



SPECIAL EVENTS MENU

*Perfect for private parties, birthdays, holidays, anniversaries,
rehearsal dinners, weddings and much more.*


7704 D Quarterfield Rd
Glen Burnie, MD 21061

Phone: 410.766.6446

Fax: 410.766.4851

www.thegrillatquarterfieldstation.com





We thank you for thinking of us for your special event. We specialize in custom catering and will gladly accommodate any menu request.

We offer delivery, set up and full service upon request. Our friendly and talented staff will help make your event a memorable and hands off experience.

GOOD MORNING GATHERING

Assorted Bagel Platter served with Cream Cheese & Butter

16" (15 Bagels) \$35.00

18" (20 Bagels) \$45.00

Assorted Mini Muffin Platter

16" (30 Muffins) \$25.00

18" (45 Muffins) \$35.00

Fresh Fruit Salad topped with Seasonal Berries

\$3.25 per person

Frittata

Choose from: Sausage & Cheddar,
Three Cheeses or Southwestern

Half Pan (Serves 10-12 people) \$35.00

Full Pan (Serves 15-20 people) \$50.00

DESSERTS

Cookies and Brownies

\$1.50 per person

Assorted Sliced Desserts

\$5.50 per person

Bite Size Desserts

\$5.00 per person

Round Cakes

(Serves 10-12 people) \$45.00

Sheet Cakes

¼ Sheet Cake

(Serves up to 20) \$55.00

½ Sheet Cake

(Serves up to 40) \$75.00

Full Sheet Cake

(Serves up to 75) \$140.00

Classic Egg Breakfast

Includes: Scrambled Eggs, Bacon,
Sausage, Hash Browns, Biscuits and
Small Pumpkin Muffins

\$6.95 per person

Breakfast Sandwiches

Choose from Egg & Cheese,
Bacon Egg & Cheese or Sausage
Egg & Cheese on your choice of
wheat, white, buttered croissants
or english muffin

\$5.25 per person

BEVERAGES

Fresh Brewed Iced Tea

\$10.00 per Gallon

Lemonade

\$10.00 per Gallon

Raspberry Lemonade

\$13.00 per Gallon

Spiced Iced Tea

\$13.00 per Gallon

Sodas

(2 Liters of Coke, Diet Coke or Sprite)

\$4.00 per 2L

Canned Sodas (Coke, Diet Coke, Sprite)

\$1.00 per can

Bottled Water

\$1.00

Fresh Squeezed Orange Juice

\$20.00 per Gallon

Apple Juice \$8.00

Cranberry Juice \$9.00

Fresh Brewed Coffee (Regular or Decaf)

\$15.00 per 96oz box

Fresh Brewed Hazelnut Coffee

\$18.00 per 96oz box

HORS D'OEUVRES

Fruit & Cheese Platter

Assorted cheeses and seasonal fruit.

16" Platter (serves 15-20) \$65.00

18" Platter (serves 25-30) \$85.00

Smoked Salmon Platter

A homemade favorite fresh Atlantic salmon smoked in house over apple-wood chips and served with capers, onions, tomatoes and chopped hard-boiled egg

Serves 20-25 people \$95.00

Wings

Choose from: Buffalo, Old Bay or BBQ; served with celery sticks and Bleu cheese dressing

\$2.75 per person

Crab & Spinach Dip

Our homemade creamy mixture with artichokes, spinach and crabmeat; served with French bread or crackers

\$4.00 per person

Crab Balls

Mini homemade crab cakes made with lump and back fin crabmeat served with fresh lemons and tartar sauce

\$4.50 per person

Sesame Bites

Strips of chicken breast breaded with sesame seeds and panko bread crumbs; served with plum sauce on the side

\$4.00 per person

Petite Sandwiches

Choose from a mix of our famous house specialty salads; Craisin chicken, Old Bay shrimp, tuna or assorted luncheon meats served on small knot rolls with lettuce and tomato

\$4.00 per person

Shrimp Cocktail

Large gulf shrimp, steamed to perfection then chilled and served with our zesty cocktail sauce

\$3.95 per person

Bruschetta

Fresh tomatoes diced and tossed with olive oil, basil, garlic, salt and pepper; served with French bread

\$2.95 per person

Shrimp Mozzarella Bruschetta

Our traditional Bruschetta tossed with large gulf shrimp and fresh mozzarella cheese; served hot with French bread

\$4.95 per person

Tenderloin Toast Points

Fresh tenderloin, cooked to medium, then sliced thin and served on French bread with pea sprouts and a horseradish cream sauce

\$6.50 per person

Meatballs

Our one-ounce all beef meatballs your choice of: Marinara, BBQ or Sweet & Sour

\$2.50 per person

Fish Tacos

Fresh Mahi Mahi filet blackened and served on a flour tortilla with sprouts, black bean salsa and cilantro lime sour cream

\$5.00 per person

Thai Lettuce Wraps

Spicy marinated and grilled sirloin served on iceberg lettuce leaves with Asian slaw and spicy Thai chili sauce

\$4.00 per person

SALADS

Fruit Salad

Fresh pineapple, honeydew, cantaloupe, grapes and seasonal berries

\$3.25 per person

Quarterfield Salad

Mixed field greens topped with crumbled Gorgonzola cheese, sliced pears and candied pecans; served with maple vinaigrette dressing on the side

Side salad portion \$3.25

Entree salad portion \$6.95

Spinach Salad

Baby spinach topped with bacon, sliced peaches, feta cheese, toasted almonds and strawberries; served with maple vinaigrette dressing on the side

Side salad portion \$3.25

Entree salad portion \$6.95

Caesar Salad

Crisp romaine topped with parmesan cheese, cherry tomatoes and homemade garlic croutons; served with creamy Caesar dressing

Side salad portion \$2.75

Entree portion \$6.25

Garden Salad

Mixed field greens topped with carrots, cucumbers and tomatoes; served with your choice of salad dressing on the side

Side salad portion \$2.50

Entree salad portion \$6.25

Tomato, Cucumber & Red Onion Salad [SEASONAL]

Chunks of tomato and cucumber tossed with onions in a tarragon vinaigrette

\$3.50 per person

Tomato Mozzarella Salad [SEASONAL]

Fresh ripe tomato slices layered with mozzarella and a chiffonade of fresh basil drizzled with olive oil and balsamic vinegar

16" Platter \$65.00

Potato Salad

Homemade redskin potato salad

\$2.25 per person

Pasta Salad

Tricolor rotini with feta cheese, grape tomatoes, red onion and peas in a creamy parmesan dressing

\$2.25 per person

Coleslaw

Fresh, homemade & zesty

\$2.25 per person

The Grill is more than just catering, it's a family business.

We get the opportunity to care about our customers wants & needs. If there is something you want but don't see it here, just ask...

SPECIALTY SANDWICHES

Assorted Wraps and Sandwiches

An assortment of craisin chicken, shrimp salad, tuna salad, ham, roast beef and turkey with lettuce and tomato on assorted breads and wraps; Vegetarian options available

\$6.50 per person

Best Ever Grilled Chicken

A boneless skinless chicken breasts grilled to perfection; served with Brioche rolls, lettuce, tomato, onions, cheese, honey mustard and mayonnaise

\$7.95 per person

Burgers

Our half pound Black Angus beef burgers grilled medium well; served with Brioche rolls, lettuce, tomato, onions, cheese, ketchup, bbq, honey mustard and mayonnaise

\$7.95 per person

Dogs

All beef hot dogs in a natural casing served with rolls, ketchup, mustard and diced red onion

\$4.95 per person

BBQ Brisket

Fresh shredded pork smothered in our barbeque sauce then served with Brioche rolls, red onion and cole slaw

\$ 7.95 per person

Sausage & Peppers

Italian sausage sautéed with peppers and onions, served with a potato roll

\$ 7.00 per person

Grilled Knockwurst

Kosher Hebrew National Knockwurst grilled and served with Wally's mustard sauce with a potato roll

\$6.00 per person

We offer on site grilling services equipped with a Chef. Please ask for more details.

SIDES

Garlic Mashed Potatoes

Fresh redskin potatoes mashed with butter and garlic

\$2.50 per person

Roasted Potatoes

Redskin potatoes roasted with herbs

\$2.50 per person

Broccolini

Steamed and seasoned with salt and pepper

\$3.00 per person

Mixed Vegetables

Fresh seasonal vegetables grilled or sautéed to perfection

\$2.75 per person

Green Beans

Fresh green beans sautéed with to a crispy perfection

\$2.95 per person

Scallop Potatoes

Traditional creamy scallop potatoes

\$2.50 per person

Rice

Wild rice or our traditional white rice with red peppers and scallions

\$2.00 per person

Baked Beans

House baked beans with maple syrup, bacon and mustard

\$2.00 per person

ENTREES

Roasted Tenderloin

Freshly cut filet cooked medium; served with demi or tiger sauce on the side

4oz portion \$10. per person

6oz portion \$13. per person

Baked Salmon with Lemon & Dill

5oz fresh Atlantic salmon baked with lemon dill butter served with lemons and mustard dill

\$10. per person

Meat Lasagna

A homemade classic meat lasagna made with black angus beef

½ size pan (serves 10-12) \$55.

Full size pan (20-25 people) \$85.

Vegetarian Lasagna

Egg pasta sheets, ricotta cheese, spinach, mozzarella cheese and our homemade marinara sauce

½ size pan (serves 10-12 people) \$45.

Full size pan (serves 20-25 people) \$75.

Crab Cakes

Lump crabmeat broiled and served with old bay tartar sauce and lemons

3oz portion \$8. per person

5oz portion \$12. per person

California Chicken

Baked chicken topped with sun dried tomatoes and spinach in a parmesan cream sauce

\$9. per person

Shrimp Creole

Large shrimp sautéed in a traditional Creole sauce; served with rice

\$10. per person

Chicken Picatta

Fresh chicken breast baked then topped with a lemon caper sauce

\$8. per person

Portabella & Roasted Red Pepper Penne

Portabella mushrooms sauteed with red onions, baby spinach and roasted red peppers tossed with penne pasta and feta cheese tossed in a marsala cream sauce

\$7. per person

Sesame Chicken

Boneless chicken breast breaded with sesame seeds and panko bread crumbs; served with plum sauce

\$8. per person

Flank Steak

Certified Angus flank steak marinated in soy, herbs, garlic and olive oil then grilled, sliced and served with tiger sauce

\$7. per person

Pork loin

A boneless pork loin simply roasted with rosemary and garlic

\$7. per person

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a marsala veloute sauce

\$8. per person

Baby Back Ribs

Pork baby back ribs lathered with a honey vinegar barbeque sauce then grilled

Half Rack \$8 per person

Full Rack \$12 per person

BBQ Chicken

Fresh leg quarters grilled then basted with our barbeque sauce

\$7. per person

**We offer a full service Carving Station
equipped with a Chef.
Please ask for more details.**

BUSINESS LUNCHEON PACKAGES

PACKAGE # 1 \$9.95 per person

BEVERAGES CHOOSE FROM:

2 Liters of Soda
Gallon of Iced Tea
Lemonade, Raspberry Lemonade
Bottled Water

SALADS CHOOSE FROM:

Garden Salad
Pasta Salad
Potato Salad
Cole Slaw
or upgrade to our
Quarterfield Salad for \$1.50

SANDWICHES & WRAPS CHOOSE FROM:

House Specialty:
Includes Craisin Chicken Salad, Tuna
Salad
and Shrimp Salad

LUNCHEAT

Includes Ham, Turkey, & Roast Beef
OR an assortment of both

Bistro Sandwiches \$11.25 per person

Pastrami and Swiss
Italian
Roast Beef and Cheddar
Pesto Turkey Bacon

*All served on an assortment
of ciabatta & flatbread*

DESSERTS

Assorted Cookies and Brownies or
upgrade to sliced desserts for \$4.00

PACKAGE # 2 \$11.95 per person

BEVERAGES CHOOSE FROM:

2 Liters of Soda
Gallon of Iced Tea
Lemonade, Raspberry Lemonade
Bottled Water

SALADS CHOOSE FROM:

Garden Salad
Caesar Salad
Quarterfield Salad

ENTREES CHOOSE FROM:

Portabella & Roasted Red Pepper Penne

Portabella mushrooms sautéed
with red onions, baby spinach and
roasted red peppers then tossed
with penne pasta, feta cheese and
a marsala cream sauce

Fajitas

Chicken and Steak served with sautéed
peppers & onions, salsa, sour cream and
cheddar cheese with flour tortillas

Burgers or Grilled Chicken Breast

Angus beef burgers grilled to medium
well or grilled chicken breast served with
a platter of american cheese, lettuce,
tomato, red onion and kaiser rolls.

Beef or Chicken Stir Fry

Julienne vegetable medley sautéed
with teriyaki, ginger, and spices;
Served with rice

Classic Meatloaf

Homemade meatloaf topped with
brown onion gravy; served with
mashed potatoes

DESSERTS

Assorted Cookies and Brownies or
upgrade to sliced desserts for \$4.00

BUSINESS LUNCHEON PACKAGES

PACKAGE #3 \$12.95 per person

BEVERAGES CHOOSE FROM:

2 Liters of Soda
Gallon of Iced Tea
Lemonade
Raspberry Lemonade
Bottled Water

SALADS CHOOSE FROM:

Garden Salad
Caesar Salad
Quarterfield Salad

ENTREES CHOOSE FROM:

Sesame Chicken

Boneless chicken breast breaded with sesame seeds and panko bread crumbs; served with rice and a side of plum sauce

Crab Cake

Jumbo lump crab cake served with specialty rice or Brioche rolls, lettuce and tomato; both served with old bay tartar sauce

Grilled Sirloin

Choice top butt sirloin marinated in soy and ginger then grilled and sliced; served with mashed potatoes or rice

Shrimp Creole

Large shrimp sautéed in a traditional Creole sauce; served with rice

Chicken Parmesan

Boneless chicken breast breaded then topped with homemade marinara sauce and mozzarella cheese; served with bowtie pasta

California Chicken

Baked chicken topped with sun dried tomatoes and spinach in a parmesan cream sauce; served with rice or pasta

Upgrade your package for \$17.95 per person with a choice of:

Tenderloin with Roasted Potatoes

Fresh roasted tenderloin cooked to medium then served with a tiger sauce

Two Crab Cakes with Rice

Jumbo lump crab cakes baked until golden then served with tarter sauce and lemons

Baked Salmon with Rice

Fresh Atlantic salmon baked with lemon and dill

DESSERTS

Assorted Cookies and Brownies or upgrade to sliced desserts for \$4.00

Assorted Bite Size Desserts \$3.50



Did you know that you can place your catering order online?

It's as easy as 1-2-3.

1. Go to:
www.thegrillatquarterfieldstation.com
2. Click "Place Your Catering Order" burst in the right corner
3. Fill in the form and click "Submit"

It's that simple. Once you submit your order, The Grill will contact you to confirm and you're on your way to a wonderful event!

7704 D Quarterfield Rd
Glen Burnie, MD 21061

P: 410.766.6446

F: 410.766.4851

www.thegrillatquarterfieldstation.com

