



Off the Grill Special Functions Menu

Cocktail Hour

**Choice of (2) Two Butler Passed Hors d' oeuvres
Plus
Fresh Vegetable Assortment with Southwestern Ranch Dip
Fresh Seasonal Fruit Display
And
Our Famous Pineapple Cheese Ball
Or
Assorted Imported and Domestic Cheese Board**

Our Famous Pineapple Cheese Ball or Assorted Imported and Domestic Cheese Board

Salad – Plated & On Table

**California Mixed Green Salad garnished with Sweet Grape Tomatoes, Bell Pepper, Red Onion, Cucumber Rings, Black Olives & Croutons. Pick Three (3) Dressings from Ranch, Balsamic Vinaigrette, Blue Cheese, 1000 Isle, Sweet or Traditional French or Italian.
Or**

Traditional Homemade Caesar Salad Made with Crisp Romaine Lettuce, Extra Large Homemade Buttered Croutons All Tossed in our Homemade Caesar Dressing and Topped with Fresh Grated Romano Cheese.

Dinner Hour

Entree's

Assorted Kabob's as a Complete Entrée Selection

Beef Tenderloin

Chicken Tenderloin

Jumbo Shrimp

Bacon Wrapped Scallops

Pork Tenderloin

Fresh Hawaiian Pineapple

Fresh Vegetables



Off the Grill Special Functions Menu

Entree's (cont.)

Or Choose Two of The Following in place of kebobs.

Carved Smoked Beef Brisket

Grilled Chicken Champion

Youghiogheny BBQ Chicken

Black Angus Rib Eye + \$4.00

Salmon with Dill Butter

Grilled Prime Rib + \$4.00

Grill Tuna Steak

Filet Mignon with Chive Butter + \$4.00

Grilled & Carved Pork Tenderloin

Carved Beef Tenderloin + \$4.00

Grilled Custom Stuffed Chicken

Grilled Lobster Tails Market Price

Starches

Choose Two

Vegetables

Choose Two

Breads

Assortment of Croissants, Fresh Baked White & Wheat Rolls and Continental Butter

Beverages

Fresh Brewed Coffee and Iced Tea



Off the Grill Special Functions Menu

Dessert

Choose One

Apple Carmel High Pie & Ice Cream

Premium Ice Cream Sundae Bar

Assorted Cheese Cakes & Fruit Toppings

Dessert Of The Day

Fresh Strawberries w Grand Marnier over All Butter Pound Cake & Ice Cream

Or

Viennese Table

*Chocolate Dipped Éclairs, Mini Cheesecakes, Mini Greek Desserts
& White & Dark Chocolate Dipped Strawberries*



Hot and Cold Hors d'oeuvres Descriptions

Hot

Beef Sate – Skewered Beef Strips w Greek Spices and Grilled

Chicken Sate – Boneless Chicken Breast Marinaded in Peanut Sauce

Meat Balls – Italian Meatballs in our Sweet Marinara Sauce – Served on Appetizer Table

Mini Baked Brie – Sautéed in Garlic Butter served with Water Wafers

Mini Crab Cakes – Lump Crab, Seasoned w Old Bay & Served w Cocktail Sauce \$2.00 pp

Stuffed Mushrooms – Sausage, Crab, Spinach or Veggie with Cheese \$2.00 pp

Mini Burgers – Your Favorite Sliders Made the way you want

Cold

Bruschetta – Tomatoes, Onion, Garlic, Fresh Basil in Olive Oil & Balsamic Vinegar
Served on Toasted Buttered Baguette . (add shrimp \$1.00 pp)

Cherry Tomatoes – Stuffed with Chicken Salad, Black Olive & Caper Filling or BMT

Phyllo Shells – Stuffed w Chicken Salad or Spinach, Artichokes and Feta Cheese

Fresh Goat Cheese – On Cream Crackers with Grand Marnier Fresh Strawberries

Tenderloin on Crustini – Seared Beef Filet Mignon w Herb Mustard

Celery w Olive & Cheese Filling – Celery Boats with Green or Black Olive Cream Cheese

California Sushi Rolls – Crab, Pickled Diacon, Avocado, Pickled Ginger, Wasabi & Shou \$1.50 pp

Mini Brie – Sliced, Topped w a Fig Sauce & Offered on Water Wafers

Melon & Prosciutto – Honey Dew Melon wrapped in Italian Ham

Smoked Salmon on Cucumbers – Thinly Sliced, Topped with Dill Cream Cheese

Brushetta Skewer – Cherry tomato and Fresh Mozzarella in Pesto Oil

Shrimp Cocktail – Chilled Jumbo Shrimp with Cocktail & Sweet Chili Sauces + \$2.00 pp



Complimentary Hors d'oeuvres Descriptions

Fresh Vegetable Assortment – We Start with a Red Cabbage Centerpiece for our Southwestern Dipping Sauce. Surround it with Baby Carrots, Red, Yellow & Green Bell Pepper & Celery Strips, Zucchini and Yellow Squash Medallions, Broccoli & Cauliflower Florets, Garnish with Grape Tomatoes, Fluted Mushrooms & Radish Roses.

Plus

Fresh Seasonal Fruit – Seasonal Fruit Selection of Honeydew, Cantaloupe, Watermelon, White & Red Grapes, Hawaiian Pineapple and Strawberries. Garnished with Kiwi Slices and Served with A Honey Yogurt Sauce For Dipping.

And

Cheese Ball – A Pineapple Shaped Cheese Ball Made of Sharp Cheddar, Swiss & Cream Cheese, Laced with Sweet Port Sherry and Then Layered with Sliced Pimento Stuffed Green Olives. Served with Toasted Butter & Garlic Baguette Slices.

Or

Cheese Board – Imported and Domestic Cheeses including Baby Swiss, Bleu, Smoked Gouda, Cheddar, Pepper Jack and Muenster. Served with Assorted Crackers & Burgundy Soaked Black Olives



Descriptions

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Choice of Pasta & Sauce – Farfalle, Penne or Ziti Pasta w/ Marinara, Marsala or Alfredo Sauce

Oven Roasted Baby Whole Potatoes – Rubbed w Olive Oil, Butter & Season Salt

Rosemary Oven Roasted Baby Whole Potatoes – Rubbed w Olive Oil, Rosemary & Garlic

Red Skin Potatoes – Quartered and Buttered with Parsley & Coarse Sea Salt

California Rice – Fluffy Yellow Rice with California Spices

Pasta Salad – Tri Colored Pasta, Sun Dried Tomatoes, Marinated Artichokes, Black Olives, Provolone Cheese, Fresh Garlic , Olive Oil, Balsamic Vinegar, Basil & Oregano. Add Italian Meats At No Charge

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

Broccoli Salad – Made with 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 Pepper, Shredded Romano Cheese and Tossed with a Homemade Caesar Dressing.

Vegetable Descriptions

Kabobs – Fresh Yellow & Zucchini Squash, Sweet Onion, Bell Pepper, Cherry Tomatoes and Button Mushrooms. Brushed with our Seasoned European Butter.

Asparagus – Sautéed Tender Crisp with European Butter & Coarse Sea Salt \$2.00 pp

Broccoli – Steamed until Tender Crisp with Butter Sauce

California Mix – Broccoli, Cauliflower & Carrots in Butter/Garlic Sauce

Baby Carrots – Orange & Honey Glazed Fresh Baby Carrots

Green Beans – Whole Blue Lake Green Beans with European Butter & Sliced Almonds

Italian Mix – Fresh Zucchini Squash, Onions & Plum Tomatoes & Italian Seasonings

Yellow Squash – Sliced w Red Bell Pepper & Sweet Onion Strips

Chicken Champion Description

Fresh Boneless, Skinless Chicken Breast Stuffed with Fresh Mushrooms, Scallions, European Butter, Wrapped with Bacon & Oven Roasted. Topped with a White Wine Sauce and Fluted Fresh Button Mushrooms.



Pricing

Off The Grill Wedding / Special Function Menu

\$36.50 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:

- **Tasting Available Based On Chefs Schedule**
Includes Selected Menus & Alternatives \$25.00 pp
- **Table Service Pricing Based on Menu Selected**
- **Buffet/Station Style Service**
- **Complete Service Staff for Menu Selected**
- **Delivery, Final Prep and Set Up for Selected Service**
- **All Trays, Buffet Pans, Warmers and Serving Utensils**
- **Premium Disposable Table Covers and Napkins**
- **Premium Caterware Disposable Plates**
- **Stainless Flatware and Glass Water Goblets**
- **Clearing of Tables & End of Day Clean Up**



Additional Services and Charges

Additional Passed Hot or Cold Hors D Oeuvres Selection	\$2.00 pp
½ Liter Soft Drinks/Bottled Water	\$1.75 pp
Hot Tea Service	\$2.00 pp
Premium White China – Dinner, Bread, Salad & Dessert Plates	Available
Wine Glasses	\$0.50 pp
Champagne Glasses	\$0.50 pp
Breakfast & Brunch Menu	Available
Table Linens & Napkins – Choice of Colors.....	Available
Table Service For Off The Grill Menu	Pricing Based on Menu Selected

**Contact us 240-321-3436 or visit us online at
www.cateringbythechampions.com for other menus options.**



Bartending Services

**Each Bartender - Basic\$125.00 for 5 Hours
(3 Hours Service Plus 1 Hour Each To Set up and Break Down) \$25 Each Additional Hour**

**Basic Service is For Wine & Beer and Includes Ice, Coolers, Disposable Glasses & Bev.
Napkins. Additional Ice & Tub Charges Apply To Kegs**

**Premium Bartending For Signature Drinks, All Poured & Mixed Liquor
with All Set Ups, Mixers, Soft Drinks @ \$2.75 pp**

Premium Service Includes

Special Non Alcoholic Ingredients For Up To Three Signature Drinks

Bloody Mary Mix

Margarita Mix & Margarita Salt

Daiquiri, Sweet & Sour Mix

Cranberry Juice, Orange Juice, Grapefruit Juice

Roses Lime Juice

Ginger Ale, Club Soda, Tonic

Bitters

Dirty Martini

Coke, Diet Coke & Sprite

Fresh Lemons, Limes, Oranges & Fresh Mint

Cherries, Olives, Bar Sugar

Premium Disposable Clear Plastic Cups, Stirs, Bev Napkins,

Specialty Skewers and Additional Ice

**Wine & Champagne Stemware, High Ball, Martini & Margarita Glasses
Available For Additional Charge**

Not Sure of The Quantities For Your Beer, Wine & Liquor – We Can Help

**All Alcohol Must Be Purchased and Delivered By Customer Catering By The Champion's
Assumes No Responsibility In The Serving of Alcoholic Beverages**

**At Your Request We Will Gladly Create A Menu To Support A Specific Budget Or have Our
Chef Prepare Any Dish You Suggest To Enhance Your Special Occasion.**

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www.cateringbythechampions.com for other menus options.**