



Theme Menus

Mexican Fiesta

Acapulco Salad-Mixed greens topped with shredded cheddar cheese, tomato wedges, cucumbers, avocado, red onion and fried tortilla strips

Served with chipotle ranch dressing on the side

Fajitas-Your choice of two: chicken, beef and shrimp (\$1 extra) rubbed with southwestern spices blackened on cast iron skillets with onion, red and green peppers. Served with soft flour tortillas, chunky tomato salsa, sour cream, lettuce, pepperoncini and a trio of shredded cheeses

Tacos- Hard corn tortillas with seasoned ground beef shredded lettuce, cheddar cheese, diced tomatoes and spicy taco sauce.

Black Beans & Rice

Soft Drinks & Bottled Water

Assorted petite desserts

Glenmore Café & Caterers

*1450 S. Rolling Rd. * Baltimore, MD 21227 * 410.455.5930 * 410.455.5986 fax*

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Maryland Dinner Buffet

Tossed Salad-Mixed greens topped with tomato wedges, cucumber slices, shredded carrots and red cabbage, red and green pepper rings, broccoli florets and onions.

Served with assorted dressings and crunchy croutons on the side.

Maryland Crab Cake-Jumbo lump crabmeat blended with Old Bay, mustard and mayonnaise. Broiled to a golden brown

Served with crackers, cocktail and tartar sauces

Chicken Rosemary- Boneless chicken breast marinated in extra virgin olive oil, rosemary, shallots and lemon-

Grilled over mesquite coals

London Broil-Flavorful flank steak marinated in garlic, mustard seed, pepper, salt and paprika.

Sliced thin and topped with onions and mushrooms

Long grain and wild rice simmered in chicken stock with fresh herbs

Sugar snap peas, sliced mushrooms green beans, broccoli and carrots steamed with a splash of soy sauce

Homemade bread and rolls

Assorted petite desserts, holiday cookies and brownies

Soft drinks and bottled water

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Japanese Menu

Hand Rolled Sushi-Freshly prepared homemade sushi to include Tuna, salmon, shrimp tempura, California, yellowtail snapper, crab & avocado, spicy tuna eel and avocado. Served with chop sticks, pickled ginger, wasabi and soy sauce

Chicken Yakitori-Bite sized pieces of chicken breast marinated in sake, sesame oil and soy sauce. Threaded on bamboo skewers with scallions and grilled over mesquite coals. Drizzled with wasabi-ginger aioli

*Tossed Salad-Mixed greens with broccoli, snap peas, tomatoes, cucumbers, carrots, water chestnuts, baby corn, bamboo shoots and shitake mushrooms
Served with sesame-ginger vinaigrette*

Grilled Salmon-Fresh Pacific salmon filet marinated in garlic, freshly grated ginger and miso-Grilled over mesquite coals and drizzled with yuzu sauce

*Japanese Steak and Vegetables-Flavorful flank steak sliced thin and flash fried in peanut oil with mushrooms, scallions, arugula and bamboo shoots.
Finished with soy and spicy black bean sauce*

Udon noodles carrots, broccoli, snap peas, onions and peppers tossed in a sweet and spicy sauce

Fresh green beans flash fried and tossed in garlic, spicy chiles, sesame seeds and a splash of soy sauce

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Spanish Tapas Party

*Smoked Chicken Quesadillas-Smoked chicken breast blended with onions, peppers, corn and creamy Jack cheese with a hint of cilantro
Rolled in a flour tortilla and baked to a golden brown*

Shrimp & Chorizo-Jumbo shrimp and spicy chorizo sausage glazed with a mango-garlic bbq sauce and grilled

*Empanadas-Seasoned ground beef and potatoes wrapped in flaky pastry
Served with cilantro ranch dip*

Meatballs in Romesco Sauce-all beef meatballs simmered in roasted pepper and tomato sauce

*Pinchos Marunos-Flavorful pork loin rubbed with cumin, coriander, paprika, oregano and garlic-grilled over an open flame
Finished with a squeeze of fresh lime juice*

Paella-Safron rice simmered with shrimp, clams, mussels, scallops, chicken, sausage, onions, peppers and peas

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Soul Food

Fried Chicken-Tender Perdue roaster pieces soaked in buttermilk and dredged in flour and thirteen herbs and spices. Deep fried to a golden brown

Carolina Pulled Pork-Flavorful pork shoulder smoked until falling off the bone-simmered in a tangy mustard based bbq sauce

All beef meatballs simmered in a sweet and tangy sauce

Red Beans & Rice-Long grain rice and red kidney beans simmered in chicken stock and Creole' spices.

Mac N' Cheese-Elbow macaroni blended with creamy blend of five cheeses-

Collard Greens-Fresh collard greens simmered in vegetable stock with smoked ham bones

Fresh baked cheddar corn muffins and Southern buttermilk biscuits

Goey pecan pie drizzled chocolate ganache

Deep dish apple pie with bourbon caramel sauce

Soft drinks and bottled water

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A Taste of Italy

Classic Caesar Salad- Romaine leaves tossed in creamy Caesar dressing with crunchy croutons. Garnished with tomato wedges and dusted with freshly grated Parmesan cheese

Shrimp Tortellini-Tender Gulf shrimp and four cheese tortellini tossed with fresh basil chiffonade, Italian plum tomatoes in a light brandy cream sauce

*Chicken Vesuvio-Boneless chicken breast sautéed with baby red potatoes and fresh garlic.
Simmered in a white wine sauce with fresh herbs, artichokes and roasted fennel*

Baked Penne Bolognese-Ground beef sautéed with diced onions, carrots and celery-simmered in homemade marinara sauce and finished with a touch of cream-Baked en casserole' and topped with mozzarella and asiago cheeses.

Vegetable Antipasto-Grilled zucchini, squash, eggplant, fennel, roasted peppers, red onion and carrots, drizzled with extra virgin olive oil and balsamic vinegar

Fresh baked Italian bread and rolls

Cannoli's, lemon bars and cookies

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Hot Italian Buffet

Caesar Salad-Crisp Romaine leaves tossed in a creamy Caesar dressing with crunchy croutons. Dusted with freshly grated Parmesan cheese and garnished with Roma tomato wedges

*Lasagna-Sheets of pasta layered with meatsauce, ricotta and mozzarella cheeses-Topped with mozzarella and Parmesan cheeses.
Baked until golden brown and bubbly*

Stuffed Shells-Jumbo shells stuffed with ricotta cheese and topped with homemade marinara sauce and melted mozzarella cheese

Fettuccine Alfredo-Fresh egg fettuccine noodles tossed in a creamy and cheesy Alfredo sauce. Topped with shredded Parmesan cheese

Grilled Vegetables-Squash, zucchini, eggplant, fennel, cherry tomatoes, carrots, onions, red and green peppers tossed in fresh herbs and extra virgin olive oil-finished with a splash of balsamic vinaigrette

Fresh baked Italian bread and rolls

Assorted petite desserts, cookies & brownies

Soft drinks and bottled water

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A Taste of Italy 2

Classic Caesar Salad- Romaine leaves tossed in creamy Caesar dressing with crunchy croutons. Garnished with tomato wedges and dusted with freshly grated Parmesan cheese

Or

Antipasto Salad-Chopped greens topped with imported ham, Genoa salami, pepperoni, Prosciutto, Capocollo, Provolone cheese, roasted peppers, onion and artichokes. Dusted with freshly grated Parmesan cheese and served with Parmesan herb vinaigrette

(Choice of Three)

Shrimp Tortellini-Tender Gulf shrimp and four cheese tortellini tossed with fresh basil chiffonade, Italian plum tomatoes in a light tomato-brandy cream sauce

Crab Ravioli-Hand made ravioli stuffed with blue crab and ricotta cheese Tossed in a light lemon herb cream sauce garnished jumbo lump crabmeat

Lobster Ravioli-Succulent New England lobster and creamy goat cheese in striped ravioli stopped with a lobster sherry cream sauce

Shrimp Scampi-Jumbo shrimp sautéed with garlic and shallots, finished with white wine and butter and a hint of lemon served over fettuccine

Chicken Picatta-Boneless chicken breast pounded thin dredged in flour and egg wash-pan fried until crispy- coated with a white wine lemon sauce with fresh herbs and capers

Chicken Vesuvio-Boneless chicken breast sauteed with baby red potatoes and fresh garlic. Simmered in a white wine sauce with fresh herbs, artichokes and roasted fennel

Chicken Marsala-Boneless chicken breast sautéed with shallots and mushrooms- simmered in beef gravy and finished with Marsala wine

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Chicken Cacciatore-Boneless chicken breast sautéed with onions, peppers and mushrooms-simmered in homemade marinara sauce. Topped with fresh grated mozzarella cheese and baked en' casserole until golden brown

Penne Bolognese Bake-Ground beef sauteed with onions, carrots and celery-simmered in marinara sauce and finished with a touch of cream-Baked en casserole' and topped with mozzarella and asiago cheeses.

Spinach Ravioli-Striped spinach ravioli stuffed with spinach and ricotta cheese-tossed in a creamy Rosa sauce

Butternut squash ravioli tossed in a light apple cider sauce with a hint of chipotle peppers with toasted walnuts, chopped sage, freshly grated Parmesan cheese and a hint of nutmeg

*Cannelloni-Pasta tubes filled with ricotta and mozzarella cheese-presented on a bed of rich marinara sauce and topped with creamy béchamel
And mozzarella Parmesan gratin*

Tuscan Steak-Flavorful flank steak marinated in extra virgin olive oil, lemon and herbs-grilled over hardwood coals and sliced thin-topped with sun dried tomatoes, basil chiffonade and artichokes

Bistecca alla Pizziaola-Bistro steak brushed with olive oil and spices, grilled and topped with fire roasted plum tomatoes, balsamic vinegar- fig reduction and a dusting of freshly grated Parmesan cheese

Vegetable Antipasto-Thick slices of zucchini, squash, eggplant, fennel, roasted peppers, red onion and carrots, drizzled with extra virgin olive oil and fresh herbs grilled over an open flame-finished with a splash of balsamic vinegar

*Fresh baked Italian bread and rolls
Assorted petite desserts, soft drinks and water*

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