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Brian Groveman, President and Chef

Our menu items are all made to order from scratch in our kitchen using the freshest ingredients. Our produce, fresh meats, poultry and seafood are provided by the finest purveyors in the Baltimore area. We oven roast or pan sauté rather than deep frying to reduce calories and sear in flavor. Our goal is to provide the finest quality cuisine, and the highest level of customer service at a fair and reasonable cost.

### **Appetizers**

**Assorted Roasted Vegetables (\$2.95/pp)**  
Roasted green beans, cauliflower, broccoli, red pepper, and baby carrots, served with our own dip.

**Assorted Raw Vegetables (\$2.95/pp)**  
Red and green pepper, baby carrots, cauliflower, snow peas, and broccoli served with a garlic and chive dip, and crackers.

**Assorted Bruschetta (\$4.25/pp)**  
Wedges of Italian bread toasted with olive oil, garlic, and fresh herbs - served with choice of tapanadé  
Salsa - fresh plum tomatoes, garlic, lime juice, and herbs  
Olive - green olives, garlic and fresh basil blended with olive oil  
Mozzarella - fresh mozzarella cheese and fresh tomato and herbs  
Salmon - smoked salmon and fresh melon  
Beef - rare tenderloin, horseradish sauce and fresh grated Parmesan

**Assorted Cheeses (\$3.75/pp)**  
Smoked Gouda, Swiss, Cheddar, and Monterey Jack Cheese, garnished with

roasted vegetables and served with crackers.

**Crab Dip (\$4.25/pp)**  
Lump crabmeat sautéed with garlic, lemon juice, horseradish sauce and fresh herbs, and then reduced with fresh cream and bread crumbs. Served with crackers.

**Crab Wrap (\$4.50/pp)**  
Lump crabmeat blended with cream cheese, horseradish sauce, garlic, and fresh herbs. Wrapped in a flour tortilla, topped with fresh tomato salsa.

**Crab and Avocado (\$4.25/pp)**  
The chef's avocado coulis, fresh lump crab meat, and fresh tomato salsa, served on a cracker

**Crab Balls (\$4.50 pp)**  
All lump crab meat blended with our own seasonings, oven roasted and served with cocktail sauce.

**Pan Seared Shrimp (\$4.95/pp)**  
Large shrimp tossed with, poupon mustard, Creole spices, garlic, olive oil, lemon juice - pan seared and finished with seafood stock. Served on skewers.

**Brian's Catering**  
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### **Party Menu Suggestions**

**Chef Brian will be happy to customize a menu to fit your budget and event.**

**Tuna Sashimi (\$6.50/pp)**  
Sushi grade tuna loin blackened and pan seared, sliced into medallions and served with a soy-mustard aoli

**Cocktail Shrimp (\$4.95/pp)**  
Large shrimp steamed with Cajun spices, and fresh lemon and lime. Served with the Chef's own cocktail sauce.

**Grilled Shrimp (\$4.95/pp)**  
Medium shrimp marinated in lime juice and fresh herbs, grilled and served with the chef's aoli.

**Scallops and Bacon (\$4.25/pp)**  
Sea scallops wrapped in smoked bacon, oven roasted.

**Vegetable Pancake (\$3.25/pp)**  
A mixture of potato, sweet potato, carrot, squash, and apple oven roasted and served with a chive coulis

**Salmon and Cantaloupe (\$4.25/pp)**  
Smoked salmon, Prosciutto, cream cheese, and cantaloupe served on pumpernickel.

**Strawberry and Brie (\$3.75/pp)**  
Brie cheese topped with a fresh sliced strawberry, served on a cracker. Simple and delicious!

**Corn and Flour Tortillas (\$3.75/pp)**  
Homemade flour and corn tortilla served with black beans, black olives, cheddar cheese, and tomato salsa

**Flat Bread (\$3.75/pp)**  
Pita bread baked with garlic butter and topped with sun dried tomato cream cheese and crumbled feta cheese

**Stuffed Mushrooms (\$3.95/pp)**  
Mushroom caps stuffed with sautéed mushrooms, onions, herbs, and bread crumbs

**Potato Knishes - (\$3.75/pp)**  
Our own hand rolled dough filled with garlic mashed Yukon gold potatoes

**Spinach Knishes - (\$3.75/pp)**  
Fresh spinach sautéed with onion and garlic and rolled in our flour and corn meal dough

**Italian Meatballs - (\$2.75/pp)**  
Fresh meatballs flavored with garlic and herbs, roasted in the oven and then simmered in our own marinara sauce

**Asian Chicken (\$4.25/pp)**  
Fresh boneless chicken breast coated with seasoned tempura bread crumbs, pan sautéed and served with a Thai dipping sauce

**Brian's "Baked not Fried" wings(\$2.95/pp)**  
Fresh chicken wings tossed in poupon mustard, hot pepper sauce, barbecue sauce, garlic, fresh herbs and olive oil. Served mildly spicy.

**Chef's Market Display (\$4.95/pp)**  
A combination of raw and roasted vegetables, smoked mussels, assorted cheeses, served with fresh baked pita chips and the chef's dipping sauce. Attractively arranged as a centerpiece to your party

### **"Heavy appetizer"/Dinner Entrees**

**Grilled Chicken (\$7.95/pp)**  
Grilled boneless chicken breast marinated in olive oil, fresh garlic, lemon juice, and fresh herbs. Served with the chef's Romelade sauce

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Chicken Picatta (\$10.25/pp)  
Small medallions of boneless chicken breast coated in corn meal, sautéed in olive oil and garlic and finished in a honey mustard lemon sauce.

Chicken with Plum Tomatoes (\$10.25/pp)  
Small medallions of boneless chicken breast coated in seasoned flour, sautéed with olive oil, garlic, fresh plum tomatoes, and chicken stock.

Chicken Portabella (\$10.95 pp)  
Boneless chicken breast dipped in flour, sautéed in olive oil with portabella mushrooms, and finished with garlic, lemon juice, Marsala wine, and fresh herbs.

Chicken Bruschetta (\$10.50/pp)  
Marinated grilled boneless chicken breast topped with fresh mozzarella cheese, tomato salsa and fresh basil.

Lemon Chicken (\$10.50/pp)  
Small medallions of boneless chicken breast coated with Tempura bread crumbs sautéed with garlic, lemon juice, chicken stock and brown sugar.

Fresh Roasted Turkey Breast (\$9.95/pp)  
Fresh turkey breast, oven roasted, with a honey barbecue sauce. Served with rolls, and a sun dried tomato and roasted pepper pesto

BBQ Brisket (\$10.95/pp)  
Brisket of Beef dry rubbed and slow roasted, then finished with our own BBQ sauce. "a house specialty, always tender"

London Broil (\$10.25/pp)  
Grilled flank steak, marinated in the chef's teriyaki sauce, then slow roasted and thinly sliced.

Grilled Sirloin (\$11.95/pp)

Grilled boneless Hereford Sirloin of beef - grilled and slow roasted, sliced and served with a horseradish sauce.

Prime Rib (\$14.95 pp)  
Slow roasted boneless Hereford rib eye, sliced and served on pumpernickel with a béchamel pesto.

Beef Tourenodos (\$13.95 pp)  
Medallions of beef tenderloin sautéed with garlic, mushrooms and bacon and finished in a rich Marsala wine sauce.

Roasted Beef Tenderloin (\$18.95/pp)  
Whole Hereford beef tenderloin, rubbed with fresh garlic and herbs, seared on the grill and slow roasted. served sliced with a horseradish sauce. "The best around town"

Pork Loin (\$9.50/pp)  
Slow roasted center cut pork loin rubbed with our own spices and served with a Chipotle BBQ dipping sauce.

Kerobuta Pork (\$10.95/pp)  
Tender and full-flavored Kerobuta pork sirloin, grilled and slow roasted. Served with a soy-garlic dipping sauce.

Rack of Lamb (\$16.25/pp)  
Slow roasted New Zealand lamb rack - rubbed with garlic and honey mustard. "very tender with a mild flavor"

Lamb Sirloin (\$12.25 pp)  
Medallions of lamb, grilled and slow roasted, sliced and served with a red wine demi glaze.

Veal Medallions (\$14.25 pp)

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Veal tenderloin, grilled and slow roasted, served with a caramelized shallot and garlic sauce flavored with Marsala wine.

**Elaine's Pasta (\$8.95/pp)**

Roasted asparagus, sun dried tomatoes, toasted pine nuts, fresh basil, and fresh parmesan tossed with penne pasta.

**Pasta Brian (\$7.95/pp)**

Snow peas, fresh plum tomatoes, yellow squash, mushrooms, garlic, and fresh herbs tossed in a tomato-saffron broth with linguini pasta.

**Southwest Shrimp (\$8.95/pp)**

Large shrimp sautéed with fresh tomato, red bell pepper, onion, peas and sweet corn, finished in a spicy seafood broth.

**Roasted Salmon Filet (\$12.95 pp)**

Salmon filet marinated in soy sauce and balsamic vinegar, roasted in the oven and served with balsamic reduction.

**Crab Cakes (\$12.50 pp)**

All lump crab meat blended with our own seasonings, served with a lime basil aoli

**Sea Bass (\$17.50 pp)**

Chilean sea bass, pan seared and finished with white wine, roasted sweet peppers, fresh tomato, garlic, lemon juice and fresh herbs.

**Fresh Catch (mkt price)**

Fresh fish filet, seasoned with olive oil, salt, pepper, and lemon juice, grilled or pan seared and then finished in the chef's special sauce

**Lobster Godiva (\$18.50 pp)**

Lobster, shrimp and lump crab sautéed with fresh tomato, garlic, shallots and herbs finished in a cream-infused seafood stock and tossed with penne pasta.

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"All entrees served with fresh rolls"

## Side Dishes

**Grilled vegetables (\$3.95/pp)**

Assorted seasonal grilled vegetables, brushed with olive oil and fresh herbs-eggplant, asparagus, squash, red bell pepper, and red onion.

**Fresh Vegetable Medley (\$3.50/pp)**

The chef's seasonal medley of roasted vegetables, green beans, broccoli, cauliflower, carrots, squash, tossed in olive oil, garlic and fresh herbs

**Mediterranean Orzo (\$4.50/pp)**

Orzo tossed with roasted plum tomatoes, olives, pine nuts, garlic and fresh herbs

**Saffron rice (\$2.95/pp)**

Long grain rice simmered in chicken stock with saffron, salt, pepper and herbs.

**Roasted Potatoes (\$2.75/pp)**

Choice of Idaho or Red Bliss - wedges of potato seasoned with olive oil, garlic, salt, pepper, paprika, and fresh herbs.

**Roasted Sweet Potatoes (\$2.75pp)**

wedges of sweet potatoes, lightly tossed in olive oil, rosemary, salt and pepper.

**Potato Combo (\$2.75pp)**

Wedges of Idaho and sweet potatoes tossed in olive oil, paprika, fresh herbs, garlic and salt and pepper.

**Garlic Mashed Potatoes (\$2.75pp)**

Red bliss potatoes, blended with garlic infused olive oil, sour cream, fresh herbs, salt and pepper.

## Salads

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Caesar Salad (\$2.95/pp)  
Homemade Caesar dressing tossed with Romaine lettuce and garlic croutons.

Greek Salad (\$3.25/pp)  
Romaine lettuce, olives, tomato, cucumber, feta cheese and our own red wine vinaigrette dressing

Mesculin Salad (\$3.25/pp)  
Field greens, julienne apple and orange slices tossed in a honey mustard vinaigrette dressing

Spinach Salad (3.25/pp)  
Fresh spinach, cucumbers, and plum tomatoes tossed in a tomato-basil vinaigrette dressing.

Garden Salad (\$2.95/pp)  
Mixed greens and fresh seasonal vegetables tossed in a balsamic vinaigrette dressing

Elliott's Salad (\$3.50/pp)  
Mesculin greens, caramelized red onions, and sautéed yellow squash, tossed with crumbled feta cheese and a citrus-lime vinaigrette dressing

Dale's Salad (\$3.95/pp)  
Baby spinach and field greens, roasted mushrooms, crumbled bacon, toasted almonds and crumbled havarti cheese tossed in a tomato basil vinaigrette dressing

Strawberry Salad (\$3.95/pp)  
Mesclin greens, sliced strawberries, crumbled Havarti cheese and toasted pine nuts, served with a sesame-balsamic vinaigrette dressing.

## Desserts

Bar, Cookie, and Fruit Assortment (\$3.25/pp)  
Created from the chef's selection -

Homemade cookies - chocolate chip, heath bar and oatmeal raisin

Homemade bars - raspberry cheesecake, lemon chiffon, double fudge brownie, coconut meltaway

Fresh seasonal fruit - cantaloupe, honey dew, golden pineapple, and strawberries.

Chef's Dessert Tray (\$4.50/pp)  
N.Y. style Cheesecake, homemade fudge brownies, homemade cookies, and pound cake, served with assorted fresh melon, pineapple, strawberries.

Chef's Mini Desserts (\$4.95/pp)  
Mini cannoli's, fruit tarts and éclairs, garnished with fresh fruit

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- SW Shrimp
- Mediterranean Orzo
- Chef's Dessert Tray

**"The New Yorker".....\$39.95 pp**

- Assorted Bruschetta (Tomato, olive, tenderloin)
- Grilled Shrimp
- Crab Wraps
- Mesclin Salad
- Chicken Picatta
- Grilled Sirloin
- Grilled Vegetables
- Chef's Desert Tray

**"The Maryland".....\$42.95 pp**

- Scallops and Bacon
- Crab Dip and Crackers
- Vegetable Pancake
- Strawberry and Brie
- Elliot's Salad
- Chicken with Plum Tomato
- Crab Cakes with Basil Aoli
- Elaine's Pasta
- Chef's Dessert Tray

**"The Extravaganza".....\$48.95 pp**

- Spinach Knishes
- Tuna Sashimi
- Crab Wrap
- Dales Salad
- Prime Rib
- Lobster Godiva
- Grilled Vegetables
- Chef's Mini Desserts

**"The Slam Dunk".....\$52.95 pp**

- Crab and Avocado
- Cocktail Shrimp
- Lamb Chops
- Dale's Salad
- Chicken Portabellla
- Roasted Tenderloin
- Roasted potatoes
- Roasted Vegetables
- Chef's Mini Desserts

**Having trouble deciding?  
Chef Brian has put together several  
menu selections to meet your  
entertaining needs.**

**"A Simple Plan".....\$21.95 pp**

- Veggies and Cheese
- Caesar Salad
- Grilled Chicken
- Roasted Pork Loin
- Roasted Idaho Potatoes
- Bars, Cookies, Fruit

**"The Raven".....\$25.95 pp**

- Italian Meatballs
- Brian's Wings
- Caesar Salad
- Roasted Turkey Breast
- BBQ Brisket
- Roasted Idaho Potatoes
- Bars, Cookies and Fruit

**"The Beltway Special".....\$32.95 pp**

- Chef's Market Display
- Assorted Bruschetta (tomato, olive, and mozzarella)
- Crab Dip and crackers
- Caesar Salad
- Grilled Chicken
- London Broil
- Roasted Vegetables
- Bar, Cookies and Fruit

**"The Crowd Pleaser".....\$37.95 pp**

- Salmon and Melon
- Assorted Bruschetta (Tomato, olive, tenderloin)
- Stuffed Mushrooms
- Spinach Salad
- Lemon Chicken

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