

CATERING MENU

PROVIDED BY MOTHERS

CRAB DIP

Our signature crab dip served with lightly toasted bread and pita chips

SPINACH AND ARTICHOKE DIP

A creamy mixture of artichoke hearts, fresh baby spinach, and cream cheese served hot with bread and pita chips

BUFFALO CHICKEN DIP

Oven baked buffalo dip made with chunks of chicken breast, cream cheese and brother don's wing sauce then topped with melted blue cheese crumbles. Served with bread and pita chips

CAESAR SALAD OR

MOTHER NATURE'S GARDEN SALAD

Mixed greens, julienne vegetables, cucumbers, and tomatoes served with your choice of dressing or romaine tossed with fresh garlic croutons, parmesan cheese, and caesar dressing

CHIPOTLE MAC AND CHEESE

Our creamy, cheesy mac and cheese with a special kick

TRI-COLOR CHEESE TORTELLINI

Tri-color cheese tortellini served in a creamy sundried tomato pesto sauce

CATERING MENU

PROVIDED BY MOTHERS

BAKED ZITI

Penne pasta served in a cheesy ricotta marinara sauce and topped with provolone and parmesan cheese

MARINARA, SWEDISH, OR BBQ STYLE MEATBALLS

Tender meatballs smothered in marinara sauce and garnished with melted provolone and parmesan cheese or swedish style with brown sauce finished with a touch of sour cream and mushrooms

DELI SANDWICH PLATTER

Petite ham, turkey and roast beef sandwich platter, served with lettuce, tomato and cheese.

Also available as wraps

SHRIMP SALAD SANDWICH PLATTER

Dressing served with lettuce and tomatoes on either petite sandwich rolls or as a wrap

ASSORTED CHEESE & CRACKER PLATTER

Delicious bite sized cheeses served with assorted crackers

HUMMUS PLATTER

Served with pita chips, carrots and celery

CATERING MENU

PROVIDED BY MOTHERS

VEGGIE PLATTER

Full tray of assorted fresh veggies
and served with ranch dressing

MOZZARELLA CAPRESE

Fresh mozzarella, juicy tomatoes, fresh basil
and balsamic reduction

OLD BAY SHRIMP PLATTER

Large peeled shrimp seasoned with old bay, steamed,
and served with cocktail sauce

MOTHER'S CHICKEN TENDERS

Grilled, jerk, or blackened tenders

BROTHER DON'S BIG PHAT HOT WING

Tossed in your choice of sauce and served with celery and
your choice of ranch or blue cheese.

VODKA PENNE

Penne pasta served in a creamy vodka tomato sauce

DESSERT TRAY

A sweet selection of brownies
and chocolate chip cookies

CATERING MENU

PROVIDED BY UNOS

CHARM CITY PACKAGE

House salad served with choice of house vinaigrette or ranch

Mixed variety of sandwiches all served on focaccia bread
(Firecracker chicken; turkey, bacon and avocado; chips roasted eggplant, zucchini and caramelized onions)

Chips and pickles

Gourmet cookies

BALTIMORE PACKAGE

Choice of 1 salad *(garden, caesar, goat cheese & walnut)*

Mixed variety of regular & boneless wings *(bbq and buffalo)*

Burger sliders

French fries

2 Varieties of pizza - *cheese and pepperoni*

Flatbread

Gourmet cookies

HEY HON PACKAGE

Choice of 1 salad *(garden, caesar, or goat cheese & walnut)*

3 Varieties of deep dish pizza - *cheese, numero uno and veggie*

2 Varieties of pasta - *penne with marinara and broccoli chicken alfredo*

Breadsticks

Mixed variety of brownies and gourmet cookies

CATERING MENU

PROVIDED BY UNOS

DIAMOND PACKAGE

Choice of 1 salad (*garden, caesar, or goat cheese and walnut*)

Chicken parmesan

2 Varieties of pasta: *penne with marinara and broccoli chicken*

Breadsticks

Mixed variety of brownies and gourmet cookies

GOLD PACKAGE

Choice of 1 salad (*garden, caesar, or goat cheese and walnut*)

Baked haddock

Baked stuffed chicken

Roasted veggie penne

Mashed potatoes

Brown rice with cranberries

Mixed vegetables

Breadsticks

Bread pudding for dessert

PLATINUM PACKAGE

Choice of 1 salad (*garden, caesar, or goat cheese and walnut*)

Sirloin tips

Lemon basil salmon

Baked stuffed chicken mashed potatoes

Brown rice with cranberries

Mixed vegetables

Breadsticks

Bread pudding for dessert

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

SANDWICH AND SALAD SELECTIONS

THE DAGWOOD AND BLONDIE

An Array of Roasted Meats, Prepared by our Chefs, sliced thin on a Pristine White Platter with Freshly-Baked Breads from our own ovens.

Includes: Prime Roast Beef, Country Style Ham, Roasted Turkey Breast, Swiss and Cheddar

Condiments include: Chef's Hon Sauce, Hellman's Mayonnaise and Gulden's Mustard

Garden Greens Salad with Honey Cider Dressing
Handmade Redskin Potato Salad

Complimentary Chewy Blondies from our own Pastry Chef accompany this platter.

PINT-SIZED SUBS

Three different selections of Petite Sandwiches:
Country Style Ham on Pretzel Rolls
Oven Roasted Turkey Breast on Potato Rolls
Home Made Chunky Chicken Salad on Croissants

Condiments include: Chef's Hon Sauce, Hellman's Mayonnaise and Gulden's Mustard

Garden Greens Salad with Honey Cider Dressing
Handmade Redskin Potato Salad

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

SANDWICH AND SALAD SELECTIONS

THE CHEF'S SALAD SAMPLER

Jumbo Shrimp Salad

Chunky Chicken Salad

Grilled Vegetable Salad

Homemade Pretzel Rolls

Potato Rolls

Garden Green Salad with Honey Cider Dressing

Handmade Redskin Potato Salad

THE CHEF'S GARDEN

Caesar Salad with Classic Caesar Dressing,
Herb infused Croutons and Shavings
of Parmesan Cheese

Ancient Grain Salad: A combination of Quinoa,
Dried Cranberries and Toasted Peanuts tossed
in a Honey Lime Vinaigrette

Grilled Mediterranean Vegetables: Grilled
Zucchini, Tomatoes, Onions and Asparagus
tossed in a Lemon Vinaigrette

Chef David's Fresh Baked Garlic Bread & Naan

Additions:

Grilled Marinated Chicken Breast: \$3.00 Per Person

Grilled London Broil: \$5.00 Per Person

Blackened Shrimp: \$6.00 Per Person

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

SANDWICH AND SALAD SELECTIONS

ALL WRAPPED UP

Three wonderful wraps in a Hand Made Flour Tortilla

The Club Wrap: Turkey, Bacon and Avocado

The Garden Wrap: Fresh Julienne Vegetables and Fresh Mozzarella Cheese served with a Basil Vinaigrette Dipping Sauce

Chicken Little: Chunky Chicken Salad, Green Apples and Red Seedless Grapes

All orders include a bag of Utz chips per person

Our incredible team of talented chefs love to create amazing food. Under the leadership of visionary Jerry Edwards CPCE, and Executive Chef William Jones, we pride ourselves going above and beyond expectations.

MINIMUM PLATTER ORDER - 10 PEOPLE

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

FROM THE CHEF'S OVEN

LITTLE ITALY

Homemade Quatro Formaggio Lasagna

Layers of Handmade Pasta Sheets, Fluffy Ricotta Cheese infused with Parmesan and Romano Cheese and Fresh Mozzarella finished with our Homemade Marinara Sauce

Pasta Giardino

Tender Penne Pasta and Fresh Garden Vegetables all surrounded by a Creamy Basil Pesto Sauce or Traditional Basil Pesto

Giant-Sized Meatballs

Mom's Famous Meatball Recipe in Marinara Sauce

Caesar Salad

Classic Caesar dressing, Herb infused croutons and shavings of Parmesan Cheese

Chef David's Fresh Baked Garlic Bread

SOUTH OF THE BORDER

Loco Taco Bar

Pulled Chicken, Braised Beef, Grilled Vegetables, Shredded Lettuce, Home Made Salsa, Sour Cream and Longhorn Cheddar Cheese

Includes: Fresh Flour Tortillas, Lettuce Cups and Crispy Corn Taco Shells, Aztec Corn Salad

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

FROM THE CHEF'S OVEN

ASIAN FLAIR

Pancake Power

Homemade Asian Pancake Crepes, Shredded Chicken and Almonds, Stir Fry Shrimp and Napa Cabbage, Chinese Cut Vegetables, Hoisin BBQ Sauce, Creamy Korean Hon Sauce

Thai Noodle Salad

Lo Mein Noodles, Roasted Red Peppers, Crisp Cucumbers and Green Onions tossed in a Chili Garlic Peanut Sauce

BEVERAGES

Assorted Sodas

Bottled Water, Coke, Sprite, Diet Coke and Ginger Ale, lemonade and Iced Tea

Ice and Plastic Ice Bowl

The Juice Bar

Orange, Apple and Cranberry Juices

ADDITIONS

Grilled Marinated Chicken Breast

Grilled London Broil

Blackened Shrimp

Chef David's Garlic Bread and Naan Bread

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

DESSERTS

"CARA-MALLOW" FUDGE BROWNIES

Double Chocolate Chewy Brownies topped with
Homemade Caramel and Marshmallows

BLONDIES

Chewy and Rich Butterscotch Brownies

3 CRAZY CUPCAKES

Carrot with Cream Cheese Icing
Double Fudge with Raspberry Icing
Lemon Curd and Fresh Seasonal Berry

CHEESECAKE LOLLIPOPS

Hand Rolled "No Bake" Cheesecake dipped
in White Chocolate

PEANUT BUTTER SINS

The Classic Combination of Peanut Butter and Dark
Chocolate in a Bite Size Bar

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

ALA CARTE' BUFFET OPTIONS

Beef Bourginonne

Tender Beef tips sauteed in Red Wine, Crimini Mushrooms and Red Onions Served over Wide Egg Noodles

Braised Beef Brisket Provencal

Tender Braised Beef Brisket finished with a Provencal Sauce of Veal Demi Glaze with Roast Plum Tomatoes, Hungarian Garlic, Fresh Basil and Thyme, accented by Orange Zest and Fresh Parsley

Boneless Beef Short Ribs

Fork Tender Boneless Short Ribs slowly braised in an Provencal Sauce of Veal Demi Glaze and Roast Plum Tomatoes and Gilroy Garlic Served alongside a Flavor Packed Provencal Sauce

Free Range Chicken Piccata Medallions

Butterfly Breast of Chicken Lightly Breaded in Panko Crumbs, Sauteed in French Butter with Lemons and Capers

Breast of Free Range Chicken

Filled with Brioche, Spinach and Fresh Herbs

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

ALA CARTE' BUFFET OPTIONS

Breast of Free Range Chicken

Stuffed with Spinach and Smoked Mozzarella

Chicken Tuscany

Pan Roasted Boneless Chicken Breast with Artichoke Hearts, Black Olives, Rosemary, Basil and Roasted Garlic
Served with a Roma Tomato and Toasted Fennel Seed Sauce

Seared Salmon

Glazed in a Chili Apricot Sauce

SALAD OPTIONS

Garden Salad with White Balsamic Vinaigrette

Romaine Hearts, Cucumber, and Cherry Tomatoes

Caesar Salad

Fresh Organic Heart of Romaine Lettuce with House Made Caesar Dressing, Crunchy Home Made Croutons and freshly grated Winter Parmesan Cheese

CATERING MENU

PROVIDED BY CHEF'S EXPRESSIONS

SIDES OPTIONS

Tri Color Fingerlings

Roasted Yellow, Red and Purple Fingering Potatoes
roasted whole in Olive Oil and Sea Salt

Grilled Mediterranean Vegetables

Seasonal Grilled Mediterrean Vegetables infused with
Extra Virgin Olive Oil and finished with a Fresh Basil
Pesto Glaze. Served room temperature.

Yukon Gold Whipped Potatoes

Freshly Whipped Yukon Gold Potatoes married with Sweet
Butter, touch of Cream, Sea Salt and Freshly Cracked
Black Pepper

Rice Pilaf

Vermicelli Pasta sauteed in Whole Butter married with
Nutty Sweet Basmati Rice cooked in Rich Chicken Stock

Green Beans

Country Green beans