



# CATERING MENU

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*Perfect for private parties, corporate and office lunches,  
rehearsal dinners, weddings and much more.*

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[www.thegrillatquarterfieldstation.com](http://www.thegrillatquarterfieldstation.com)



# GOOD MORNING GATHERING

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## Individual Yogurt Cups

Blueberry, Peach or Strawberry  
\$1.75 per person

## Assorted Bagel Platter served with Cream Cheese & Butter

16" (15 Bagels) \$35  
18" (20 Bagels) \$45

## Assorted Mini Muffin Platter

16" (30 Muffins) \$25  
18" (45 Muffins) \$35

## Fresh Fruit Salad

### topped with Seasonal Berries

\$3.25 per person  
Add Granola \$2.25 per person

## Frittata

Choose from: Sausage & Cheddar,  
Three Cheeses, Southwestern, or  
Spinach, Tomato & Feta.  
Half Pan (Serves 10-12 people) \$35  
Full Pan (Serves 15-20 people) \$65

## Breakfast Sandwiches

Choose from Egg & Cheese,  
Bacon Egg & Cheese, or Sausage  
Egg & Cheese on your choice of  
buttered croissants or English muffin  
\$5.25 per person

## Oatmeal

Fresh cut oats, served with skim milk  
and brown sugar.  
\$3.99 per person  
Add strawberries, blueberries or  
candied pecans for \$0.75 each

## Classic Egg Breakfast\*

Includes: Scrambled Eggs, Bacon,  
Sausage, Hash Browns, Biscuits and  
Small Pumpkin Muffins  
\$7.99 per person

\*Substitute Healthy Options:  
Egg Whites add \$.80 per person  
Turkey Sausage add \$1.25 per person  
Fruit Salad add \$1.25 per person

All Good Morning Gathering services  
require 24 hours' notice.



# APPETIZERS

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## Fruit & Cheese Platter

Assorted cheeses and seasonal fruit, served with assorted crackers.

16" Platter (serves 15-20) \$65

18" Platter (serves 25-30) \$85

## Smoked Salmon Platter

A homemade favorite; fresh Atlantic salmon smoked in-house over applewood chips. Served with capers, onions, tomatoes chopped hardboiled egg, assorted crackers, and a mustard dill sauce. Serves 20-25 people \$95

## Antipasta Platter

Grilled asparagus, marinated mushrooms, roasted tomatoes, artichokes, pickled vegetables, pepperoncini, olive blend, and fresh mozzarella cheese tossed in olive oil and basil.

16" Platter (serves 15-20) \$75

18" platter (serves 25-30) \$95

Add Italian meats \$25 per platter

## Tomato Mozzarella Platter (seasonal)

Fresh tomatoes, mozzarella, and basil served on a 16" platter with olive oil and balsamic glaze on the side.

\$65 per platter

## International Cheese Platter

An array of upscale cheeses served with gourmet crackers and accoutrements.

\$125 per platter

## Shrimp Cocktail

Large steamed shrimp served chilled with lemon wedges and Bloody Mary cocktail sauce. \$4.25 per person

## Wings

Choose from: Buffalo, Old Bay® or BBQ style; served with celery sticks and bleu cheese dressing. \$2.95 per person

## Meatballs

One ounce meatballs.

Choice of sauces: Marinara, BBQ, or Sweet & Sour \$2.50 per person

## Spinach and Artichoke Dip

House made, served cold with sliced vegetables and grilled flatbread.

\$3.95 per person

## Crab Dip

A traditional blend of cream cheese, backfin crab meat, cheddar cheese, and spices; served with pretzel rods.

\$4.75 per person

## Crab Balls

Mini homemade crab cakes, made with lump and backfin crab meat and served with Old Bay® tartar sauce.

\$4.95 per person

## Sesame Bites

Bite-size chicken breast, breaded with sesame seeds and panko bread crumbs; served with plum sauce on the side.

\$4.50 per person

## Bruschetta

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

\$2.95 per person

Add shrimp for \$4.25 per person

Add crab \$4.50 per person

Add crab & shrimp \$4.95 per person

## Tenderloin Toast Points

Thinly sliced fresh tenderloin, cooked to medium rare, served with French bread, arugula and a horseradish cream sauce.

\$6.95 per person

## Buffalo Chicken Dip

Fresh shredded chicken blended with our zesty Buffalo sauce and ranch mixture, then topped with cheddar cheese and baked until golden; served with French bread. \$3.95 per person

## Seared Tuna

Fresh Ahi tuna, dusted in coriander and cumin; seared and served with wonton chips, teriyaki, and Cusabi sauces.

\$8.25 per person

# SALADS

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## **Fruit Salad**

Fresh pineapple, honeydew, grapes, cantaloupe 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  
Entrée 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  
Entrée 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  
Entrée 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  
Entrée salad portion \$6.25

## **Greek Salad**

Our classic Caesar salad topped with feta cheese, Kalamata olives, artichoke hearts, and pepperoncini.  
\$3.25 per person  
Entrée salad portion \$6.95

## **Potato Salad**

Homemade redskin potato salad.  
\$2.25 per person

## **Coleslaw**

Fresh, homemade and zesty.  
\$1.75 per person

## **Orzo Salad**

Fresh orzo pasta with spinach, roasted red and yellow tomatoes and feta cheese, tossed in a lemon vinaigrette.  
\$3.25 per person

## **Italian Pasta Salad**

House made pasta tossed in an Italian blended vinaigrette with Parmesan cheese, peppers, onions, pepperoncini, salami and pepperoni.  
\$3.25 per person

## **Watermelon and Feta Salad (seasonal)**

Fresh cut watermelon, tossed with feta cheese and fresh basil.  
\$3.50 per person

## **Tomato, Cucumber & Red Onion Salad (seasonal)**

Chunks of tomato and cucumber, tossed with onions in a tarragon vinaigrette.  
\$3.50 per person

## **Pasta Salad**

Tricolor rotini with feta cheese, grape tomatoes, red onion and peas in a creamy Parmesan dressing.  
\$2.50 per person

*The Grill is more than just catering, it's a family business. We get the opportunity to care about our customers wants and needs.*

*If there is something you desire, but don't see it on our menu, 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. \$6.95 per person

**Bistro Sandwiches\***

An assortment of Italian styles with balsamic vinaigrette, roast beef and cheddar with tiger sauce, or turkey bacon with basil pesto; all served on ciabatta or flatbread. \$7.95 per person

**Petite Sandwiches\***

Choose from a mix of our famous house specialty salads; craisin chicken, Old Bay® shrimp, tuna or assorted luncheon meats, all served on small Kaiser rolls with lettuce and tomato. \$4.95 per person

**Deli Tray**

Sliced ham, turkey, and roast beef; served with sliced cheeses, lettuce, tomato and assorted breads. \$6.50 per person

**Crab Cake Sandwich**

Broiled Fresh lump crab cake; served with Kaiser rolls, lettuce, tomato and Old Bay® tartar sauce. \$10.95 per person

**Grilled Chicken**

A boneless, skinless chicken breast grilled to perfection; served with Kaiser rolls, lettuce, tomato, honey mustard and mayonnaise. \$6.95 per person  
*Option: Crispy fried chicken breast*

**Pulled Pork**

Fresh shredded pork, smoked in-house, smothered in our BBQ sauce; served with Kaiser rolls, red onion and cole slaw. \$6.95 per person

**Sausage & Peppers**

Italian sausage; sautéed with peppers and onions, served with a potato roll and mustard. \$6.50 per person

**Burgers**

Our half-pound Black Angus beef burgers grilled medium-well; served with Kaiser rolls, lettuce, tomato, cheese, ketchup, honey mustard and mayonnaise. \$7.95 per person

**Hot Dogs**

All-beef hot dogs in a natural casings; served with rolls, ketchup, mustard and diced red onion. \$3.95 per person

## SIDES

**Asparagus** \$2.95**Garlic Mashed****Potatoes** \$2.50**Green Beans** \$2.95**Rice** \$2**Roasted Potatoes** \$2.50**Roasted Tomatoes and****Sautéed Spinach** \$2.95**3 Cheese Mac n Cheese**

House-made creamy three cheese macaroni; baked until golden.  
*Half Pan (serves 15-20) \$45*  
*Full Pan (serves 30-40) \$65*

**Soup by the Gallon**

*(16 cups or 10 bowls)*  
*Please allow 48 hours' notice.*

Maryland Vegetable

Crab \$65

Three Bean Vegetarian

Chili \$45

Soup of the Day \$45-\$65

We gladly offer on-site grilling and carving services, staffed with a chef, for your event.

Please inquire for more details.

# ENTRÉES

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## FROM THE RANCH

### Roasted Tenderloin\*

Freshly cut filet cooked medium rare; served with tiger sauce on the side.  
5oz portion \$15 per person

### Beef Short Ribs

Boneless beef short ribs slow roasted in demi-glace. \$12 per person

### Grilled Sirloin\*

Certified Angus flank steak marinated in soy, herbs, garlic and olive oil then grilled, sliced and served with tiger sauce.  
\$7 per person

**\*Option:** add sautéed onions and Gorgonzola cheese and/or mushroom bourbon glaze. \$1.50 each

## FROM THE COOP

### Roasted Chicken

Bone-in chicken; seasoned and roasted.  
\$7.95 per person

### Chicken Chesapeake

Fresh baked marinated chicken breast, topped with lump crab meat in an Old Bay® cream sauce. \$12 per person

### California Chicken

Baked chicken topped with roasted tomatoes and spinach in a Parmesan cream sauce. \$9 per person

### Sesame Chicken

Boneless chicken breast breaded with Sesame seeds and panko bread crumbs; served with plum sauce. \$8 per person

### Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a Marsala veloute sauce  
\$8 per person

### Chicken Picatta

Fresh chicken breast baked then topped with a lemon caper sauce. \$8 per person

## FROM THE SEA

### Baked Salmon with Lemon & Dill

5oz fresh Atlantic salmon baked with lemon dill butter served with lemons.  
\$10 per person  
**Option:** add Picatta sauce \$1

### Crab Cakes

Lump crab meat broiled and served with Old Bay® tartar sauce and lemons.  
4oz portion, \$10 per person

### Shrimp Creole

Large shrimp, sautéed with house made creole sauce and served with rice.  
\$11 per person

### Baja Pasta

Large shrimp and chorizo sausage; sautéed with peppers and onions then tossed with penne pasta in a Cajun cream sauce. \$12 per person

### Chesapeake Pasta

Lump crab meat, chicken breast sautéed with tomatoes and spinach then tossed with penne pasta in an Old Bay® cream sauce. \$12 per person

## FROM THE EARTH

### Portabella & Roasted Red Pepper Penne

Portabella mushrooms sautéed with red onions, baby spinach and roasted red peppers tossed with penne pasta and feta cheese tossed in a Marsala cream sauce. \$9 per person

### California Pasta

Sautéed spinach and roasted tomatoes tossed in a Parmesan cream with penne pasta. \$8 per person

### Southwestern Rice

House-made Spanish, rice served with black bean corn pico de gallo.  
\$6 per person

## BEVERAGES

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**Fresh Squeezed Orange Juice**  
\$20 per Gallon

**Apple Juice** \$8

**Cranberry Juice** \$9

**Fresh Brewed Coffee** (Regular or Decaf)  
\$15 per 96oz box

**Fresh Brewed Hazelnut Coffee**  
\$18 per 96oz box

**Fresh Brewed Iced Tea**  
\$10 per Gallon

**Lemonade**  
\$12 per Gallon

**Raspberry Lemonade**  
\$13 per Gallon

**Spiced Iced Tea**  
\$14 per Gallon

**Sodas** (2 Liters of Coke, Diet Coke or Sprite)  
\$4 per 2L

**Canned Sodas** (Coke, Diet Coke, Sprite)  
\$1 per can

**Bottled Water**  
\$1 per bottle

## DESSERTS

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**Cookies and Brownies**  
\$1.50 per person

**Assorted Sliced Desserts**  
\$5.50 per person

**Bite Size Desserts**  
\$5 per person

**Round Cakes**  
(Serves 10-12 people) \$45

**Sheet Cakes**  
¼ Sheet Cake  
(Serves up to 20) \$55

½ Sheet Cake  
(Serves up to 40) \$75

Full Sheet Cake  
(Serves up to 75) \$140

### Need flatware?

Add \$.75 per person for black plastic

Add \$1.50 per person for clear plastic.



# BUSINESS LUNCHEON PACKAGES

## PACKAGE #1

\$11.95 per person

### Beverages choose from:

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

### Salads choose from:

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

### Sandwiches & Wraps:

An assortment of our house specialties including chicken salad, shrimp salad, tuna salad or our lunch meats including ham, turkey and roast beef.

**Option:** add cheese \$.50

### Upgrade to:

#### Bistro Sandwiches/Wraps

\$13.50 per person

Italian  
Roast Beef and Cheddar  
Pesto Turkey Bacon  
Smoked Turkey and Gouda

*Served on an assortment  
of ciabatta, flatbread  
and/or wraps.*

**Add individual bags of chips for a \$1**

### Desserts

Assorted Cookies and Brownies or  
upgrade to sliced desserts for \$4

**Package #1 also available as bag lunch  
option. \$12.95 per person.**

## PACKAGE #2

\$12.95 per person

### Beverages choose from:

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

### Salads choose from:

Garden Salad  
Caesar Salad  
Quarterfield Salad  
Spinach Salad

### Entrées 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.

#### Entrée Salad with Grilled Chicken

Grilled chicken breast sliced then served with your choice of garden or Caesar salad.

#### Burgers or Grilled Chicken Breast

Angus beef burgers grilled to medium-well, or chicken sandwich served with a platter of American cheese, lettuce, tomato and Kaiser rolls.

#### Chicken Stir Fry

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

### Fajitas

Chicken and Steak served with sautéed peppers & onions, salsa, sour cream and cheddar cheese with flour tortillas.  
Lettuce wraps available upon request.  
*Substitute Shrimp or Fish \$2 per person*

### Desserts

Assorted Cookies and Brownies or  
upgrade to sliced desserts for \$4

*\*Packages include flatware, cups and ice.*



# BUSINESS LUNCHEON PACKAGES

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## PACKAGE #3

\$14.95 per person

### Beverages choose from:

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

### Salads choose from:

Garden Salad  
Caesar Salad  
Quarterfield Salad  
Spinach Salad

### Entrées choose from:

#### Sesame Chicken *(a signature dish)*

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 Kaiser rolls, lettuce and tomato; both served with Old Bay® tartar sauce.

#### Grilled Sirloin

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

### Baked Salmon with Rice

Fresh Atlantic salmon baked with lemon and dill.

**Option:** add Picatta sauce \$1

### Shrimp Creole

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

### Baked Chicken

Choose one of the three toppings: Marsala, Picatta or California.

### Desserts

Assorted cookies, brownies, and assorted sliced desserts. \$4.00



\*Package includes flatware, cups and ice.

# SPECIAL EVENT PACKAGES

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*Customize your own dinner package.*

## **Appetizers**

Antipasta Platter  
Bruschetta with French Bread  
Buffalo Chicken Dip with French Bread  
Crab Dip with Pretzel Rods  
Fruit and Cheese Platter  
Meatballs  
Sesame Chicken Bites  
Shrimp Cocktail  
Wings (*Old Bay®* or *Buffalo style*)

## **Sides:**

Asparagus  
Green Beans  
Roasted Tomatoes and Sautéed Spinach  
Mixed Vegetables (*grilled or sautéed*)  
Mashed Potatoes  
Roasted Potatoes  
Rice (*white or basmati*)

## **Salads**

Caesar Salad  
Garden Salad  
Greek Caesar Salad  
Quarterfield Salad  
Quarterfield Spinach Salad

## **Entrées:**

California Pasta (*available with no meat*)  
Chesapeake Pasta  
Chicken (*Sesame, California, Picatta or Marsala*)  
Crab Cake (*4oz*)  
Grilled Sirloin  
Portabella Pasta  
Roasted Tenderloin  
Salmon Picatta  
Short Ribs  
Shrimp Creole

## **Optional add-ons:**

Crab Imperial \$2.50  
Gorgonzola Demi-glace \$1.50  
Mushroom and Onion Demi-glace \$1

### **Package #1 - \$23.95 per person**

Choose: (1) appetizer, (2) entrées, (2) sides  
Comes with your choice of salad and dinner rolls.

### **Package #2 - \$28.95 per person**

Choose: (2) appetizers, (2) entrées, (2) sides  
Comes with your choice of salad and dinner rolls.

### **Package #3 - \$35.95 per person**

Choose: (3) appetizers, (2) entrées, (3) sides  
Comes with your choice of salad and dinner rolls.

*For seafood options, please add \$5 per person to the package price.*

### **"Heavy Appetizers" Package\***

Choose 4 appetizers for \$18.95  
Choose 6 appetizers for \$23.95  
*For all seafood options, add \$4 extra to the package price.*

*\*May choose from any appetizers on page 3.*



*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.*

*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](http://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!



**[www.thegrillatquarterfieldstation.com](http://www.thegrillatquarterfieldstation.com)**