

# CATERING MENU

BEST CONTACT  
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## APPETIZERS

NUMBER OF GUESTS	10-20	25-40
<b>CRAB DIP</b> With tortilla chips and baguette <i>Add carrots or celery</i> <i>Substitute soft pretzels</i>	75 +10 +15	140 +15 +25
<b>SPINACH AND ARTICHOKE DIP</b> With tortilla chips and baguette <i>Add carrots or celery</i> <i>Substitute soft pretzels</i>	60 +10 +15	115 +15 +25
<b>BUFFALO CHICKEN DIP</b> With tortilla chips and baguette <i>Add carrots or celery</i> <i>Substitute soft pretzels</i>	60 +10 +15	115 +15 +25
<b>CRUDITES &amp; CHEESE PLATTER</b> With ranch and tavern mustard	60	115
<b>BRUSSEL SPROUTS</b> Flash-fried and tossed in your choice of honey-Sriracha or maple-bacon sauce	60	115
<b>STEAK FRIES</b> With garlic aioli <i>Add queso, bacon, and ranch</i>	55 +25	100 +45
<b>ALEXANDER'S MAC-N-CHEESE</b> <i>Add Buffalo crispy chicken, bacon, or Fresno peppers</i>	60 +20	115 +40
<b>MARYLAND TATER TOTS</b> With crab dip on the side	75	145
<b>TEXAS TATER TOTS</b> With bacon, cheddar-Jack, and ranch	65	125
<b>BUFFALO CHICKEN TOTS</b> With shredded Buffalo chicken, mozzarella, and bleu cheese	65	125
<b>SWEET POTATO TOTS</b>	50	95
<b>BBQ SWEET POTATO TOTS</b> With BBQ pulled pork and Jack cheese	65	125
<b>CAESAR SALAD</b>	50	95
<b>SPRING SALAD</b> With choice of 2 dressings: ranch, bleu cheese, Caesar, honey-maple Dijon, or balsamic vinaigrette	50	95
<b>BERRY SALAD</b> Spring mix, strawberries, blueberries, slivered almonds, goat cheese, dried cranberries, poppyseed vinaigrette	65	120
<b>CHICKEN COBB SALAD</b> Spring mix and Romaine lettuce topped with hard-boiled eggs, bacon, bleu cheese, chicken, diced tomato, red onion, and avocado. Served with Bleu cheese dressing	65	120
<b>ASSORTED 10" GOURMET PIZZAS</b>	55	100

NUMBER OF PIECES	25	50	75	100
<b>TRADITIONAL BRUSCHETTA</b> Traditional or with pesto	45	85	125	165
<b>JUMBO TOASTED RAVIOLI</b> With marinara	50	95	140	185
<b>CHICKEN WINGS</b> Tossed in your choice of sauce served with celery, carrots, ranch, or bleu cheese	45	85	125	165
<b>CRISPY CHICKEN FINGERS</b> Plain or tossed in your choice of sauce, served with ranch	45	85	125	165
<b>CHEESE QUESADILLAS</b> With sour cream and salsa	40	75	110	145
<b>BAJA CHICKEN QUESADILLAS</b> With sour cream and salsa	55	100	145	190
<b>CHEESE CURDS</b> With ranch	-	55	80	105
<b>BEEF TENDERLOIN</b> wrapped in bacon with goat cheese, balsamic reduction drizzle	85	165	245	325
<b>BUTTER-BRAISED SOFT PRETZEL BRAIDS</b> With maple-Dijon and tavern mustard	40	75	110	145
<b>MINI CRAB CAKES</b> With tartar sauce and cocktail sauce	85	165	245	325
<b>VEGGIE SPRING ROLL BITES</b> With General Tso dipping sauce	30	55	80	105
<b>CAPRESE BITES</b> With fresh mozzarella, cherry tomato, baby greens, and balsamic reduction	30	55	80	105
<b>SHRIMP COCKTAIL</b> Served in individual cups with lemon	50	95	140	185

## SLIDERS

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

HAMBURGER	\$3.5 ea.
CHEESEBURGER	\$4 ea.
BBQ PULLED PORK Topped with cole slaw	\$3.5 ea.
BUFFALO CHICKEN Topped with bleu cheese crumbles	\$3.5 ea.
HONEY OLD BAY CHICKEN Served with ranch	\$3.5 ea.
BAJA CHICKEN Topped with pico de gallo	\$3.5 ea.
PORTABELLA Topped with goat cheese, roasted red peppers, and balsamic reduction	\$3.5 ea.

## SANDWICHES & TRAYS

SERVED WITH GOURMET CHIPS

<b>ASSORTED WRAPS</b>	\$9.5 per guest
Buffalo chicken and bleu cheese / Ham and turkey club / Chicken or steak Caesar Arrezzo mozzarella / Turkey apple mozzarella / Veggie upon request <i>Turkey, bacon, avocado + \$1</i>	
<b>ASSORTED PANINIS</b>	\$9.5 per guest
Arrezzo mozzarella / Turkey, cheddar and bacon / Buffalo chicken / Cubano Chicken Parmesan / Roast beef, Swiss, horseradish / Vegan veggie	
<b>ASSORTED DELI SANDWICHES</b>	\$9.5 per guest
Turkey and white cheddar / Ham and Swiss / Roast beef and Swiss / BLT on farm white <i>Deli sandwiches served on potato Kaiser with lettuce, tomato, and mayo</i> <i>Add chipotle mayo, tavern mustard, ranch, honey-maple Dijon, BBQ, petal sauce, horseradish mayo, or Buffalo sauce + .50 per guest</i> <i>Farm white bread available upon request. Gluten Free Bread +\$1</i>	

## BYO TACOS

PRICED PER 3 TACOS (MINIMUM ORDER OF 10 OF EACH TYPE)

*Served with shredded Jack cheese, lettuce, sour cream and pico de gallo*

SEASONED GROUND BEEF	\$10
BBQ PULLED PORK Topped with cole slaw	\$10
BUFFALO PULLED CHICKEN Topped with bleu cheese crumbles	\$10
BAJA CHICKEN Marinated pulled chicken breast	\$10
STEAK With red bell peppers and onions	\$11

## BYO HOT SANDWICHES

(CHOICE OF 4) \$9.5 per guest

*Served with Potato Kaiser, Savory Waffle, or Homemade Biscuits (pick 1, 2 or all 3)*  
*Served with mayo, chipotle aioli, lettuce, tomato, onion, cheddar, and Swiss.*

BBQ PULLED PORK With cole slaw	
FRIED CHICKEN TENDERS With choice Buffalo, BBQ, or maple mustard	
HOT ROAST BEEF In au jus with horseradish aioli	
MARINATED PORTABELLA MUSHROOMS With balsamic reduction	
GRILLED CHICKEN BREAST With choice Buffalo, BBQ, or maple mustard	
BAJA CHICKEN With pico de gallo	
CRAB CAKE With tarter and cocktail sauce + \$6	
SLICED FLAT IRON With garlic aioli + \$2	

## BYO PASTA

PENNE PASTA With your choice of sauce: marinara, Alfredo, pesto, or Parmesan	\$10 per guest
<b>ADD 2 OF THE FOLLOWING:</b>	+ \$4 per guest
Grilled chicken, Broccoli & red pepper medley, Bacon bits, Portabella mushrooms, Crispy chicken, Buffalo crispy chicken, Honey Old Bay crispy chicken <i>Add an additional option from above + \$1</i>	
Add Sliced sirloin or Sauteéd shrimp	+ \$6 per guest

## ENTREES

<b>CHICKEN CHESAPEAKE</b> Grilled chicken breast with creamy crab sauce
<b>MARYLAND CRAB CAKE</b> 5 oz. cakes, tartar sauce, cocktail sauce
<b>CHICKEN PARMESAN</b> Panko-breaded chicken breast coated with mozzarella and marinara sauce
<b>PASTA PRIMAVERA</b> Penne with spinach, tomato, broccoli, and red bell peppers, in a light cream sauce dusted with Parmesan cheese
<b>CALIFORNIA CHICKEN</b> Chicken breast, tomatoes, peppers, mozzarella, and balsamic reduction
<b>SLICED FLAT IRON</b> Cooked medium, served with garlic aioli
<b>STEAMED SHRIMP</b> Served with fried onions, potatoes, and marinara

## A LA CARTE SIDES

\$3.5 per guest

ROASTED POTATOES
WHITE RICE
MASHED POTATOES
POTATO SALAD
VEGETABLE MEDLEY
BROCCOLI
SOUTHERN PASTA SALAD
FRESH FRUIT

## DESSERT TRAY

GOURMET COOKIES, CUPCAKES, BROWNIES	\$2.5 per guest
STRAWBERRY & OREO 2oz CHEESECAKE PARFAITS	\$2.5 per guest
FRIED TWINKIES	\$2.5 per guest
GLUTEN-FREE BROWNIES & COOKIES	\$3 per guest

**IT'S OUR GOAL TO MAKE YOUR EVENT A SUCCESS!**

Please ask any and all questions you may have. We will work with you to create a menu for any situation or budget.

# 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

\$12 per guest

## COCKTAIL PARTY

Choice of four non-seafood appetizers  
*Substitute seafood options*

\$16 per guest

\$3 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  
*Substitute seafood appetizers*  
*Substitute seafood entrees*

\$28 per guest

\$3 per guest

\$5 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

\$40 per guest

# 3 HOUR BAR PACKAGES ON PREMISE ONLY

DOMESTIC BEER, HOUSE WINE

\$19 per guest

DOMESTIC, IMPORTED, AND MICROBREW BEER, HOUSE WINE

\$22 per guest

DOMESTIC, IMPORTED, AND MICROBREW BEER, HOUSE WINE, RAIL LIQUOR

\$23 per guest

DOMESTIC, IMPORTED, AND MICROBREW BEER, HOUSE WINE, RAIL LIQUOR, SELECT CALL LIQUOR

\$28 per guest

*Host tabs and drink tickets are available*

## OFF PREMISE BAR PACKAGES ALSO AVAILABLE

# ABOUT US

Welcome to our unique catering platform where you are in control of the entire ordering process.

We believe in giving you full control of the budget, food quantities and staffing for your event. Every contract we present clearly states the amount of product we'll bring so you'll know exactly where your money is going. This method also gives you the knowledge you need to make adjustments to meet your budget and provide the perfect amount of food for your unique crowd. Nobody knows your guests better than you do, so we need your help creating the perfect menu.

Have guests with dietary restrictions? 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. Our buffets always come with labels but we can make special detailed labels when food allergies are present.

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:

Linens may be ordered for an additional charge

6% food sales tax will be added

18% gratuity will be added

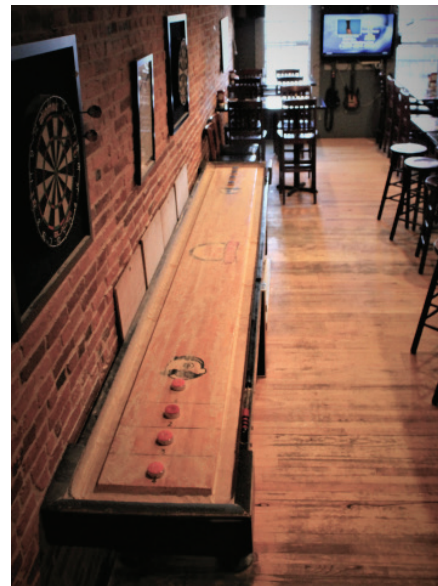
Off-menu items are available

### OFF-PREMISE CATERING INFORMATION

6% food sales tax will be added

10% delivery fee will be added

Canned sodas, lemonade & iced tea available \$1.25/can



## ALEXANDER'S TAVERN

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