

Delivery Menu

Hors D' Oeuvre Platters

Our delivered hors d' oeuvre platters come in a variety of sizes. Contact one of our coordinators and they will help you decide what size platter & how many you need for your event.

Traditional Cheese & Seasonal Fruit Platter

Aged Cheddar, Swiss, Pepper Jack, Provolone
Displayed with seasonal fruit, sided with crackers & toasted baguette

Gourmet Cheese & Berry Platter

Chef's selection of cheeses... Triple cream brie, aged cheddar, herb goat cheese, Gouda, etc...
Displayed with grapes, seasonal berries, dried fruit, assorted crackers & crostini

Traditional Crudité Platter

Crisp celery, carrot, broccoli floret, cucumber, cauliflower & cherry tomatoes with dill herb dip
*Add Traditional Cheese or Gourmet Cheese

Roasted Crudité Platter

Roasted zucchini, asparagus, peppers, tomato, Portobello, carrots, or seasonal
vegetables with an herb vegetable dip
*Add Traditional Cheese or Gourmet Cheese

Antipasti Platter

Roasted asparagus, Portobello, zucchini, peppers, fresh mozzarella, pepperoncini, Genoa
salami, peperoni, provolone, seasoned artichoke hearts, olives, bread & crostini

Baked Brie en Croute

Apple caramel pecan, Blackberry, Raspberry Almond or Apricot Almond with crackers & fruit

Assorted Mini Focaccia Triangle Platter

Minimum 2 dozen per flavor choice
Choice of BBQ Pulled Pork, Three Cheese & Ham, Signature Beef Brisket, Turkey Bacon BBQ,
Portobello Mozzarella, Chicken Pesto Deluxe, Roast Beef & Sautéed Onions and more...

Mediterranean Platter

Cucumber salsa, Roasted Veggies, Feta, artichoke heart, olive, garlic hummus & pita triangles

Chilled Herb Salmon Platter

Baked to a perfection and served with horseradish sauce, capers, red onion, lemon & assorted bread

Smoked Salmon Platter

Smoked salmon, capers, red onion, horseradish sauce, hard-boiled egg, crackers & toast points

Fiesta Nacho Platter

Authentic homemade salsa, fresh guacamole, black bean & corn salsa, queso and tortilla chips

Classic Shrimp Cocktail Platter

Large shrimp steamed, chilled, peeled and deveined with cocktail sauce and lemons

Citrus Basil Shrimp Cocktail Platter

Served with a Dijon basil aioli over a bed of greens with lemon wedges

Maryland Style Steamed Shrimp Platter

Steamed with Old Bay, lemon, herbs & onions served with cocktail sauce and lemon wedges

Custom & Seasonal Chef Selection Platters

Custom assorted displays with Hors D' Oeuvre Pieces (below) or your favorite recipe
Tell us your favorite appetizer or recipe and we will make and deliver it to your door.

Hors D' Oeuvres Pieces

Hors d' oeuvre pieces are sold by the dozen with a minimum of three dozen per choice.
Contact one of our coordinators and they will help you decide how many pieces you need for your event.

Mini Jumbo Lump Crab Cakes

Served with lemon & cocktail sauce

Mini Salmon Cakes

Budget friendly "crab cake" with all the taste! Served with a Dijon horseradish sauce

Anti-Pasti Skewers

Mozzarella, olive, tomato, genoa salami & artichoke w/a balsamic drizzle

Caprese Skewers

Fresh mozzarella, cherry tomato, basil & pesto drizzle

Stuffed Mushroom Caps

Jumbo lump crab & Dijon remoulade, sausage stuffing or goat cheese, veggie & herb

Marinara Meatballs

Perfect Italian meatballs served in our homemade marinara with skewers

Bacon Macaroni & Cheese Bites

Individual baked homemade macaroni and cheese, bacon, herbs and bread crumbs

Tropical Chicken Skewers

Sesame garlic marinated chicken, pineapple and seared red onion

Jerk Chicken Skewers

Served with honey mustard dipping sauce

Bacon Wrapped BBQ Shrimp

Crispy bacon wrapped shrimp drizzled with our signature BBQ sauce

Western Potato Skins

Bacon, cheddar, green onion, BBQ, crème fresh

Tomato Basil Bruschetta

Tomato, garlic, basil & Pecorino Romano on toasted baguette

*Delivered as a platter for guests or host to build

Tomato Olive Bruschetta

Tomato, olive, garlic, herbs & parmesan on toasted baguette

*Delivered as a platter for guests or host to build

Baked Tomato & Goat Cheese Triangles

Baked pastry topped with goat cheese, thinly sliced tomato, rosemary & parmesan

Blue Cheese Endive

Fresh endive stuffed with a creamy blue cheese blend, walnut & grape

Warm Dip Selections

Our dips are delivered warm and we offer a variety of sizes to meet your needs.

Creamy MD Style Crab Dip

Jumbo Lump, cheese & the perfect blend of spices with crackers, crostini & bread

Crab Spinach Artichoke Dip

Baked and served with crostini & bread

Three Cheese Spinach Artichoke Dip

Baked and served with crostini & bread

Pepperoni Pizza Dip

Homemade marinara, loads of cheese, herbs & pepperoni served warm with sliced baguette & pita

Roasted Red Pepper & Sun Dried Tomato Dip

Baked and served with crostini, bread & crackers

Buffalo Chicken Dip

The perfect spice, cheese and chicken mix served warm with tortilla chips & celery

Chili Con Queso

Homemade and served with tortilla chips

Hot Shrimp Dip

Shrimp, cheeses, onion, garlic and the perfect blend of seasoning served warm with sliced baguette

Soup Selections

Our homemade soups are delivered warm by the gallon or in individual 8oz or 16oz containers

Chilatole

The Hang-Over Soup! Chicken, corn, dumplings, rice, lime, chipotle

Zesty Chicken Tortilla

Sided with cheese, sour cream and homemade corn tortilla pieces

Home Style Beef & Bean Chili

Sided with diced onions, jalapeño, cheddar cheese & sour cream

Cajun Black Bean with or without Ham

Sided with diced onion & crème fresh

Creamy Tomato Basil Soup

Sided with croutons & shaved parmesan... Add shrimp or jumbo lump crab

Seasoned Corn Chowder

Creamy crowd pleaser with loads of flavor... Add shrimp or chicken for a heartier soup

Creamy Crab Bisque

The perfect blend of cream and seasoning with jumbo lump crab and sherry

Salad Selections

Our salads are made fresh and delivered in individual containers, boxed lunches, small bowls (serves 10-15), large bowls (serves 20-25) or large aluminum pans (serves 35-40)

Signature House Salad

Mixed greens, romaine, red onion, cucumber, black olive, tomato, and shaved Parmesan dressed in red wine vinaigrette

Summer Salad

Mixed greens, romaine, blueberries, sun-dried tomatoes, blue cheese, pecans, balsamic vinaigrette

Cranberry Apple Salad

Mixed greens, cranberries, apples, goat cheese, candied pecans & Balsamic vinaigrette

Grilled Peach Salad seasonal

Greens, romaine, grilled peach, blue cheese crumbles, red onion, blue berries, candied pecans & Raspberry vinaigrette

Strawberry Salad

Greens, romaine, strawberries, blueberries, goat cheese, red onion, almonds & Raspberry vinaigrette

Roasted Vegetable Salad

Mixed greens, romaine, roasted peppers, onions, mushrooms, asparagus, feta, shaved parmesan & Dijon red wine vinaigrette

Pear & Gorgonzola Salad

Romaine, mixed greens, sliced pear, gorgonzola, walnuts & Balsamic Vinaigrette

Classic Caesar Salad

Delicious traditional recipe with crispy croutons

Seasonal Fruit Salad

Only the freshest fruit!

Greek Salad

Romaine, red onion, feta, olives, cucumber, tomato, & Greek vinaigrette

Antipasti Salad

Salami, pepperoni, provolone, mozzarella, roasted olives, tomato, asparagus, and your choice of dressing

Spinach Salad

Fresh spinach, bacon pieces, mushroom, and red onion with bacon ranch dressing

Mandarin Orange Spinach Salad

Fresh spinach, mandarin oranges, cranberries, feta cheese & almonds with Dijon red wine vinaigrette

Entrée Selections - Pasta

Our entrée selections are delivered warm in aluminum pans with custom sizes to meet your needs. Contact one of our coordinators and they will help you decide how much you need for your event.

Blackened Chicken Alfredo

Creamy Alfredo tossed with diced onions, pasta and blackened chicken

Baked Lasagna

Layers of seasoned beef, sausage, onion, garlic, basil, ricotta, mozzarella and our marinara

Baked Vegetable Lasagna

Layers of ricotta, mozzarella, goat cheese, garlic, onion, zucchini, mushrooms, spinach and our marinara

Roasted Vegetable Rose

Sautéed shrimp and/or roasted vegetables in a creamy version of our marinara sauce with shaved Parmesan. *Add Shrimp, Crab or Sausage

Sundried Tomato & Spinach Farfalle

Spinach, sundried tomatoes and creamy marinara tossed with bowtie pasta and shaved parmesan

Shrimp & Crab Vodka Pasta

Sautéed shrimp & crab in our creamy tomato vodka sauce over pasta

Sausage & Pepper Rigatoni

Sweet Italian sausage, roasted peppers & red onion served over Rigatoni in our marinara sauce with shaved parmesan

Spaghetti Bolognese

Italian beef, garlic, onion, carrot, mushroom, tomato, Romano and spaghetti

Spaghetti with Meatballs

Large herb meatballs in a garlic & onion marinara tossed with spaghetti

Cheese Stuffed Shells

The perfect combination of cheese & herb stuffed shells covered in homemade marinara

Vodka Tortellini

Cheese tortellini in a creamy tomato Vodka Sauce with spinach and mushrooms

Pasta Primavera

Seasonal vegetables over pasta in your choice of marinara sauce or Alfredo sauce

Baked Ziti

Ziti, onion, garlic & thinly sliced ham baked in a rich creamy tomato sauce

Pasta Marinara or Alfredo

Your favorite pasta tossed with our homemade marinara or creamy Alfredo

Entrée Selections - Beef & Lamb

*Beef dishes will be prepared to the listed temperature unless a different cooking temperature is requested.

Beef Tenderloin

Seasoned, roasted to medium rare, carved and sided with Dijon horseradish sauce, garlic au jus and prepared horseradish

Slow Roasted Beef Brisket

Marinated and slow cooked to perfection and sliced in its own seasoned garlic red wine au jus. Served with Dijon horseradish sauce

Signature Pit Beef

Cooked to a perfect medium rare, sliced thin and sided with garlic au jus for dipping, red onions, BBQ sauce, Dijon horseradish sauce, prepared horseradish and sliced fresh baked rolls

Garlic Rosemary Roast Beef

Roasted to a perfect medium rare, carved thin and sided with garlic au jus for dipping, Dijon horseradish sauce and prepared horseradish

Beef Tenderloin Tips in Mushroom-Onion Gravy

Slow roasted tenderloin tips, mushrooms, onion, thyme, parsley, cream & garlic

London Broil

Seasoned and grilled to medium rare, sliced and served with a citrus red onion & cilantro salsa and steak sauce

Slow Roasted Corned Beef & Cabbage

Perfect for your next St. Patrick's Day Party.

Homemade Meatloaf

Family classic with an Italian twist for a perfect mouthwatering meatloaf... served with ketchup & brown gravy

Sheppard's Pie

Our signature meatloaf mixture with a twist and topped with brown gravy, mashed potatoes & chives

Hamburgers

1/3lb burgers grilled to your liking and sided with a tomato, cheese, lettuce & condiment platter and hamburger rolls

Sloppy Joes

Traditional homemade sauce with fresh baked rolls...always a crowd pleaser

Entrée Selections - Poultry & Pork

*All of our chicken dishes can be prepared with boneless chicken thighs in place of chicken breast

Chicken Marinara

Lightly breaded chicken baked with our homemade marinara, fresh basil, mozzarella & provolone

Chicken Marsala

Lightly breaded sautéed chicken breast topped with homemade Marsala sauce, mushrooms, onion & parsley

Chicken Picata Deluxe

Lightly breaded sautéed chicken breast topped with capers, artichoke, colored pepper & a lemon and white wine sauce... classic chicken picata also available

Curry Artichoke Chicken Bake

Cheddar cheese, mushroom, cream, curry, water chestnuts, lemon

Sweet & Sour Cranberry Chicken

Grilled chicken breasts tossed with a family favorite recipe for a decadent chicken experience

Tropical Chicken Medallions

Soy sesame marinated chicken breast pan seared & topped with fresh pineapple salsa

Chicken Cordon Blue

Lightly breaded chicken breast topped with smoked ham, provolone cheese & parmesan cream sauce

Southern Styled Pulled Pork

Slow roasted and sided with our signature barbecue sauce, vinaigrette slaw and sliced rolls

Soy Sesame Pork Tenderloin

Sliced & served in sauce

BBQ Pork Loin

Slow roasted seasoned pork loin basted with our BBQ sauce
Add a fresh pineapple salsa for a tropical refreshing twist

Apricot Pork Loin

Roasted seasoned pork loin basted and finished with an apricot glaze

Rotisserie Baked Chicken Pieces

Whole chickens marinated & slow roasted to a juicy perfection

Dijon Brown Sugar Baked Ham

Bon-in spiral cut ham cooked and sliced with a Dijon brown sugar glaze... served with Dijon mustard, yellow mustard & honey mustard and sliced rolls

Roasted Turkey in Gravy

Whole turkey pulled and served in our Dijon pepper & thyme gravy

Seafood

MD Style Crab Cakes

Jumbo lump crab cakes... 3oz to 8oz size available... served with cocktail & tartar sauce and lemon wedges

Citrus Dill Salmon

Seasoned grilled salmon with fresh dill, capers & a light lemon and white wine sauce

Mediterranean Salmon

Grilled salmon topped with onion, caper, Kalamata olive, pepper tomato sauce

Salmon Picata Deluxe

Grilled salmon topped with capers, artichoke hearts, colored peppers & a lemon white wine sauce

Cod with Mushroom Olive Sauce

Pan-seared cod, green olives, onion, mushroom, tomato, oregano, garlic
*Upgrade to a Halibut

Grilled Tropical Salmon

Blackened salmon topped with fresh pineapple salsa

Delivered Fiesta Selections

Fiesta selections are delivered warm in aluminum pans with condiments on the side.
Custom sizes to meet your needs. Contact an event coordinator to help plan your event.

Chicken Fajitas

Citrus garlic chipotle marinated chicken sided with sautéed peppers & onions, cheddar cheese, homemade salsa, Pico de Gallo, sour cream, and flour tortillas... add our fresh guacamole

Garlic Shredded Beef Tacos

Slow cooked tender beef shredded and tossed with garlic, herbs & olive oil sided with homemade salsa, cheddar, sour cream, lettuce, Pico & flour tortilla shells... add our fresh guacamole

Chipotle Pork Carnitas

Slow cooked pulled pork tossed with a chipotle sauce & sided with homemade salsa, sour cream, black bean & corn slaw, feta cheese and flour tortillas... add our fresh guacamole

Enchiladas

Choose shredded beef or chicken topped with enchilada sauce and a chipotle cheese blend sided with sour cream, homemade salsa and Pico de Gallo... add our fresh guacamole

Sandwich & Wrap Selections

Sandwiches and wraps are delivered on presentable platters (by the dozen) to accommodate your delivery needs.
Combine sandwich selections for assorted platters. Contact an event coordinator to help you plan your delivered event.
Custom platters & boxed lunches are great for corporate events!

MD Style Shrimp Salad

Old Bay, mayo, lemon, celery, fresh herbs and gulf shrimp on a fresh baked croissant, roll or flour wrap with mixed greens and tomato

Citrus Tuna Salad

Chunky Albacore tuna, lemon, celery and mayo on a fresh baked croissant, roll or flour wrap with mixed greens and tomato

Traditional Chunky Chicken Salad

Our traditional chicken salad on a fresh baked croissant, roll or wrap with mixed greens and tomato

Summer Chicken Salad

Grilled chicken, grapes, celery, mayo, seasoning & walnuts on a fresh baked croissant, roll or wrap with mixed greens

Autumn Chicken Salad

Roasted chicken, mayo, apple, cranberry, walnuts & celery on a fresh baked croissant, roll or wrap with mixed greens

Herb Roasted Salmon

Salmon, tomato, greens, red onion, tomato & caper horseradish sauce on a fresh baked croissant, roll or flour wrap

Smoked Ham & Swiss

Thinly sliced with aged Swiss, honey mustard, mixed greens and tomato on a fresh baked croissant, roll or flour wrap

Turkey Bacon BBQ

Sliced turkey, bacon, Swiss, BBQ sauce, greens & tomato on a fresh baked croissant, roll or wrap

Roast Beef

Topped with Dijon horseradish sauce, BBQ sauce and sautéed onions on a fresh baked croissant, roll or wrap

Portobello Power

Balsamic Portobello, zucchini, mixed greens, mozzarella, sautéed onion, roasted red pepper & tomato on a fresh baked croissant, roll or wrap

Italian Stallion

Genoa Salami, pepperoni, ham, hot pepper cheese, oregano, tomato, banana peppers, parmesan, vinaigrette & chopped romaine on a fresh baked sub roll... served in half sizes

Grilled Chicken Deluxe

Grilled chicken breast, caramelized onions, roasted red peppers, Swiss, tomato, greens & Dijon aioli on a fresh baked croissant, roll or flour wrap

Create your own Sandwich

Ask our representatives to create your favorite sandwich or wrap

Baked Focaccia Triangle Sandwich Platters

Our baked focaccia triangle sandwich platters are perfect for corporate events. A delicious step up from your basic sandwich platter! Choose an assortment from below to create platters for your next corporate event or party. Minimum one dozen per selection

Cheddar Ham & Apple Focaccia

Thinly sliced Virginia baked ham, crunchy apple and lots of melted sharp cheddar cheese baked on focaccia bread

BBQ Bacon Turkey Focaccia

Sliced turkey, bacon, Swiss & BBQ sauce baked on fresh focaccia bread

Beef Brisket Focaccia

Our signature slow roasted brisket topped with sautéed onion, Dijon horseradish sauce, BBQ sauce and provolone baked on focaccia bread

Portobello Mozzarella Focaccia

Balsamic Portobello, zucchini, mixed greens, mozzarella, sautéed onion, roasted red pepper & tomato baked on focaccia bread

Grilled Chicken Deluxe Focaccia

Grilled chicken breast sliced thin, sautéed onions, roasted red pepper, Swiss, tomato, greens & Dijon aioli baked on focaccia bread

Southern Pulled Pork Focaccia

Our southern style pulled pork and vinaigrette slaw baked on focaccia bread

Four Cheese Smoked Ham Focaccia

Smoked ham sliced thin with mozzarella, Swiss, provolone and cheddar baked on focaccia bread

Bagged Lunches

Our sleek bagged lunches are perfect for your next corporate event, meeting, picnic, group day trip, etc...!
Any sandwich or salad on this menu bagged with your choice of potato chips, potato salad, pasta salad, coleslaw, fruit salad, whole fruit, side salad, etc... and cookies, brownies, cake, or dessert of choice.. with or without a beverage.
One dozen minimum per sandwich or salad selection boxed lunch.

Side Dishes

Side dishes are served warm in aluminum pans (unless noted) and are delivered in custom sizes to meet your needs. Our event coordinators will help you decide how much you need for your event.

Creamy Mashed Potatoes	Grilled Summer Vegetables
Signature Mashed Potatoes	Normandy Blend
Sour Cream, Cheddar & Chives	Broccoli, Cauliflower & Carrots
Garlic Smashed Red Skin Potatoes	Asian Green Beans
Horseradish Mashed Potatoes	Caramelized Onions & Cashews
Garlic Rosemary Roasted Red Potatoes	Savory Green Beans
Seasoned Roasted Fingerling Potatoes	Butter, Herbs, Red Onion & Garlic
Herb Buttered New Potatoes	Buttered Green Beans
Rustic Potato Medley	Roasted Asparagus
Golden, Red, Purple, Sweet, Russet	Balsamic Chilled Asparagus
Baked Potato	Roasted Brussel Sprouts
w/Fixings	Candied Baby Carrots
Baked Sweet Potato	Sautéed Peppers, Onions & Mushrooms
w/Fixings	Red Wine Garlic Button Mushrooms
Traditional Creamy Macaroni & Cheese	Seasoned Corn on the Cob
Italian Beef Macaroni & Cheese	Buttered Corn
Bacon Cheddar Macaroni & Cheese	Twice Baked Black Beans
White Cheddar Parmesan Macaroni & Cheese	Honey Bacon Baked Beans
Seasonal Roasted Vegetables	Brown Sugar Baked Acorn Squash
Summer, Autumn & Winter	Candied Cranberry Pecan Compote
Sweet Potato Soufflé	Asian Slaw
Candied pecan topping	Mustard & Egg Potato Salad
Linguini & Marinara	Creamy Red Potato Salad
Aglío E. Olio	Greek Pasta Salad
Fettuccini Alfredo	Fiesta Pasta Salad
Fried Rice	Amish Macaroni Salad
Rice Pilaf	Bacon Broccoli Salad
Citrus Cilantro Rice	Seasonal Fruit Salad
Classic Creamy Vinaigrette Cole Slaw	

Dessert Platters

Dessert platters are customized to meet your needs. Cakes can be delivered whole or sliced on a platter. Desserts can be combined to create custom assorted platters. Contact an event coordinator to create the perfect dessert platter for your event.

Assorted Cup Cakes

Choose from several of our custom flavors... contact event coordinator

Assorted Fresh Baked Cookie Platter

A mix of fresh baked cookies...Chocolate fudge, chocolate chip, white chocolate cranberry, peanut butter, white chocolate macadamia, seasonal, etc...

Assorted Fresh Baked Cookie & Brownie Platter

A mix of fresh baked cookies and our delicious chocolate brownies

Brownie Platter

Our fresh baked chocolate chip brownies decorated with powdered sugar & fresh strawberries

Fresh Baked Cakes Whole or Sliced on Platter

Layered Chocolate Lover's Delight, Layered Pumpkin Cake, Red Velvet Cake with Cream Cheese Frosting, Spiced Carrot Cake, Seasonal Cake

Assorted Cake Slice Platter

Assortment of our fresh baked cakes sliced and displayed on platters

Sheet Cakes & Gourmet Cakes

Designed to your liking with lots of flavors & fillings to choose from... Half, Full & Custom Size

Assorted Seasonal Bundt Cake Slices

Vanilla, Pumpkin, Lemon, Chocolate, Strawberry, etc... Chef's Selection

New York Style Cheese Cake

Topped with a baked on sugar coating... Add a cherry, strawberry, fudge or toffee topping

Mini Fruit Tart Cookies

Fresh fruit atop a sweet cream blend and fresh baked sugar cookie

Chocolate Dipped Strawberries

Dipped in milk chocolate and drizzled with white chocolate

Chocolate Dipped Pretzels

Milk & dark chocolate and drizzled with white chocolate & assorted toppings

Homemade Pie's

Apple, Blueberry, Cherry, Pumpkin, Pecan baked fresh and served warm or at room temperature

Homemade Trifles

Choice of Strawberry Vanilla, Chocolate Peanut Butter, Oreo Cream, Pumpkin, Mixed Berry, Toffee Brownie, etc...

Trifle Bar

We will deliver all the ingredients for guests to create their own signature individual trifle

Apple Cobbler

Warm apple cobbler with cinnamon, brown sugar and an oatmeal cookie crumble

Warm Devilish Chocolate Poke Cake

Chocolate cake, hot fudge, caramel, toffee and whipped cream

Custom Desserts Available

Do you have a favorite dessert that you don't see listed... just let us know!