



SPECIAL EVENTS MENU

Perfect for private parties, birthdays, holidays, anniversaries, rehearsal dinners, weddings and much more.

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Glen Burnie, MD 21061

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www.thegrillatquarterfieldstation.com





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.

GOOD MORNING GATHERING

Individual Yogurt Cups

Blueberry, Peach or Strawberry
\$1.75 per person

Assorted Bagel Platter served with Cream Cheese & Butter

16" (15 Bagels) \$35.00
18" (20 Bagels) \$45.00

Assorted Mini Muffin Platter

16" (30 Muffins) \$25.00
18" (45 Muffins) \$35.00

Fresh Fruit Salad topped with Seasonal Berries
\$3.25 per person

Frittata

Choose from: Sausage & Cheddar,
Three Cheeses or Southwestern
Half Pan (Serves 10-12 people) \$35.00
Full Pan (Serves 15-20 people) \$50.00

DESSERTS

Cookies and Brownies
\$1.50 per person

Assorted Sliced Desserts
\$5.50 per person

Bite Size Desserts
\$5.00 per person

Round Cakes
(Serves 10-12 people) \$45.00

Sheet Cakes
¼ Sheet Cake
(Serves up to 20) \$55.00

½ Sheet Cake
(Serves up to 40) \$75.00

Full Sheet Cake
(Serves up to 75) \$140.00

Classic Egg Breakfast

Includes: Scrambled Eggs, Bacon,
Sausage, Hash Browns, Biscuits and
Small Pumpkin Muffins
\$7.99 per person

Breakfast Sandwiches

Choose from Egg & Cheese,
Bacon Egg & Cheese or Sausage
Egg & Cheese on your choice of
wheat, white, buttered croissants
or English muffin
\$5.25 per person

**Please allow 24 hours' notice*

BEVERAGES

Fresh Brewed Iced Tea
\$10.00 per Gallon

Lemonade
\$12.00 per Gallon

Raspberry Lemonade
\$13.00 per Gallon

Spiced Iced Tea
\$14.00 per Gallon

Sodas
(2 Liters of Coke, Diet Coke or Sprite)
\$4.00 per 2L

Canned Sodas (Coke, Diet Coke, Sprite)
\$1.00 per can

Bottled Water
\$1.00

Fresh Squeezed Orange Juice
\$20.00 per Gallon

Apple Juice \$8.00

Cranberry Juice \$9.00

Fresh Brewed Coffee (Regular or Decaf)
\$15.00 per 96oz box

Fresh Brewed Hazelnut Coffee
\$18.00 per 96oz box

HORS D'OEUVRES

Fruit & Cheese Platter

Assorted cheeses and seasonal fruit served with assorted crackers

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 chopped hardboiled egg, assorted crackers and mustard dill sauce

Serves 20-25 people \$95.00

Wings

Choose from: Buffalo, Old Bay® or BBQ; served with celery sticks and bleu cheese dressing

\$2.75 per person

Crab Dip

A traditional blend of cream cheese, back fin crab, cheddar cheese and spices; served with french bread

\$4.75 per person

Crab Balls

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

\$4.95 per person

Sesame Bites

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

\$4.50 per person

Bruschetta

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

\$2.95 per person

add shrimp for \$4.25 per person

Tenderloin Toast Points

Fresh tenderloin, cooked to medium rare, then sliced thin and served on French bread with arugula and a horseradish cream sauce

\$6.95 per person

Meatballs

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

\$2.50 per person

Antipasta Platter

A variety of grilled asparagus, marinated mushrooms, roasted tomatoes, artichokes, roasted red peppers, pepperoncini and olive blend and fresh mozzarella cheese tossed in olive oil and basil

16" Platter (serves 15-20) \$75

or 18" platter (serves 25-30) \$95

Brie Wheel

Fresh wheel of Brie cheese topped with a house made orange marmalade and served with grapes, toasted almonds, apple wedges and French bread

(serves 20) \$60

Seared Tuna

Fresh Ahi tuna dusted in coriander and cumin then seared and served with wonton chips, seaweed salad, teriyaki and cusabi sauces

\$8.25 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

\$3.75 per person

SALADS

Fruit Salad

Fresh pineapple, honeydew, cantaloupe, grapes and seasonal berries

\$3.25 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

Entrée salad portion \$6.95

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

Entrée salad portion \$6.95

Caesar Salad

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

Side salad portion \$2.75

Entrée portion \$6.25

Garden Salad

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

Side salad portion \$2.50

Entrée salad portion \$6.25

Italian Pasta Salad

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

\$2.95 per person

Tomato, Cucumber & Red Onion Salad [SEASONAL]

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

\$3.50 per person

Orzo Salad

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

\$3.25 per person

Greek Salad

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

\$3.25 per person

Entrée salad portion \$6.95

Potato Salad

Homemade redskin potato salad

\$2.50 per person

Pasta Salad

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

\$2.25 per person

Coleslaw

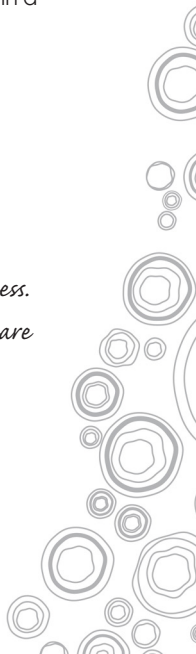
Fresh, homemade & zesty

\$1.75 per person

The Grill is more than just catering, it's a family business.

We get the opportunity to care about our customers wants & needs.

If there is something you want but don't see it here, 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
\$6.50 per person

Grilled Chicken

A boneless skinless chicken breasts grilled to perfection; served with Kaiser rolls, lettuce, tomato, cheese, honey mustard and mayonnaise
\$6.95 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
\$7.50 per person

Dogs

All beef hot dogs in a natural casing served with rolls, ketchup, mustard and diced red onion
\$3.95 per person

Pulled Pork

Fresh shredded pork, smoked in house, smothered in our barbeque sauce then served with Kaiser rolls, red onion and cole slaw
\$7.95 per person

Sausage & Peppers

Italian sausage sautéed with peppers and onions, served with a potato roll and mustard
\$5.95 per person

Bistro Sandwiches

An assortment of Italian style with balsamic vinaigrette, roast beef and cheddar with tiger sauce and turkey bacon with basil pesto; all served on ciabatta or flatbread
\$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 small knot rolls with lettuce and tomato
\$4.95 per person

Soup by the Gallon (16 cups or 10 bowls)

**Please allow 48 hours' notice*

Maryland Vegetable Crab \$65

Three Bean Vegetarian Chili \$45

Soup of the Day \$45-\$65

SIDES

Asparagus

Sautéed with salt, pepper and garlic.
\$2.95 per person

Mixed Vegetables

Fresh seasonal vegetables grilled or sautéed to perfection
\$2.95 per person

Green Beans

Fresh green beans sautéed to a crispy perfection
\$2.95 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

Rice

Basmati or our traditional white rice with red peppers and scallions
\$2.00 per person

Mac n Cheese

House made creamy three cheese macaroni; baked until golden
Half Pan (serves 15-20) \$45
Full Pan (serves 30-40) \$65

We offer on site grilling services equipped with a Chef. Please ask for more details.

Entrées

FROM THE RANCH 🐄

Roasted Tenderloin

Freshly cut filet cooked medium; served with demi or tiger sauce on the side
5oz portion \$13. per person

Grilled Sirloin

Certified Angus flank steak marinated in soy, herbs, garlic and olive oil then grilled, sliced and served with tiger sauce
\$7. per person

FROM THE COOP 🐔

California Chicken

Baked chicken topped with roasted tomatoes and spinach in a Parmesan cream sauce
\$9. per person

Sesame Chicken

Boneless chicken breast breaded with Sesame seeds and panko bread crumbs; served with plum sauce
\$8. per person

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a marsala veloute sauce
\$8. per person

Chicken Picatta

Fresh chicken breast baked then topped with a lemon caper sauce
\$8. per person

We offer a full service Carving Station equipped with a Chef. Please ask for more details.

FROM THE SEA 🐟

Baked Salmon with Lemon & Dill

5oz fresh Atlantic salmon baked with lemon dill butter served with lemons
\$10. per person

Crab Cakes

Lump crabmeat broiled and served with Old Bay® tartar sauce and lemons
3oz portion \$8. per person
5oz portion \$12. per person

Blackened Mahi

Fresh mahi filet blackened then served with black bean corn salsa
\$11. 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.
\$12. 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
\$9. per person

Rose Pasta

Sautéed spinach and roasted tomatoes tossed in a Parmesan cream rose with penne pasta.
\$8. per person

Need flatware?

Add \$.75 per person for black plastic / \$1.50 per person for clear plastic.

BUSINESS LUNCHEON PACKAGES

PACKAGE #1

\$10.95 per person

Beverages choose from:

2 Liters of Soda
1 Gallon of Iced Tea
Lemonade, Raspberry Lemonade
Bottled Water

Salads choose from:

Garden Salad
Pasta Salad
Potato Salad
Cole Slaw
or upgrade to our
Quarterfield Salad for \$1.50

Sandwiches & Wraps:

Choose from our house specialties including chicken salad, shrimp salad, tuna salad or our lunchmeats including ham, turkey and roast beef.
OR an assortment of both.

Upgrade to:

Bistro Sandwiches
\$11.25 per person

Italian
Roast Beef and Cheddar
Pesto Turkey Bacon

*All served on an assortment
of ciabatta & flatbread*

Desserts

Assorted Cookies and Brownies or
upgrade to sliced desserts for \$4.00

Add individual bags of chips for a \$1

**Package #1 also available as bag lunch
option. \$12.95 per person.**

**Packages include flatware, cups and ice.*

PACKAGE #2

\$11.95 per person

Beverages choose from:

2 Liters of Soda
1 Gallon of Iced Tea
Lemonade, Raspberry Lemonade
Bottled Water

Salads choose from:

Garden Salad
Caesar Salad
Quarterfield 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

Fajitas

Chicken and Steak served with sautéed
peppers & onions, salsa, sour cream and
cheddar cheese with flour tortillas

Burgers or Grilled Chicken Breast

Angus beef burgers grilled to medium
well or grilled chicken breast 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

Grilled Sirloin

Choice top butt sirloin marinated
in soy and ginger then grilled and sliced;
served with mashed potatoes or rice

Desserts

Assorted Cookies and Brownies or
upgrade to sliced desserts for \$4.00

BUSINESS LUNCHEON PACKAGES

PACKAGE #3

\$13.95 per person

Beverages choose from:

2 Liters of Soda
1 Gallon of Iced Tea
Lemonade
Raspberry Lemonade
Bottled Water

Entrées choose from:

Sesame Chicken

Boneless chicken breast breaded with sesame seeds and panko bread crumbs; served with rice and a side of plum sauce

Crab Cake

Jumbo lump crab cake served with specialty rice or Kaiser rolls, lettuce and tomato; both served with Old Bay® tartar sauce

Baked Salmon with Rice

Fresh Atlantic salmon baked with lemon and dill

Shrimp Creole

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

Chicken Marsala

Boneless chicken breast sautéed with mushrooms in a marsala veloute sauce
\$8. per person

California Chicken

Baked chicken topped with sun dried tomatoes and spinach in a Parmesan cream sauce; served with rice or pasta

Salads choose from:

Garden Salad
Caesar Salad
Quarterfield Salad

Desserts

Assorted Cookies an Assorted Bite Size Desserts \$3.50

Upgrade your options with a choice of:

Tenderloin with Roasted Potatoes

Fresh roasted tenderloin cooked to medium then served with a tiger sauce
\$20.95 per person

Two Crab Cakes with Rice

Jumbo lump crab cakes baked until golden then served with tarter sauce and lemons
\$22.95 per person

*Package includes flatware, cups and ice.

DINNER PACKAGES

Customize your own dinner package.

Appetizers

Wings (Old Bay® or buffalo style)
 Crab Dip with French Bread
 Sesame Chicken Bites
 Bruschetta with French Bread
 Buffalo Chicken Dip with French Bread
 Fruit and Cheese Platter
 Antipasta Platter

Sides:

Rice (white or basmati)
 Mashed Potatoes
 Roasted Potatoes
 Mixed Vegetables (grilled or sautéed)
 Green Beans
 Asparagus

Salads

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

Entrées:

Roasted Tenderloin
 Grilled Sirloin
 Chicken (Sesame, California, Picatta or Marsala)
 Baked Atlantic Salmon
 Crab Cakes (2) 3oz cakes
 Portabella Pasta
 California Pasta (available with no meat)
 Chesapeake Pasta

Package #1 - \$21.95 per person

Choose: (1) appetizer, (2) entrées, (2) sides and salad

Package #2 - \$28.95 per person

Choose: (2) appetizers, (2) entrées, (2) sides and salad

Package #3 - \$35.95 per person

Choose: (3) appetizers, (2) entrées, (3) sides and salad

**All packages include dinner rolls, plastic flatware and wire chaffers.*

**If you choose all seafood, please add \$5 per person to the package price.*



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!

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