.50 Upgrade)

Cuban – Roast pork, glazed ham, and salami on a Ciabatta roll with Swiss cheese and thinly sliced dill pickles and a spread of mustard.

Italian Cold Cut – Spicy ham, salami, mortadella, and provolone cheese on a sub roll with lettuce, tomato, and red onions. Oil, vinegar, and Italian spices on the side.

Turkey Wrap – Oven Roasted turkey with Cheddar, lettuce, tomato, red onion and cucumber relish.



Ciabatta with Tomato & Mozzarella, Basil & Olive Oil – Fresh Mozzarella on a Ciabatta roll with fresh basil leaves, basil mayo and a drizzle of balsamic glaze.

Mediterranean Wrap – Smoked turkey breast, red pepper hummus, cucumbers, tomatoes, lettuce, red onion, olives, Feta and garlic mayo.

Chicken Caesar Wrap – Grilled chicken, romaine, red onion, tomatoes, Parmesan cheese and Caesar dressing.

Buffalo Chicken Wrap – Chicken in buffalo sauce, lettuce, shredded carrots and Monterey Jack cheese.

California Club Wrap – Smoked turkey breast, bacon, lettuce, tomatoes, avocado and sweet onion dressing.

Hot Sandwiches:

Specialty Sandwiches (\$1.50 Upgrade)

Crispy Tex-Mex Chicken Wrap - flour tortilla wrapped chicken tender w/corn, tomatoes, black beans & cheese with a Tex-Mex Ranch sauce.



BBQ Pork – (*minimum of 10*) Slow roasted pork butt with lots of spices and a sweet BBQ sauce on a Brioche bun.

Meatball Sub – 1 oz Meatballs with marinara sauce topped with grilled onions, peppers & Mozzarella.

Ciabatta Chicken Cordon Bleu – Oven baked Chicken Cordon Bleu sliced on a Ciabatta roll with basil mayo and sliced tomatoes.

Gyro – Lamb meat, with pita bread, romaine lettuce, slice tomatoes & red onions, crumbled feta cheese and Tzatziki Sauce.

Chicken Parmesan – Grilled chicken marinated in Italian Seasoning, w/marinara sauce and mixture of Mozzarella and Parmesan Cheeses.

French Dip Sandwich – Thinly sliced roast beef soaked in rich Au Jus and served hot on a sub roll with Sliced Swiss and Provolone cheeses plus extra au jus for dunking.



Soups Choices:

Vegetable Beef | Potato | Chili | Cream of Broccoli | Navy Bean | Vegetable Crab | Cream of Crab | Vegetarian Chili | New England Clam Chowder | Oyster Stew | Loaded Baked Potato | Chicken Noodle | Italian Wedding | Chicken Enchilada Baja | Tomato

Salad and Side Choices:

Potato | German Potato | Cole Slaw | Pasta Salad | Macaroni | Caesar | Fruit | Summer Corn | Creamy Italian Cucumber | Chips | Tomato and Mozzarella Basil | Garden Salad | Caprese Pasta Salad (bright, tangy salad served w/a balsamic glaze & fresh basil)

Salad and Side Choices

(\$1.25 Upgrade):

Shrimp | Seafood Salad

Hot Lunch Entrees

Taco Bar \$12.95 per person

Soft & hard shells tortillas served w/Seasoned Taco Meat/Refried Beans/Spanish Rice/Tortilla Chips

Toppings: Shredded Cheese/Lettuce/Diced Tomatoes/Diced Onions/Olives/Sour Cream/Salsa/Guacamole



Fajita Bar \$13.95 per person

Strips of Beef or Chicken cooked w/Green Peppers & Onions, served w/fresh flour tortillas, and w/Spanish Rice/Refried Beans/Tortilla Chips

Toppings: Shredded Cheese/Lettuce/Diced Tomatoes/Diced Onions/Olives/Sour Cream/Salsa/Guacamole

(Add Shrimp to the Fajita Bar with a \$2.00 upgrade!)

Pasta Bar - \$11.95 per person

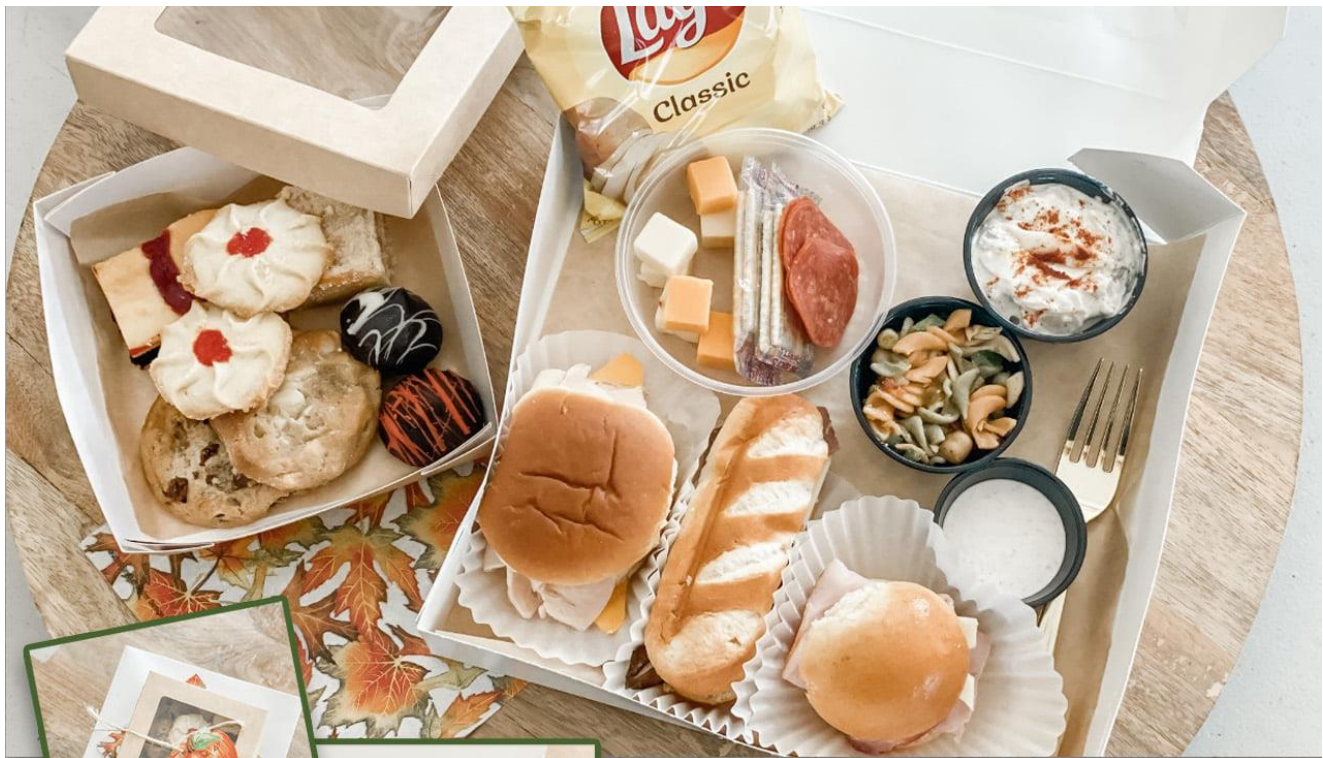
Penne and Fettuccini pasta with marinara, meat sauce and alfredo sauces. Served with parmesan cheese, marinated Italian Green Beans, Garden Salad and Garlic Bread (Add ons - Grilled chicken \$1.50, ground beef \$1.00, Meatballs \$ 1.75 or Shrimp \$1.95)



Baked Potato Bar - \$9.95 per person

Large Idaho spuds baked and served with an assortment of topping (sour cream, shredded cheese, bacon, green onions, butter, broccoli cheese sauce and chives). Includes a garden salad and assorted breads.

For more Hot Lunch Items please see “The Main Event Menu List for a full listing”



MENU

- Chocolate Chip Cookie
- Macadamia Nut Cookie
- Lemon Bar
- Raspberry Cheesecake Bar
- Almond Tartlets
- Chocolate Covered Pumpkin and Chocolate Covered Cheesecake Drops
- Turkey and Cheddar Slider
- Roast Beef and Provolone Slider with Horseradish Sauce on the Side
- Ham and Swiss Sliders
- Potato Salad
- Pasta Salad
- Cheese and Cracker Box
- Chips

Check Out Personalized Touch Catering Boxes

These are perfect for social distance events. There are lots of combinations to the boxes so call today and we will send you the list. You can add a personal message to the boxes. We have 5X5 Fruit, Cheeses and Veggies, 5X5 Dip Box and 5X5 Dessert Box. 10X10 and 8X8 Box with whole meals. These boxes could be used for Christmas Parties, Baby and Bridal Showers, or other events. We decorate them for the event so they are custom-made for your event. So call us today (301) 373-3253 or email us at pspark428@aol.com. This is a great option since most will not be haven't a Holiday Party but you want to tell your employees you care!



Check us out on Facebook or our Website www.pt-catering.com



Lunch Boxes

(These are for the Host who will be picking a generic box for all their guests)

Note: If this list is used for guests to pick their own meals due to the number of choices there will be a \$5 upcharge per person

8 X 8 The Original Box

2 Slider Sandwiches

(Pick Two) Turkey & Cheddar/Ham &

Swiss/Roast Beef & Pepper

Provolone/Buffalo Chicken & Cheddar/Tuna

Salad/Chicken Salad Original/Curry Chicken

Salad/Egg Salad

1 - 4 Oz – Salads

(Pick One) Potato Salad/Cole

Slaw/Macaroni Salad/Pasta Salad/Tomato &

Basil & Mozzarella Salad

1 fixing cup (lettuce, tomatoes, mayo and mustard)

1 - 4 oz Cookie

(Pick One) Reese Peanut Butter/Triple

Chocolate/Macadamia Nut/Smores

1 Bag of Chips

\$14.95 (Minimum of 5)

10 X 10 The Deluxe Box

3 Slider Sandwiches

(Pick Three) Turkey & Cheddar/Ham &

Swiss/Roast Beef & Pepper

Provolone/Buffalo Chicken & Cheddar/Tuna

Salad/Chicken Salad Original/Curry Chicken

Salad/Egg Salad

2 - 4 Oz – Salads

(Pick Two) Potato Salad/Cole

Slaw/Macaroni Salad/Pasta Salad/Tomato &

Basil & Mozzarella Salad

1 fixing cup (lettuce, tomatoes, mayo and mustard)

1 - 4 oz Cookie or Bar

(Pick One) Cookie: Reese Peanut

Butter/Triple Chocolate/Macadamia

Nut/Smores **OR** Bar: Lemon

Bar/Brownie/Toffee Crunch

Blondie/Coconut Dream/Cookies & Cream

or Raspberry Cheesecake Bar

1 Bag of Chips

1 Snack **(Pick One)** Fruit Cup/Veggie

Cup/Cheese/Meat & Crackers

\$19.95 (Minimum of 5)

5 X 5 Snack Box

Grapes/Strawberries/Carrots/Broccoli/Cauli

flower/Tomato/Cucumber/Celery with

Ranch Dip

Cheddar/Pepper Jack/Swiss/Pepperoni &

Summer Sausage/Crackers

\$10.95 (minimum of 5)

5 X 5 Snack Box

Cookies

(Pick Two) Chocolate Chip/Triple

Chocolate Chip/Oatmeal/Peanut Butter or

Macadamia Nut

Bar Dessert

(Pick Two) Lemon Bar/Brownie/Toffee

Crunch Blondie/Coconut Dream/Cookies &

Cream or Raspberry Cheesecake Bar)

/Almond Tartlets/Cheesecake Drops: Dark

Chocolate, Raspberry, Original

\$12.95 (Minimum of 5)

5 X 5 Dip Box

Crackers and Breads/Dips

(Pick Two) Crab Dip/Shrimp Dip/Pimento & Cheese/Hummus/ Spinach Dip & Oil & Herbs

\$11.95 (Minimum of 5)

crackers ford 5X5

Stuffed Ham - \$2.00 upgrade

Shrimp Salad - \$1.00 upgrade

Seafood Salad - \$1.75 upgrade

Caesar Wrap - \$1.00 upgrade

Buffalo Wrap - \$1.00 upgrade

Seasonal and Upgrade Choices:

Turkey w/cream cheese and cranberry mayo
Pumpkin Spice dip w/graham crackers for the
dessert 5X5

Campfire smore dip w/marshmallows &
graham crackers for the dessert 5X5

Salted caramel dip w/graham crackers for
dessert 5X5

Egg Nog dip w/ginger snaps or graham

Add – On a Soup and Crackers

Vegetable Crab

Loaded Potato Soup

Vegetable Beef

Basil Tomato Soup

Clam Chowder

\$4.95 (Minimum of 5 per selection)

All boxes come decorated and with
condiments, utensils, and napkins

Boxes can contain a personalized message and are perfect for Holiday Parties, Baby & Bridal Showers or any event where social distancing is the theme of the day.

We can also make boxes match your Theme!

Lunch Boxes

(These are perfect for guests or coworkers who want to choose their own boxes)

5 X 5 Snack Box

Grapes/
Strawberries/Carrots/Broccoli/Cauliflower/Tomato/Cucumber/Celery with Ranch Dip
Cheddar/Pepper Jack/Swiss/Pepperoni & Summer Sausage/Crackers
\$10.95 (minimum of 5)

5 X 5 Snack Box

Cookies
(Pick Two) Chocolate Chip/Triple Chocolate Chip/Oatmeal/Peanut Butter or Macadamia Nut
Bar Dessert
(Pick Two) Lemon Bar/Brownie/Toffee Crunch Blondie/Coconut Dream/Cookies & Cream or Raspberry Cheesecake Bar / Almond Tartlets / Cheesecake Drops: Dark Chocolate, Raspberry, Original
\$12.95 (Minimum of 5)

8 X 8 The Original Box

2 Slider Sandwiches
(Pick Two) Turkey & Cheddar/Ham & Swiss/Roast Beef & Pepper Provolone
1 4 Oz – Salads
(Pick One) Potato Salad/Macaroni Salad/Pasta Salad
1 - 4 oz Cookie
(Pick One) Reese Peanut Butter/Triple Chocolate/Macadamia Nut
1 Bag of Chips
\$14.95 (Minimum of 5)

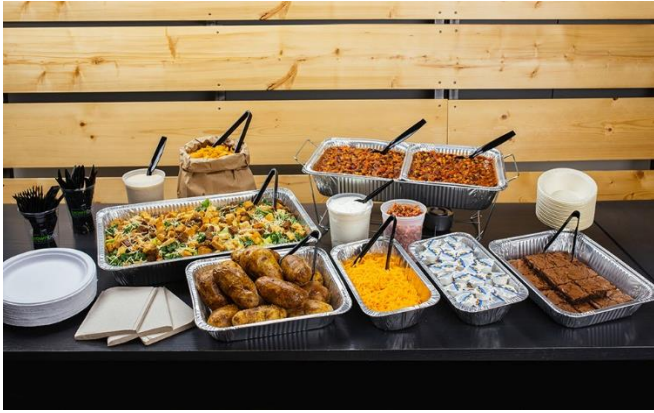
10 X 10 The Deluxe Box

3 Slider Sandwiches
(Pick Three) Turkey & Cheddar/Ham & Swiss/Roast Beef & Pepper Provolone/Buffalo Chicken & Cheddar/Tuna Salad
2 - 4 Oz – Salads
(Pick Two) Potato Salad/Macaroni Salad/Pasta Salad
1 - 4 oz Cookie or Bar
(Pick One) Cookie: Reese Peanut Butter/Triple Chocolate/Macadamia Nut **OR** Bar: Lemon Bar or Raspberry Cheesecake Bar
1 Bag of Chips
1 Snack (Pick One) Fruit Cup/Veggie Cup/Cheese/Meat & Crackers
\$19.95 (Minimum of 5)

Add – On a Soup and Crackers
Chicken Noodle
Loaded Potato Soup
\$4.95 (Minimum of 5 per selection)

Boxes may contain a personalized message and are perfect for Holiday Parties, Baby & Bridal Showers or any event where social distancing is the theme of the day.

We can also make boxes that match your theme.



Catering To Go

Terms and Conditions

Required Notice: We kindly ask for a minimum of 72-hour notice. We can only take so many jobs so we may be booked for your day so calling and getting on calendar is highly recommended.

Guest Count and Menu Changes: The final menu and guest count are due on Monday at noon prior to your event. Communication is key! So, letting us know these items as soon as possible will make for a better event.

Setup for Catering to GO: The most economical way to host a party or corporate event is to pick up or have the food delivered & set it up yourself with our Catering To Go option. Cold food is presented on disposable, black plastic trays or bowls. Hot food is presented in aluminum pans.

Disposable chafing dishes are available to keep hot foods hot for up to 3 hours for \$12 each

Our delivery driver will set out the food & disposable chafing dishes (if purchased), ready to serve to your guests in buffet style – you will need to have your table ready when driver arrives. Personalized Touch Catering staff is not available to return to clean-up after your delivered event unless you are using the full-service catering.

Setup for Full-Service Catering:

Let us arrange every detail of your event – from linens and China rental to décor! Call us to plan your special occasion!

With full service catering our staff will be available to you and your guests for the duration of the event. The staff will clear plates, refill drinks & ensure that the host is free to enjoy the event. Our staff will clean-up completely after the event & organizes any rental equipment.

We kindly ask for a minimum of 5 day's notice. We can only take so many jobs so we may be booked for your day so calling and getting on calendar is highly recommended.

Disposable tableware can be provided at an additional cost. (Paper or plastic items, including serving utensils and table covers)

Delivery Charges:

St. Mary's area is \$20 (Monday – Friday 7:00 am - 5:00 pm/during weekends & evening \$30)

Calvert & Charles County \$25 (Monday - Friday 7:00 am to 5:00 pm /during weekends & evening \$30)

Payment: We require payment in full by the day of your delivery or pickup

Since food costs may fluctuate, all prices are subject to change, certain foods are subject to seasonal availability

Individual Sandwiches (Minimum 5)

(All Sandwiches include chips and a cookie)

Cold Sandwiches:

Cuban – Roast pork, glazed ham and salami on a Ciabatta roll with Swiss cheese and thinly sliced dill pickles with spread of mustard **\$12.95**

Italian Cold Cut – Spicy ham, salami, mortadella and provolone cheese on a sub roll with lettuce, tomato and red onions. Oil, vinegar, and Italian spices on the side **\$12.95**

Turkey Wrap – Oven roasted turkey with Cheddar, lettuce, tomato, red onion and cucumber relish **\$12.95**

Ciabatta with Tomato & Mozzarella w/Basil & Olive Oil – Fresh Mozzarella on a Ciabatta roll with fresh basil leaves, basil mayo and a drizzle of balsamic glaze **\$12.95**

Hot Sandwiches:

Crispy Tex-Mex Chicken Wrap - flour tortilla wrapped chicken tender w/corn, tomatoes, black beans & cheese with a Tex-Mex Ranch sauce **\$12.95**

BBQ Pork – *(minimum of 10)* Slow roasted pork butt with lots of spices and a sweet BBQ sauce on a Brioche bun **\$12.95**

Meatball Sub – 1 oz Meatballs with marinara sauce topped with grilled onions, peppers & Mozzarella **\$12.95**

Ciabatta Chicken Cordon Bleu – Oven baked Chicken Cordon Bleu sliced on a Ciabatta roll with basil mayo and sliced tomatoes **\$12.95**

Mediterranean Wrap – Smoked turkey breast, red pepper hummus, cucumbers, tomatoes, lettuce, red onion, olives, Feta, and garlic mayo **\$12.95**

Chicken Caesar Wrap – Grilled chicken, romaine, red onion, tomatoes, Parmesan cheese and Caesar dressing **\$12.95**

Buffalo Chicken Wrap – Chicken in buffalo sauce, lettuce, shredded carrots and Monterey Jack cheese **\$12.95**

California Club Wrap – Smoked turkey breast, bacon, lettuce, tomatoes, avocado and sweet onion dressing **\$12.95**

Gyro – Lamb meat, with pita bread, romaine lettuce, slice tomatoes & red onions, crumbled feta cheese and Tzatziki Sauce **\$12.95**

Chicken Parmesan – Grilled chicken marinated in Italian Seasoning, w/marinara sauce and mixture of Mozzarella and Parmesan Cheeses **\$12.95**

French Dip Sandwich – Thinly sliced roast beef soaked in rich Au Jus and served hot with a sub roll. Slice Swiss and Provolone cheeses plus extra au jus for dunking **\$12.95**

Don't know what your guests want for lunch? Think about doing an assortment of Sandwiches for them in their box!

Dennis Avenue Trio

\$14.95 per person

1/3 Egg Salad / 1/3 Chicken Salad / 1/3 Tuna Salad

Served on slider roll with cookie and (garden salad, pasta salad, fruit cup or chips)

The Sparks Special

\$14.95 per person

1/3 Grilled Italian seasoned chicken breast w/Mozzarella / 1/3 ham & Swiss / 1/3 roast beef w/Pepper Jack & horseradish sauce with cookie and (garden salad, pasta salad, fruit cup or chips)

Individual Entrée Salads (5 salad minimum)

(All Salads include a Cookie)

Greek Salad – Romaine/Iceberg mix with Feta, cherry tomatoes & assorted olives, salami, pepperoni, pepperoncini peppers, red onion, and Feta dressing **\$10.00**

Pear Salad - Romaine/Iceberg mix with sliced pears, Cran-Raisins, Gorgonzola & almonds dressed with walnut raspberry vinaigrette **\$8 per person/+ \$2 add chicken**

Apple Salad – Romaine/Iceberg mix with apples & candied walnuts dressed with walnut raspberry vinaigrette **\$8 per person/+ \$2 add chicken**

Tomato Salad – Romaine/Iceberg mix with marinated tomatoes, basil and Mozzarella **\$8 per person/+ \$2 add chicken**

Mandarina Orange Salad – Romaine/Iceberg mix, almonds, mandarina oranges, feta and walnut raspberry vinaigrette **\$8 per person/\$10 if you add chicken**

Cobb Salad – Romaine/Iceberg mix, tomato, crisp bacon, Bleu cheese, grilled chicken, egg, avocado – choice of dressing **\$10.00**

Flat Iron Steak Salad – Lettuce mix, Feta cheese, flat iron steak, cucumbers, and tomatoes **\$12.00**

CBLT Salad– Lettuce Mix, Cheddar cheese, grilled chicken, bacon, cucumbers, and tomatoes – choice of dressing **\$10.00**

Southwestern Chop Salad – Romaine/Iceberg mix, Cheddar cheese, grilled chicken, tomato, black bean, and corn mix with avocado ranch **\$10.00**

Gyro Salad – Iceberg, tomato, cucumbers, Feta, red onion, Gyro meat and Greek dressing **\$10.00**

Cold Plate – Iceberg, tuna, egg and chicken salad with boiled egg, tomatoes, and cucumbers – choice of dressing **\$10.00**

Chef Salad – Iceberg, turkey, ham, Cheddar cheese, boiled egg, tomatoes and cucumbers – choice of dressing **\$10.00**

Salmon Salad – Mixed greens, tomato, cucumbers, Feta, salmon and red onions –

choice of dressing **\$12.00**

Italian Salad – Mixed greens, tomatoes, cucumbers, pepperoni, salami, ham, Provolone, olives and pepperoncini **\$10.00**

Caesar – Crisp Romaine, Parmesan cheese,

croutons, and grilled chicken with Caesar dressing **\$10.00**

Berry Salad - Spinach, corn, blackberries, blueberries, red onion Feta cheese, pecans and grilled chicken (Seasonal) **\$10.00**

Dressing Options: Thousand Island | Bleu Cheese | French | Caesar | Italian | Balsamic Vinaigrette | Raspberry Walnut Vinaigrette | Feta Vinaigrette | Ranch | Honey Mustard | Avocado Ranch

Platters, Metal Pans or Black Bowl Options

Note: These are the most popular items for Catering to Go but we can do most items under “The Main Event Menu List” as a To Go Item!

Vegetable Platter

Carrots | Celery | Cucumbers | Broccoli | Cauliflower | Peppers | Cherry Tomatoes with Ranch Dip Sauce or Garden Dip Sauce

18” Tray serves 30 to 40 **\$45**

16” Tray serves 20 to 25 **\$35**



Cheese Platter

Mild Cheddar | Monterey Jack/Cheddar | Pepper Jack | Pepperoni | Summer Sausage

18” Tray serves 30 to 40 **\$65**

16” Tray serves 20 to 25 **\$55**

Fruit Platter

A variety of delicious fresh fruits including melons, pineapples, grapes, berries and other seasonal items. Selections may vary

depending on seasonal availability.

18” Tray serves 30 to 40 **\$55**

16” Tray serves 20 to 25 **\$40**

Fruit, Cheese and Meat Platter

Seasonal fruit including grapes and berries served with a selection Swiss, Cheddar, Pepper Jack cheeses with summer sausage and pepperoni

18” Tray serves 30 to 40 **\$80**

16” Tray serves 20 to 25 **\$65**

Tossed Salad

Iceberg & romaine lettuce with tomatoes, cucumbers, red

onions, carrots & choice of dressing

320 oz Salad serves 40 to 45 **\$65**

160 oz Salad Serves 20 to 25 **\$32**

Dressing Options: Thousand Island | Bleu Cheese | French | Caesar | Italian | Balsamic Vinaigrette | Raspberry Walnut Vinaigrette |



Feta Vinaigrette | Ranch | Honey Mustard |
Avocado Ranch

**Caesar Salad with Caesar
Dressing**

Crisp Romaine Leaves tossed in Caesar
dressing with croutons

320 oz Salad serves 40 to 45 **\$65**

(Add chicken \$80)

160 oz Salad Serves 20 to 25 **\$32**

(Add chicken \$40)

**Sliced Tomatoes & Mozzarella
w/Fresh Basil \$65**

Display of sliced, fresh cherry tomatoes,
mozzarella cheese & basil leaves drizzled w/a
secret vinaigrette dressing.

160 oz Salad Serves 20 to 25 **\$65**

Chicken Wings

Ranch and Bleu Cheese with Carrots and
Celery

Pick Three: BBQ | Teriyaki | Hot & Spicy
| Plain | Old Bay | Sweet & Sour

18" Tray serves 20 to 25 **\$95**

16" Tray serves 15 to 20 **\$65**

Meatballs

1/2 foil pan (5 lbs) **\$45**

1 Full foil pan (10 lbs) **\$90**

Deviled Eggs

(20 each) \$22

Southwest Seven Layer Dip

(Serves 25 to 30) \$60

Colorful layers of cheese, refried beans,
guacamole, sour cream & salsa. Served
w/tortilla chips

Hot Spinach Artichoke Dip

(Serves 20 to 25) \$35

Fresh spinach diced artichoke hearts & grill
onions in a savory sour cream & parmesan
base. With homemade bread for dipping

**Deli Platter #1 Mild Mannered
Platter**

Roast Beef | Oven Roasted Turkey | Ham
| Mild Cheddar | Swiss

*(Items that come with are Rolls, lettuce, Tomatoes,
Mustard and Mayo)*

18" Tray serves 20 to 25 **\$120**

16" Tray serves 15 to 20 **\$95**

**Deli Platter #2 Live a Little
Platter**

Roast Beef | Pastrami | Salami | Turkey |
American Cheese | Provolone

*(Items that come with are Rolls, lettuce, Tomatoes,
Mustard and Mayo)*

18" Tray serves 20 to 25 **\$120**

16" Tray serves 15 to 20 **\$95**

Baked Ham Platter

18" Tray serves 50 to 60 **\$75**

16" Tray serves 25 to 30 **\$65**

Wrap Platter (serves 20)

3 types of wraps: Turkey and Cheddar |
Roast Beef and Provolone | Ham & Swiss w/
Romaine/Iceberg mix marinated medley of
tomatoes, cucumbers & red onions w/ranch
dressing (veggie wrap consists of Swiss,
tomato, shredded carrots, sprouts, olives,
cucumbers & lettuce w/ranch dressing may
be added for \$6 more)

18" Tray serves 20 to 25 **\$95**

16" Tray serves 15 to 20 **\$85**

Miniature Sandwiches Tray

Chicken Salad | Turkey & Provolone | Ham
& Swiss | Roast Beef & Cheddar

1 dozen **\$36**

Salad Sandwich Tray on Rolls

Chicken Salad | Egg Salad | Tuna Salad

1 dozen **\$45**

Condiment Tray

Lettuce | Tomato | Pickle | Mayonnaise | Mustard

18" Tray serves 20 to 25 **\$35**

16" Tray serves 15 to 20 **\$30**

1.5 oz Cookie Tray

Assorted or Just ONE Flavor: Chocolate Chip | Macadamia Nut | Peanut Butter | Oatmeal Raisin.

18" Tray 40 Cookies - **\$80**

16" Tray 30 Cookies - **\$60**

4 oz Cookie Tray

Assorted or Just ONE Flavor: Chocolate Chip | Macadamia Nut | Peanut Butter | Oatmeal Raisin.

18" Tray 25 Cookies - **\$75**

16" Tray 18 Cookies - **\$54**

(Note: 4 oz cookies can be served on trays or individually packaged)

1.5 Cookie and Brownie Tray

Assorted or Just ONE Flavor Cookies:

Chocolate Chip | Macadamia Nut | Peanut Butter | Oatmeal Raisin. Assorted or Just ONE Flavor Brownie: Regular | Cookies and Cream | Health

18" Tray 20 Cookies / 20 Brownies- **\$95**

16" Tray 15 Cookies / 15 Brownies- **\$64**



Appetizers and Dessert Options

Appetizer Selections

Appetizers are available for buffet, boxed or as a passed hors d'oeuvre.

Assorted Fruits, Veggies and Cheeses:

Fruit, veggies, and cheese trays - \$4.95 per person

Cold Appetizer Centerpieces - consisting of vegetables, homemade dips, fruit, cheese ball, summer sausage, assorted cheese, and crackers. \$5.95 per person *(This item is for 100 people or more and must be built in an air-conditioned facility – Cannot be used outside)*



Non-Meat Options – \$2.95 per person

Cheddar Poppers | Spring Rolls | Mozzarella Sticks | Assorted Mini Quiche | Tortilla Roll Ups | Mozzarella & Tomatoes w/Basil & Oil | Bruschetta | Fruit Kabobs | Assorted Canapes | Nachos | Deviled Eggs | Onion Rings | Antipasto Skewers | Potato Skins w/Cheddar & Bacon |

Meat Options - \$3.95 per person

Meatballs | Wings (Buffalo, BBQ, Plain, Honey Teriyaki, Old Bay) | Assorted Spiral Sandwiches | Pigs in a Blanket | Chicken Salad Mini Croissants | Mini Wraps (Ham, Turkey, Roast Beef) | Mini Chicken Cordon Bleu Bites | Polynesian Chicken Skewers w/Hawaiian Sauce | Chicken Nuggets or Strips | Mushrooms stuffed w/Cream Cheese & Sausage Filling | Sour Cream Jalapeno Poppers |

Seafood Options - \$4:95 per person

Crab Balls | Fried Oysters | Cocktail Shrimp | Shrimp stuffed w/Cream Cheese in a Pastry Shell | Shrimp Salad stuffed Mini Croissant | Bacon Wrapped Scallops (served warm) | Crab Stuffed Mushrooms | Shrimp Skewers |

Carving Station – \$6.95 per person

Tenderloin Beef with Horseradish Sauce and Hard Rolls, Baked Turkey with Cranberry Mayo and Hard Rolls and Herb Pork Loin with Bourbon BBQ and Brioche Rolls

Available Dips - \$1.95 per person

Layered Mexican Dip w/Chips | Spinach Artichoke (warm) w/Pita Triangles | Zesty Shrimp Dip | Crab Dip | Vidalia Onion Dip | Ranch Dip | Cream Cheese Fruit Dip | Chocolate Fruit Dip | Salsa w/Chips | Cheese Spinach & Bacon Dip | Hot Pizza Dip | Assorted Cheese Balls | Guacamole | Olive Dip | Cheese Dip | Black Bean Dip | Hummus w/Pita Chips | Chocolate Fondue |

Dessert Options

Pie

Price Per Person \$3.00 (Minimum 8 of one type)

Apple | Cherry | Blueberry | Pumpkin | Sweet Potato | Peanut Butter Cream | Key Lime | Banana | Chocolate Cream | Blueberry Lemon Meringue | Coconut Custard | Pecan

Cakes

Price Per Person \$5.00 (Minimum 12 of one type)

Coconut | Chocolate | Carrot | Hot Fudge Chocolate | Pineapple Upside Down | German Chocolate | Vanilla w/Chocolate Icing | Strawberry Shortcake | Lava Bundt | Lemon | Apple Spice | Spice | Red Velvet | Toasted Almond Cake

Puddings/Casserole/Jell-O

Price Per Person \$3.00 (Minimum 5 of one Type)

Banana Pudding | Vanilla Pudding | Chocolate Pudding | Apple Crisp | Blueberry Cobbler | Peach Cobbler | Apple Cobbler

Bar Cookies and Brownies

Price Per Person \$3.00 (Minimum 5 of one Type)

Lemon | Chocolate Raspberry Truffle | Pecan Chocolate Chunk | Butterscotch Coconut | Lemon Bars | Brownie | Cookies and Cream Brownies | Health Brownie | Snicker Brown | Reese Brownie

Cookies

Price Per Person \$2.00 for 1.5 oz Cookie and \$3.00 for 4 oz

Chocolate Chip | Oatmeal | Peanut Butter | Macadamia Nut

Cheesecake

Price Per Person \$6.00 (Minimum 12 of one type)

Cheesecake with Berry Topping | Raspberry Swirl Cheesecake | Marble Cheesecake | Reese Peanut Butter Cheesecake | Key Lim Cheesecake | Black Forest Cheesecake



Other

Price Per Person \$3 (Minimum 10 of one type)

Old Fashion Sour Cream Donut with Ice Cream and Caramel | Bread Pudding w/vanilla sauce | Ice Cream | Cupcakes | Rice Krispy Treats



The Main Event

Event Packages

Pricing and Terms/Conditions:

This pricing is based on Food Pricing **ONLY** for 100 guests and gives an idea of cost. Many factors go into pricing for an event. For instance labor, tax, logistics at the site, services that you require and rentals namely China, linen, and glassware. Food upgrades such as seafood or specialty items will also effect cost. Please call to get a confirmed price!

Package 1 - Buffet or Plated \$16.95

1 Salad | **1 Entrée (non-seafood)** | 1 Starch | 1 Veggie | 1 Wild Card Extra (Another Starch, Veggie or Cold Salad) with Rolls

If Full-Service Catering chosen then Tea, Coffee and Water is included

Package 2 - Buffet or Plated \$18.95

1 Salad | **2 Entrée (non-seafood)** | 1 Starch | 1 Veggie | 1 Wild Card Extra (Another Starch, Veggie or Cold Salad)

If Full-Service Catering chosen then Tea, Coffee and Water is included

Package 3 - Buffet or Plated \$21.95

1 Salad | **3 Entrée (non-seafood)** | 1 Starch | 1 Veggie | 1 Wild Card Extra (Another Starch, Veggie or Cold Salad)

If Full-Service Catering chosen then Tea, Coffee and Water is included

Package 4 - Buffet or Plated \$24.95

1 Salad | **4 Entrée (non-seafood)** | 1 Starch | 1 Veggie | 1 Wild Card Extra (Another Starch, Veggie or Cold Salad)

If Full-Service Catering chosen then Tea, Coffee and Water is included

Please Notes:

- Seafood items are quoted by Market Price
- \$1.95 to add a soup to your Entrée
- Extra sides are priced at \$1.25 per person
- Guests 0 to 2 are free
- Guests 3 to 11 are \$9.95 (They can enjoy the buffet, or have a separate menu just for them)
- Since food costs may fluctuate, all prices are subject to change. Certain foods are subject to seasonal availability

Style of Service: Some items on this menu are only appropriate for certain styles of service such as plated, buffet or family style. Your Design Team will help you through the menu selection process.

Seasonality: A few menu items we offer are only available during certain months for peak freshness. We will work with you to create your final menu that will reflect your likes and appropriate seasonal availability.

Guest Count and Menu Changes: The final menu and guest count are due 2 weeks prior to your event date.

Setup for Drop Off: The most economical way to host a party or corporate event is to pick up or have the food delivered & set it up yourself with our Drop Off option. Cold food is presented on disposable, black plastic trays or bowls. Hot food is presented in aluminum pans.

Disposable chafing dishes are available to keep hot foods hot for up to 3 hours for \$12 each

Our delivery driver will set out the food & disposable chafing dishes (if purchased), ready to serve to your guest's buffet style – you will need to have your table ready when driver arrives. Personalized Touch Catering staff is not available to return to clean-up after your delivered event unless you are using the full-service catering.

Required Notice: We kindly ask for a minimum of 72-hour notice for Drop Off Service. Recommendation always is to call to confirm we are not booked for your date. More notice is better.

Setup for Full-Service Catering: Let us arrange every detail of your event – from linens and China rental to décor! Call us to plan your special occasion!

With full service catering our staff will be available to you & your guests for the duration of the event. The staff will clear plates, refill drinks & ensure that the host is free to enjoy the event. Our staff will clean-up completely after the event & organizes any rental equipment. Full-Service Catering is turnkey with no worries. We take care of it all!

Required Notice: We kindly ask for a minimum of two week notice for Full-Service Catering

We have disposable tableware that can be provided at no additional cost. (Paper or plastic items, including serving utensils) or check out our full line of china, chargers and silverware choices to make your event elegant!

Delivery Charges:

St. Mary's area is \$20 (Monday – Friday 7:00 am - 5:00 pm/during weekends & evening \$30)

Calvert & Charles County \$25 (Monday - Friday 7:00 am to 5:00 pm /during weekends & evening \$30)

Payment:

We require a deposit at booking and full payment by the day of your delivery or pickup. We take Cash, Check, Mastercard and Visa

Starters

Salads Selections:

Tossed Salad - Lettuce Mix with tomatoes, cucumbers & choice of dressing



Caesar Salad - Crisp Romaine lettuce, croutons, and Parmesan cheese with Caesar dressing

Sliced Tomatoes & Mozzarella w/Fresh Basil – Mixed lettuce with fresh marinated tomatoes, Mozzarella cheese & basil leaves drizzled with basil vinaigrette dressing.

Greek Salad – Romaine/Iceberg mix with Feta, cherry tomatoes & assorted olives and Feta dressing

Pear Salad - Romaine/Iceberg mix with sliced pears, Cran-Raisins, Gorgonzola & almonds dressing with walnut raspberry vinaigrette dressing

Apple Salad – Romaine/Iceberg mix with apples & candied walnuts with walnut raspberry vinaigrette dressing

Mandarina Orange Salad – Romaine/Iceberg mix, almonds, Mandarina oranges, Feta and walnut raspberry vinaigrette Dressing

Dressing Options:

Thousand Island | Bleu Cheese | French | Caesar | Italian | Balsamic Vinaigrette | Raspberry Walnut Vinaigrette | Feta Vinaigrette | Ranch | Honey Mustard | Avocado Ranch

Soup:

Vegetable Beef | Potato | Chili | Cream of Broccoli | Navy Bean | Vegetable Crab | Cream of Crab | Vegetarian Chili | New England Clam Chowder | Oyster Stew | Loaded Baked Potato | Chicken Noodle | Italian Wedding | Chicken Enchilada Baja | Tomato |



Entrée Selections

Beef Selections:

Steamship Round Beef - served with Au Jus & creamy or fresh horseradish and served at a carving at a station

New York Strip Roast - served with Au Jus & creamy or fresh horseradish and served at a carving at a station (*Up charge \$1.00*)

Roasted Prime Rib - served with Au Jus & creamy or fresh horseradish and served at a carving at a station (*Up charge \$2.00*)



New York Strip Steak – This steak is grilled to perfection with garlic and a blend of other spices. *This item will need a grill rental unless site supplies one. (*Up charge \$1.00*)

Filet Mignon - This filet is grilled perfectly and wrapped with bacon. *This item will need a grill rental unless site supplies one. (*Up charge \$3.00*)

Lasagna – Old fashioned lasagna with beef and Italian sausage with Mozzarella, Ricotta, marinara sauce with lasagna noodles

Meatloaf – An old family recipe with onions, peppers, spices, and red tomato gravy

Spaghetti – Mamma Mia - Our spaghetti can be prepared with meat sauce of Italian sausage and hamburger, or simply meatballs with a slow roasted marinara sauce.

Beef Stew – Classic stick-to-your ribs stew with beef cubes with potatoes, celery, carrots, and onions all slow roasted with spices and red wine

Pot Roast – Tender chuck roast slow roasted with carrots, celery, and onions

Pepper Steak - sliced beef steak cooked with sliced bell peppers and onions seasoned with soy sauce and ginger

Hamburger Steak – Hamburger seasoned with egg, breadcrumb, onion, milk, and spices. Formed into a patty and fried with onions and served with a brown beef gravy.

Stuffed Peppers – American favorite! – bell peppers with a mixture of hamburger, garlic and other spices, rice and Mariana sauce and cheeses

Braised Beef & Tortellini - first sauteed then slow braised with yummy beef stock, wine, and mushrooms. Served with tortellini in heavy cream.

Braised Short Rib in Demi de Veal Glaze – Slow roasted short rib with a rich demi de veal glaze (*Up charge \$10.00*)

Poultry (without bone) Selection:

Saltimbocca Stuffed Chicken Breast - breast stuffed with sliced prosciutto, Swiss & American cheese and a savory puree of sage, rosemary & garlic. Topped w/Parmesan cheese and Italian herbs.

Apple Pie Chicken - breast stuffed with herb, bread, apples, cinnamon & sugar displayed in a white boat. Glazed w/butter, cinnamon & sugar topping until golden brown

Chicken Cordon Bleu - lightly breaded outside stuffed with premium ham slice, creamy Swiss and American cheese

Chicken in Mushroom Sauce - grilled w/sauteed mushroom & onions in a creamy mushroom sauce

Grilled Garlic Chicken Breast - grilled breast w/rich garlic gravy

Chicken Florentine with Creamy Spinach Sauce – Thigh meat with spinach, Swiss & American cheese, lightly crusted with Parmesan and Italian herbs

Chicken Chesapeake - grilled breast topped w/Crab Imperial, white cheese, and dill sauce
(Up charge \$2.00)



Classic Sage Chicken - lightly breaded outside filled with sage bread stuffing

Baked Caprese Chicken - crispy, tender thigh baked with melted Mozzarella, topped with juicy tomatoes, fresh basil & balsamic reduction

Monterey Chicken – Chicken thigh with bourbon BBQ sauce, bacon, Cheddar cheese with cherry tomatoes and green onion garnish



Chicken Parmesan - grilled or breaded breast w/Italian seasoning, marinara sauce, Parmesan & Mozzarella

Grilled Chicken - with Sauces. Choice 3: Mushroom | Garlic | Blush | Alfredo | Creamy Spinach | Red Roasted Pepper

Smothered Chicken - Mediterranean-style breast smothered w/creamed cheese, bacon & mushroom then baked to golden brown

Creamy Southwest Chicken Alfredo - breasts in creamy alfredo mixed w/our favorite taco flavors served with penne pasta

Creamy Lemon Garlic Chicken - breasts w/creamy & buttery lemon garlic sauce

Bacon Pineapple BBQ Chicken - breasts

smothered w/BBQ sauce, pineapple, bacon, red onions, and Mozzarella cheese

Baked Honey Mustard Chicken - breasts smothered w/honey & mustard baked to succulent, mouth-watering perfection

Cajun Chicken w/Bell Peppers - Cajun seasoned breasts baked w/bell peppers and onions

Cilantro Lime Chicken - breasts seeping w/tangy, garlicky flavor

Pizza Stuffed Chicken - breasts stuffed w/pepperoni, mozzarella Italian seasoning, topped w/Parmesan

Honey Lime Chicken Thighs - pan roasted in lime juice, honey & soy sauce topped w/green onions



Chicken Tetrazzini - breast topped creamy, cheesy pasta prepared w/white wine, Parmesan and Mozzarella

Creamy Bacon, Mushroom, Thyme Chicken - tender chicken thigh w/creamy bacon, mushroom & thyme sauce

Garlic Rosemary Chicken Thighs - thighs browned then topped w/mushrooms, garlic, rosemary, and white wine sauce

Baked Pineapple Chicken - thighs marinated in pineapple and soy sauce then baked to yummy goodness

Baked Teriyaki Chicken - thighs basted w/soy sauce, vinegar & ginger then baked to a brown deliciousness

Mango Chicken – Grilled boneless breast topped with colorful mango salsa

Pesto Chicken Tortellini w/veggies - Mediterranean style vegetables add to these tortellini smothered in basil pesto topped w/chicken thighs

Poultry (with bone) Selection:

BBQ Chicken – Whole chicken pieces or boneless chicken breast, grilled to perfection with our own homemade BBQ sauce

Fried Chicken - Whole chicken pieces deep fried with a crispy bread topping

Rosemary & Herb Chicken – Whole chicken pieces with rosemary, thyme and



garlic slow baked in Coke

Baked Turkey w/Apricot Glaze – Apricot glaze gives a wonderful sheen to this bird and makes this moist and juicy

Herb Baked Chicken – this chicken is marinated over night with rosemary, sage, oregano, thyme, and garlic, then baked slow until it's ready to fall off the bone

Pork Selection:

Baked Ham w/pineapple rings & glaze – Pitted ham glazed with pineapple jam with pineapple rings

Baked Pineapple Teriyaki Pork Chops - pineapple topped chops w/a soy, honey & ginger sauce

Maryland Stuffed Ham – St. Mary's County favorite! Consists of corned ham with cabbage, kale, onion, celery, and tons of spices baked overnight. No Holiday is complete without it (*Up charge \$3.00 – Minimum of 50 people*)



and smothered with sweet and tangy BBQ sauce.

Pork Shank w/sweet & sour Sauce – This item is suitable for a picnic or elegant enough for a wedding. The meat is on a single bone and can be eaten with a fork and knife. It is roasted in sweet and sour mixture with crushed pineapple



Italian Sausage w/peppers & onions – Italian sausage with grilled onions and peppers on a sub roll or no bread at all, your choice.

Apple Cider Glazed Pork Chops - juicy, delicious, and perfectly seasoned topped w/apple cider glaze.



Herb Roasted Pork Roast – Herb-rubbed roasted pork loin with a sweet, tangy glaze

Brown Sugar Dijon Glazed Pork Loin - caramelized in brown sugar, coated w/Dijon and served w/carrots, apples & sweet potatoes

Shredded Pork BBQ – Overnight roasted pork butt with our secret spices then shredded

Seafood Selection (Priced at Market Value)

4 oz Lobster	Crab Imperial
Fried Oysters	Fried Shrimp
Fried Crab Balls	Coconut Shrimp
Shrimp Creole	Tilapia Stuffed w/Crab Meat
Seafood Newburg	Salmon w/Honey & Garlic
Salmon w/Guinness glaze	Baked Tilapia w/shrimp & alfredo topping

- **Southwestern Maple Glazed Salmon** - deliciously crusted w/a hint of heat and topped w/pineapple salsa
- **Baja Style Fish Tacos** - cod served in a corn tortilla, slaw, Baja sauce with fresh Pico de Gallo
- **Pan Seared Cod** - served w/white wine tomato basil sauce
- **Creamy Tuscan Garlic Salmon** - pan seared salmon smothered in creamy Tuscan garlic sauce w/sun dried tomatoes & spinach
- **Honey Sriracha Salmon** - sweet & spicy salmon baked perfectly & topped w/green onions
- **Creamy Shrimp Pasta** - shrimp pasta w/Parmesan, Mozzarella, mushrooms & red pepper flakes served in an alfredo sauce.

Vegetarian/Pasta/Casserole Selection:

Vegetable Lasagna	Stuffed Shells
Baked Lasagna Roll ups w/Spinach	Baked Enchilada Casserole
Eggplant Lasagna	Shepherd's Pie
Eggplant Parmesan	Stuffed Peppers
Baked Ziti	Gumbo w/Rice
Red Pepper Alfredo Ravioli	

- **Veggie Stir Fry** – Brown rice, wilted spinach, portabella mushroom, cherry tomatoes with soy sauce topping
- **French Toast Casserole** - fluffy inside, golden brown outside and topped w/cinnamon & sugar
- **Veggie Pizzadillas** - meatless, veggies (including onion, chiles, peppers, black beans & corn) topped tortillas w/Mexican cheese & queso fresco
- **Veggie Burritos** - flour tortilla wrapped rice, beans, avocado, sour cream & salsa
- **Vegetarian Linguine** - mushrooms, zucchini & other vegetables top this pasta w/butter & olive oil

Starch Options:

Potatoes:

- Au Gratin Potatoes
- Baked Potato
- Baked Sweet Potatoes
- Candied Sweet Potatoes
- French Fries
- Garlic Mashed Potatoes
- Mashed Potatoes
- Parsley Potatoes
- Potato Salad
- Red Potatoes in Butter Sauce
- Roasted Baby Bakers
- Roasted Red Potatoes w/Olive Oil & Garlic
- Scalloped Potatoes
- Sweet Potato Casserole

Rice Selections:

- Fried Rice
- Garlic & Butter Rice
- Infused Rice
- Long Grain Rice
- Mexican Rice
- Parmesan Lemon Rice
- Red Beans & Rice w/Kielbasa
- Rice Pilaf
- Roasted Chicken Infused Rice
- Steamed Jasmine Rice
- Tomato & Basil Rice
- White Rice
- Wild Rice

Pasta and Bread Selection:

- Buttered Noodles
- Macaroni & Cheese
- Parmesan, Butter & Garlic Stuffing
- Sage Stuffing

Jalapeno Popper Macaroni & Cheese - extra creamy, loaded w/bacon, cream cheese, & jalapenos

Vegetable Options:

- Apple Sauce
- Asparagus
- Baked Beans
- Beets
- Broccoli & Cheese Broccoli
- Steamed Broccoli
- Corn
- Corn on the Cob
- Cucumbers & Onions in Vinegar
- Lo Carb Creamy Mashed Cauliflower
- German Red Cabbage
- Cabbage

- Glazed Carrots
- Kale
- Lima Beans
- Succotash (Corn and Lima Beans)
- **Germany Blend** - whole green beans, waxed beans, baby carrots.
- **California Blend** – broccoli florets, cauliflower, squash, and carrots
- **Prince William Blend** - broccoli florets, cut carrots, green beans, red & yellow pepper strips.
- **Santa Fe Blend** with corn, black bean and onions
- **Green Beans**
 - Crisp green beans with almonds
 - Crisp green with garlic butter
 - Green bean casserole
 - Southern style with bacon and tomato
- Peas
- Sliced Tomatoes
- Spinach

Cold Options:

- Potato Salad
- Cole Slaw
- **Pasta Salad**
 - 1 Italian with Salami and Pepperoni
 - 2 Garden
 - 3 Caprese
- Macaroni Salad
- Fruit Salad
- Summer Corn
- Creamy Italian Cucumber
- Tomato and Mozzarella Basil
- Caprese Pasta Salad

Upgrade Salads (\$1.25)

Shrimp Salad
Seafood Salad

Samples of Wedding or Corporate Menu

Sample 1

Appetizers

Cheese and Fruit Charcuterie Board - \$5.95 per person

Cocktail Shrimp - \$4.95 per person

Price \$9.90 per person

Entree

Monterey Chicken

Flat Iron Steak

Vegetable Lasagna

Baby Bakers with Rosemary and Garlic

Green Bean with Almond

Pasta Salad

Garden Salad

Rolls, Cornbread and Butter

Tea, Water and Coffee

Price \$21.95

Plus 6% Tax, Labor Charge and any Rentals needed!

Sample II

Appetizers

Assorted Fruit, Veggies and Cheese
Crackers and Dip

Price \$4.95 per person

Entree

Chicken Chesapeake with Dill Sauce
New York Strip Roast Aujus and Horseradish

Mashed Potatoes
Germany Blend
Shrimp Salad
Garden Salad

Rolls, Cornbread and Butter
Tea, Water and Coffee

Price \$18.95 per person
Upgrade for Chicken Dish \$2.00
Upgrade for Seafood Salad \$1.25
Total \$22.20 per person

Plus 6% Tax, Labor Charge and any Rentals needed!

Sample III

Appetizers

Cold Appetizer Centerpieces

Price \$5.95 per person

Entree

Braised Beef & Tortellini

Chicken Florentine

Baked Tilapia with Shrimp & Alfredo Topping

Rice Pilaf

Asparagus

Glazed Carrots

Garden Salad

Rolls, Cornbread and Butter

Tea, Water and Coffee

Price \$21.95 per person

Upgrade for Seafood \$1.25

Total \$23.20 per person

Plus 6% Tax, Labor Charge and any Rentals needed!

Sample IV

Appetizers

Fruit, Veggies and Cheese Trays

Price \$4.95 per person

Meatballs

\$3.95 per person

Crab Balls

\$4.95 per person

Total \$13.85 per person

Entree

Braised Short Rib in Demi de veal Glace

Saltimbocca Stuffed Chicken Breast

Garlic Mashed Potatoes

California Blend

Glazed Carrots (Extra Side)

Cole Slaw

Garden Salad

Rolls, Cornbread and Butter

Tea, Water and Coffee

Price \$18.95 per person

Upcharge for Beef Choice \$10

\$1.25 Extra Side

Total \$30.20

Plus 6% Tax, labor Charge and any Rentals needed!



Picnic Menu

Picnic Menu

Flat Iron Steak, Grilled Salmon - \$19.95

Baked beans/Vegetable blend/Choice of two cold salads: Coles Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salads or chips / Rolls and Cornbread

Flat Iron Steak & BBQ Chicken - \$17.95

Baked Beans/Choice of two cold salads: Cole Slaw/ Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips / Rolls and Cornbread

BBQ Chicken & Pork Chops - \$16.95

Baked beans/Vegetable blend/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips / Rolls and Cornbread

Shrimp, Beef & Chicken Skewers - \$16.95

Baked beans/Vegetable blend/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips / Rolls and, Cornbread

BBQ Chicken & Country Style Ribs - \$16.95

Baked beans/Corn on the cob/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips / Rolls and Cornbread

Flat Iron Steak and Hog Wings - \$16.95

Baked beans/Corn on the cob/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips / Rolls and Cornbread

Hamburgers, Hot Dogs & Grilled Chicken - \$15.95

Rolls/lettuce/tomato & onion w/condiments/Baked Beans/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips

Hot Dogs, Italian Sausage & Hog Wings - \$15.95

Rolls/lettuce/tomato & onion w/condiments/peppers & onion/Baked beans/Corn on the cob/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips

Steak & Cheese, Pork BBQ & Hamburgers - \$15.95

Rolls/lettuce/tomato & onion w/condiments/Baked beans/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit/Pasta / Marconi / Shrimp salad or chips



Pork BBQ & Hamburgers - \$16.95

Rolls/lettuce/tomato & onion w/condiments/Baked beans/Corn on the cob/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips



Hamburgers & Hot Dogs - \$14.95

Rolls/lettuce/tomato & onion w/condiments/Baked beans/Corn on the cob/Choice of two cold salads: Cole Slaw / Garden / Potato / Fruit / Pasta / Marconi / Shrimp salad or chips

Fajitas - \$14.95

Strips of beef, chicken & shrimp cooked with peppers & onions served with fresh flour tortillas, Toppings include: shredded lettuce/diced tomatoes & onions/shredded cheese/olives/sour cream/salsa/guacamole /Served w/Spanish rice/refried beans/tortilla chips

Other Stations or Displays for Appetizers



Oyster Bar, Shrimp Bar or Raw Seafood Bar



Bread, Muffin, Corn Bread and Assorted Favored Bread Station



Popcorn Bar



Ice Cream Bar



Taco or Fajita Bar



Donut Bar

Other Bars:

- Pasta Bar
- Smore's Bar
- Potato Bar
- Salad Bar
- Dessert Bar
- Coffee Bar

Beverage Package

Non-Alcohol Beverage

Infused Waters: \$1.25 per person

Summer Squeeze - Strawberry, Lemon and Mint

Citrus Burst – Orange and Lime

Pink Hawaiian – Strawberry and Pineapple

Cinna – Sparkle – Apple, Cinnamon Stick, Red Pear

Green Goddess – Cucumber, Thyme and Lime

Infused Tea: \$1.25 per person

Mint

Raspberry Mint

Peach

Lavender



Coffee Bar \$4.95 per person

Choice 3 Creamers: Regular, Hazelnut, Vanilla Carmel, Peppermint, Pumpkin, French Vanilla, Italian Sweet Crème, Snickers, Café Mocha, Irish Crème, and Cinnamon Vanilla Creme

Sugar: Cane Sugar, Sweet & Low, Equal and Splenda

Choice 3 Flavored Liquor: Vanilla, salted Carmel, Mocha, Caramel, Butter Toffee, Hazelnut, Amaretto, Peppermint
Regular Coffee and Decaf

Hot Chocolate Bar \$3.00 per person

Assortment of chocolates, mints, marshmallow, and whipped cream



Lemonade and Cider \$1.25 per person

Apple Cider – In a beautiful glass container with cinnamon sticks and floating apple slices

Lemonade – In a beautiful glass container with sliced lemons

Strawberry Lemonade – In a beautiful glass container with sliced lemons and strawberries