

EM-ING'S ENTRÉE SELECTIONS

"WHERE CITY AND COUNTRY MEET" CATERING SERVICE

Catering Includes:

Catering personnel (including delivery set up) approximately two hour buffet including hors d'oeuvres, clean up of the buffet area and seasonal decorations are provided for the Buffet Tables. Em-ing's does not decorate guest tables. However, we can provide linen tablecloths and linen napkins are an additional \$2.50 per person Em-ing's uses a high-end, plastic, scalloped edge disposable plate, disposable cups, and cutlery for Buffet

Caterings. Silverware is available at no additional cost. If a customer would like to use china, it would be the customer's sole responsibility to rent and return the china. Em-ing's would not be held liable for any rental equipment that a customer contracts..

All buffet dinners include rolls and butter, assorted holiday breads and sweet breads



Appetizer (select one)

Caesar Salad
Traditional Tossed Salad w/your selection of 2 dressings

Soups: Chicken Noodle
Brunswick Stew Vegetable Soup
Maryland Crab (add \$1.00 pp)
Cream of Crab (add \$1.00 pp)

Tossed salad bar (includes traditional salad, macaroni salad, potato salad, pasta salad, and coleslaw with a choice of 3 dressings) (additional \$3.95pp)

Fruit Bar (add \$2.95 pp)

Cut Vegetables with Dip and Cubed Chesses

Entrée (select two):

Chicken Breast over Wild Rice
Sliced Turkey Breast over Dressing
Pork Tenderloin
Oven Baked Crab Cakes (add \$2.00)
Hamburger and Noodles with Tomato Sauce
Roast Top Round in Au Jus
Old Fashioned Meat Loaf & Gravy
Sirloin Tips and Gravy over rice
Grilled Marinated Chicken Breast
Beef Stroganoff w/noodles
Baked Ham
Chicken n' Dumplings
Stuffed Peppers
Chicken Breast over Wild rice or Dressing
Baked Ham Served with Raisin Sauce
Broccoli/Cheddar Chicken Breasts
Cornish Hens (add \$2.00)
Chicken Cordon Bleu
Chicken Pot Pie
Pork Loin w/apples & cranberries
Seafood Newburg (add \$4.00 pp)
Beef Pot Roast
Italian Sausages w/Peppers and Onions
Scalloped Oysters (add \$4.00 pp)
Shrimp Cocktail (add \$4.00 pp)
Prime Rib (Luncheon cut add \$3.00 Dinner cut add \$4.00)
Flounder Roll up with Crab Imperial (add \$3.00)
Chicken Breast over Crab Imperial (add \$3.00)

Vegetarian Dishes

Baked Vegetable Lasagna
Baked Ziti
Penne w/Marinara or Alfredo Sauce
Stuffed Shells Pasta Primavera

Vegetables (select two) (additional side dish \$2.00 pp)

Honey Glazed Carrots
Baked Corn Pudding
Carrots and Peas
Baked Potatoes (sour cream, butter)
String Beans w/Almonds
Sweet Potato Casserole
Broccoli and Cauliflower Au Gratin
Roasted Red Potatoes
Seasoned Peas and Corn
Garlic Mashed Potatoes
Seasonal Steamed Veggies
Twice Baked Potatoes (add \$1.00 pp)
Garden Vegetable Blend
Carrot Soufflé
Long Grain Wild Rice
Mashed Potatoes with Homemade gravy
Baked Corn Pudding
Lima Beans and Corn
Candied Yams
Potatoes Au Gratin
Baked Macaroni & Cheese
Scalloped Potatoes
Baked or Mashed Potato Bar

Dessert (choice of 2)

Yellow or Chocolate plain sheet cake, Carrot Cake, Fruit pies, apple/cherry cobblers, cookies/brownies/ banana pudding/rice pudding/chocolate pudding/jello with fruit

Assorted Desserts /cheesecakes/apple dumplings/ meringue pies (\$1.00 additional)

Beverages (choice of 2)

Coffee, Iced Tea, Water, Lemonade, and Punch (Sodas \$1.00 additional)

Base price \$25.00

Weddings and Anniversaries an

Additional \$2.00 per person

++plus 6% sales tax in MD

