



Catering Menu

Breakfast Packages

Includes plates, bowls, silverware, and napkins.
Add Coffee and Orange Juice to any package \$3per person

Continental Breakfast

Includes plates, bowls, silverware, napkins, cups and condiments
Coffee and Orange Juice

Includes an assortment of fresh Pop Tarts, Danish, Bear Claws, Turnovers, Muffins, Croissants, Cinnamon Buns, Fruit bread and Bagels. Served with cream cheese, fruit preserves and butter.

\$12

All American Breakfast Package

\$10 per person

Scrambled Eggs
Pancakes or French Toast
Home Fries
Choice of one: Sausage, Bacon, Ham or Scrapple

Omelet Bar Package

\$16 per person

Service charge applies

Assorted Muffin Platter
Omelets and Eggs prepared to order
Fillings include: Ham, Bacon, Onion, Bell Pepper, Tomato, Mushroom, Fresh Basil, Cheddar, Provolone and American cheese
Biscuits
Home Fries
Choice of 1: Sausage, Bacon, Ham or Scrapple
Fresh Fruit Salad

Olde Town Breakfast Package

\$14 per person

Assorted Muffins
Stratta
Swiss and Sausage or Ham and Cheddar
Home Fries
Choice of one: Pancakes or French Toast
Choice of 1: Sausage, Bacon, Ham or Scrapple

Country Breakfast Package

\$14 per person

Assorted Muffins
Scrambled Eggs
Chipped Beef or Sausage Gravy
Home Fries
Biscuits
Choice of one: Sausage, Bacon, Ham or Scrapple

Brunch Spectacular

\$30 per person
(Minimum 40 people)
Service Charge Applies

Breakfast Pastry Platter
Charcuterie or Smoked Salmon Platter
Strata or Quiche
Glazed Ham or Roasted Turkey Carving Station
Pancakes or French Toast
Home Fries or Herb Roasted Potatoes
Baked Ziti or Macaroni and Cheese
Choice of one: Sausage, Bacon, Ham or Scrapple
Fresh Fruit Salad
Garden or Ceasar Salad
Coffee and Orange Juice

Create your own Breakfast Menu

Choose from the items below for a custom breakfast package

Fresh Fruit Salad	Irish Steel Cut Oats
Scrambled Eggs	with Brown sugar, walnuts, dried apricots and raisins to mix-in
Strata	Home Fries
Sausage and Swiss	Cheese and Bacon Grits
Ham and Cheddar	Assorted Toast
Quiche	Biscuits
Quiche Lorraine	Bacon
Broccoli and Cheddar	Sausage
Deep Dish Baked French Toast	Ham
French Toast	Scrapple
Pancakes	Yogurt and Granola
Sausage Gravy and Biscuits	Coffee
Chipped Beef	Juice- Orange, Cranberry, Tomato
Assorted Muffins	
Breakfast Pastry Platter	

Beverages

Includes cups, ice and condiments

Iced Tea/ Sweet Tea/ Lemonade/Coffee

One Beverage Choice \$2
Two Beverage Choices \$3
Three Beverage Choices \$4

Canned Soda (Coke, Diet Coke, Sprite) and Bottled Water \$2.50

Bar Mixer Package \$4

Cranberry, Orange Juice, Pineapple Juice, Grapefruit, Club Soda, Tonic, Sodas (Coke, Diet Coke, Sprite, Gingerale),limes, Lemons, Cherries, Ice and Cups

Box Lunches

Create your own Box Lunch
\$15

Includes a Sandwich
Chips & Pickle
Choice of Macaroni Salad or Cole Slaw
Whole Fresh Fruit
Cookie or Brownie
Soda or Water

Sandwiches
Choice of white, wheat, rye, Kaiser roll or wrap
Lettuce, Tomato and Mayo served on the side.

Turkey Club
Egg Salad
Tuna Salad
Chicken Salad
Roast Beef

Ham
Turkey
Mozzarella, Basil and Tomato
Chicken Caesar Wrap

Premium Menu and Buffet Packages

The following packages and menu are perfect to give that wow factor at your event.

The Premium menu is also available as Family Style and Plated Service.

The following packages are our most popular options, however, we can create a custom package to fit your needs.

If there is something you would like that you don't see listed below, please do not hesitate to ask! Our trained chefs would love create something amazing for you.

Tastings are available by appointment.

Silver Package

\$35 per person

Fresh Vegetable Platter with Hummus
Cheese and Cracker Display
One Butlered Hors D'oeuvres
Plated Salad Course
Two Premium Entrée Selections
Three Premium Sides Selections
Bread Basket with Whipped Butter
Sweet Tea, Iced Tea or Lemonade
Coffee

Gold Package

\$45 per person

Fresh Vegetable Platter with Hummus
Cheese and Cracker Display
Two Displayed Hors D'oeuvres
Two Butlered Hors D'oeuvres
Plated Salad Course
Two Premium Entrée Selections
Three Premium Sides Selections
Bread Basket with Whipped Butter
Sweet Tea, Iced Tea or Lemonade
Coffee

Platinum Package

\$53 per person

Fresh Vegetable Platter with Hummus
Cheese and Cracker Display
Two Displayed Hors D'oeuvres
Two Butlered Hors D'oeuvres
Plated Salad Course
Three Premium Entrée Selections
Three Premium Sides Selections
Bread Basket with Whipped Butter
Sweet Tea, Iced Tea or Lemonade
Coffee

All Premium Packages include our premium plasticware for you event and may be subject to a service charge

Premium Hors D' oeuvres

Displayed

Fresh Fruit Platter
Chesapeake Crab Dip
Spinach and Artichoke dip
Buffalo Chicken Dip
Sweet and Sour Meatballs
Italian Meatballs

Butlered

Crab Imperial Stuffed Mushrooms
Mini Crab Cakes
Shrimp Cocktail
Shrimp Skewers
Raw Oysters
Tuna Tartar
Bacon Wrapped Scallops
Clams Casino
Shrimp and Grits Tortilla Cups
Lobster Scampi Puff

Pulled Pork Sundae
Chicken Satay
Beef Satay
Spicy Sausage Stuffed Mushrooms
Beef and Bleu Pastry
Chicken Quesadilla in a Cornucopia
Chicken Chipotle Lime Cornucopia
Beef Wellington
Chicken Breast Encroute
Chicken Waffle Cone
Italian Sausage Pizza Cone
Duck Spring Roll
Andouille Sausage Cream Puff

Mini Beef Burger with Truffle Sauce
Beef Empanada
Buffalo Chicken Spring Roll
Sesame Chicken Tenders
Pigs in a Blanket
Franks and Sauerkraut Bites

Caprese Skewers
Spanikopita
Antipasto Skewers
Caramel Apple and Goat Cheese Fillo
Purse
Mini Grilled Cheese & Tomato Soup
Raspberry and Brie Almond Pastry
Cheese Puffs
Asparagus and Asiago Fillo Wrap
Vegetable Egg Rolls
Fig and Mascarpone Fillo Wrap
Twice Baked Potato Bite
Fire Roasted Tomato and Feta Tart
Brussel Sprout Croquette with Goat
Cheese, Kale and Bacon Bits
Red Pepper and Jelly Cheese Cups
Goat Cheese and Prosciutto Fillo Purse

Premium Salads

Cobb Salad

Spring mix topped with Avocado, Corn, Bacon Crumbles, Bleu Cheese Crumbles, Tomatoes, Red Onion and Cucumber with our house made Bleu Cheese Dressing

Brie and Pear Salad

Spring Mix topped with Brie, Chopped Pears, Candied Pecans, Cucumber, and Red Onion with a Balsamic Vinaigrette

Spinach Salad

Fresh Spinach topped with Goat Cheese, Crumbled Bacon, Toasted Almonds, Cucumber, Tomato, and Red Onion with a warm Bacon Dressing

Strawberry Salad

Spring Mix topped with Strawberries, Feta cheese Crumbles, Toasted Pumpkin Seeds, Cucumber and Red Onion with a Balsamic Vinaigrette

Cesar Salad

Chopped Romaine tossed with Parmesan cheese and our creamy Caesar dressing. Topped with fresh baked Garlic Herb Croutons

Thai Chopped Salad

Shredded Kale, Brussel Sprouts, Cabbage and Bell Peppers tossed in a sesame dressing and topped with Edamame and crunchy Chickpeas

Premium Entrée Selections:

Braised Beef Short Ribs

Braised with root vegetables in a tomato, beef and red wine stock.

New York Strip Steak

Montreal Canadian seasoned steak, grilled to perfection

Filet Mignon

Tender filet seasoned and grilled to perfection and paired with a sauce of your choice.

Prime Rib

Seared and slow roasted and served with au jus and horseradish.

Stuffed Pork Loin

Our tender and juicy pork loin stuffed with a mixed fruit stuffing for a sweet surprise in the center of each slice.

Rosemary Lamb Chops

A savory blend of rosemary, herbs and spices creates the perfect marinade for our signature lamb chops

Veal Chop

Bone-in veal chop seasoned and baked. Finished with a sauce of your choice.

Chicken French

Chicken breast dusted with flour and sautéed, topped with the Chef's signature lemon caper sauce.

Chicken Saltimbocca

Chicken breast sautéed and topped with prosciutto, Provolone cheese and caramelized balsamic onions.

Chicken Florentine

Perfectly seasoned chicken breast topped with spinach and mushrooms in a parmesan cream sauce.

Roasted Red Pepper Chicken

Seasoned chicken breast sautéed and topped with a rich and flavorful Roasted Red Pepper sauce

Chicken Chesapeake

Boneless chicken breast stuffed with our signature lump crab imperial, finished with an Old Bay cream sauce.

Chili Lime Salmon

Fresh salmon with a sweet and spicy chili lime sauce and finished with fresh cilantro.

Stuffed Flounder

Crabmeat stuffed Flounder topped with a lemon butter

Chilean Sea Bass

Fresh baked Sea Bass; topped with the Chef's created Champagne Bur Blanc.

Jumbo Lump Crab Cakes

Our delicious crab cakes are cooked to perfection using the freshest jumbo lump crab meat

Seasonal Vegetarian/Vegan Entrees

Our Chefs will create the perfect vegetarian or vegan entrée for your guests.

Sides and Starches:

Seasonal Vegetable Medley
Ratatouille
Roasted Asparagus
Glazed Carrots
Roasted Root Medley
Roasted Butternut Squash
Caramelized Brussels Sprouts
Green Bean Almandine
Sauerkraut Au Gratin
3 Cheese Baked Mac
Creamy Parm Polenta

Gnocchi Parmesan
Farfalle Alfredo
Potatoes Au Gratin
Loaded Mashed Potatoes
Smashed Potatoes and Gravy
Horseradish and Bleu Cheese Roasted Potatoes
Herb Roasted Potatoes
Parsley Potatoes
Jasmine Rice Pilaf

Classic Buffet Menu and Packages

Appetizer Menu

Create a custom appetizer package. Price determined once selection is made.

Cold Appetizers

Fresh Vegetable Platter with Ranch
Cheese and Cracker Platter
Fresh Fruit Platter
Hummus Platter with Vegetables and Pita Chips

Hot Appetizers

Dips

Chesapeake Crab Dip
Spinach Artichoke Dip
Buffalo Chicken Dip

Stationed/Passed

Wings with Celery and Blue Cheese
Mini Crab Cakes
Pigs in a Blanket
Shrimp Skewers
Italian Meatballs
Sweet and Sour Meatballs
Spanakopita
Fried Pickles
Crab Imperial Stuffed Mushrooms
Spicy Sausage Stuffed Mushrooms
Shrimp Cocktail

Beef Satay
Chicken Satay
Chicken Tenders
Mini Quiche
Mozzarella Sticks
Jalapeno Poppers
Caprese Skewers
Raw Oysters
Cream of Crab Soup
MD Crab Soup
Minestrone

Buffet Packages

Buffet packages include plates, silverware, napkins, set up and replenishment of all food
Appetizers can be added to any package

Mt. Airy Package

\$14 per person

One Entrée Selection
Three Side Selections
Garden Salad or Caesar Salad
Rolls with Butter

Olde Town Package

\$16 per person

Two Entrée Selections
Three Side Selections
Garden Salad or Caesar Salad
Rolls with Butter

Main Street Package

\$18 per person

Three Entrée Selections
Three Side Selections
Garden Salad or Caesar Salad
Rolls with Butter

****See page 13 for menu options****

Deluxe Buffet Packages

Premium plasticware included

Servers, Bartenders, and additional Appetizers can be added to any package

Deluxe Silver Package

\$25 per person

Choice of Two Cold Appetizers

Two Entrée Selections

Three Side Selections

Garden Salad with House Dressing

Rolls with Butter

Iced Tea, Sweet Tea or Lemonade

Coffee

Deluxe Gold Package

\$31 per person

Choice of Two Cold Appetizers

Choice of Two Hot Appetizers

Garden Salad with House Dressing

Bread Basket with Whipped Butter

Choice of two Entrée Selections

Choice of three Sides

Iced Tea, Sweet Tea or Lemonade

Coffee

Deluxe Platinum Package

\$36 per person

Choice of Two Cold Appetizers

Choice of Two Hot Appetizers

Garden Salad with House Dressing

Bread Basket with Whipped Butter

Choice of Three Entrée Selections

Choice of Three Sides

Iced Tea, Sweet Tea or Lemonade

Coffee

****See page 13 for menu options****

Pig and Bull Roasts

Includes plates, bowls, silverware, and napkins
Add Hot Dogs and Hamburgers to any Package \$3
\$500 minimum order

Basic Pit Package

\$18

One Entree Selection
Four Side Selections
Dinner Rolls with Butter
Tableware

Deluxe Pit Package

\$20

Two Entree Selections
Four Side Selections
Dinner Rolls with Butter
Tableware

Premium Pit Package

\$22

Three Entree Selections
Four Side Selections
Dinner Rolls with Butter
Tableware

Entrée Options

Pig Roast
Pit Beef
Pit Turkey
Pit Ham
Pit Pork Loin

BBQ Baby Back Ribs
Quarter Roasted Chickens
Pulled Pork Butts
Beef Kabobs
Chicken Kabobs

****Choices for sides with the Pit Packages are located on page 13****

More Catering Packages

The Backyard Cookout

Service Fee Applies
\$16 per person

Two Entrée Selections:
Grilled Marinated Chicken
Hot Dogs
Hamburgers
BBQ Basted Pork Chop
Italian Sausage with Peppers and Onions

Three Side Selections
Garden Salad with House Dressing
Sandwich Rolls
Tableware

Wing Feast

\$14 per person

Wings with 4 different flavors: Buffalo, Mild, Plain, Old Bay, Cajun, Honey Garlic, BBQ
Hot Dogs with ketchup, mustard, relish, onions, sauerkraut, chili and cheese

Celery, Blue Cheese and Ranch
Two Side Selections
Garden Salad with House Dressing
Tableware

Other Fun Packages

Prices range from \$3 to \$10 depending on amount and type of toppings/sides are served

Baked Potato Bar \$7

Hot Dog Bar \$6

Chili Bar \$6

Nacho Bar \$7

Chocolate Fondue Bar \$10

Ice Cream Sundae Bar \$7

Servers and/or Bartenders can be added for any event

Olde Town Catering Company • 239 S. Main Street • Mt Airy, MD 21771
301 325 2023 • www.otcateringcompany.com

Buffet Menu Options

Entrees

Fried Chicken
Herb Roasted Chicken
BBQ Chicken
Chicken Cordon Bleu
Chicken Parmesan
Chicken with Creamy Pesto
Chop Steak w. Onions and Gravy
Sliced Flank Steak (Add'l \$1pp)
Roasted Pork Loin
Sliced Roast Beef Au Jus
Pot Roast
BBQ Pulled Pork
Italian Sausage, Peppers and Onions
Roasted Turkey Breast
Baked Ham
Lemon Dill Salmon (Add'l \$1pp)
Bourbon Glazed Salmon (Add'l \$1pp)
Tilapia with Mango Salsa
Cheese Ravioli with Marinara
Cheese Ravioli with Creamy Pesto
Wild Mushroom Ravioli with an Old Bay
Cream Sauce
Pasta Primavera
Baked Portobello Mushrooms

Sides

Vegetable Medley
Broccoli
Glazed Carrots
Corn
Corn on the Cob (seasonal)
Corn Pudding
Green Beans
Ratatouille
Sauerkraut Au gratin
Potatoes Au Gratin
Herb Roasted Potatoes
Parsley Potatoes
Mashed Potatoes
Roasted Butternut Squash
Sweet Potato Casserole
Rice Pilaf
Creamy Polenta
Baked Beans
Baked Macaroni and Cheese
Baked Ziti
Baked Apples
Potato Salad
Macaroni Salad
Cole Slaw
Broccoli Salad
Tortellini Pasta Salad
BLT Pasta Salad
Greek Green Bean Salad
Cucumber Salad
Black Bean and Corn Salad
Greek Pasta Salad

Menu Upgrades

Substitute any of the following options in your menu:

Crab Cakes \$5

Chicken Chesapeake \$4

Steamed or Fried Shrimp \$4

New York Strip \$4

Fried Oysters \$4

Prime Rib Carving Station \$5

Desserts

Includes dessert plates, forks and napkins

Cookie and Brownie Assortment \$2.50

A delicious assortment of cookies and brownies. Please pick 4 of the following:
Sugar, Chocolate chip, Snickerdoodle, Peanut Butter, Heath, White Chocolate
Cranberry, Oatmeal Raisin, Coconut, Pecan Bars, Raspberry Crumble Bars, Chocolate
Brownie, White Chocolate Brownie, and Lemon Bars

Pastry Assortment \$5

Chef's Selection of 5: Pop Tarts, Chocolate Éclairs, Cream Puffs, Fruit Tarts, Hand
Pies, Trifle, Tiramisu, Napoleons, Tartlets, Cupcakes and many more seasonal
pastries

Chocolate Chip Cookies with Shot of Milk \$2

Olde Town's Famous Pie \$3

Add Ice Cream \$1

Pie Flavors: Apple, Blueberry, Cherry, Peach, Coconut Cream, Lemon Meringue,
Coconut Custard, Chocolate Custard, Peanut Butter Chocolate, Crème Brulee,
Strawberry Rhubarb, Key Lime, French Apple, Pecan, Pumpkin, Pumpkin Praline

Warm Fruit Cobbler \$3

Add Ice Cream \$1

Peach, Apple, Cherry, Apple Cranberry, Blueberry

Trifle \$4.25

Raspberry Almond
Chocolate
Strawberry Shortcake
Lemon Blueberry
Butterscotch Banana
Tiramisu

Cup Cakes \$3

See cake flavors/ fillings/ frostings below in cake section

Sheet Cake (serves 30-40) \$75

See cake flavors/ fillings/ frostings below in cake section

Wedding Cakes and Specialty Cakes

Every wedding is different and the cake is no different! Whether your style is more classical and romantic or modern and fun, our amazing Pastry Chef would love to create a cake that fits your vision.

Starting \$5 per person

Cake Flavors: Chocolate, Yellow, White, Red Velvet, Marble, Carrot, Spice, Lemon, Almond Chiffon, Coconut, Banana, Blueberry

Frostings: Vanilla Buttercream, Chocolate Buttercream, Cream Cheese Buttercream, Peanut Butter Buttercream, Salted Caramel Buttercream, Caramel Buttercream, Amaretto Buttercream, Mocha Buttercream, Brown Sugar Buttercream

Fillings: Lemon Curd, Chocolate Ganache, Mocha Fudge, Fruit Preserves, Fresh Fruit, Pastry Cream, Bavarian Cream, Coconut Cream, Vanilla Buttercream, Chocolate Buttercream, Peanut Butter Buttercream, Cream Cheese Buttercream, Salted Caramel Buttercream, Caramel Buttercream, Orange and Grand Marnier Buttercream, Almond Amaretto Buttercream, Mocha Buttercream, Brown Sugar Buttercream

****Cake tasting by appointment****

****All catering may be subject to a delivery fee****

****6% sales tax is added to all catering****

****Servers and/or Bartenders can be added for any event****

****10% deposit required to reserve date****

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