



Welcome

to

Em-ing's Buffet Menu Options

Em-ing's would like to thank your organization for considering us to do your catering. We take pride in the catering services we offer and assure that extra steps will be given to provide a personal touch to your catering needs.

In order for your or your organization's representative to get to know us better, a brief history of our family-run business follows:

Em-ing's is one-of-a-kind, professional, healthy operation. Our stainless steel barbeque machine is fully enclosed and uses only charcoal for the cooking process. The fresh meats are rotated over the grates of charcoal and then fully submerged in our original Southern Style sauce. It took 25 years of barbeque experience to perfect this vinegar-based dip that creates a taste like no other. There is a variety of different herbs and spices in our secret sauce, yet no oils, so it is quite healthy food as well. When you combine the specially designed barbeque machine, Em-ing's special sauce, and the finest quality meat, the result is the tenderest, tastiest barbeque around and all done at a price you and your organization just cannot pass up.

Aside from Barbeque, we specialize in many other great dishes. Please take a moment to look through this packet and then contact our office staff to assist you in making your selections; Robin Emig or Becky Dennis, Catering Consultant @ 410-352-5711 or Toll Free 1-888-458-7436 or come and visit our Carryout and Deli Store located at the corner of Route 113 and Route 610 and taste the variety of foods we offer.

Note: Because of the volume of business we do, we can only accept caterings of 50 or more persons. However, Em-ing's can still prepare the same high quality and tasty dishes for you to **pick up** for parties under 50. We will package your food to stay hot until you are ready to serve. This not only allows us to serve more people, but also saves you money. If you wish, we can provide all catering equipment and all other paper products (plates, utensils, napkins, salt/pepper, sauce etc.) can be supplied for a nominal charge. Also delivery and set-up is available at additional charges.

As we look forward to the future, Em-ing's look to perfecting the catering business.

WHY SACRIFICE QUALITY WHEN YOU HAVE QUANTITY-CALL EM-ING'S TODAY!

Corner of 610 & 113 **Phone: Toll Free: Fax:**

P.O. Box 313 Bishopville, MD 21813 410-352-5711 1-888-458-7436 410-352-5481

www.em-ings.com

Buffet Dinner

All buffets include rolls and butter, assorted holiday breads and sweet breads

Appetizer (*select one*)

Caesar Salad

Traditional Tossed Salad w/your selection of two dressings

Soup: Chicken Noodle, Broccoli & Cheese, or Brunswick Stew

Tossed salad bar (includes traditional salad, macaroni salad, potato salad, pasta salad, and coleslaw with a choice of 2 dressings) (additional 3.95)

Fruit Bar (add \$2.95 per person)

Cut Vegetables with Dip and Cubed Chesses

Entrée (*select two*):

Beef Brisket (add \$1.00)

Sliced Turkey Breast over Dressing

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 Herbed Chicken

Chicken n' Dumplings

Stuffed Peppers

Chicken Breast over Wild rice or Dressing Baked Ham

Broccoli/Cheddar Chicken Breasts

Cornish Hens (add \$2.00)

Chicken Cordon Bleu

Chicken Pot Pie

Beef Pot Pie

Pork Loin w/apples & cranberries

Honey Curry Chicken

Carved Pork Loin Roast

Pulled Pork BBQ (Carolina or Red sauce)

Seafood Newburg (add \$4.00 pp)

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 & Alfredo Sauce	Pasta w/Pesto and Sun dried Tomatoes
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 (add \$1.00 pp)
Baked Macaroni & Cheese (add 1.00 pp)	Scalloped Potatoes (add \$1.00 pp)
Baked or Mashed Potato Bar (add \$1.00 pp)	

Dessert (choice of 2)

Assorted Cake, fruit pies, apple/cherry cobblers, cookies/brownies/apple dumplings/rice pudding

Assorted Desserts cheesecakes or meringue pies (\$1.00 additional)

Beverages (choice of 2)

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

***Lunch \$20.00 pp++ 50 person minimum for Fully Catered**

Dinner \$23.00 pp++ 50 person minimum for Fully Catered

++plus 6% sales tax in MD

Catering Includes:

Catering personnel including delivery, set up and clean up of the buffet area approximately two hour buffet including hors d'oeuvres. Linens seasonal decorations are included for the buffet area. Service includes high quality paper and plastics. Silverware is available at no additional cost.

Delivery and setup is available for a fee.

Linen tablecloths and linen napkins are an additional \$2.50 per person

