



## ***Bull Roast & Oyster Roast***

### ***Hand Carved:***

*Black Angus top round of beef*

*Honey glazed pit ham*

*Herb roasted turkey breast*

*\*Accompanied by homemade breads and rolls*

*Oyster stew*

*Fried oysters*

*Fresh shucked oysters*

*Herb roasted chicken pieces*

*Hand pulled pork BBQ*

*Italian sausage with onions and peppers*

*Kielbasa with sauerkraut*

*Mashed potatoes with gravy*

*Macaroni and cheese*

*Lasagna with meatsauce*

*Fresh vegetable medley*

*Red bliss potato salad & creamy Cole slaw*

*Tossed salad with assorted dressings*

*Fresh fruits, sheetcake, cookies and brownies*

*Soft drinks, Iced Tea and Lemonade*



## ***Bull Roast***

*Hand Carved:*

*Black Angus top round of beef*

*Honey glazed pit ham*

*Herb roasted turkey breast*

*\*Accompanied by homemade breads and rolls*

*Md. crab soup*

*Herb roasted chicken pieces*

*Hand pulled pork BBQ*

*Italian sausage with onions and peppers*

*Kielbasa with sauerkraut*

*Mashed potatoes with gravy*

*Macaroni and cheese*

*Lasagna with meatsauce*

*Fresh vegetable medley*

*Red bliss potato salad & creamy Cole slaw*

*Tossed salad with assorted dressings*

*Fresh fruits, sheetcake, cookies and brownies*

*Soft drinks, Iced Tea and Lemonade*



## **Cookout #1**

*Hamburger-100% Certified Angus Beef-hand patted and grilled over  
hardwood coals. Served with all the fixins':  
Lettuce, tomato, onion, dill pickle spears, American cheese,  
ketchup, mustard & mayonnaise*

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*Hot Dogs- All beef hot dogs served with ketchup, mustard, relish and chopped onions and sauerkraut*

*Creamy Cole Slaw-Shredded red and green cabbage mixed with carrots and celery seed in a light vinaigrette*

*Red Bliss Potato Salad-New red potatoes mixed with shallots, celery, green peppers, mayonnaise and a hint of Dijon mustard*

*Homemade cookies, brownies and watermelon*

*Iced tea and lemonade*

## ***Cookout #2***

*Hamburger-100% Certified Angus Beef-hand patted and grilled over hardwood coals. Served with all the fixins': Lettuce, tomato, onion, dill pickle spears, American cheese, ketchup, mustard & mayonnaise*

*Hot Dogs- All beef hot dogs served with ketchup, mustard, relish and chopped onions and sauerkraut*

*BBQ Chicken-Perdue roaster pieces basted in tangy bbq sauce and*



*Grilled over hardwood coals*

*Italian Sausage-Sweet Italian sausage grilled with onions, red and green peppers. Served with hoagie rolls and spicy mustard*

*Baked Beans- Pinto beans simmered with sausage, onions, peppers, mushrooms, brown sugar and a hint of molasses*

*Corn on the cob with sweet butter*

*Creamy Cole Slaw-Shredded red and green cabbage mixed with carrots and celery seed in a light vinaigrette*

*Red Bliss Potato Salad-New red potatoes mixed with shallots, celery, green peppers, mayonnaise and a hint of Dijon mustard*

*Iced tea, lemonade and soft drinks*

*Homemade cookies, brownies and watermelon*

## ***Cookout # 3***

*(Choice of three)*

*Vine ripened beefsteak tomatoes layered with vidalia onions and cucumbers drizzled with a light balsamic vinaigrette*

*Szechuan Beans-Fresh picked green beans blanched and tossed in olive oil with sesame seeds, crushed chiles and a splash of soy sauce*



*Red Bliss Potato Salad- Red skin potatoes, shallots, celery, green peppers and red onion blended with mayonnaise and a hint of Dijon mustard*

*Cole Slaw-Green and red cabbage mixed with shredded carrots and celery seed in a creamy vinaigrette*

*Greek Pasta Salad-Tri color rotini with diced zucchini, squash, onions, peppers, cherry tomatoes, olives and feta cheese tossed in a tangy vinaigrette*

*Caesar Salad-Romaine lettuce and crunchy croutons tossed in a creamy Caesar dressing. Dusted with freshly grated Parmesan cheese*

*Mesclun greens topped with mandarin oranges, strawberries, blueberries, crumbled blue cheese and caramelized pecans drizzled with wild berry vinaigrette*

*Elbow macaroni with shrimp, onions, peppers, cucumbers and cherry tomatoes blended with a light curried vinaigrette*

*Broccoli Salad-Broccoli florets tossed with diced onions, peppers, carrots and bacon in a sweet and sour creamy vinaigrette*

*Fresh cut chunks of honey dew, cantaloupe, pineapple, Mandarin oranges, blueberries, strawberries, kiwi and grapes*

## ***From The Grill***

*BBQ Chicken-Perdue roaster pieces basted in our homemade chipotle-mango bbq sauce and grilled over mesquite coals*

*Hamburgers-100% Certified Angus Beef hand patted and grilled over hardwood coals.*

*Served with all the fixins': Lettuce, tomato, ketchup, mustard, American cheese and mayonnaise.*



*Pit Beef-Black Angus top round of beef rubbed with garlic, paprika, salt and fresh cracked black pepper.*

*Whole turkey breast rubbed with Dijon mustard and fresh herbs.*

*Grilled over hardwood coals.*

*\*\*Hand carved and served with fresh baked rolls and appropriate condiments*

*Relish Tray-Green leaf lettuce, vine ripened beef steak tomatoes,*

*Sliced red onion, dill pickle spears and chips, olives,*

*Pepperoncinis and banana peppers,*

*American, Provolone and Swiss cheese slices*

*Macaroni & Cheese-Elbow macaroni with a creamy blend of five cheeses-topped with*

*bread crumbs and Parmesan cheese-baked until golden brown and bubbly*

*Grilled Vegetables-Zucchini, squash, eggplant, fennel, carrots, onions, peppers and cherry*

*tomatoes marinated in extra virgin olive oil-*

*finished with a splash of balsamic vinaigrette*

*Soft Drinks, Iced Tea & Lemonade*

*Homemade cookies, brownies & chilled watermelon*

## ***Pep Up Your Party With Some Of These.....***

*MD Crab Soup Cream of Crab Soup*

*MD Crab Cakes*

*Pit Beef, Turkey or Ham*

*Tender Baby Back Ribs or Kosher Hot Dogs*

*Turkey Burgers or Veggie Burgers*

*Pulled Pork*

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*Boardwalk Fries and Onion Rings*  
*Fried, Jerk or BBQ chicken*  
*Grilled Vegetables Steamed Shrimp*  
*Macaroni & Cheese*  
*Sweet or Hot Italian Sausage*  
*Smoked Brisket Chili Bar*  
*Assorted Cheeses and Fresh Cut Vegetables*  
*Assorted Petite Eclairs, Cakes and Cheesecakes*  
*Ice Cream Bars, Cones and Popsicles*  
*Ice Cream Sundae Bar*  
*Fresh Cut Fruits or Fruit Salad*  
*Bottled Water, Canned Beer and Wine*  
*Bottled Beer and Open Bar*  
*Specialty Cakes*  
*Iced Tea & Lemonade*  
*Specialty Drinks*  
*Whole Suckling Pig and Spicy Steamed Crabs*

## ***Deluxe Cookout***

*Black Angus Top Round of Beef rubbed with salt, garlic, paprika  
and fresh cracked black pepper*  
*Boneless turkey breast coated with Dijon mustard and fresh herbs*  
*Smoked over fragrant applewood chips*





*\* Grilled over mesquite coals and hand carved to order. Served with bakery fresh rolls and appropriate condiments*

*Sweet Italian sausages grilled with onions, red and green peppers*

*Served with hoagie rolls and spicy brown mustard*

*Chicken pieces grilled over mesquite coals and basted in tangy bbq sauce*

*All beef hot dogs and hand patted sirloin burgers*

*\*Served with American cheese, lettuce, tomato, onion and dill pickle spears*

*Baked beans, diced peppers, onion, mushrooms and smoked sausage*

*simmered with molasses and brown sugar*

*Greek Pasta Salad-Tri color rotini tossed in a tangy vinaigrette with feta cheese, onions, peppers, black olives, cherry tomatoes and banana peppers*

*Cole Slaw- Green and red cabbage mixed with celery seed and shredded carrot-tossed in a creamy vinaigrette*

*Red Bliss Potato Salad-Red skin potatoes, shallots and minced green pepper blended with mayonnaise and a hint of Dijon mustard*

*Assorted soft drinks*

*Homemade cookies, brownies and chilled watermelon*

## ***Crab Feast***

*All you can eat Maryland Blue Crabs covered in spicy Old Bay seasoning and rock salt.*

*Steamed to perfection with a splash of vinegar and a can of Natty Boh*

*Homemade Maryland Crab Soup*

*From the Pit:*



*Black Angus Top Round of Beef*

*Herb Crusted Turkey Breast*

*Honey Glazed Pit Ham*

*\*served with bakery fresh rolls, bread and condiments*

*BBQ Chicken*

*Sweet Italian Sausage*

*Pulled Pork in BBQ Sauce*

*Kielbasa in Sauerkraut*

*Baked Ziti in Marinara Topped with Mozzarella Cheese*

*Baked Beans with Sausage, Brown Sugar, Onion, Peppers & Mushrooms*

*Corn on the Cob with Sweet Butter*

*Greek Rotini Pasta Salad*

*Red Bliss Potato Salad & Creamy Cole Slaw*

*Fresh Sliced Fruits, Watermelon, Sheetcake, Cookies and Brownies*