



## *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, parslid 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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