

Home, Office & Destination

Menu Planning Guide

Fun Company Celebrations

Metro DC edition



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Contact us for a quote when your event requires service staff, party rentals or bar service!



Breakfasts, Brunches, Lunches, Dinners, Meetings, Wine Pairings, Barbecues, Cocktail Parties, Seminars, Concerts, Excursions, Training, Fundraisers, Movie Production, Outings, Sporting Events, Graduations, Reunions, Weddings

Express Menu - available for next day delivery

Delivered Monday thru Saturday from 10 AM until 5 PM - Prices are per person unless otherwise stated.

Sandwich Platters

- minimum 10 ppl. per selection -

Package price includes: Assorted Sodas & Spring Water and Disposable Tableware. Rolls/Croissant & Wrap Sandwiches may be combined.



New Soft Rolls & Croissant Platter \$9.55 pp./package or \$6.95 platter only

Chicken Salad Croissants and Ham & Cheese Croissants
Steak & Cheddar on Onion Roll
Santa Fe Turkey Broiche and Tuna Salad on Broiche accompanied with Pickles,
Lite Chili Lime Mayo & Deli Style Mustard



New Colorful Wrap Sandwich Platter \$9.55 pp./package or \$6.95 platter only

Steak Fajita on Sun-dried Tomato Tortilla
Grilled Chicken Caesar on Flour Tortilla
Grilled Veggie with Cheese on Spinach Tortilla and Tuna Salad on Wheat Tortilla



New The Delicatessen Platter \$11.35 pp./package or \$8.75 platter only

Sliced Turkey Breast, Savory Baked Ham
Tuna Salad and Chicken Salad with Cheese, Lettuce, Tomato & Pickles, with Broiche & Onion Rolls and Croissants
Lite Chili Lime Mayo & Deli Style Mustard

Stylize Your Sandwich Lunch 6 Fantastic New Ways!

Comfort Style - \$4.50

White Cheese Mac & Buttered Corn

Santa Fe Style - \$5.00

Ranch House Vegetable Slaw, Tortilla Chips with Black Bean & Corn Salsa and Tomato Salsa

Backyard Style - \$5.00

Lemon Dill Potato Salad & Vegetarian Baked Beans

Frisco Style - \$5.45

Dijon Green Bean Salad & Fresh Fruit Salad

Alfresco Style - \$5.75

Italian Salad & Tuscan Bean Salad

Boardwalk Style - \$6.75

Celebrations Garden Salad, Chesapeake Macaroni Salad & Potato Chips

Reusable Disposable Chafing Dishes w/Fuel - \$9.50/Half, \$11.50 Full

Individual Vegetarian Options

Individual Vegetarian Wraps - \$6.95 ea.

choose from: Grilled Veggie with Cheese on a Spinach Tortilla or Basil, Mozzarella & Tomato on a Sun-dried Tomato Tortilla

Individual Vegetarian Burritos - \$5.95

an amazing blend of Beans, Cheeses, Ranchero Sauce, Herbs & Spices



Entrée Salad Platters

- minimum 10 ppl. per selection -

Includes: Assorted Sodas & Spring Water and Disposable Tableware



New Chop House Salad Platter \$13.95 pp.

Mesclun Greens mixed with Carrots, and Grape Tomatoes; presented with Herb Grilled Chicken Breast, Marinated Sliced Steak, Ranch House Slaw, Lemon Dill Potato Salad, Chesapeake Macaroni Salad and Dijon Green Bean Salad; accompanied with Parmesan Ranch Dressing, Herbal Balsamic Vinaigrette & Parker House Rolls with Butter Pats



New Tuscan Salad Platter \$13.95 pp.

Crisp Romaine Greens mixed with Carrots and Grape Tomatoes; presented with Herb Grilled Chicken Breast, Savory Baked Ham, Balsamic Grilled Vegetables, Lemon Dill Potato Salad, Tuscan Bean Salad, Marinated Artichokes; accompanied with Caesar Dressing, Herbal Balsamic Vinaigrette & Focaccia Breadsticks

Next Day Hot Meals

- minimum 10 ppl. per selection -

includes: Sodas & Spring Water, Disposable Tableware
Reusable Disposable Chafing Dishes w/Fuel - \$9.50/Half, \$11.50 Full

New Chicken Barbecue Sliders - \$11.50

with Soft Mini Rolls, Tuscan Bean Salad, Lemon Dill Potato Salad, Ranch House Vegetable Slaw and Potato Chips

Classic Beef Lasagna - \$13.30

Pasta layered with rich Meat Sauce & Cheeses with choice of Green Salad and Roll with Butter Pat

New Chicken Penne Alfredo Bake - \$13.30

tossed with Carrots, Broccoli and Onions in White Wine Parmesan Cream with choice of Green Salad and Roll with Butter Pat

Chicken Fiesta Burritos - \$13.55

an amazing blend of Chicken, Beans, Cheeses, Ranchero Sauce, Fresh Herbs & Spices with Spanish Rice and Tortilla Chips with Salsa

New America's Favorite Meatloaf - \$14.55

all Beef Meatloaf with our Mushroom Brown Gravy with White Cheese Mac, Buttered Corn and Roll with Butter Pat



Desserts

- minimum 10 ppl. per selection -

Sweeties Confection Tray - \$2.45

Lemon Lime Sugar Cookies & Chocolate Chip Cookies, Caramel Cheesecake Pecan Brownies, Frosted Decadence Brownies and Cinnamon Maple Swirls

Cookie Tray - \$2.45

Lemon Lime Sugar Cookies, Chocolate Chip Cookies and Oatmeal Raisin Cookies

Brownie Tray - \$2.45

Frosted Decadence & Caramel Cheesecake Pecan

Raspberry Cheesecake Mousse Parfait - \$2.95

New Frosted Cup Cakes - \$15.50 dozen
Choco-holic Cup Cake & Razz Berry Cup Cake

add a Box of Birthday Candles @ \$2.50 ea.

Express Menu - available for next day delivery

Delivered Monday thru Saturday from 10 AM until 5 PM - Prices are per person unless otherwise stated.



Green Salads - \$3.25

- minimum 10 ppl. per selection -

New Chopped Salad

Mesclun & Romaine Greens, Carrots, diced Tomatoes & Cucumbers, Red Onions & Parmesan Ranch Dressing

New Italian Salad

Crisp Romaine Greens with Balsamic Marinated Tomatoes, Red Onions, Marinated Artichokes, Carrots & Herbal Balsamic Vinaigrette

Celebrations Garden Salad

Mesclun Greens, Grape Tomatoes, Green Onions and Carrots with our Blackberry Balsamic Vinaigrette

Celebrations Caesar Salad

Crisp Romaine Greens with Croutons, Parmesan Cheese and Caesar Dressing

Sun Country Salad - \$4.75

Mesclun Greens tossed with shaved Bermuda Onions, Mandarin Oranges, Grape Tomatoes, sliced Almonds, Parmesan Ranch Dressing and sliced Strawberries



Sides - \$2.50

- minimum 10 ppl. per selection -

Cool Sides

New Tuscan Bean Salad

New Mandarin Coleslaw

Dijon Green Bean Salad

New Lemon Dill Potato Salad

New Chesapeake Macaroni Salad

Ranch House Vegetable Slaw

Tortilla Chips with Salsas

Fresh Fruit Salad (add: \$.25)

Bowtie Parmesan Pasta Salad (add: \$.45)

Individual Bags of Potato Chips @ \$1.00

Hot Sides

New Spanish Rice

New White Cheese Mac

New Buttered Corn

Vegetarian Baked Beans

Penne Primavera Marinara



Box Meals

includes a bottled Spring Water

add: Sun Chips & Golden Raisins +\$1.25

New Steak & Potatoes - \$14.25

Steak & Cheddar on Onion Roll with Lite Chili Lime Mayo, Lemon Dill Potato Salad & Bake Shop Cookie Treat

New Tuscan Chicken Caesar - \$14.25

Grilled Chicken Caesar Wrap on a Flour Tortilla
Tuscan Bean Salad & Bake Shop Cookie Treat

New Turkey Light - \$14.75

Santa Fe Turkey on Brioche with Lite Chili Lime Mayo
Ranch House Slaw & Fresh Fruit Salad

New Very Veggie - \$14.25

Grilled Veggie Wrap with Cheese on a Spinach Tortilla
Dijon Green Bean Salad & Bake Shop Cookie Treat

Soft Drinks - \$1.45

Coke, Diet Coke, Sprite, Spring Water

DELUXE COMBO #1

- minimum 10 ppl. per selection -

add the Side Combo Platter to any Sandwich Platter for only \$3.95 pp. to include:

Tuscan Bean Salad, Lemon Dill Potato Salad & Ranch House Vegetable Slaw



Reusable Disposable Chafing Dishes with Fuel - \$9.50/Half, \$11.50 Full

DELUXE COMBO #2

- minimum 10 ppl. -

add 2 Hot Sides to any meal for only \$4.50 pp. choose 2:

Spanish Rice, White Cheese Mac, Buttered Corn, Vegetarian Baked Beans or Penne Primavera Marinara

Reusable Disposable Chafing Dishes w/Fuel - \$9.50/Half, \$11.50 Full

Catering Delivery Costs

Delivery (Drop-off) - cold food only!
Set-up is not included.

Delivery with Set-up
Catering is delivered and we set-up the buffet.

Buffet Attendant - add \$45.00
Catering is delivered, set-up and the attendant remains to replenish the buffet for up to 1 hour. (\$15 per additional 15 min. period or portion thereof)

Purchase (\$)	Delivery Type
\$125 - \$300 (pre-tax & delivery)	Delivery (Drop-off)
	Delivery w/ Set-up
\$300 - \$500 (pre-tax & delivery)	Delivery (Drop-off)
	Delivery w/ Set-up
above \$500 (pre-tax & delivery)	Delivery w/ Set-up
Breakfast	Delivery w/ Set-up

Zone 1		Zone 2		Zone 3	
A	B	A	B	A	B
Dulles Sterling Potomac Falls Ashburn Broadlands	Herndon Reston Great Falls Chantilly South Riding Aldie	Vienna McLean Tysons Fair Oaks Lansdowne Leesburg	W. Falls Church Fairview Park Centreville Clifton Manassas City of Fairfax	Haymarket Gainesville Fairfax Station Purcellville Warrenton	E. Falls Church Arlington Alexandria Bethesda Rockville DC
A	B	A	B	A	B
\$10	\$12	\$14	\$18	\$24	\$28
\$16	\$18	\$18	\$24	\$30	\$34
free	free	\$10	\$14	\$20	\$24
free	free	\$14	\$20	\$24	\$30
free	free	free	free	\$24	\$34
\$25	\$30	\$35	\$50	\$55	\$60

* delivery prices are subject to an intermittent fuel surcharge

**\$12 set-up charge if requested at the time of Delivery (Drop-off)

Theme Hot Buffets - 3 business day notice

Delivered Monday thru Saturday (Breakfast: 8 AM - 10 AM), (Others: 10 AM - 5 PM) - Prices are per person.

Easy To Order Buffets

Metro Breakfast

- Scrambled Eggs with Fix-ins - \$3.25
Shredded Cheddar & Sautéed Vegetables
- Applewood Smoked Bacon (4) - \$3.25
- Lyonnais Potatoes - \$2.50
- Breakfast Pastry (1) - \$2.50
- Island Fresh Fruit Display - \$2.95

Bistro Brunch

- Bistro Egg Frittata - \$3.95
with Gruyère, Mushrooms, Green Onions
- Applewood Smoked Bacon (4) - \$3.25
- Chicken & Mushroom Crêpes - \$3.95
- Lyonnais Potatoes - \$2.50
- Island Fresh Fruit Display - \$2.95
- Breakfast Pastries & Bagels - \$3.35
with Cream Cheese & Butter Pats

Silverado

- Chopped Salad
Mesclun & Romaine Greens, Carrots, diced Tomatoes & Cucumbers, Red Onions & Parmesan Ranch Dressing
- Grilled Chili Lime
Combo Steak & Chicken Fajitas
with Soft Flour Tortillas, Lettuce, Pico De Gallo, Shredded Cheddar & Sour Cream

Spanish Rice

Ranch House Vegetable Slaw

- Tortilla Chips with Salsas
Traditional Tomato Salsa & Black Bean with Roasted Corn Salsa

Raspberry Cheesecake Mousse Parfait

Viva Italiano

- Italian Salad
Crisp Romaine Greens with Balsamic Marinated Tomatoes, Red Onions, Marinated Artichokes, Carrots & Herbal Balsamic Vinaigrette

Chicken Parmesan

- Breaded & sautéed Chicken Breast topped with Marinara Sauce & Provolone Cheese

Meatballs Marinara

Herb Buttered Curly Cavatappi Pasta

Warm Balsamic Grilled Vegetables

- Asparagus, Squash, colorful Peppers, Bermuda Onion & Grape Tomatoes

Cocktail Roll with Butter Pat

- Chocolate Raspberry Mousse topped with Shaved Chocolate

Comfort Feast

- Celebrations Garden Salad
Mesclun Greens, Grape Tomatoes, Green Onions and Carrots with our Blackberry Balsamic Vinaigrette

Herb Roasted Chicken

- with a warm Apricot & Onion Chutney

Hearty Pot Roast

- tender Beef slow roasted to perfection, sliced and simmered in Gravy

Savory Herb Buttered Rice

Seasonal Vegetable Medley

Parker House Rolls

- with Butter Pats

Apple Caramel Bread Pudding

- with Malted Chocolate Sauce

Price A

Menu Name	Menu Price 16+ ppl.
Metro Breakfast	\$14.50
Bistro Brunch	\$19.95
Silverado	\$20.50
Viva Italiano	\$23.50
Comfort Feast	\$26.50

Price B

Menu Name	Price 25+ ppl.
Metro Breakfast	price based on your delivery zone
Bistro Brunch	price based on your delivery zone
Silverado	\$23.50
Viva Italiano	\$26.25
Comfort Feast	\$28.95

Price C (3 Hour Event with Server)

Menu Name	Price 25-39 ppl.	Price 40-59 ppl.	Price 60+ ppl.
Metro Breakfast	\$28.50	\$23.75	\$20.95
Bistro Brunch	\$33.95	\$29.25	\$26.50
Silverado	\$34.75	\$29.95	\$27.25
Viva Italiano	\$37.50	\$32.75	\$29.95
Comfort Feast	\$40.50	\$35.50	\$32.95

Create Your Own Menu

- minimum 10 ppl. per selection - prices are per person unless otherwise stated -
see more menus and à la carte options on the "Grill Season Menu" page

Disposable Tableware (Plate, Fork, Knife, Napkin) - \$1.15 pp.

Chicken Fiesta Burritos - \$5.95

- an amazing blend of Chicken, Beans, Cheeses, Ranchero Sauce, Fresh Herbs & Spices

Marinated Grilled Chicken Kebob - \$4.95

- with a chilled Cilantro Pesto Cream

Grilled Chili Lime Chicken Fajitas - \$6.95

- with Soft Flour Tortillas, Lettuce, Pico De Gallo, Shredded Cheddar & Sour Cream

Meatballs Marinara (All Beef) - \$3.50

- in zesty Marinara Sauce

Braised Sirloin Tips - \$5.95

- tender Beef simmered with Pearl Onions, Roasted Garlic, Thyme, Rosemary, diced ripe Tomatoes & Vino!

Grilled Chili Lime Steak Fajitas - \$6.95

- with Soft Flour Tortillas, Lettuce, Pico De Gallo, Shredded Cheddar & Sour Cream

Shrimp Penne Pasta - \$5.95

- with colorful Vegetables tossed in a White Wine Parmesan Cream

Penne Vegetarian Lite - \$5.95

- with Primavera Vegetables, chopped Tomatoes & Basil

Oven Roasted Asparagus - \$2.50

Basil Whipped Potatoes - \$2.50

Seasonal Vegetable Medley - \$2.95

Chilled Grilled Vegetables de Provence - \$2.95

Sun Country Salad - \$4.75

Chicken

Chicken Parmesan - \$5.95

- Breaded & sautéed Chicken Breast topped with Marinara Sauce & Provolone Cheese

Chicken Penne Alfredo Bake - \$5.95

- tossed with Carrots, Broccoli and Onions in White Wine Parmesan Cream

Chicken & Mushroom Crêpes (1½) - \$3.95

- with White Wine Parmesan Cream; topped with fresh Herbs

Beef & Pork

Classic Beef Lasagna - \$5.95

- Pasta layered with rich Meat Sauce & Cheeses

Carved Marinated London Broil - \$6.95

- with Port Wine Reduction & Apple Horseradish - a chef/carver is required -

America's Favorite Meatloaf (All Beef) - \$5.95

- with Mushroom Brown Gravy

Seafood

Herb Crusted Tilapia - \$7.95

- with a Lemon Basil Butter Sauce

Vegetarian

Gourmet Mac & Cheese - \$3.95

- Curly Cavatappi Pasta in a Creamy blend of Provolone, Gruyère, Garlic, Herbs & Spices

Sides

Orzo Pasta De Parma - \$2.50

Savory Herb Buttered Rice - \$2.50

Warm Balsamic Grilled Vegetables - \$2.95

Penne Pasta de Roma - \$2.95

Celebrations Caesar Salad - \$3.25

Desserts

Chocolate Raspberry Mousse - \$3.25

- topped with shaved Chocolate

Chicken Marsala - \$6.95

- sautéed Medallions of Chicken Breast simmered in a Marsala Wine & Mushroom Sauce

Herb Roasted Chicken - \$4.95

- with a warm Apricot & Onion Chutney

Grilled Combo Chicken & Steak Fajitas - \$6.95

- with Soft Flour Tortillas, Lettuce, Pico De Gallo, Shredded Cheddar & Sour Cream

Beef & Bean Chili Mac - \$4.75

- with Macaroni, diced Onions, Cheddar Cheese & Sour Cream

Hearty Pot Roast - \$6.95

- tender Beef slow roasted to perfection, sliced and simmered in Gravy

Sliced Pommery Crusted Loin of Pork - \$6.95

- with a warm Apricot Onion Chutney

Shrimp Brochette (5 shrimp) - \$10.95

- served with Salsa Verde

Grilled Chili Lime Vegetable Fajitas - \$6.95

- with Soft Flour Tortillas, Lettuce, Pico De Gallo, Shredded Cheddar & Sour Cream

Rosemary Roasted Potato Wedges - \$2.50

Penne Primavera Marinara - \$2.50

Green Bean Amandine - \$2.95

Marinated Mozzarella & Tomato Platter - \$3.95

Parkerhouse Rolls with Butter Pats - \$1.50

Apple Caramel Bread Pudding - \$4.25

- with Chocolate Malt Sauce

Sweeties Confection Tray - \$2.45 pp.

- sinful Cookies & decadent Brownies

Party Fare & Wine Pairing - 3 business day notice

minimum 16 ppl.

- mix and match these festive selections to create a catered event for your meetings and socials -

Embassy Avenue

\$15.15 pp. - min. 16 ppl.

Shrimp Fondue Italiano

Cocktail Meatballs Marsala

Vintners Cheese & Fruit Display

International Tapas Trio

Fresh Mozzarella Tomato Bruschetta

*Reuseable Disposable Chafing Dishes with Fuel
\$9.50/Half, \$11.50 Full*



Hot Appetizers

priced per person - min. 16 ppl.

Asian Pork Barbecue - \$3.25

sliced Marinated Roast Pork with Hoisin Sauce and Green Onions; served with Mandarin Pancakes

Cocktail Meatballs (4) - \$2.50

all Beef Meatballs - choice of: Marsala Wine with Mushrooms, Sweet & Tangy or Barbecue

BBQ Sliders with Soft Rolls (2) - \$3.95

Pulled Pork, Chicken and Chopped Beef

New Boneless Chicken Tenders (2) - \$4.50

with Parmesan Ranch and Barbecue Sauce

Vegetarian Spring Rolls (2) - \$4.50

with a Plum Teriyaki Glaze

Savory Mushroom Tartlets (2) - \$4.50

blended with Cheese and Herbs in a delicate Pastry

Paradise Baked Brie en Croûte

\$58.00 (serves 25± ppl.)

a kilo round of Brie filled with Tropical Fruits and Baked in Pastry; served with sliced Baguettes

Dips & Spreads

chilled selections

New Heavenly Hummus - \$2.50

Roasted Red Pepper Hummus topped with diced Tomatoes & Parsley, Lemon Juice and Roasted Garlic; with Herbed Pita Crisps

Fresh Mozzarella

Tomato Bruschetta - \$2.50

this Italian Classic with Ripe Tomato, Marinated Mozzarella Cheese & Herbed Crostini Rounds

New Artichoke Parmesan Spread - \$2.50

with diced Roasted Red Peppers and fresh Herbs; with Focaccia Breadsticks

Crab & Artichoke Dip - \$3.25

with Cream Cheese, fresh Herbs & Bay Spices; with Herbed Pita Crisps

warm selections

Artichoke Spinach Bake - \$2.75

Mild Melted Monterey Jack Cheese blended with Artichoke Hearts & Spinach; with slices of fresh Baguettes

Chicken Diablo Bake - \$2.75

diced Chicken blended with Monterey Jack & Cheddar Cheeses, Beans, Sour Cream, Spring Onions and Seasonings; with crisp Tortilla Chips

New Shrimp Fondue Italiano - \$2.95

a creamy blend of melted Provolone, Gruyère and Parmesan Cheeses with Basil Pesto and Tangy Cherry Peppers; with slices of fresh Baguettes

Chesapeake Crab Bake - \$3.25

Roasted Corn, diced Tomatoes, Green Onions, Cream Cheese and Old Bay Seasoning; with slices of fresh Baguettes

Disposable Cocktail Tableware - \$.75
(Clear 6" Plate, Fork, Cocktail Napkins)

Very Vinifera

\$24.60 pp. - min. 16 ppl.

Tuscan Antipasto Display

Fresh Mozzarella Tomato Bruschetta

Cocktail Shrimp (2 pcs.)

Bamboo Chicken Skewers (2 pcs.)

Shredded Beef Taquitos (2 pcs.)

Chocolate Raspberry Fondue

*Reuseable Disposable Chafing Dishes with Fuel
\$9.50/Half, \$11.50 Full*

Hors d'oeuvres

priced per piece - min. 20 pcs. per selection

A Chef and Server is required for Heating & Serving!

* presents well chilled on a platter

** presents well in a chafing dish

light crisp white wine

Baked Brie Tartlet - \$2.25

Mini Fruit Skewer - \$2.25

* **Tomato, Basil & Mozzarella Skewer - \$2.25**

** **Vegetarian Spring Roll - \$2.25**

Sweet Potato Latke - \$2.25

Chesapeake Crab Cake - \$2.75

* **Cocktail Shrimp - \$2.75**

full bodied white wine

Bamboo Chicken Skewer - \$2.25

with Lemon Basil Aioli or Thai Peanut Satay

Chicken & Cheddar Quesadilla - \$2.25

Ahi Tuna, Wasabi &

Black Sesame Tartare - \$2.75

** **Sea Scallops wrapped in Bacon - \$2.75**

* **Shrimp Salad Tartlet - \$2.75**

* **Smoked Salmon Canapé - \$2.75**

light red wine

* **Bruschetta de Roma - \$2.25**

Balsamic Marinated Mushroom Cap - \$2.25

** **Pan Seared Pork Dumpling - \$2.25**

** **Savory Mushroom Tartlet - \$2.25**

** **Chicken Cordon Bleu Pastry - \$2.75**

full bodied red wine

Shredded Beef Taquito - \$2.25

* **Beef Tenderloin Crostini - \$2.75**

Pommery Crusted Baby Lamb Chops -

\$72.00/16 pcs.

Desserts

priced per person - min. 16 ppl.

Chocolate Raspberry Fondue - \$3.65

with Pound Cake Cubes, Pineapple & Strawberries

Mini Tartlet Trio - \$3.25

Sliced Strawberries & Cream Tartlet, Blueberry Tartlet

with Zesty Lemon Pastry Cream and Dark Chocolate Cream Tartlet topped with White Chocolate Curls

Sweeties Confection Tray - \$2.45

Lemon Lime Sugar Cookies & Chocolate Chip Cookies,

Caramel Cheesecake Pecan Brownies, Frosted

Decadence Brownies and Cinnamon Maple Swirls

Grill Season Menu - 3 business day notice

minimum 16 ppl.

Barbecue Menus

priced per person and includes: Choice of 2 Sides (see below), Sodas, Springs Waters, Ice and Disposable Tableware

* denotes that on-site grilling is not required

*Dixie Barbecue - \$14.00

Pulled Pork BBQ Sliders
and BBQ Basted Chicken Pieces

Coney Island Grill - \$15.70

Hamburgers & Cheeseburgers,
All Beef Hot Dogs with Buns and Condiments

The Wrangler Grill - \$17.65

Hamburgers & Cheeseburgers, Pulled Pork BBQ Sliders,
BBQ Basted Chicken Pieces with Buns and Condiments

*Barbecue Country Fare - \$17.65

Pulled Pork BBQ Sliders, BBQ Basted Chicken Pieces,
All Beef Hot Dogs with Buns and Condiments

Backyard Barbecue Grill - \$18.65

Hamburgers & Cheeseburgers, BBQ Basted Chicken Pieces,
All Beef Hot Dogs with Buns and Condiments

*Lonestar - \$23.95

Pulled Pork BBQ Sliders, Chicken Fiesta Burritos,
and Chili Lime Marinated Beef Fajitas

The Belly Buster - \$24.40

1/4 Rack Pork Ribs, Chicken BBQ Sliders, Hamburgers & Cheeseburgers and All Beef Hot Dogs with Buns and Condiments



Create Your Own Menu

prices per person unless otherwise stated - minimum 16 ppl.

Ultimate Fiesta Layer Dip - \$2.65
with Tortilla Chips

Crudité of Fresh Vegetables - \$2.50
with Parmesan Ranch Dip

Mozzarella & Tomato Bruschetta - \$2.50
with Herbed Crostini Rounds

Sides - \$2.50

Tuscan Bean Salad
Dijon Green Bean Salad
Bags of Potato Chips (\$1.00)
Buttered Corn

Creamy Coleslaw
Chesapeake Macaroni Salad
Spanish Rice
Vegetarian Baked Beans

Lemon Dill Potato Salad
Ranch House Vegetable Slaw
White Cheese Mac
Roasted Potato Wedges

Mandarin Cole Slaw
Tortilla Chips with Salsas
Corn on the Cob
Penne Primavera Marinara

Gourmet Burger Toppings - \$2.25 pp. (Crumbled Bacon, Sautéed Mushrooms, Sautéed Onions and Pico de Gallo)

Entrées

All Beef Hamburger - \$4.95
with Cheese, Buns, Lettuce, Tomato & Condiments

Gardenburger - \$5.65 (min. 8)
with Cheese, Buns, Lettuce, Tomato & Condiments

All Beef NY Style Hot Dog - \$3.65
with Buns & Condiments

All Beef Hamburger Sliders (2) - \$3.50
with Cheese, Buns, Lettuce, Tomato & Condiments

BBQ Sliders with Soft Rolls (2) - \$3.95
Pulled Pork, Chicken & Chopped Beef

Marinated Chicken Kebob - \$4.95
with a chilled Cilantro Pesto Cream

Chicken Breast - \$2.95
BBQ Basted or Herb Marinated

Boneless Chicken Breast - \$4.65
BBQ Basted or Herb Marinated

Chicken Pieces - \$2.95
BBQ Basted or Herb Marinated

BBQ Pork Back Ribs (serves 4-5) - \$18.95/Rack

Beef & Bean Chili - \$3.65

Chicken Fiesta Burrito - \$5.95

Shrimp Brochette (5 shrimp) - \$10.95

Chesapeake Style Crab Cake (4 oz.) - \$11.95

Grilled Salmon Fillet (6 oz.) - \$9.95

Grilled New York Strip Steak (10 oz.) - \$18.95

Chili Lime Marinated Beef Fajitas - \$6.95
Flour Tortillas, Lettuce, Pico De Gallo, Shredded Cheddar & Sour Cream

Teriyaki Glazed Vegetable Kebob - \$4.50

Desserts

Raspberry Cheesecake Mousse Parfait - \$2.95

Strawberry Short Cakes - \$3.50

Watermelon Wedges (May - Sept.) - \$1.25

Fresh Fruit Salad - \$2.75

Key Lime Pie (pie serves 8-10) - \$23.95

Mango Mousse Pie (pie serves 8-10) - \$23.95

Sweeties Confection Tray - \$2.45 pp. or 75 pieces for \$72.95

Lemon Lime Sugar Cookies & Chocolate Chip Cookies, Caramel Cheesecake Pecan Brownies, Frosted Decadence Brownies and Cinnamon Maple Swirls