

catering menu



the GRILL

at quarterfield station

**The Grill at Quarterfield Station
is perfect for any occasion...**

Corporate Luncheons · Private Parties ·
Baby Showers · Birthdays · Holidays · Anniversaries ·
Rehearsal Dinners · Weddings... and more!

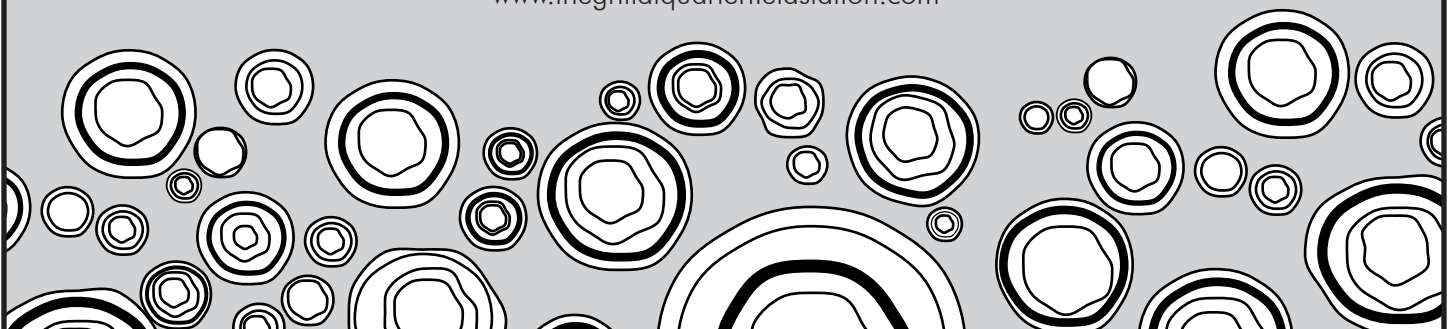
we DELIVER! Set-up and full service are available.
The Grill specializes in custom catering and
will gladly accommodate any menu requests.

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Glen Burnie, MD 21061

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www.thegrillatquarterfieldstation.com



GOOD MORNING GATHERING

Assorted Bagel Platter

An array of bagels consisting of plain, onion, sesame and whole wheat; served with plain cream cheese; specialty cream cheeses are available upon request

Serves 12-15 people, \$35.00

Breakfast Quiche

Choose from: spinach & feta, sausage & cheddar, three cheese or southwestern; all are served with salsa and sour cream

1/2 Size Pan (serves 10-12) \$25.00

Full Size Pan (serves 20-25) \$35.00

Classic Egg Breakfast

Scrambled eggs, hash browns, bacon and sausage, small pumpkin muffins and biscuits

\$5.50 per person

Assorted Mini Muffin Platter

An assortment of mini-muffins including our famous pumpkin muffins

Serves 15-20, \$25.00

Fresh Fruit Salad

Fresh pineapple, honeydew, cantaloupe, grapes and seasonal berries

\$3.50 per person

SPECIALTY BEVERAGES

Fresh Brewed Iced Tea	\$12.00 per gallon
Lemonade	\$12.00 per gallon
Famous Spiced Tea	\$13.00 per gallon
Fresh Squeezed Orange Juice	\$20.00 per gallon
Sodas (Coke, Diet Coke & Sprite)	\$4.00 per 2L
Coffee (Regular & Decaf)	\$15.00 per 96oz box
Hazelnut Coffee	\$18.00 per 96oz box

DESSERTS

Bite Sized Desserts

An assortment of miniature desserts - as these are custom baked we require at least 72 hours notice

\$5.50 per person

Assorted Desserts

An assortment of our daily desserts

\$5.00 per person

Cookies & Brownies

An assortment of freshly baked cookies and brownies

\$1.50 per person

Sheet Cakes

As these are custom baked we require at least 72 hours notice

1/4 Sheet cake (up to 20) \$45.

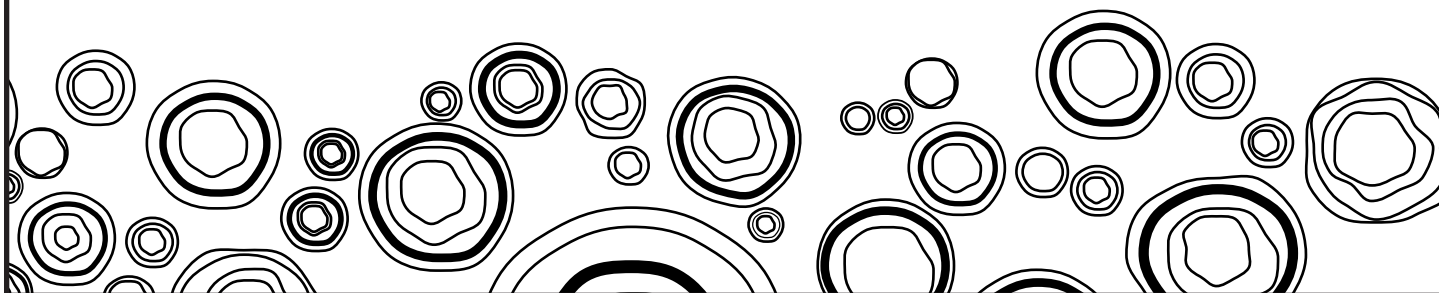
1/2 Sheet cake (up to 40) \$75.

Full sheet cake (up to 75) \$140.

Round Cakes

Black bottom, chocolate mousse, white chocolate mousse, carrot cake, cheesecake, German chocolate cake and other seasonal selections

10-12 slices \$40.00



HORS D'OEUVRES

Fruit & Cheese Platter

Cubes of Wisconsin cheddar and jalapeno jack cheeses with 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

Vegetarian Antipasto Platter

Fresh mozzarella, kalamata olives, artichoke hearts, roasted red peppers and portabella mushrooms

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

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

Wings

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

\$2.75 per person

Meatballs

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

\$2.50 per person

Smoked Chicken & Cheese Cornucopias

Smoked chicken and cheese wrapped in a flaky shell; served with salsa & sour cream

\$3.50 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 assorted petite rolls with lettuce and tomato

\$4.00 per person

Scallops wrapped in Bacon

Sweet bay scallops wrapped in smoked bacon

\$4.50 per person

Portabella Mushroom Turnovers

Tender portabella mushrooms sautéed and chopped stuffed in a puffed pastry shell

\$3.75 per person

Crab & Spinach Dip

Our homemade creamy mixture with artichokes, spinach and crabmeat; served with gourmet crackers

\$4.00 per person

Crab-balls

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

\$4.75 per person

Sesame Bites

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

\$4.00 per person

SALADS, SIDES & SUCH

Fruit Salad

Fresh pineapple, honeydew, cantaloupe, grapes and seasonal berries

\$3.50 per person

Coleslaw

Fresh, homemade & zesty

\$2.25 per person

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

Potatoes with

Old Bay & Onions

Sliced potatoes steamed with butter, Old Bay and onions

\$2.50 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 \$4.95

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 \$4.95

Caesar Salad

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

Side salad portion \$2.75

Entree portion \$4.75

Garden Salad

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

Side salad portion \$2.50

Entree salad portion \$4.75

Tomato, Cucumber & Red Onion Salad

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

\$3.50 per person

Pasta Salad

Tri-color rotini with feta cheese, grape tomatoes and peas in a creamy parmesan dressing

\$2.25 per person

Chips

Individual bags of chips, classic or gourmet varieties

\$1.50 per person

Potato Salad

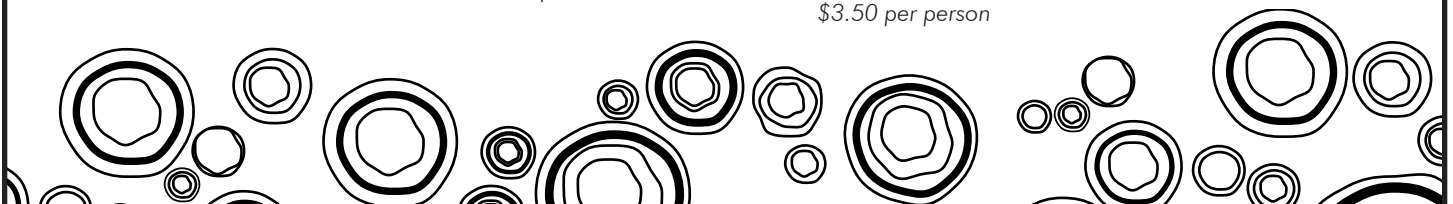
Homemade redskin potato salad

\$2.25 per person

Sautéed Vegetables

A medley of fresh seasonal vegetables

\$2.25 per person



SPECIALTY SANDWICHES

House Specialties

Served with lettuce and tomato on a variety of wraps and freshly baked breads: turkey bacon boursin, tuna salad, Craisin chicken salad and Old Bay shrimp salad

\$6.50 per person

Assorted Luncheon Meat

Served with lettuce and tomato on a variety of wraps and freshly baked breads: roast beef & provolone, maple ham and cheddar, turkey and American; served with mayonnaise and honey mustard on the side

\$6.50 per person

Roasted Vegetable

Fresh vegetable medley roasted with Balsamic reduction served with baby spinach and tomato

\$6.50 per person

Portabella Focaccia

Grilled portabella with tomato, mozzarella and Balsamic reduction served on focaccia bread

\$7.50 per person

Deli Tray

A tray of assorted lunch meats including ham, turkey & roast beef, a tray of assorted freshly baked breads including, whole wheat, white, marbled rye and whole grain, served with lettuce, tomato, onion, mayonnaise and honey mustard

\$6.50 per person

Chicken & Burgers

A boneless skinless chicken breasts grilled plus our half pound Black Angus beef burgers grilled medium well; all served with Kaiser rolls, lettuce, tomato, onions, cheese, pickles, honey mustard and mayonnaise

\$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 served on assorted petite rolls with lettuce and tomato

\$4.00 per person

Crab Cake Sandwiches

Our homemade sautéed back fin crab cake served with Kaiser rolls, lettuce, tomato, cocktail sauce, tartar sauce and lemons on the side

\$9.75 per person

ENTREES

Meatloaf

Homemade meatloaf topped with brown onion gravy

\$5.75 per person

Tenderloin Medallions

Freshly cut filet cooked medium and bathed in au jus; served with bearnaise and tiger sauce on the side

\$9.50 per person

Baked Salmon with Lemon & Dill

Fresh Atlantic salmon baked with lemon dill butter served with rice on the side

\$8.75 per person

Meat Lasagna

A homemade classic meat lasagna made with black angus beef

1/2 size pan (serves 10-12) \$55.00
Full size pan (20-25 people) \$85.00

Chicken Parmesan

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

\$7.50 per person

Vegetarian Lasagna

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

1/2 size pan (serves 10-12 people) \$45.00
Full size pan (serves 20-25 people) \$75.00

Crab Cakes

All lump crabmeat broiled and served with rice, Old Bay tartar sauce, cocktail sauce and fresh lemons

\$9.75 per person

Baked Ziti with Onions, Peppers and Marinara

Tri-color ziti tossed with sautéed onions, peppers and marinara sauce topped with mozzarella cheese and baked

1/2 size pan (serves 10-12 people) \$30.00
Full size pan (serves 20-25 people) \$55.00

Portabella & Roasted Red Pepper Penne

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

\$6.25 per person

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a marsala veloute sauce; served with our specialty rice on the side

\$8.00 per person

Sesame Chicken

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

\$6.75 per person; with rice \$7.50

Fajitas

Your choice of chicken or steak with sautéed onions & peppers; served with flour tortillas, cheddar cheese, salsa and sour cream

Chicken...\$6.75 per person
or Steak...\$7.75



FEATURED LUNCHEON PACKAGES

As with all of our menu items, the following packages include: plates, utensils, serving utensils, disposable cups and ice.

Package #1

\$9.75 (plus tax) per person

BEVERAGES

Choice of:
Sodas, Iced Tea, Lemonade or Raspberry Lemonade
(Bottled water available)

SALADS

Choice of:

Garden Salad

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

Pasta Salad

Tri-color rotini with feta cheese, grape tomatoes and peas in a creamy parmesan dressing

Potato Salad

Homemade redskin potato salad in a creamy dressing with a hint of our signature honey mustard

Coleslaw

Shredded cabbage in a sweet creamy dressing with carrots and celery seed

SANDWICHES OR WRAPS

House Specialties

Served with lettuce and tomato on a variety of wraps and freshly baked breads:
turkey bacon boursin, tuna salad, Craisin chicken salad and Old Bay shrimp salad

Assorted Luncheon Meat

Served with lettuce and tomato on a variety of wraps and freshly baked breads: roast beef & provolone, maple ham & cheddar, turkey & American; served with mayonnaise and honey mustard on the side

Roasted Vegetable

Fresh vegetable medley roasted with Balsamic reduction served with baby spinach and tomato

DESSERTS

Brownies & Assorted Fresh Baked Cookies

Package #2

\$11.50 (plus tax) per person

BEVERAGES

Choice of:
Sodas, Iced Tea, Lemonade or Raspberry Lemonade
(Bottled water available)

SALADS

Choice of:

Garden Salad, Pasta Salad, Potato Salad, Coleslaw or:

Caesar Salad

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

Quarterfield Salad

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

ENTREE SELECTION

Portabella & Roasted Red Pepper Penne

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

Chicken Parmesan

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

Baked Ziti with Onions, Peppers and Marinara

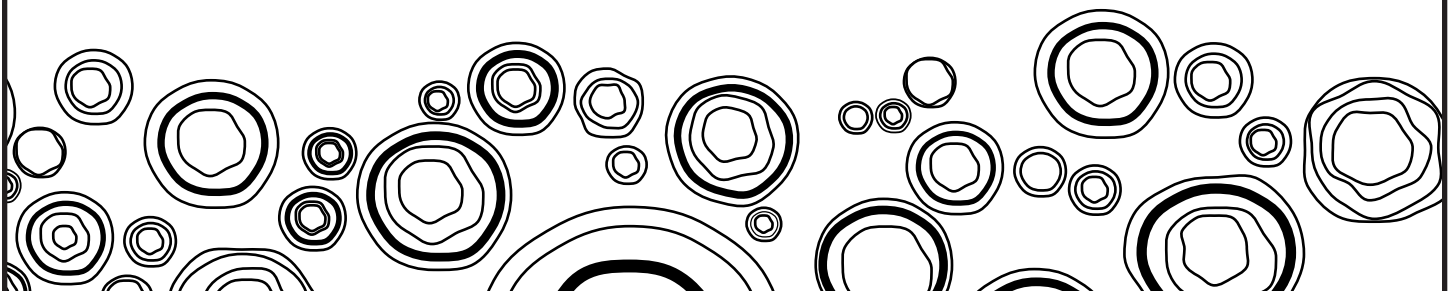
Tri-color ziti tossed with sautéed onions, peppers and marinara sauce topped with mozzarella cheese and baked

Meatloaf

Homemade meatloaf topped with brown onion gravy

DESSERTS

Brownies & Assorted Fresh Baked Cookies



FEATURED LUNCHEON PACKAGES

As with all of our menu items, the following packages include: plates, utensils, serving utensils, disposable cups and ice.

Package #3

\$12.75 (plus tax) per person

BEVERAGES

Choice of:
Sodas, Iced Tea, Lemonade or Raspberry Lemonade
(Bottled water available)

SALADS

Choice of:
Garden Salad, Pasta Salad, Potato Salad, Coleslaw,
Caesar Salad or Quarterfield Salad

LUNCHEON ENTREE SELECTION

Includes all selections
from the previous menus plus:

Fajitas

Your choice of chicken or steak with sautéed onions and peppers; served with flour tortillas, cheddar cheese, salsa and sour cream

Sesame Chicken

Boneless chicken breast breaded with sesame seeds and panko breadcrumbs; served with our specialty rice and plum sauce on the side

Baked Salmon with Lemon & Dill

Fresh Atlantic salmon baked with lemon dill butter; served with our specialty rice on the side

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a marsala veloute sauce; served with our specialty rice on the side

DESSERTS

Brownies & Assorted Fresh Baked Cookies

Package #4

\$17.99 (plus tax) per person

BEVERAGES

Choice of:
Sodas, Iced Tea, Lemonade or Raspberry Lemonade
(Bottled water available)

SALADS

Choice of:
Garden Salad, Pasta Salad, Potato Salad, Coleslaw,
Caesar Salad or Quarterfield Salad

LUNCHEON ENTREE SELECTION

Includes all selections
from the previous menus plus:

Chicken Pesto Penne

Grilled Chicken and tri-color penne pasta tossed with baby spinach and cherry tomatoes in a creamy pesto sauce

Tenderloin Medallions

Freshly cut filet cooked medium and bathed in au jus; served with bearnaise and tiger sauce on the side

Crab Cakes

All lump crabmeat broiled and served with rice, Old Bay tartar sauce, cocktail sauce and fresh lemons

Herb Encrusted Salmon

Fresh Atlantic salmon baked with lemon dill butter; served with our specialty rice on the side

DESSERTS

Brownies & Assorted Fresh Baked Cookies
or assorted dessert slices from our daily selection

