



CATERING MENU

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

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Glen Burnie, MD 21061

Brooks Chalmers

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www.thegrillatquarterfieldstation.com



GOOD MORNING GATHERING

Individual Yogurt Cups

Blueberry, Peach or Strawberry
\$2.99 per person

Assorted Bagel Platter served with Cream Cheese & Butter

16" (15 Bagels) \$55

18" (20 Bagels) \$65

Assorted Mini Muffin Platter

16" (30 Muffins) \$40

18" (45 Muffins) \$50

Fresh Fruit Salad

topped with Seasonal Berries

\$4.99 per person

Add Granola \$2.50 per person

Frittata

Choose from: Sausage & Cheddar,
Three Cheeses, Southwestern, or
Spinach, Tomato & Feta.

Half Pan (Serves 8-10 people) \$70

Full Pan (Serves 15-20 people) \$140

All Good Morning Gathering services
require 24 hours' notice.

A La Carte

Breakfast Meats:

Bacon \$4.50

Sausage \$4.50

Turkey Sausage \$4.99

Breakfast Potatoes \$3.99

Breakfast Sandwiches

Choose from Egg & Cheese,
Bacon Egg & Cheese, or Sausage
Egg & Cheese on your choice of
buttered croissants or English muffin
\$7.99 per person

Oatmeal

Fresh cut oats, served with skim milk
and brown sugar.

\$5.99 per person

Add strawberries, blueberries or
candied pecans for \$1.25 each

Classic Egg Breakfast*

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

\$12.99 per person

*Substitute Healthy Options:

Egg Whites add \$1 per person

Turkey Sausage add \$1.50 per person

Fruit Salad add \$1.99 per person

Beverages

Coffee (serves 10)

Regular \$25

Hazelnut \$28

Juice

Orange \$24

Apple \$12

Cranberry \$13

(individual or gallon available)



APPETIZERS

Fruit & Cheese Platter

Assorted cheeses and seasonal fruit, served with assorted crackers.

16" Platter (serves 15-20) \$85

18" Platter (serves 25-30) \$115

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 \$140

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) \$90

18" platter (serves 25-30) \$125

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.

\$80 per platter

International Cheese Platter

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

\$225 per platter

Shrimp Cocktail (3pp)

Large steamed shrimp served chilled with lemon wedges and Bloody Mary cocktail sauce. \$7.99 per person

Wings (3pp)

Choose from: Buffalo, Old Bay® or BBQ style; served with celery sticks and bleu cheese dressing. \$7.99 per person

Meatballs (3pp)

One ounce meatballs.

Choice of sauces: Marinara, BBQ, or Sweet & Sour \$6.99 per person

Spinach and Artichoke Dip

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

\$5.99 per person

Crab Dip

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

\$8.99 per person

Sesame Bites (3pp)

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

\$7.50 per person

Bruschetta

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

\$4.99 per person

Add shrimp for \$5.99 per person

Tenderloin Toast Points (3pp)

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

\$11.99 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. \$7.99 per person

Seared Tuna (3pp)

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

\$14.50 per person

Crab Balls (3pp)

House made with Old Bay® Tartar Sauce

\$13.99 per person

Shrimp Scampi Toast (3pp)

Large shrimp sautéed in lemon beurre blanc; served with toasted ciabatta bread \$9.50 per person

SALADS

Fruit Salad

Fresh pineapple, honeydew, grapes, cantaloupe and seasonal berries.

\$4.99 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 \$5.99

Entrée salad portion \$9.99

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 \$5.99

Entrée salad portion \$9.99

Caesar Salad

Crisp romaine topped with Parmesan cheese, cherry tomatoes and homemade garlic croutons; served with creamy caesar dressing.

Side salad portion \$4.99

Entrée portion \$8.99

Garden Salad

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

Side salad portion \$4.99

Entrée salad portion \$8.99

Greek Salad

Our classic Caesar salad topped with feta cheese, Kalamata olives, artichoke hearts, and pepperoncini.

\$5.99 per person

Entrée salad portion \$9.99

Potato Salad

Homemade red skin potato salad.

\$3.50 per person

Coleslaw

Fresh, homemade and zesty.

\$3.50 per person

Orzo Salad

Fresh orzo pasta with spinach, roasted red and yellow tomatoes and feta cheese, tossed in a lemon vinaigrette.

\$4.50 per person

Italian Pasta Salad

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

\$5.99 per person

Watermelon and Feta Salad (seasonal)

Fresh cut watermelon, tossed with feta cheese and fresh basil.

\$5.99 per person

Tomato, Cucumber

& Red Onion Salad (seasonal)

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

\$5.50 per person

Pasta Salad

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

\$4.50 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. *\$8.99 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. *\$9.99 per person*

Petite Sandwiches* (1pp)

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. *\$6.50 per person*

Deli Tray

Sliced ham, turkey, and roast beef; served with sliced cheeses, lettuce, tomato and assorted breads. *\$8.50 per person*

Grilled Chicken

A boneless, skinless chicken breast grilled to perfection; served with Kaiser rolls, lettuce, tomato, honey mustard and mayonnaise. *\$9.50 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. *\$9.50 per person*

Sausage & Peppers

Italian sausage; sautéed with peppers and onions, served with a potato roll and mustard. *\$8.50 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. *\$11.99 per person*

Hot Dogs

All-beef hot dogs in a natural casings; served with rolls, ketchup, mustard and diced red onion. *\$6.50 per person*

Vegetarian Options

Veggie Burger *\$9.50*
Mixed Vegetable Wrap *\$8.50*
Portabella Sandwich *\$9.99*

SIDES

Asparagus *\$3.99*

Garlic Mashed

Potatoes *\$3.99*

Green Beans *\$3.50*

Rice *\$3.50*

Roasted Potatoes *\$3.99*

Roasted Tomatoes and

Sautéed Spinach *\$3.99*

Mixed Vegetables *\$3.99*

3 Cheese Mac n Cheese

House-made creamy three cheese macaroni; baked until golden.

Half Pan (serves 10-15) \$75

Full Pan (serves 15-30) \$105

Crab Mac n Cheese

Half Pan (serves 10-15) \$95

Full Pan (serves 15-30) \$135

Soup by the Gallon

(16 cups or 10 bowls)

Please allow 48 hours' notice.

Maryland Vegetable
Crab *\$110*

Three Bean Vegetarian
Chili *\$90*

Soup of the Day *\$65-\$85*

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

Please inquire for more details.

ENTRÉES

FROM THE RANCH 🐔

Roasted Tenderloin*

Freshly cut filet cooked medium rare; served with tiger sauce on the side.
5oz portion \$17 per person

Beef Short Ribs

Boneless beef short ribs slow roasted in demi-glaze. \$17 per person

Grilled Sirloin*

Certified Angus flank steak marinated in soy, herbs, garlic and olive oil then grilled, sliced and served with tiger sauce.
\$15 per person

***Option:** add sautéed onions and Gorgonzola cheese and/or mushroom bourbon glaze. \$1.99 each

FROM THE COOP 🐔

Chicken Chesapeake

Fresh baked marinated chicken breast, topped with lump crab meat in an Old Bay® cream sauce. \$18 per person

California Chicken

Baked chicken topped with roasted tomatoes and spinach in a Parmesan cream sauce. \$14 per person

Sesame Chicken

Boneless chicken breast breaded with Sesame seeds and panko bread crumbs; served with plum sauce. \$13 per person

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a Marsala Velouté sauce
\$14 per person

Chicken Picatta

Fresh chicken breast baked then topped with a lemon caper sauce. \$14 per person

Chicken Caprese

Fresh chicken breast baked then topped with fresh mozzarella, tomatoes, and basil.
\$15 per person

FROM THE SEA 🐟

Crab Cakes

Served with Old Bay® Tartar sauce or cocktail sauce, your choice of 1 or 2 crabcakes per person; Market Price

Baked Salmon with Lemon & Dill

5oz fresh Atlantic salmon baked with lemon dill butter served with lemons.
\$16 per person
Option: add Picatta sauce \$2

Shrimp Creole

Large shrimp, sautéed with house made creole sauce and served with rice.
\$15 per person

Baja Pasta

Large shrimp and chorizo sausage; sautéed with peppers and onions then tossed with penne pasta in a Cajun cream sauce. \$15 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. \$17 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. \$13 per person

California Pasta

Sautéed spinach and roasted tomatoes tossed in a Parmesan cream with penne pasta. \$13 per person
Add chicken \$5 per person

Southwestern Rice

House-made Spanish, rice served with black bean corn pico de gallo. \$9 per person

Lasagna

Cheese: Half Pan \$75; Full Pan \$125.
Meat: Half Pan \$85; Full Pan \$150.
Vegetable: Half Pan \$85; Full Pan \$150.
(Please give 48 hours notice)

BEVERAGES

Fresh Squeezed Orange Juice

\$24 per Gallon

Apple Juice \$12

Cranberry Juice \$13

Fresh Brewed Coffee (Regular or Decaf)

\$25 per 96oz box

Fresh Brewed Hazelnut Coffee

\$28 per 96oz box

Fresh Brewed Iced Tea

\$14 per Gallon

Lemonade

\$16 per Gallon

Raspberry Lemonade

\$17 per Gallon

Spiced Iced Tea

\$18 per Gallon

Canned Sodas (Coke, Diet Coke, Sprite)

\$2.25 per can

Bottled Water

\$2.50 per bottle

DESSERTS

Cookies and Brownies

\$2.99 per person

Assorted Sliced Desserts

\$6.75 per person

Bite Size Desserts

\$3.50 per person

Round Cakes

(Serves 10-12 people) \$65

Need flatware?

Add \$.99 per person for black plastic

Add \$2.25 per person for clear plastic.



BUSINESS LUNCHEON PACKAGES

PACKAGE #1

\$15.99 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 \$1.99

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

\$16.99 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 \$1.50

Desserts

Assorted Cookies and Brownies or
upgrade to sliced desserts for \$5

**Package #1 also available as bag
lunch option. \$16.99 per person.**

PACKAGE #2

\$17.99 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 \$3 per person

Desserts

Assorted Cookies and Brownies or
upgrade to sliced desserts for \$5

BUSINESS LUNCHEON PACKAGES

PACKAGE #3

\$18.99 per person

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.

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 \$2

Shrimp Creole

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

Baked Chicken

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

Beverages choose from:

2 Liters of Soda

Canned sodas

1 Gallon of Iced Tea

Lemonade, Raspberry Lemonade

Bottled Water

Salads choose from:

Garden Salad

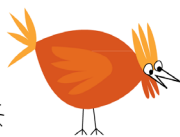
Caesar Salad

Quarterfield Salad

Spinach Salad

Desserts

Assorted cookies, brownies, and assorted sliced desserts. \$5



*Package includes flatware, cups and ice.

SPECIAL EVENT PACKAGES

Customize your own dinner package

Call us for a quote at 410.766.6446

Appetizers:

Crab Balls
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*)
3 Cheese Mac n Cheese

Desserts:

Assorted cookies, brownies, cake pops,
cupcakes, petite bites, custom cakes
and sliced desserts.

Salads:

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

Entrées:

Salmon Picatta
Shrimp Creole
Chicken
*Choice of Sesame, California, Picatta,
Marsala, or Caprese*
Grilled Sirloin
Roasted Tenderloin
California Pasta (*vegetarian or chicken*)
Chesapeake Pasta
Portabella Pasta (*vegetarian*)

Optional add-ons:

Gorgonzola demi-glace
Mushroom and onion demi-glace

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*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
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