

CATERING MENU

BEST CONTACT:
cpodles@gmail.com
Talk to you soon!



APPETIZERS

NUMBER OF GUESTS:	10-20	25-40		
CRAB DIP Tortilla chips, baguette	70	130		
Add Carrots or Celery	+10	+15		
Substitute Soft Pretzels	+15	+25		
SPINACH AND ARTICHOKE DIP Tortilla chips, baguette	55	100		
Add Carrots or Celery	+10	+15		
Substitute Soft Pretzels	+15	+25		
BUFFALO CHICKEN DIP Tortilla chips, baguette	55	100		
Add Carrots or Celery	+10	+15		
Substitute Soft Pretzels	+15	+25		
MAPLE BACON BRUSSEL SPROUTS	55	100		
HOUSE FRIED TORTILLA CHIPS W/DIPS Salsa , Chipotle Crema and Guacamole	60	110		
CRUDITES & CHEESE PLATTER Ranch, tavern mustard	55	100		
ALEXANDER'S MAC-N-CHEESE	50	95		
Add Buffalo crispy chicken	+20	+40		
Add Jumbo lump crab meat	+40	+80		
MARYLAND TATER TOTS Crab dip (on side)	70	130		
TEXAS TATER TOTS Bacon, cheddar/jack, ranch	55	100		
BUFFALO CHICKEN TOTS Mozzarella, shredded buffalo chicken bleu cheese	60	110		
SWEET POTATO TOTS	45	85		
BBQ SWEET POTATO TOTS with BBQ pulled pork and jack cheese	60	110		
CAESAR SALAD	45	80		
SPRING SALAD With choice of 2 dressings: Ranch, Bleu Cheese, Caesar, Honey Maple Dijon, Balsamic Vinaigrette	45	80		
CHICKEN COBB SALAD				
Spring mix and Romaine lettuce topped with boiled eggs, bacon, bleu cheese chicken, diced tomato, red onion and avocado. Served with Bleu cheese dressing	65	120		
ASSORTED GOURMET 10" PIZZAS	50	90		
NUMBER OF PIECES:	25	50	75	100
CHICKEN WINGS Tossed in choice of sauce served with celery, carrots, ranch or bleu cheese	40	75	110	145
BLACK AND TAN ONION RINGS Guinness battered thick cut onion rings served with Cajun Remoulade	40	75	110	145
CRISPY CHICKEN FINGERS GF plain or tossed in choice of sauce served with ranch	45	85	125	165
CHEESE QUESADILLAS Served with sour cream and salsa	40	75	110	145
BAJA CHICKEN QUESADILLAS Served with sour cream and salsa	55	100	145	190
COCONUT PANKO SHRIMP Breaded spiced shrimp served with habenero pineapple sauce				
AHI TUNA CRUNCH - Grade A sushi Tuna marinated in Ponzi sauce served with wonton crisps	65	125	185	245
BUTTER-BRAISED SOFT PRETZEL BRAIDS With Maple Dijon and Tavern Mustard	35	65	95	120
MINI CRAB CAKES Tartar sauce, cocktail sauce	75	140	200	260
VEGGIE SPRING ROLL BITES General Tso dipping sauce	25	45	65	85
CAPRESE BITES Fresh mozzarella, cherry tomato, baby greens, balsamic reduction	25	45	65	85
ASSORTED DELI SPIRALS Ham & Swiss, Turkey & Cheddar, Roast Beef & Swiss wrap bites with lettuce and tomato. Your choice of accompanying spread.	60	110	155	200
GARLIC BREAD SLICES 3" Buttery, cheesy, garlic bread on sliced baguette	40	75	110	145
2 oz MEATBALLS Marinara, Memphis BBQ, Buffalo or Sweet Asain BBq	60	110	155	200

CHOICE OF SAUCES: Buffalo, Old Bay, Honey Old Bay, Memphis BBQ, Sticky Sweet Haberno, Ghost Pepper BBQ, Maple Dijon, Ranch, Tavern Mustard, Chipotle Aioli, Cajun Aioli, Horseradish Aioli.

ADD AN ADDITIONAL 12 OZ DRESSING OR SAUCE FOR \$10 TO ANY ITEM

SANDWICHES OR SANDWICH TRAYS \$9 per Guest

Served with gourmet bags of chips

ASSORTED WRAPS Buffalo Chicken and Bleu Cheese / Ham and Turkey Club / Chicken or Steak Caesar / Arrezzio Mozzarella / Turkey Apple Mozzarella / Turkey Rachel Veggie upon request

ASSORTED PANINIS Arrezzio Mozzarella / Turkey, Cheddar and Bacon / Buffalo Chicken / Chicken Parmesan / Cubano / Roast Beef, Swiss, Horseradish / Vegan Veggie/ Turkey Rachel

ASSORTED DELI SANDWICHES Turkey and White Cheddar / Ham and Swiss / Roast Beef and Swiss / BLT on Farm White. Deli sandwiches served on potato Kasier with lettuce, tomato, and mayo.

Add chipotle mayo, tavern mustard, ranch, honey maple Dijon, BBQ, horseradish mayo or buffalo for .50 per person. Farm white bread available upon request. Gluten Free Bread (+\$1)

SLIDERS (12 of each type minimum) PRICED PER SLIDER

BBQ PULLED PORK topped with coleslaw	\$3.5
BUFFALO PULLED CHICKEN topped with Bleu cheese crumbles	\$3.5
BAJA CHICKEN with pineapple salsa on the side	\$3.5
BEET BURGER topped with watercress seaweed salad. Horseradish aioli on side.	\$3.5
BURGER cooked medium served with bacon onion jam and tavern mustard on the side	\$4
ASIAN MEATBALL sweet chili marinara, onion ring	\$3.5
HONEY OLD BAY CHICKEN served with Ranch on the side	\$3

PACKAGES (on-premise only)

LITE FARE \$12 per Guest
Perfect for business meetings! Includes any option from the Sandwich section, Gourmet bagged chips and a choice of Caesar, Spring Salad, Southern Slaw, Potato Salad, Fresh Fruit or Pasta Salad (additional Side \$2 per Guest)

COCKTAIL PARTY \$16 per Guest
Choice of four Non-seafood Appetizers
Substitute Seafood options \$3 per Guest

BASIC DINNER PARTY \$28 per Guest
Choice of two Non-seafood Appetizers, choice of Salad, choice of two Non-seafood Entrees, and choice of two Entree Sides
Substitute Seafood Appetizers \$3 per Guest
Substitute Seafood Entrees \$5 per Guest
Add an additional Appetizer \$3 per Guest (\$4 per Guest for Seafood)

PREMIUM DINNER PARTY \$40 per Guest
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

A LA CARTE SIDES \$3.5 per Guest

White Rice / Roasted Potatoes / Cheese Mashed Potatoes / Vegetable Medley / Potato Salad / Southern Pasta Salad / Broccoli / Fresh Fruit

DESSERT TRAY \$2 per Guest (Gluten-free \$3 per Guest)

Gourmet cookies, cupcakes, brownies

BAR OPTIONS 3 HOUR BAR

Domestic beer, House wine \$18 per Guest	Domestic beer, Imported/Microbrew beer, House wine \$21 per Guest	Domestic beer, Imported/Microbrew beer, Rail liquor, House wine \$22 per Guest	Domestic beer, Imported/Microbrew beer, Rail liquor, Selected call liquor, House wine \$26 per Guest
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ENTREES

CHICKEN CHESAPEAKE
Grilled chicken breast, creamy crab sauce \$15

MARYLAND CRAB CAKE
5 oz. portion, tartar sauce, cocktail sauce \$15

GRILLED NY STRIP
12 oz., cooked to medium, \$20

BBQ PLANKED. SALMON
Sweet chili BBQ salmon garnished with pineapple salsa \$14

CHICKEN PARMESAN
Panko breaded chicken breast coated with Mozzarella and marinara sauce \$12

CHICKEN ALFREDO
Classic alfredo sauce tossed with penne pasta, broccoli and cherry tomatoes garnished with parmesan cheese \$12

ST LOUIS RIBS
half rack of thick cut slathered then caramelized in robust BBQ \$15

CALIFORNIA CHICKEN
Chicken breast, tomatoes, peppers, mozzarella cheese and balsamic reduction \$12

MEATBALL PENNE
Penne tossed with alfredo then topped with meatball, marinara and mozzarella \$14

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 & Ice Tea available \$1/can

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.

ALEXANDER'S TAVERN

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ALEXANDERSTAVERN.COM