



Hot Entree Selections

Seafood

**Seafood Newburgh-Shrimp, scallops, lobster and crabmeat simmered in a creamy seafood sauce with a hint of sherry.*

**Shrimp Creole-Jumbo shrimp sauteed with onions, peppers and celery in a Bayou tomato sauce.*

**Jambalaya-Jumbo shrimp, crabmeat, chicken, Andouille sausage and a host of vegetables simmered in a mildly spicy tomato sauce.*

**Maryland Crab Cakes-Jumbo lump crabmeat blended with mustard, mayonnaise, Old bay and spices-Broiled to a golden brown. Served with cocktail and tartar sauces.*

**Shrimp Scampi- Jumbo shrimp sauteed in extra virgin olive oil and fresh garlic-finished with white wine and butter.*

**Seafood Pasta- Tender Gulf shrimp, jumbo sea scallops, lobster, and crabmeat simmered in a light sherry rose' sauce tossed with linguine*

**Chicken Chesapeake- Grilled chicken breast topped with lump crabmeat, glazed with creamy imperial topping and broiled until golden brown*

Grilled Salmon-Filet of North Atlantic salmon marinated in fresh ginger, sesame seeds and teriyaki sauce. Grilled over hickory chips and served with pineapple-mango salsa and wasabi cream.

North Atlantic Salmon filet lightly seasoned and poached in white wine, lemon and seafood stock-served with a dill cream sauce

Fresh Salmon filets seasoned with herbs de Provence and pan seared. Served on a bed of wilted leaks with a light pomegranate reduction

Blackened Tilapia-fresh tilapia filet dusted with Cajun seasoning and blackened on a cast iron skillet-topped with fruit salsa and drizzled with chipotle aioli.

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Mahi Mahi- Fresh Mahi filet grilled over hardwood coals and served in a light coconut cream sauce- with fresh toasted coconut flakes.

**Paella-Shrimp, scallops, clams, mussels, chicken, sausage, long grain rice and a host of vegetables simmered in a saffron broth*

Vegetarian

Eggplant Parmesan-Eggplant slices lightly breaded and deep fried-layered with marinara and ricotta cheese-topped with mozzarella cheese and baked until golden brown.

Roasted summer vegetable ravioli with served in a light white wine herb sauce-topped with fresh grilled corn and shaved Parmesan cheese.

Pasta Primavera-Farfalle pasta tossed in extra virgin olive oil and freshly grated Parmesan cheese, broccoli florets, carrots, onions, peppers, sugar peas, cherry tomato halves, squash and zucchini

Vegetable Lasagna- Sheets of pasta layered with fresh vegetables and creamy Alfredo sauce. Topped with bread crumbs, mozzarella and Parmesan cheeses.

Butternut squash ravioli tossed in a light apple cider sauce with toasted pine nuts, chopped sage, freshly grated Parmesan cheese and a hint of nutmeg

Stuffed Peppers-Sweet red and green bell peppers stuffed with seasoned wild rice blend and diced vegetables-topped with fire roasted tomato sauce and fresh mozzarella(optional)

Manicotti- Manicotti tubes stuffed with a creamy four cheese blend-baked en casserole on creamy Alfredo sauce and topped with chunky marinara-finished with melted mozzarella and Parmesan cheese

Vegetable Stew-Onions, carrots, corn, celery, potatoes, kidney beans and tomatoes simmered with a rich vegetable broth. Served in a jumbo roasted bell pepper

Vegan Noodles-Soba noodles tossed in sweet Thai chile sauce with a hint of soy sauce

Tossed with broccoli florets, carrots, snap peas, onions, peppers, water chestnuts, bamboo shoots and baby corn

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Vegetables Stir Fry-Firm tofu, broccoli florets, mushrooms, red peppers and cashews sautéed with fresh ginger and garlic-finished with soy sauce and a splash of sweet chile sauce.

Stuffed Shells-Jumbo shells stuffed with ricotta cheese and fresh herbs smothered in homemade marinara sauce and topped with mozzarella and Parmesan cheeses

Vegetables Skewers-Wedges of zucchini, squash, eggplant, button mushroom, red onion and cherry tomatoes threaded on a bamboo skewer. Marinated in homemade pesto and grilled over an open flame

Chicken

Bourbon Chicken-Boneless chicken breast sauteed with shallots and garlic. Simmered with chicken stock and Dijon mustard. Finished with Jack Daniels Kentucky Bourbon and grilled peaches

Chicken Provencal- Boneless chicken breast simmered with fresh plum tomatoes, garlic and white wine

**New Orleans Chicken & Shrimp- Jumbo shrimp and boneless chicken breast simmered with Andouille sausage, onions and peppers in a light Cajun wine sauce.*

Southwest Chicken-Boneless chicken breast rubbed with Cajun seasoning and grilled- topped with roasted corn salsa, drizzled with chipotle ranch dressing and topped with fried tortilla strips.

Chicken Cordon Blue-Boneless chicken breast topped with imported ham and Swiss cheese-in a light herb wine sauce

Chicken Picatta-Boneless chicken breast sautéed with shallots and capers- finished with a delicate white wine sauce with a hint of lemon

Chicken Parmesan-Grilled boneless chicken breast topped with marinara sauce, mozzarella and Parmesan cheeses-baked until golden brown.

Chicken Cacciatore-Boneless chicken breast sautéed with onions, peppers and mushrooms-simmered in homemade marinara sauce. Topped with fresh grated mozzarella cheese and baked en' casserole until golden brown

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Teriyaki Chicken-Boneless chicken breast glazed in sweet teriyaki sauce and grilled Served with grilled pineapple

General Tso's Chicken-Sliced boneless chicken breast light battered and pan fried with cashews, scallions, ginger and garlic-finished in a mildly spicy soy-chile sauce

Chicken Rosemary-Boneless chicken breast marinated in extra virgin olive oil, rosemary and lemon juice

Grilled Chicken Breast- Grilled boneless chicken breast topped with tender artichoke and sun dried tomatoes in light wine sauce with a hint of lemon

Chicken Pot Pie-Boneless chicken breast simmered in chicken stock with a host of fresh vegetables-topped with flaky puff pastry and baked en' casserole until golden brown

Mediterranean Chicken-Grilled boneless chicken breast topped with black olives, diced tomatoes, onions, peppers and feta cheese

Chicken Tikka Masala-Boneless chicken breast marinated in yogurt and Indian spices. Served in a mildly spicy tomato cream sauce

Chicken Florentine-Fresh spinach sauteed with shallots and garlic-flambouyed with Ouzo-Baked on a boneless chicken breast and topped with mozzarella cheese.

Thai Chicken-Boneless chicken breast marinated in ginger, chiles and garlic topped with diced cucumbers, scallions, tomato and mint

Savannah Chicken-Boneless chicken topped with grilled apple slices, pecans and crumbled bleu cheese-drizzled with a light honey bourbon sauce

Beef, Lamb & Pork

Southwestern Pork-Flavorful pork loin rubbed with chiles and grilled Over mesquite coals- sliced into medallions. Finished with dried fruit and light brandy cream sauce.

Tuscan Rosemary Pork-Boneless pork loin encrusted with rosemary and oven roasted-Sliced and served au jus

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Steak Diane-Tender medallions of filet mignon sauteed with mushrooms and onions. Finished with touch of brandy and a light demi glace'.

Flavorful beef short ribs braised in red wine, beef stock and aromatics until falling off the bone.

Lasagna & Meatsauce-Sheets of pasta layered with marinara, meatsauce, mozzarella and ricotta cheeses. Topped with more mozzarella cheese and baked to a golden brown

London Broil-Flavorful flank steak marinated in garlic, olive oil, cracked black pepper and worchestershire sauce. Grilled over hardwood coals and sliced thin-topped with sautéed onions and mushrooms

Beef Burgundy-Cubed sirloin of beef simmered in a rich burgundy wine sauce with onions and button mushrooms

Pot Roast-Flavorful chuck roast simmered in red wine and aromatics until tender. Served with beef & vegetable gravy

Churrasco Steak-Flavorful flank steak marinated in mildly spicy churrasco sauce-grilled over and open flame and sliced thin topped with fresh chimichurri sauce

Rack of lamb coated with Dijon mustard, rosemary and Parmesan cheese-oven roasted to perfection

Cubes of lamb marinated in yogurt, garlic and chiles-grilled over an open flame

**additional charge*

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Homestyle Dinner Menu

Fresh garden salad with sliced cucumbers, tomato wedges, red cabbage, broccoli, red and green peppers. Served with assorted dressings

Dinner Station:(choice of Two)

- *Fried or Roasted Chicken-Perdue roaster pieces soaked in buttermilk, dredged in flour seasoned with thirteen herbs and spices-deep fried or oven roasted to a golden brown.*
- *Meatloaf-Ground beef delicately seasoned, form into a loaf and wrapped in bacon, brushed with our secret sauce and topped with cheese-served with mushroom gravy*
- *Fried or Broiled Flounder-Fresh flounder filet lightly battered and deep fried served with a delicate lemon butter sauce*
- *Ham Steak-Country ham steak pan seared-served with gravy and pineapple slices*
- *Hot Roast Beef- Lean slices of roast beef swimming in rich beef gravy*
- *Hot Turkey-Sliced turkey breast wrapped around our traditional homemade stuffing-served in turkey gravy*
- *Pork Chops-Center cut pork loin chops grilled to perfection*
- *Pot Roast-Black Angus beef roast simmered with root vegetables until fork tender*
- *Chicken Parmigiana-Grilled chicken breast topped with homemade marinara, mozzarella and Parmesan cheeses*
- *Salmon Filet-North atlantic salmon filet marinated in teriyaki sauce and grilled topped with tropical salsa*
- Lasagna-Sheets of pasta layered with meatsauce, ricotta and mozzarella cheese Topped with mozzarella, asiago and Parmesan cheeses*

(choice of two)

Wild rice, rice pilaf, mashed potatoes w/ gravy, macaroni and cheese, egg noodles in butter and herbs, parslied or roasted red potatoes

Steamed green beans and sauteed corn niblets

Fresh baked rolls, biscuits and corn muffins with butter

**Soft drinks, iced tea and lemonade*

Homemade cookies and brownies

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