



## *Off the Grill Chicken – Burgers Hot Dogs Picnic Menu*

**BBQ Chicken** – Fresh Extra Large Bone In Skin On Chicken Quarters Lightly Seasoned with our Youghioghenny BBQ Rub and Then Slow Grilled

*or*

**Fried Chicken** – Fresh Chicken Coated with our Special Seasoned Breeding and Deep Creek Fried to a Golden Brown.

*and*

**Hamburgers** – 1/3 lb. Grilled Angus Burgers- Served with Cheddar and Swiss Cheese, Lettuce, Tomatoes, Red Onion Slices, Homemade Pickles, Mayo, Mustard & Ketchup.

*and*

**Hot Dogs** – Grilled Jumbo All Beef Franks with Relish, Assorted Mustards, Diced Onions, Cole Slaw and Chili.

*and choose 3 of the following*

**Fresh Fruit Bowl** – Watermelon, Honey Dew, Cantaloupe, Seedless Red & White Grapes and Hawaiian Pineapple.

**Corn on the Cob** – Fresh Sweet Silver Queen Corn. Lightly Salted and Buttered.

**Three Bean Baked Beans** – Our famous Slow Baked Recipe made with Brown Sugar, Diced Sweet Vidalia Onions and Maple Cured Bacon.

**Macaroni & Cheese** – Homemade with Elbow Macaroni, Fresh Eggs, Velveeta and Lots of Cheddar Cheese.

**Broccoli Salad** – Fresh Broccoli Florets, Shredded Cheddar, Bacon, and Tossed in a Tangy Helmsman Mayonnaise Base Dressing.

**Garden Pasta Salad** – Tri-Color Pasta , Fresh Carrots, Celery, Bell Pepper, Seedless Cucumber, Tomatoes and Sweet Diced Onion. Tossed in Extra Virgin Olive Oil, White Balsamic Vinegar, Italian Spices, Garlic and Topped with Grated Parmesan Cheese.

**Caesar Pasta Salad** – Farfalle Bow Tie Pasta with Marinated Artichokes, Sweet Grape Tomatoes, Diced Green Bell Pepper, Shredded Romano Cheese and Tossed with a Home-made Caesar Dressing.

**Traditional Pasta Salad** – Tri Colored Pasta with Marinated Artichokes, Sun Dried Tomatoes, Black Olives, Diced Italian Meats & Cheeses, Garlic, Basil, White Balsamic Vinegar & Extra Virgin Olive Oil. Can Make without Meat or Cheese.



## *Off the Grill* *Chicken – Burgers* *Hot Dogs Picnic Menu*

*plus*

**Brownies** – Choose Between Triple Chocolate Fudge or Blondie's with Chocolate Chips, Pecans & Walnuts.

*or*

**Strawberry Shortcake** – Sara lee Buttered Pound Cake Topped with Fresh Sweeten Strawberries & Whipped Topping.

*or*

**Grilled Pineapple Right-side-up Cake** – Grilled Fresh Pineapple Served On Top of Sara Lee Buttered Pound Cake and Topped with Our Warm Homemade Sweeten Coconut Pineapple Sauce & Whipped Topping.

*with*

**Bread** – Burger & Hot Dog Buns and Assorted Rolls and Butter

**Beverages** – Ice Tea & Lemonade



## *Pricing*

### **Deep Creek Lake Off The Grill Picnic Menu**

**\$19.50 pp**

**Pricing & Customizations Based on Minimum of 50 Guests**  
**Children Between 5 & 11 are Half Price and Children under 5 are Free.**  
**Please Add Maryland Sales Tax of 6% and Service Charge of 18%**

#### **Pricing Includes the Following:**

- **Buffet/Station Style Service**
- **Complete Service Staff for Menu Selected**
- **Delivery, Final Prep, Set Up and On Site Grilling**
- **All Trays, Buffet Pans, Warmers and Serving Utensils**
- **Premium Disposable Table Covers and Napkins**
- **Premium Caterware Disposable Plates**
- **Premium Disposable Flatware, and Beverage Cups and Ice**
- **Clearing of Tables & End of Day Clean Up**

#### **Additional Services**

½ Liter Soft Drinks/Bottled Water .....\$1.75 pp



## *Terms*

- **A \$300.00 Non Refundable Deposit is required to hold date for our catering services.**
- **50% of new balance to be paid two (2) months prior to function date.**
- **The final balance is due two (2) weeks prior to function date. The invoice will be calculated based on the number of guest you provide at this time. Reductions or menu changes are no longer allowed after this.**
- **In the event of a cancellation, date/service deposit and/or payments will be forfeited.**
- **Payments can be made by personal check, certified check, money order or cash.**
- **Any additional charges on the day of the function, (i.e. additional meals will be invoice and paid at end of function.**
- **Payments Should Be Made Out and Mail To:   Catering By The Champion's  
P.O. Box 8  
Oakland, MD 21550**

**Contact us 240-321-3436 or visit us online at  
[www.cateringbythechampions.com](http://www.cateringbythechampions.com) for other menus options.**