



CATERING MENU

CATERING CONTACT

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ABOUT US

We believe in giving you full control of the budget, food quantities and staffing for your event. Nobody knows your guests better than you do, so we need your help creating the perfect menu.

We can serve gluten free, vegetarian and vegan menus Other food allergies? No problem. Just give us all the information and we'll ensure your guests are safe from an allergic reaction.

We offer services ranging from quick delivery drop offs in disposable serving ware to fully staffed events with passed hors d'oeuvres and multiple courses. Even without hiring our staff, we will set up and label your buffet and supply you with chafing sets, high quality black plastic serving ware, plates, plastic ware and napkins to ensure your event's success.

ON-PREMISE CATERING INFORMATION:

6% food sales tax will be added • 20% gratuity will be added • Off-menu items are available

OFF-PREMISE CATERING INFORMATION

- 6% food sales tax will be added • 10% delivery fee will be added • 20% Gratuity and Management fee for staffed events
- We supply utensils, flatware, plates and napkins on delivery. • \$5 fee for disposable chafing sets with sterno fuel.
- Only napkins and silverware provided for carryout. • Canned sodas, lemonade & iced tea available \$1.25/can

APPETIZERS

NUMBER OF GUESTS

10-20 25-40

CRAB DIP With tortilla chips and baguette	85	165
• Add carrots or celery	+10	+20
• Substitute soft pretzels	+25	+40
SPINACH AND ARTICHOKE DIP With tortilla chips and baguette	70	135
• Add carrots or celery	+10	+20
• Substitute soft pretzels	+25	+40
BUFFALO CHICKEN DIP With tortilla chips and baguette	70	135
• Add carrots or celery	+10	+20
• Substitute soft pretzels	+25	+40
CRUDITES & CHEESE PLATTER With ranch and tavern mustard	75	145
FRIED SHRIMP Served plain or tossed in your choice of sauce. Gluten-free option available	95	185
BUFFALO FRIED CAULIFLOWER Served with bleu cheese dressing	70	135
BRUSSELS SPROUTS Flash-fried and tossed in your choice of honey-Sriracha or maple-bacon sauce	75	145
STEAK FRIES With garlic aioli	60	115
• Add queso, bacon, and ranch	+25	+45
ALEXANDER'S MAC-N-CHEESE	75	145
• Add Buffalo crispy chicken, bacon, or Fresno peppers	+20	+40
• Add crab meat	+50	+100
MARYLAND TATER TOTS With crab dip on the side	85	165
TEXAS TATER TOTS With bacon, cheddar-Jack, and ranch	75	145
BUFFALO CHICKEN TOTS Shredded Buffalo chicken, mozzarella, and bleu cheese	75	145
MEATBALL PARMESAN TOTS Meatballs, marinara, and shredded mozzarella	75	145
BBQ SWEET POTATO TOTS With BBQ pulled pork and Jack cheese	75	145
SWEET POTATO TOTS	60	115
HUSH PUPPIES With Dijon remoulade	70	135
CAESAR SALAD	65	125
SPRING SALAD With choice of 2 dressings: ranch, bleu cheese, Caesar, honey-maple Dijon, or balsamic vinaigrette	60	115
CAPRESE SALAD Spring mix, tomato slices, mozzarella, pesto, balsamic reduction	80	155
ASSORTED 10" GOURMET PIZZAS	70	135

NUMBER OF PIECES

25 50 75 100

CROSTINI PLATTER Oil-brushed crostinis with your choice of toppings:	50	95	140	185
• Roasted red peppers, goat cheese, and balsamic reduction				
• Bruschetta mix and balsamic reduction				
• Bruschetta mix and pesto				
• Garlic mushrooms and goat cheese				
TOASTED RAVIOLI With marinara dipping sauce	50	95	140	185
CHICKEN WINGS Tossed in your choice of sauce served with celery, carrots, ranch, or bleu cheese	65	125	185	245
CRISPY CHICKEN FINGERS Plain or tossed in your choice of sauce, served with ranch	50	95	140	185
MEATBALLS 2oz. meatballs in marinara sauce, BBQ sauce, Buffalo Sauce or honey-Sriracha	65	125	185	245
CHEESE QUESADILLAS With sour cream and salsa	45	85	125	165
BLACKENED CHICKEN QUESADILLAS With sour cream and salsa	65	125	185	245
CHEESE CURDS With ranch	-	55	80	105
BEEF TENDERLOIN wrapped in bacon with goat cheese, balsamic reduction drizzle	100	195	290	385
BUTTER-BRAISED SOFT PRETZEL STICKS With maple-Dijon and tavern mustard	55	105	155	205
MINI CRAB CAKES With tartar sauce and cocktail sauce (Gluten-free crab cakes available)	100	195	290	385
VEGGIE SPRING ROLLS With sweet chili dipping sauce	50	95	140	185
CAPRESE BITES With fresh mozzarella, cherry tomato, baby greens, and balsamic reduction	35	65	95	125
GARLIC SHRIMP In a white wine garlic sauce with baguette	85	165	245	325
SHRIMP COCKTAIL Served in individual cups with lemon	65	125	185	245

SLIDERS

SERVED WITH LETTUCE, TOMATO, AND ONION. PICKLES UPON REQUEST

HAMBURGER	\$5 each
CHEESEBURGER	\$5.5 each
BBQ PULLED PORK Topped with cole slaw	\$5 each
ROAST BEEF Topped with horseradish aioli	\$5 each
MEATBALL Topped with marinara	\$5 each
BUFFALO CHICKEN Topped with bleu cheese crumbles	\$5 each
HONEY OLD BAY CHICKEN Served with ranch	\$5 each
CUBANO	\$5 each
CHICKEN CORDON BLEU Topped with Dijon	\$6 each
BLACKENED CHICKEN Topped with pico de gallo	\$5 each
PORTOBELLO MUSHROOM With goat cheese, red peppers, and balsamic reduction	\$6 each

SANDWICHES & TRAYS

SERVED WITH GOURMET CHIPS

ASSORTED WRAPS	\$13 per guest
Buffalo Chicken and Bleu Cheese / Ham and Turkey Club / Chicken Caesar Arrezzo Mozzarella / Turkey Apple Mozzarella / Veggie upon request Turkey Bacon Avocado	+ \$1 per sandwich
ASSORTED PANINIS	\$14 per guest
Arrezzo Mozzarella / Turkey, Cheddar and Bacon / Buffalo Chicken / Chicken Parm / Chicken Cordon Bleu Cubano / Chimichurri Steak (+\$1) / Roast Beef, Swiss, Horseradish / Vegan Veggie	
ASSORTED DELI SANDWICHES	\$12 per guest
<i>Deli sandwiches served on potato Kaiser with lettuce, tomato, and mayo. Farm white bread available upon request.</i> Turkey and Cheddar / Ham and Swiss / Roast Beef and Swiss / BLT on Farm White Substitute Gluten Free Bread	+ \$1 per sandwich
<i>Add chipotle mayo, tavern mustard, ranch, honey-maple Dijon, BBQ, petal sauce, horseradish mayo, or Buffalo sauce</i>	+50¢ per guest

LUNCH BOXES

CHOOSE ANY WRAP, PANINI, OR DELI SANDWICH	\$15 per guest
Served with gourmet chips and a gourmet dessert in a convenient drop-off box. Gluten-free, vegetarian, and vegan options are available. Substitute Gluten Free Bread	+ \$1 per sandwich

BYO HOT SANDWICHES (CHOICE OF 3)

Served on Potato Kaiser with mayo, chipotle aioli, lettuce, tomato, onion, cheddar, and Swiss.

BBQ PULLED PORK With cole slaw	\$14 per guest
FRIED CHICKEN TENDERS With choice Buffalo, BBQ, or maple mustard	\$14 per guest
HOT ROAST BEEF In au jus with horseradish aioli	\$14 per guest
GRILLED CHICKEN BREAST With choice Buffalo, BBQ, or maple mustard	\$15 per guest
BLACKENED CHICKEN With pico de gallo	\$15 per guest
CRAB CAKE With tarter and cocktail sauce	\$22 per guest
SLICED FLAT IRON With garlic aioli	\$19 per guest

BYO NACHO BAR

Housemade corn chips with queso, salsa, sour cream, jalapeños, and your choice of Blackened chicken or BBQ pulled pork	\$14 per guest
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BYO PASTA

PENNE PASTA With your choice of sauce: marinara, Alfredo, pesto, vodka or Parmesan	\$12 per guest
ADD 2 OF THE FOLLOWING: Grilled chicken, Broccoli & red pepper medley, Bacon bits, Crispy chicken, Buffalo crispy chicken, Honey Old Bay crispy chicken	+ \$5 per guest
<i>Add an additional option from above</i>	+ \$1 per guest
<i>Add sliced sirloin or sautéed shrimp</i>	+ \$8 per guest

ENTREES

Please inquire how we can customize prices and portions for your event.

CHICKEN CHESAPEAKE Grilled chicken breast with creamy crab sauce	
MARYLAND CRAB CAKE 5 oz. cakes, tartar sauce, cocktail sauce	
LEMON BASIL SALMON 6 oz. marinated salmon	
CHICKEN PARMESAN Panko-breaded chicken breast coated with mozzarella and marinara sauce	
CHICKEN AND BISCUITS Pickled-brined fried chicken with flaky biscuits and hot honey butter	
PASTA PRIMAVERA Penne with spinach, tomato, broccoli, and red bell peppers, in a light cream sauce dusted with Parmesan cheese	
SPAGHETTI & MEATBALLS House-made meatballs with spaghetti and marinara topped with cheese curds	
CALIFORNIA CHICKEN Chicken breast, tomatoes, peppers, mozzarella, and balsamic reduction	
SLICED FLAT IRON Cooked medium, served with garlic aioli	

A LA CARTE SIDES

ROASTED POTATOES	WHITE RICE	MASHED POTATOES	POTATO SALAD	All \$4 per guest
VEGETABLE MEDLEY	BROCCOLI	SOUTHERN PASTA SALAD	FRESH FRUIT	

DESSERT TRAY

GOURMET COOKIES, CUPCAKES & BROWNIES	\$2.5 per guest
GLUTEN-FREE BROWNIES & COOKIES	\$3 per guest

PACKAGES

ON PREMISE ONLY

LITE FARE Perfect for business meetings! Includes any option from the Sandwich section, gourmet bagged chips and a choice of side	\$14 per guest
COCKTAIL PARTY Choice of four non-seafood appetizers <i>Substitute seafood options</i>	\$23 per guest +\$4 per guest
BASIC DINNER PARTY Choice of three non-seafood appetizers, choice of salad, choice of three non-seafood entrees, and choice of two entree sides <i>Substitute beef tenderloin appetizers</i> <i>Substitute seafood appetizers</i> <i>Substitute seafood entrees</i>	\$45 per guest +\$3 per guest +\$4 per guest +\$6 per guest
PREMIUM DINNER PARTY Choice of three appetizers including up to two seafood selections, choice of salad, choice of three entrees including up to two seafood selections, and two sides	\$55 per guest

3 HOUR BAR PACKAGES

ON PREMISE ONLY

DOMESTIC BEER, HOUSE WINE	\$26 per guest
DOMESTIC, IMPORTED, AND MICROBREW BEER, HOUSE WINE	\$29 per guest
DOMESTIC, IMPORTED, AND MICROBREW BEER, HOUSE WINE, RAIL LIQUOR	\$32 per guest
DOMESTIC, IMPORTED, AND MICROBREW BEER, HOUSE WINE, RAIL LIQUOR, SELECT CALL LIQUOR	\$35 per guest

HOST TABS AND DRINK TICKETS ARE AVAILABLE / OFF PREMISE BAR PACKAGES ALSO AVAILABLE