



DELUXE BULL ROAST

*On the Pit: Choice Beef, Turkey Breast, Country Smoked Ham
Breads, Rolls & Condiments*

Choice of Soup

Housemade Maryland Crab OR Housemade Cream of Crab

BUFFET

Choice of Two (2)

- *Chili
- *Sauerkraut & Kielbasa
- *Rotina in Tomato Sauce
- *Beef Bar-B-Que
- *Hot Dogs & Baked Beans
- *Macaroni & Cheese
- Pasta with Vegetables in a Cream Sauce

Choice of One (1)

- *Mashed Potatoes with Gravy
- *String Beans
- *Peas & Carrots
- *Succotash
- *Corn with Roasted Red Pepper
- *Zucchini & Tomatoes

Choice of Two (2)

- *Baked Penne (Vegetable or Meat)
- Old Bay Wings or Fried Chicken
- *Pulled Pork BBQ or Carolina Pork
- *Buffalo Wings
- *Sausage with Peppers & Onions
- *Bar-B-Que Boneless Pork Ribs
- *BBQ Pulled Chicken

Choice of Two (2) Cold Salads OR One (1) Green Salad

- *Potato Salad
- *Macaroni Salad
- *Caesar Salad

- *Cole Slaw
- *Taco Salad

- *Pasta Salad
- *Tossed Garden Salad with French or Ranch

Goodie Table

*Fresh Fruit, Assorted Cheeses & Crackers, Fresh Seasonal Vegetables & Dips
Coffee, Iced Tea
Cake – Last Hour of Food*

Beverage Package

Choice of Can Beer (Miller Lite/Coors Light/Yuengling), Sodas, Cups, Ice, Bartenders, Table Covers

Paper Products, Plasticware & Brown Paper for Guest Tables
Uniformed Service Personnel

OPTIONS:

- Fried Padded Oysters
- Oyster Fritters
- Mahogany Clams

- Whiting
- Steamed Oysters
- Oyster Stew

\$300.00 Cook Truck Fee When Applicable

\$150.00 Refrigerated Truck Fee

\$125.00 per Service Personnel if under 100 guests

\$100.00 Trash Removal Fee when Applicable

\$250.00 Set-up & Break Down Fee when Applicable

The above prices are subject to 6% Maryland State Sales Tax and 15% Service Fee.

500.00 Non Refundable Deposit Required upon Signing of Contract

Balance Paid in Full 10 Days prior to event.

2% Service Fee added to final invoice if paying by Credit Card

Three Hours of Food Service and Four Hours of Beverage Service



DELUXE BULL & SHRIMP ROAST

The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes

On the Pit: Beef, Turkey, Country Smoked Ham
Bread, Rolls & Condiments

Steamed Shrimp with Spicy Cocktail Sauce
Fried Shrimp with Spicy Cocktail Sauce

Choice of Soup

Homemade Maryland Crab, Homemade Cream of Crab

BUFFET

Choice of Two (2)

**Baked Penne (Vegetable or Meat)*
Old Bay Wings or Fried Chicken
**Pulled Pork BBQ or Carolina Pok*
**Buffalo Wings*
**Sausage with Peppers & Onions*
**Bar-B-Que Boneless Pork Ribs*
**BBQ Pulled Chicken*

**Chili*
**Sauerkraut & Kielbasa*
**Rotina in Tomato Sauce*
**Beef Bar-B-Que*
**Hot Dogs & Baked Beans*
**Macaroni & Cheese*
Pasta with Vegetables in a Cream Sauce

**Mashed Potatoes with Gravy*
**String Beans*
**Peas & Carrots*
**Succotash*
**Corn with Roasted Red Pepper*
**Zucchini & Tomatoes*

**Potato Salad*
**Macaroni Salad*
**Caesar Salad*

Choice of Two (2) Cold Salads OR One (1) Green Salad

**Cole Slaw*
**Taco Salad*

**Spaghetti Salad*
**Tossed Garden Salad with French or Ranch*

Goodie Table

Fresh Fruit, Assorted Cheeses & Crackers, Seasonal Vegetables with Dips, Regular & Decaf Coffee, Iced Tea, Cake – Last Hour of Food

Beverage Package

Choice of Can Beer (Miller Lite/Coors Light/Yuengling), Sodas, Cups, Ice, Bartenders, Table Covers

Paper Products, Plasticware & Brown Paper for Guest Tables
Uniformed Service Personnel

\$300.00 Cook Truck Fee When Applicable

\$150.00 Refrigerated Truck Fee

\$125.00 per Service Personnel if under 100 guests

\$100.00 Trash Removal Fee when Applicable

\$250.00 Set-up & Break Down Fee when Applicable

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Three Hours of Food Service and Four Hours of Beverage Service

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DELUXE BULL & OYSTER ROAST

The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes

On the Pit: Beef, Turkey, Country Smoked Ham
Bread, Rolls & Condiments

Oysters on the Half Shell with Spicy Cocktail Sauce

Choice of Soup

Housemade Maryland Crab OR Housemade Cream of Crab

BUFFET

Choice of Two (2)

Choice of Two (2)

*Lasagna (Vegetable or Meat)
Old Bay Wings or Fried Chicken
*Pulled Pork BBQ or Carolina Pok
*Buffalo Wings
*Sausage with Peppers & Onions
*Bar-B-Que Boneless Pork Ribs
*BBQ Pulled Chicken

*Chili
*Sauerkraut & Kielbasa
*Rotina in Tomato Sauce
*Beef Bar-B-Que
*Hot Dogs & Baked Beans
*Macaroni & Cheese
Pasta with Vegetables in a Cream Sauce

Choice of Two (2)

*Mashed Potatoes with Gravy
*String Beans
*Peas & Carrots
*Succotash
*Corn with Roasted Red Pepper
*Zucchini & Tomatoes

Choice of Two (2) Cold Salads OR One (1) Green Salad

*Potato Salad
*Macaroni Salad
*Caesar Salad

*Cole Slaw
*Taco Salad

*Spaghetti Salad
*Tossed Garden Salad with French or Ranch

Goodie Table

Fresh Fruit, Assorted Cheeses & Crackers, Seasonal Vegetables with Dips, Regular Coffee, Iced Tea, Cake – Last Hour of Food

Beverage Package

Choice of Can Beer (Miller Lite/Coors Light/Yuengling), Sodas, Cups, Ice, Bartenders, Table Covers

Paper Products, Plasticware & Brown Paper for Guest Tables
Uniformed Service Personnel

\$300.00 Cook Truck Fee When Applicable

\$150.00 Refrigerated Truck Fee

\$125.00 per Service Personnel if under 100 guests

\$100.00 Trash Removal Fee when Applicable

\$250.00 Set-up & Break Down Fee when Applicable

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Three Hours of Food Service and Four Hours of Beverage Service



BULL ROAST/CRAB FEAST

The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes

On the Pit: Choice Beef, Turkey Breast, Country Smoked Ham
Bread, Rolls & Condiments

Steamed Crabs

Maryland Crab Cakes - \$2.25 more per person

Choice of Soup

Housemade Maryland Crab OR Housemade Cream of Crab

BUFFET

Choice of Two (2)

Choice of Two (2)

**Baked Penne (Vegetable or Meat)
Old Bay Wings
*Pork BBQ Regular or Carolina
*Buffalo Wings
*Sausage with Peppers & Onions
*Bar-B-Que Boneless Pork Ribs
BBQ Pulled Chicken

**Chili
*Sauerkraut & Kielbasa
*Rotina in Tomato Sauce
*Beef Bar-B-Que
*Hot Dogs & Baked Beans
Macaroni & Cheese

Choice of Two (2)

**Mashed Potatoes with Gravy
*String Beans
*Peas & Carrots
*Succotash
Broccoli, Cauliflower & Carrots
Zucchini & Tomatoes
Corn on the Cob*

Goodie Table

Fresh Fruit Bowl, Assorted Cheeses & Crackers, Fresh Vegetables with Dips,

Choice of Two (2) Cold Salads or One (1) Green Salad

Potato Salad, Cole Slaw, Macaroni Salad
Caesar Salad, Taco Salad, Tossed Garden Salad with Ranch or French Dressings

Cake – Last Hour of Food

Coffee, Iced Tea

Beverage Package

Choice of Can Beer (Miller Lite/Coors Light/Yuengling), Sodas, Cups, Ice, Bartenders, Table Covers

Paper Products, Plasticware & Brown Paper for Guest Tables

Uniformed Service Personnel

Additional Fee for #1 Steamed Crabs

\$300.00 Cook Truck Fee When Applicable

\$150.00 Refrigerated Truck Fee

\$125.00 per Service Personnel if under 100 guests

\$100.00 Trash Removal Fee when Applicable

\$250.00 Set-up & Break Down Fee when Applicable

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