



BG

BLACK & GOLD  
CATERING

From Old World tastes to cutting-edge trends, every event will be made a memorable one by our creative culinary team.

Count on us to orchestrate the dozens of personal touches that make the difference you and your guests will appreciate. From planning the perfect menu through serving the event, everything is done with flawless attention to detail. You'll find our staff gracious, professional and attentive. Whether you need a unique table setting, an unforgettable dessert, or a completely customized menu, no request is too large or small. It's all part of making sure that your dining experience is worth raving about.

We pay close and continual attention to all of the ingredients important to a successful event. Our catering consultants serve as a single point of contact. They are available for a full range of services to make life easier for you and ensure smooth communication from the first phone call to the finishing touches.

***CREATING MEMORIES, FOR EVERY OCCASION***

*Black & Gold Staff*

Black & Gold Catering

Monday through Friday • 9am to 5pm

Phone: (410) 704 - 3480

Fax: (410) 704 - 4336

[www.bgcatering.net](http://www.bgcatering.net)

[bgcatering@towson.edu](mailto:bgcatering@towson.edu)



## **POLICIES**

Black & Gold Catering is dedicated to providing the highest quality service to the faculty, staff, students & guests of the University of Towson. Our services include served meals, buffet meals, receptions, coffee breaks, picnics & a la carte menu planning. Convenient group tickets for any of our campus dining facilities are also available.

The catering department is comprised of a well trained culinary staff & service personnel under the direction of a professional management team. Our experience, knowledge & expertise enable us to provide all of the necessary ingredients to ensure the success of your event.

Keep updated on Black & Gold Catering by viewing our newsletters.

## **PLANNING A SUCCESSFUL EVENT**

Arrangements for catered events can be made through the Catering Office located on the ground level of University Union. You may contact us at 410-704-3480 or via email at [bgcatering@towson.edu](mailto:bgcatering@towson.edu). Office hours are 8:30am to 4:30pm, Monday through Friday. We are closed on official University holidays.

## **ADVANCE NOTICE**

When planning your event, keep in mind that larger, more involved events require a significant amount of planning and coordination. We recommend that you place your order as early as possible to ensure a smooth flowing event. For popular dates, such as commencement weekend, more advanced planning is advised. Please remember to ask your guests if there are any dietary restrictions. We will do our best to accommodate any needs pertaining to dietary restrictions or preferences if notified at the time of placing your event order. Black & Gold will attempt to accommodate all orders; however, late notice decreases our ability to provide adequate service and supplies.

## **FOOD WAIVERS**

University Dining Services has a "right of first refusal" clause in their contract for providing all food and catering service on campus. There is no limit to the cost of a catering event, however, food or catering services costing more than \$100 must be provided by University Dining Services. If University Dining Services is unable to provide the requested service, they will issue a written waiver.

## **EVENT PLANNING & GUARANTEED ATTENDANCE**

Black & Gold Catering services may sell out when maximum capacity is reached. Preliminary menu arrangements are recommended as early as possible, but must be made at least five (5) business days in advance in order for our staff to meet your needs & expectations. Please note, peak demand for delivery is 8:00am - 9:00am & 11:00am - 1:00pm, therefore we may need to adjust your requested delivery time. To ensure appropriate service preparation, all cancellations and/or changes referring to the menu, guest count & event arrangements must be finalized by twelve noon, three (3) business days prior to your event. The event day is not included in the calculation. Our ability to serve additional guests added after the guest count guarantee deadline (i.e., less than three days before the event) will be determined on a case-by-case basis. Any decrease in the number of guests made after the guarantee deadline will not reduce the quoted cost of the event. If the number of guests exceeds the guarantee, the client will be charged for the actual number attending. If a final guarantee is not submitted, the original contracted guest count will be used for billing purposes.

## EVENT DAY

Saturday, Sunday, Monday\*

Tuesday

Wednesday

Thursday

Friday

## GUARANTEE DUE BY

Prior Tuesday

Prior Wednesday

Prior Thursday

Prior Friday

Prior Monday

*\*if the Monday prior to your event is an observed Holiday, guarantees will be due one day earlier than the above stated.*

## PRICING, AVAILABILITY & SERVICE CHARGES

We reserve the right to re-price any event whose guarantee deviates from the original tentative guest count. Menu items & pricing are subject to change without notice. Due to seasonality & vendor ability, certain items may not be available.

*As a courtesy to the Towson community, Black & Gold Catering does not add an industry standard service charge. We also do not charge or expect gratuity.*

## EVENT CONFIRMATION

Once you have completed your order online, you will receive confirmation(s) via email. Please carefully review all information for accuracy & completeness. If you have questions or changes, please contact us immediately. This is an absolute necessity in order to ensure the success of your event.

## DELIVERY FEES

**DROP OFF SERVICE** (all disposable, deliver, set up with no return for clearing by our staff)

- Complimentary for all events with a minimum order of \$50.00
- Delivery fee of \$15 if order is below \$50.00

**STANDARD DELIVERY** (deliver, set up, return for clearing by our staff)

- Complimentary for all events with a minimum order of \$100.00
- Delivery fee of \$15 if order is below \$100.00

**OFF CAMPUS DELIVERY** (will be determined on a case-by-case basis based on location and logistics)

Please establish accurate delivery & pick-up times for your event. Unscheduled returned trips due to late running meetings, locked facilities or rooms, or any other reason our equipment is not available at the specified time may incur additional fee.

## LATE BOOKINGS

The busy catering calendar may not be able to accept late bookings. If we accept them, an additional charge is necessary to cover the expense of last-minute alterations & ordering. Events booked with less than five (5) business days' notice will require a ten percent (10%) increase.

**A food waiver will not be approved if we are unable to accommodate a late booking.**

## CANCELLATIONS

Events or menu items cancelled or changed after receipt of a signed confirmation will be subject to the following charges:

- Cancellations or changes with more than three business days' notice will not incur any charge. Please note that changes will be made based on product availability
- Cancellation or change within three business days of event: thirty-three percent (33%) of total cost of cancelled or changed items
- Cancellation or change within two business days of event: fifty percent (50%) of total cost of cancelled or changed items
- Cancellation or change after twelve (12) noon the day prior to event: one hundred percent (100%) of total cost of orders

Events cancelled due to extreme inclement weather resulting in an official University closing will not incur any fees. For events cancelled due to inclement weather without an official University closing, the customer will be responsible for any special ordered items & costs that cannot be absorbed into normal production.

## MISSING AND DAMAGED EQUIPMENT

Any service equipment used for catered events is the property of Black & Gold Catering.

- When no catering staff is requested, you will be responsible for all equipment.
- The catering staff is NOT responsible for picking up items from any location other than from the location at which it was set up.
- If equipment is damaged or missing at the conclusion of your event and is not returned promptly upon notification, replacement cost will be added to the client's bill.

## DEPOSITS, BILLING AND PAYMENT

Full payment prior to your event is required for non-University affiliated groups. An invoice for alcohol & any additional fees will be sent after the event. Payment by credit card, check, or money order is expected within seven business days of receipt. At this time, Black & Gold can only accept VISA or MasterCard.

## LEFTOVERS

Due to health regulations, and for the safety of our guests, food not consumed may not be taken from catered events.

## ALCOHOL BEVERAGE REQUIREMENTS AND BAR SERVICES

University Requirements for Serving Alcohol:

- Alcohol may not be served unless non-alcoholic beverages (in addition to water) & food are also served. Food & non-alcoholic beverages must be available to the consumer without cost to the attendee if alcohol can be consumed at no cost.
- Alcohol served at University sponsored events at no cost to the attendees may only be funded by Foundation accounts.
- No service will be provided unless clear evidence of legal age is presented. The burden of proof for showing legal age is on the alcohol consumer.
- Alcohol may not be consumed or carried in open containers in the commons or public areas (as defined by law & University regulations) of any building or grounds, except for group activities or events where alcohol (if required) has been obtained & the building proctor or scheduling has approved the event.
- Alcohol sales revenue may not be used for fund-raising on campus.
- All alcohol sales on University property must be provided by the Department of Dining Services. Event sponsors must have prior approval for the service of alcoholic beverages at special events. The alcohol at an event can only be provided by Chartwells. Clients and guests are not permitted to bring in alcohol. If violations occur, the bar will be shut down and the client will be responsible for full payment.
- Each group must have an assigned person in charge who is 21 or over. Someone must assume responsibility for supervising the event & should be present at all times through completion of event. The age of attendees will significantly influence what procedures & additional fees will be required to ensure compliance with the law.

## BAR SERVICES INFORMATION

**Available Bars** *(includes non-alcoholic beverages, mixers, bar snacks & plastic cups)*

- Consumption Bar – client is billed actual amount of alcohol consumed
- Cash Bar – guests are responsible for payment of each drink

### Bar Fees

- Bartender fee of \$150 per bartender based on four hour bar.

### Standard Bar Staffing

- One (1) Bartender per seventy-five (75) guests for Consumption Bars
- One (1) Bartender per fifty (50) guests for Cash Bars

*Additional Bartenders added per client request will be charged accordingly.*



## BREAKFAST

*Prices are based per person*

### Deluxe Breakfast Buffet

Blackberry French Toast Casserole  
Maple Pork Sausage  
Cheddar & Potato Casserole  
Crust less Vegetarian Egg Casserole  
Fresh Fruit Salad  
Caramel Pecan Twists & Fruit Strip  
Baltimore Coffee (Regular & Decaf)  
Tetley Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$13.09

### Low Country Breakfast

Sausage & Gravy  
With Fresh Baked Biscuits  
Scrambled Cheddar Cheese Eggs  
Cheese Grits  
Country Ham  
Fresh Fruit Salad  
Baltimore Coffee (Regular & Decaf)  
Tetley Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$10.89

### Breakfast Buffet

Scrambled eggs or Cheddar Scrambled  
Bacon and Sausage or Turkey Sausage  
Fried Potatoes  
Fresh Fruit Salad  
Muffins & Filled Croissants  
Coffee (Regular & Decaffeinated) & Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$10.19

### Smoked Salmon

Diced Egg, Onion, Tomato with Capers  
Bagels & Cream Cheese  
Coffee (Regular & Decaffeinated) & Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$10.29  
Add Fresh Fruit Salad for \$2.79

### Breakfast Sandwich Package

Choice of Two  
Egg & Cheese or  
Egg, Cheese with Bacon, Sausage or Turkey Sausage  
On English Muffin  
-or-  
Breakfast Burrito  
Scrambled Egg, Potato & Cheese  
Side Salsa  
Hash Browns  
Coffee (Regular & Decaffeinated) & Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$8.49

### Morning Glory

Whole Grain Oatmeal with Milk & Brown Sugar  
Vanilla Yogurt  
Whole Grain Granola, Sliced Almonds, Dried Cranberries  
Fresh Seasonal Berries  
Tropicana Fruit Juice / Bottled water  
Coffee (Regular & Decaffeinated) & Hot Tea  
\$8.49

### French Toast Breakfast

Cinnamon French Toast with Warm Maple Syrup  
Choice of Bacon, Ham Pork Sausage or Turkey Sausage  
Fresh Fruit Salad  
Baltimore Coffee (Regular & Decaf)  
Tetley Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$8.79

### Breakfast Bagel Bar

Variety of Bagels Served With Vegetable Cream Cheese  
and Plane Cream Cheese  
Fresh Fruit Salad  
Baltimore Coffee (Regular & Decaf)  
Tetley Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$7.89

## Traditional Continental

Choice of Two Breakfast Pastries  
Muffins, Breakfast Breads, Filled Croissants Bagel w/ Spreads  
Gourmet Scones (Amaretto, Cranberry & Raisin),  
Crumb Coffeecake Or Caramel Pecan Twists  
Coffee (Regular & Decaffeinated) & Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$5.99

## Fresh Start

Coffee (Regular & Decaffeinated) & Hot Tea  
Tropicana Fruit Juice / Bottled Water  
\$3.89

## Breakfast On-the-Go

Dannon Yogurt Cup  
Granola Bar  
Fruit Cup 8oz.  
Tropicana Fruit Juice  
\$ 5.59  
Add Coffee Service \$ 2.69

## Made to Order Omelette Station

Whole Eggs & Egg Whites  
Crumbled Bacon & Diced Ham  
Cheddar Cheese, Feta Cheese & Swiss Cheese  
Sauteed Onions, Grilled Red Pepper,  
Sauteed Mushrooms, Diced Tomatoes, Spinach & Broccoli  
Includes Chefs Fresh Fruit Salad , Mini Croissants  
Fruit Juice & Ice Water, Coffee, Decaffeinated Coffee & Hot  
tea \$17.29 per person

## BREAKFAST SIDES

*Prices are based per person, unless otherwise stated These items must be added onto a package; they cannot be ordered individually*

### CRUSTLESS EGG QUICHE

Mushroom, Spinach & Cheddar, Spinach & Swiss  
Roasted Vegetables, Bacon & Swiss  
\$39.69 each *(feeds approximately 30)*

### COUNTRY SAUSAGE & GRAVY WITH BISCUITS

\$3.39

### FRESH FRUIT SALAD

\$2.79

### GREEK YOGURT CUPS

\$2.49

### FRESH FRUIT & YOGURT BAR WITH GRANOLA

\$4.09

### LOWFAT YOGURT PARFAITS

With fresh berries  
\$3.79

### FRENCH TOAST

Includes syrup  
\$2.99

### WHOLE FRUIT

\$1.39

### GRANOLA BAR

\$1.29

### BREAKFAST BREADS

\$1.99

### BUTTERY CROISSANTS

\$2.39

### FILLED CROISSANTS CHOCOLATE & ALMOND

\$2.29

### NEW YORK BAGELS WITH SPREADS

\$2.29

### COUNTRY BISCUITS

With butter & jelly  
\$1.69

### EXTRA LARGE CHOCOLATE CHIP MUFFIN

\$2.99

### MINI STICKY & RUM BUNS

\$1.89

### DONUTS

\$15.79/Dozen

### DONUT HOLES

\$16.79/Dozen



## ALL DAY PACKAGES

### BOARDROOM PACKAGE \$25.19

#### Breakfast & Snack

Caramel Pecan Twists & Fruit Strip, Whole Fruit, Granola Bars, Mixed Nuts, Coffee, Hot Tea and Tropicana Fruit Juice  
Assorted Soda & All Day Ice Water

#### Lunch & afternoon snack

Choice of Lunch (options are below) Hummus & Veggie Sticks with Grilled Pita Chips, Snack Mix & Sun Chips, Assorted Candies & Cookies, Assorted Sodas

#### Traditional Chef Salad

Julienned Ham, Turkey and Cheddar with Diced Tomato, Cucumber, Avocado, Olives, , Red Onion and Carrots, Served over Mixed Greens with Ranch & 1000 Island Dressing

#### Traditional New York Deli

Includes chips, pickles, cookies, and assorted soda & water  
Sliced Turkey, Ham, Corned Beef & Rare Roast Beef  
American, Provolone & Swiss Cheeses  
Cole Slaw & Past Salad  
Sliced Tomato & Onion with Leaf Lettuce  
Dijon, Mayonnaise & Horseradish Cream  
Light Rye & Kaiser Rolls

#### Signature Sandwiches

Includes chips, pickles, cookies, and assorted soda & water

All sandwiches are cut in half

Select up to 4 types

Herb Marinated Chicken w/ Red Pepper Aioli, Sliced Tomatoes, Fresh Basil, & Provolone on Baguette

Sliced Turkey Breast w/ Spinach & Lemon Aioli, Red Onions, Baby Spinach, & Fontina Cheese on Ciabatta

Roast Beef w /Horseradish Aioli, Roasted Red Onion, Baby Arugula, & Roma Tomatoes on Corn Dusted Kaiser

Roasted Garlic Hummus w/ Grilled Carrots & Eggplant on Grilled Focaccia

Sesame Seed Crusted Tuna with Cabbage Slaw in a Pita Pocket

Mediterranean Vegetarian – Red Onion, Cucumbers, Lettuce, Tomato & Roasted Garlic Hummus



## Wraps Platter

All wraps are cut in half, Select up to 4 types

Chicken Salad BLT

Mad Italian – Ham, Capicola, Salami, Provolone, Lettuce, Onion with Spicy Mayo

Chicken Cobb

Chicken, Blue Cheese, Bacon, Avocado, Lettuce, Tomato with Honey Mustard

Turkey Jack

Pepper jack Cheese, Bacon, Grilled Onion & Mushrooms, Honey Mustard

California Tuna Wrap

All White Tuna Salad with Sliced Avocado & Sundried Tomato

Thai Peanut Wrap with Crisp Vegetables, Sweet Chili Sauce, Cilantro & Thai Basil (Vegan)

Vegan Buffalo Chicken Wrap

Vegetable Slaw, Vegan Chicken Strips, Cilantro & Buffalo Sauce

Turkey, Bacon & Cheddar with Lettuce and Tomato

South Western Chicken with Cheddar

Grilled Flank Steak & Mozzarella with Onion & Horseradish Cream

Mango & Habanero Chicken Wrap

Spicy Grilled Chicken, Mango Sauce, Pepperjack Cheese, Leaf Lettuce, Sliced Tomato & Red Onions

Greek Salad with Feta (vegetarian)

Roasted Vegetable (vegan)

## Executive Box Lunches

Choice of Sandwich served on Soft Roll

Smoked Turkey Breast with Swiss Cheese, Leaf Lettuce, Sliced Tomatoes and Fruited Chutney

Baked Ham with Cheddar Cheese, Leaf Lettuce, Sliced Tomato and Dijon Mustard

Grilled Chicken Caesar with Romaine, Fresh Parmesan Cheese, Croutons and Caesar Dressing

Classic Chicken Salad with Leaf Lettuce, Tomato and Onions

Powerhouse - Three Cheeses, Leaf Lettuce, Sliced Carrots, Zucchini, Squash and Dill Cream Cheese Spread

Bag of Chips

Whole Fruit

President's Cookie

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## EXECUTIVE PACKAGE \$34.59

### Breakfast & Snack

Scrambled Eggs, Bacon, Sausage, Fried Potatoes, Fresh Fruit Salad, Caramel Pecan Twists & Fruit Strip, Granola Bars, Mixed Nuts

Coffee, Hot Tea & Tropicana Fruit Juice, Assorted Sodas & All Day Ice Water

### Lunch & afternoon snack

Choice of Lunch (Options are below) Caesar Salad, Baked Rolls & Butter, Hummus & Veggie Sticks with Grilled Pita Chips

Snack Mix & Assorted Candies, Cookies, Assorted Sodas

### Honey Orange BBQ Chicken

Lightly breaded chicken breasts fried and coated with homemade citrus honey BBQ with Roasted Potatoes and Sautéed Zucchini with Squash

### Chicken Parmesan

Grilled Chicken Breast topped with Marinara and melted Mozzarella and Parmesan Cheeses Over Linguini with Marinara

### Country Beef Pot Roast

Braised Tri-Tips Simmered in a Rich Red Wine and Potato Beef Stock Served with Garlic Roasted Mashed Potatoes and Seasonal Vegetables

### Traditional Beef Bolognese

Ground Beef and Pork Stewed with Onions, Celery, Carrots & Tomatoes tossed with Tortellini. Finished with Heavy Cream and Lemon Zest Served with Tortellini

### Blackened Chicken Penne

With Roasted Vegetables tossed in Tequila Cream Sauce and Penne Pasta With Sautéed Zucchini and Squash



## LUNCH

### Steakhouse Salad

Seasoned Strip Loin Steak Thinly Sliced & Served Over a Bed of Greens. Topped with Sweet Red Onions, Chopped Egg & Seasonal Vegetables, Parmesan Croutons with Balsamic Dressing  
\$12.29

### Grilled Salmon & Mango Salad

Fresh Atlantic Salmon Marinated in Mustard, Ginger, Honey & Brown Sugar  
Served over Romaine Lettuce, Fresh Mango, Red Peppers, Scallions and Sesame Seeds  
\$12.29

### Chesapeake Shrimp Salad

Poached Shrimp tossed in Creamy Old Bay Dressing with Celery,  
Served on a Bed of Romaine  
\$11.29

### Salad Nicoise

Tuna, Olives, French Beans, Boiled Eggs, Capers, Red Onion and Tomatoes  
Served with Baby Field Greens  
Tossed with a Red Wine Herb Vinaigrette  
\$11.29

### Southwestern Chicken Salad

Grilled Chicken with Cajun Lime Marinade with Black Bean and Roasted Corn Salsa  
Served over Romaine with Diced Tomato & Grated Cheddar Cheese  
Garnished with Limes and Tortilla Chips  
Chipotle Lime Ranch Dressing  
\$11.29

### Chinese Chicken Salad

Asian Marinated Chicken Diced  
Served on a bed of Romaine with Celery, Shredded Carrots, Scallions, Cilantro, Orange Segments and Topped with Fried Wantons  
Tossed in Lime Ginger Soy Dressing  
\$10.29

### Classic Caesar Salad

Fresh Romaine, Garlic, Parmesan Cheese, and Croutons  
Tossed in a Creamy Caesar Dressing  
\$10.29

add Grilled Chicken \$2.59  
add Blackened Chicken \$2.59  
add Grilled Flank Steak \$3.09  
add Blackened Salmon \$3.39

### **Traditional Chef Salad**

Julienned Ham, Turkey and Cheddar with Diced Tomato, Cucumber, Avocado, Olives, Red Onion and Carrots  
Served over Mixed Greens with Ranch & 1000 Island Dressing  
\$10.99

### **Taco Salad**

Seasoned Ground Beef, Red Onion, Black Beans, Diced Tomatoes and Cheddar Cheese  
Topped with Sour Cream, Salsa & Fried Tortillas  
Served Over Chopped Iceberg Lettuce  
Chipotle Lime Dressing Served on the Side  
\$11.99

### **Vegan Thai Salad**

Crispy Mixed Greens tosses with Fried Tofu Cubes, Asian Vegetables, Mandarin Oranges, Crispy Wantons, Almonds and a Sesame Thai Dressing  
\$9.99

### **Asian Spinach Salad**

Spinach, Orange Zest, Rice Noodles, Cucumbers, Shredded Carrots, Red Onion, Scallions, Mint, Basil, Cilantro & Roasted Peanuts  
\$9.99

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## **SANDWICH PLATTERS**

### **THE HAWKINS PLATTER**

Assortment to include 20 halves  
Served with 2 bags of chips, 20 pickles, 20 cookies, and 20 bottles of water  
Choice Side Salad; Pasta, Potato or Cole Slaw  
Chicken Salad on 12 Grain Bread  
Turkey, Bacon, & Cheddar w/ BBQ Ranch on Egg Kaiser  
Roast Beef w/ Pepper Jack & Sun Dried Tomato Aioli on Onion Roll  
Grilled Shrimp Whole Grain Wrap  
Roasted Vegetable Whole Grain Wrap  
\$133.89 per platter

### **THE STEPHENS PLATTER**

Assortment to include 20 halves  
Served with 2 bags of chips, 20 pickles, 20 cookies, and 20 bottles of water  
Choice Side Salad; Pasta, Potato or Cole Slaw  
Chipotle Chicken & Bacon with Swiss on Egg Kaiser  
Cuban Wrap (Roasted Pork, Ham, Salami, & Cheese)  
Tuna Salad with Provolone on Whole Wheat Bread  
Smokehouse Turkey with Cheddar on Egg Kaiser  
Grilled Black Bean Burger with Ancho Chili Ranch in Whole Grain Wrap  
\$133.89 per platter

### **EXECUTIVE DELI**

Sliced Grilled Beef Tenderloin Displayed with Grilled Vegetable Salad  
Sliced Slow Roasted Turkey Breast with Caprisi Salad - Roma Tomatoes & Fresh Mozzarella  
Chesapeake Shrimp Salad with Caesar Salad  
Artisan Breads & Rolls  
Mustard, Mayonnaise, Horseradish Cream & Roasted Red Pepper Aioli  
Potato Chips and Pickle Spears  
Assorted Mini Desserts  
Assorted Soda & Water  
\$22.69

## BALANCED DELI

Includes chips, pickles, cookies, and assorted soda & water

Chicken Salad

Tuna Salad

Egg salad

Pasta Salad

Condiment Tray

Slider Rolls and Fresh Buttery Croissants

\$12.89

## NEW YORK TRADITIONAL DELI

Includes chips, pickles, cookies, and assorted soda & water

Sliced Turkey, Ham, Corned Beef & Rare Roast Beef

American, Provolone & Swiss Cheeses

Cole Slaw & Past Salad

Sliced Tomato & Onion with Leaf Lettuce

Dijon, Mayonnaise & Horseradish Cream

Light Rye & Kaiser Rolls

\$13.39

## SIGNATURE SANDWICHES

Includes chips, pickles, cookies, and assorted soda & water

All sandwiches are cut in half

Select up to 4 types

Herb Marinated Chicken w/ Red Pepper Aioli, Sliced Tomatoes, Fresh Basil, & Provolone on Baguette

Sliced Turkey Breast w/ Spinach & Lemon Aioli, Red Onions, Baby Spinach, & Fontina Cheese on Ciabatta

Roast Beef w /Horseradish Aioli, Roasted Red Onion, Baby Arugula, & Roma Tomatoes on Corn Dusted Kaiser

Roasted Garlic Hummus w/ Grilled Carrots & Eggplant on Grilled Focaccia

Sesame Seed Crusted Tuna with Cabbage Slaw in a Pita Pocket

Mediterranean Vegetarian – Red Onion, Cucumbers, Lettuce, Tomato & Roasted Garlic Hummus

\$12.29

## HOT ITALIAN SUBS

Includes chips, pickles, cookies, and assorted soda & water

Choice of up to 2 types of subs. Freshly Baked Rolls served on the side.

Chicken Parmesan

Eggplant Parmesan

Meatballs in Marinara

Sweet Italian Sausage with Peppers & Onions

\$11.39

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## CREATE-YOUR-OWN

*All platters include chips, pickle, cookies & brownies, and assorted soda & bottled water*

### Wraps Platter

*All wraps are cut in half*

Select up to 4 types

Chicken Salad BLT

Mad Italian – Ham, Capicola, Salami, Provolone, Lettuce, Onion with Spicy Mayo

Chicken Cobb -

Chicken, Blue Cheese, Bacon, Avocado, Lettuce, Tomato with Honey Mustard

Turkey Jack-

Pepper jack Cheese, Bacon, Grilled Onion & Mushrooms, Honey Mustard

California Tuna Wrap -

All White Tuna Salad with Sliced Avocado & Sundried Tomato

Thai Peanut Wrap with Crisp Vegetables, Sweet Chili Sauce, Cilantro & Thai Basil (Vegan)

Vegan Buffalo Chicken Wrap – Vegetable Slaw, Vegan Chicken Strips, Cilantro & Buffalo Sauce

Turkey, Bacon & Cheddar with Lettuce and Tomato

South Western Chicken with Cheddar

Grilled Flank Steak & Mozzarella with Onion & Horseradish Cream

Mango & Habanero Chicken Wrap –

Spicy Grilled Chicken, Mango Sauce, Pepperjack Cheese, Leaf Lettuce, Sliced Tomato & Red Onions

Greek Salad with Feta (vegetarian)

Roasted Vegetable (vegan)

\$12.29

## Oven Toasted Sandwiches

Roast Beef with Cheddar, Spinach, Roasted Red Peppers & Horseradish Mayo  
Slow Roasted Turkey with Brie, Apricot Preserves and Fire-Roasted Green Chilies  
Grilled Chicken, Pesto, Tomato & Fresh Mozzarella  
Grilled Chicken, Bacon, Muenster Cheese & Cole Slaw  
Roast Beef, Grilled Onions, Grilled Peppers and Provolone Cheese with Hot Relish  
Mayonnaise  
Grilled Asparagus & Portabello Mushrooms with Cheddar Cheese & Dijon Vinaigrette  
Ham, Turkey, Bacon, Cheddar and Tomato with Mayonnaise  
\$12.29

## Box Lunches

Includes large cookie, apple or orange, chips, and assorted sodas & water  
Choice of Ham & Cheese, Turkey & Cheese, Roast Beef & Cheese, or Vegetarian served on  
Soft Roll  
\$9.49 per person

## Soup & Half Wrap Sandwich Platter

(Order even numbers)  
Choice of Soup & Half Wrap  
\$10.29

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## SOUPS

*All soups are served with crackers*

### FIRST TIER

Chicken Noodle, Cream of Tomato, Beef Vegetable, Italian White Bean,  
Cream of Roasted Corn Chowder, Butternut Squash Bisque,  
Broccoli and Cheese, Potato Leek, Hearty Vegetable  
Minestrone, Cowboy Chili, Three Bean Vegetable Chili, French Onion  
\$2.69

### SECOND TIER

Shrimp Sausage & Tortellini, Manhattan Clam, New England Clam  
Lobster Bisque, Shrimp & Corn Chowder, Cream of Crab, Maryland Crab  
\$4.49

## SIDES

*Prices per person*

Cole Slaw  
\$2.49

Red Bliss Potato Salad  
\$2.49

Grandma's Down-Home Potato Salad  
\$2.49

Greek Cous Cous Salad  
\$2.79

Vegetable Pasta Salad  
\$2.49

Tomato Cucumber Salad  
\$2.49

Garden Salad – Choice of Two Side Dressings  
\$2.79

Caesar Salad  
\$2.79

Fresh Fruit Salad  
\$2.79

Bruschetta Salad over Mixed Greens  
\$2.79

Grilled Potato, Feta Cheese & Green Bean Salad  
With Rosemary Vinaigrette  
\$2.79

Roasted Vegetable Salad  
With Dijon & Basil Vinaigrette  
\$2.79

Lo Mein Salad  
With Ginger Soy Vinaigrette  
\$2.79

Roasted Corn, Feta, Tomatoes & Cucumber  
With Vinaigrette  
\$2.79

German Potato Salad with Bacon  
\$2.49



## HOT BUFFETS

*Includes choice of Garden or Caesar Salad, Rolls and Butter  
Choice of Starch and Vegetable  
Cookies or Brownies and Assorted Soda & Water*

*Add Coffee: \$2.69 per person*

*Upgrade Dessert to Cake: \$1.69 per person (minimum 16)*

*Sheet Cake (minimum 25)*

*Or Cupcakes \$2.09 per person*

*Upgrade to Premium Individual Dessert: \$3.29*

## POULTRY

### Chesapeake Bay Chicken

Sautéed Chicken Breast Topped with Lump Crab Imperial and a Chesapeake Cream Sauce  
\$23.59

### Chicken Mediterranean

Pan Seared Chicken Breast with Dates, Wild Mushrooms & Andouille Sausage  
Served with Madeira Demi-glace  
\$18.59

### Chicken Marsala

Escallops of Chicken Breast sautéed with Wild Mushrooms  
Finished with a Marsala Demi-glace  
\$17.59

### Traditional Chicken Piccata

Escallops of Chicken Breast with Lemon Caper White Wine Sauce  
\$17.59

### Roasted Chicken Florentine

Prepared with Florentine Sauce of Swiss Cheese, Mushrooms & Baby Spinach  
\$17.59

### Honey Orange BBQ Chicken

Lightly Breaded & Fried Chicken Breasts  
Served with Homemade Citrus Honey BBQ  
\$17.59

### Chicken Parmesan

Fried Chicken Breast served with Marinara  
Topped with Melted Mozzarella and Parmesan Cheeses  
\$17.59

### Hunters Chicken

Pan Seared Chicken Breast Topped with Mushrooms & Tomato Veloute  
\$17.59

### Tandoori Chicken Breast

Traditional Indian-Spiced Grilled Chicken Breast with Raita  
Naan Bread  
\$16.59

### Blackened Chicken Penne

Does not include starch  
Blackened Chicken Breast with Roasted Vegetables  
Tossed in Tequila Cream Sauce and served over Penne Pasta  
\$16.59

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## BEEF AND PORK

### Grilled Beef Tenderloin

Grilled Tenderloin Medallions Topped with Cipollini Onions and Wild Mushrooms  
\$24.99

### Flank Steak Roulade

Lightly pounded Flank Steak stuffed with Spinach, Garlic, and Boursin Cheese  
Finished with Red Wine Demi-glace  
\$24.99



















