

SQUIRE'S CAFE, INC.
6723 HOLABIRD AVENUE
BALTIMORE, MARYLAND 21222

www.squirescatering.com



RICHARD BELL, *General Manager*
BRANDI LOFTUS, *Administrator*
FOOD PERMIT #225
PHONE (410) 284-8213
FAX (410) 284-7319

**HOT AND COLD
SILVER BUFFET SELECTIONS**

APPETIZERS

Homemade Garlic Bread
Fresh Garden Salad

HOT ENTREES

| | |
|--|---|
| Homemade Lasagna | Squire's Italian-Style Boneless Chicken |
| Homemade Meatballs in Tomato Sauce | Pineapple Glazed Baked Ham |
| Roast Beef in Gravy | Swedish Meatballs |
| Penne Pasta in Tomato Sauce or Meat Sauce | Shells in Tomato Sauce Or Meat Sauce |

**FRESH FROM THE GARDEN
(CHOICE OF TWO)**

| | |
|-------------------------------|-------------------------|
| Yukon Gold Parsley Potatoes | Macaroni and Cheese |
| Italian-Style Green Beans | Redskin Mashed Potatoes |
| Fresh Steamed Vegetable Blend | |

DESSERT

Assorted Cakes

2 Entrees & 2 Vegetables @ \$17.95 Per Person
3 Entrees & 2 Vegetables @ \$19.95 Per Person

On Premise Add 15% Gratuity and 6% Tax
Off Premise Add 20% Service Charge and 6% Tax

35 Guest Minimum

We will gladly custom tailor your catered affair to your needs.
**For further information, please contact Richard or Brandi at
410-284-8213.**

We appreciate your business.

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APPETIZERS

Assorted Cheese and Crackers Fresh Vegetables Served with Ranch Dip
Fresh Garden Salad

HOT ENTREES

| | |
|---|---|
| Homemade Lasagna | Shrimp Creole Served with White Rice |
| Homemade Vegetarian Lasagna | Squire's Italian-Style Boneless Chicken |
| Italian Sausage and Peppers | Stuffed Shells in Tomato Sauce |
| Chicken Piccata | Chicken Marsala |
| Roasted Pork Loin with Rosemary Brown Sauce | Teriyaki Steak and Peppers Served with White Rice |
| Lemon Chicken Garnished with Fresh Lemon and Parsley | Fresh Vegetable Pasta Primavera in a Light Cream Sauce |

FRESH FROM THE GARDEN

| | |
|--|---|
| Italian-Style Green Beans | Fresh Steamed Vegetable Blend |
| Oven Roasted Redskin Potatoes with Garlic and Red Onion | Yukon Gold Parsley Potatoes Fresh Steamed Broccoli |

Assorted Rolls and Butter

DESSERTS

Chocolate Cake Cheesecake
Carrot Cake

2 Entrees and 2 Vegetables @ \$24.50 Per Person

3 Entrees and 2 Vegetables @ \$27.50 Per Person

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PLATINUM BUFFET SELECTIONS

APPETIZERS

Imported and Domestic Cheese Tray Fresh Carved Fruit Display
Fresh Vegetables Served With Ranch Dip

HOT ENTREES

| | |
|---|--|
| Homemade Lasagna | Homemade Vegetarian Lasagna |
| Squire's Italian-Style Boneless Chicken | Seafood Newburg served with Rice Pilaf |
| Chicken Saltimboca | Mustard-Crusted Pork Loin |
| served with Asiago Cream Sauce | Served with Sauce Robert |
| Baked Rockfish served with Sauce | Oven Roasted Beef |
| Chesapeake | With Mushroom Bordelaise Sauce |
| | Chicken Marsala |

FRESH FROM THE GARDEN

(Choice of Two)

Fresh Steamed Broccoli
Roasted Red Pepper Mashed Potatoes
Oven Roasted Redskin Potatoes
Fresh Green Bean and Carrot Medley
Italian-Style Green Beans
Fresh Steamed Vegetable Blend

COLD BUFFET

Antipasto Tray Consisting of:
Assorted Premium Meats and Cheeses

ABOVE ENTREES SERVED WITH ASSORTED ROLLS & BUTTER

DESSERTS

(Choice of One)

| | |
|--------------------------------|-------------------------------|
| Assorted Miniature Desserts | Homemade Miniature Cannolis |
| Homemade Strawberry Shortcake | Chocolate Truffle Mousse Cake |
| Caramel Apple Crumb Cheesecake | |

2 Entrees and 2 Vegetables @ \$34.95 per Person

3 Entrees and 2 Vegetables @ \$38.95 per Person

On Premise Add 15% Gratuity and 6% Tax
Off Premise add 20% Service Charge and 6% Tax

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