



Soups & Sandwiches

Homemade Soups - select one

Tomato Basil

Vegetable

Creamy Chicken Noodle

Minestrone

French Onion + \$2.50

Served in Crock With melted Provelone Cheese Can be made with vegetable stock for vegetarian friends

Maryland Crab

Sandwiches

Select two meats:

**Smoked Turkey Breast • Roast Beef • Honey Baked • Corn Beef
Homemade Chunky Chicken Salad • Old Bay Shrimp Salad
BBQ Beef Brisket**

Select two cheeses:

Aged Cheddar • American • Baby Swiss • Provolone

Select two breads:

**Extra Large Kaisers • Croissants, Sour Dough • Rye • Pumpernickel
or Tomato, Spinach or White Wraps**

Condiments:

Leaf Lettuce, Sliced Tomatoes, Assorted Mustards, Mayo, Horseradish Sauce, Russian Dressing, Kraut. Garnished with Homemade Sweet Pickles & Black Olives.



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Sides - select two

Potato Chips – Crispy Original Kettle Fried or Various Flavor Terra Chip Flavors

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

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.

plus

Brownies/Cookies – Choose Between Triple Chocolate Fudge Brownies or Assortment of Extra Big Double Chocolate, Raisin, Peanut Butter and Chocolate Chip Cookies.

Or Add The Following @ 75¢ pp

Blondies – Light Brownies Loaded with Chocolate Chips, Pecans & Walnuts.

Or Add The Following @ \$1.50 pp

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

Or Add The Following for an additional charge

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.



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Beverages

Ice Tea, Lemonade & Ice

20 oz. Soft Drinks and Bottled Water available @ \$1.75 per person

Client To provide Coffee if desired

Breads

Assortment, Fresh Baked White & Wheat Rolls and Butter

Soups & Sandwich Menu: \$22.50 pp

Pricing & Customizations Based on Minimum of 75 Adult Guests

Please Add Maryland Sales Tax of 6% and Service Charge of 18%

Pricing Includes the Following:

- Staff Dressed Black Pants, Shoes, White Shirts, Black Vest & Tie
- Ivory Linen Table Covers For Head, Guest, Appetizer & Buffet Tables
- Linen Guest Napkins – Color Wedgewood
- Delivery, Final Prep and On Site Grilling
- Premium Disposable Caterware Appetizer & Dinner Plates
- All Trays, Warmers, Chaffers and Serving Utensils
- Stainless Flatware
- Stemmed Glass Water Goblets
- Beverage Carafes For Ice Tea & Iced Water



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 for other menus options.**