

# 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 pud-

ding/rice pudding/chocolate pud-

ding/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

