



Heritage

485

RESTAURANT & BAR



maryland
country
caterers

Planning a party or gathering? Let us make it stress free and unforgettable! Whether you are hosting a casual get together, birthday bash, family reunion, corporate meeting, happy hour with friends, bridal/baby shower, summer picnic we provide delicious, easy to enjoy menus to make life easier on you. Menus can be adapted for pick up, delivery or full service.

Our commitment to exceptional service and culinary excellence will leave your guests impressed and your event memorable. Below are some of our popular menu selections. Please feel free to mix and match to create a customized menu for your special event.



Gluten free, dairy free, vegan, vegetarian selections are available on any menu at our chef's delight

Something for Everyone

*Maryland Crab Dip
Served with baguette slices and crackers*

*Fresh Crudité Display
Garden fresh vegetables with chipotle ranch dip*

Cranberry BBQ Meatballs

Fresh Fruit and Melon Platter

*Assorted Miniature Sandwiches
Oven Roasted Turkey, Black Forest Ham, Roasted Top Round of Beef
Served on fresh baked country rolls – condiments on the side*

*Rotisserie Roasted Chicken Drummies and Wing Sections
With choice of 2 sauces on the side; teriyaki, bbq, buffalo, old bay, Thai chili
Served with bleu cheese or ranch dressing*

Pasta Vegetable Salad

Step Up your gathering by adding the following for an additional fee:

Antipasto Platter

*Cured meats, artichoke hearts, peppers, peppadew peppers,
Assorted cheeses, gourmet olives & focaccia bread*

Mexican Dipping Platter

*Fresh Guacamole, Homemade Salsa, Salsa Verde, Cheese Queso, Chili Con Queso,
Black Bean Dip, Jalapeno Poppers, Tortilla Chips*

House Made Chicken Tenders with BBQ, Buffalo and Honey Dijon Sauces (50 pieces)

Grilled Tenderloin Platter served room temperature on a bed field greens

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Cocktail Party

Maryland Crab Balls

With lemon wedges, cocktail sauce and tartar sauce

Baltimore Shrimp Cocktail

Antipasto Skewers

Assorted Sausage Bites

With sautéed peppers and onion and assorted mustards

OR

French Onion Meatballs

Dip Duo (choose 2)

Lemon Garlic Hummus, Buffalo Chicken Dip, Whipped feta

Spinach Dip, Tomato Bruschetta, French onion dip, Harvest Corn Dip

Served with vegetables, grilled naan and crackers

Step Up your gathering by adding the following for an additional fee:

Antipasto Platter

*Cured meats, artichoke hearts, peppers, peppadew peppers,
Assorted cheeses, gourmet olives & focaccia bread*

Mexican Dipping Platter

*Fresh Guacamole, Homemade Salsa, Salsa Verde, Cheese Queso, Chili Con Queso,
Black Bean Dip, Jalapeno Poppers, Tortilla Chips*

House Made Chicken Tenders with BBQ, Buffalo and Honey Dijon Sauces (50 pieces)

Grilled Tenderloin Platter served room temperature on a bed field greens

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Cinco de Mayo

*Street Tacos
Roasted Shrimp or Pulled Pork*

7 Layer Dip

Pico de Gallo, Salsa Verde, sour cream and Guacamole

Chile con Queso

Mexican Street Corn Salad

House made Tortilla Chips

Afternoon Tea

*Seasonal Salad
With citrus vinaigrette*

*Cream of Crab or Maryland Crab Soup
With oyster crackers*

*Assorted Tea Sandwiches – **Choose 3**
Cucumber Avocado, Ham Salad, Watercress Egg Salad, Chicken Salad,
Salmon and Cream Cheese, Tuna Salad, Shrimp salad*

*Assorted Pastries & Muffins
With honey butter, clotted cream and flavored jams*

Fresh Fruit Kabob with honey yogurt dip

Traditional Deviled Eggs

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Game Day

Cranberry BBQ Meatballs

*Rotisserie Chicken Drummies and Wing Sections
With BBQ, buffalo and old bay; ranch or bleu cheese dressing*

*Pulled Pork BBQ Sliders
With country rolls and slaw*

*Tater Tot Cowboy Casserole
Or
Sloppy Joe*

*Pizza Dip
Or
French Onion Dip*

*Buffalo Chicken Dip
With celery and carrots*

Beer Cheese with pretzel bites

Step Up your gathering by adding the following for an additional fee:

Chili Bowl topped with tomato, onion, cheese & served with tortilla chips or crusty baguette

Slow cooked marinated pork ribs, dry rub, classic bbq, north Carolina mustard, Alabama White

Step Up your gathering by adding the following for an additional fee:

Antipasto Platter

*Cured meats, artichoke hearts, peppers, peppadew peppers,
Assorted cheeses, gourmet olives & focaccia bread*

Mexican Dipping Platter

*Fresh Guacamole, Homemade Salsa, Salsa Verde, Cheese Queso, Chili Con Queso,
Black Bean Dip, Jalapeno Poppers, Tortilla Chips*

House Made Chicken Tenders with BBQ, Buffalo and Honey Dijon Sauces (50 pieces)

Grilled Tenderloin Platter served room temperature on a bed field greens

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Box Lunches

(great for wine tasting/brewery tours or conferences)

Choose 3:

*Oven Roasted Turkey with Swiss, Tarragon Chicken Salad, Tuna Salad
Roasted Top Round of Beef & Provolone, Black Forest Ham & Cheddar
Served on potato roll*

OR

Choose 2:

*Beef & Cheddar Wrap, Ham and Swiss Wrap, Chipotle Chicken Wrap
Buffalo Chicken Wrap, Turkey Swiss Wrap*

OR

Grilled Chicken Caesar Salad, Southwest Chicken Salad, Cobb Salad, Greek Salad

Veggie Cup with dip or Fresh Fruit and Melon Cup

Individual Bag of Pretzel or Chips

Homemade Cookie

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Brunch Menu

*Spinach Strawberry Salad
With lemon poppy seed dressing*

Cajun Shrimp Cocktail

*Brown Sugar Pit Ham
Carved and served with country biscuits*

*Egg Casserole
Bacon and cheese OR spinach and cheese*

Maple Brown Sugar French Toast Bake

Fruit Kabobs with marshmallow cream dip

Tortellini Pasta Vegetable Salad

Brunch add ons

Belgian Waffle bar - whipped topping, powdered sugar, warm maple syrup, fresh berries

Silver dollar pancakes -whipped topping, warm maple syrup, fresh berries

Cinnamon rolls or cinnamon bread pudding

Assorted muffins, bagels and pastries

Deviled Eggs

Chicken and Waffles with maple glaze

Hash Brown Casserole

Roasted salmon platter – cucumber, radish, capers, red onion, chives, whipped cream cheese

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BBQ Picnic

*Garden Salad
With two dressings*

Buttermilk Fried Chicken

*Slow Roasted Pulled Pork
Sauces on the side; bbq, buffalo, Carolina BBQ, Honey Mustard*

Country Rolls

Watermelon Slices

Choose 3:

*House made Potato Salad, Broccoli Slaw, Country Macaroni Salad
Caprese Salad, Pasta Vegetable Salad, Creamy Coleslaw, Nappa Cabbage Salad
Tangy Baked Beans, Country Green Beans, Homemade Macaroni & cheese
Yukon Mashed Potatoes, Parmesan Herb Roasted Potatoes, Corn on the cob
Chef's Seasonal Roasted Vegetables, Fresh Fruit & Melon*

Add ons:

Raw Bar/Shucker = Market Price

Maryland Crabs = Market Price

Pit Beef

1/3 lb CAB burgers/buns

All beef hot dog/buns

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All American Grill

1/3 lb Fresh Ground Chuck

All Beef Hot Dogs

*Assorted Sausages
With peppers and onions*

Hamburger/Hot Dog Buns

*Condiments
Ketchup, mustard, Dijon, pickles/relish, cheddar cheese,
lettuce, tomato, onion*

Watermelon Slices

Choose 4 :

*House made Potato Salad, Broccoli Slaw, Country Macaroni Salad
Caprese Salad, Pasta Vegetable Salad, Creamy Coleslaw, Nappa Cabbage Salad
Tangy Baked Beans, Country Green Beans, Homemade Macaroni & cheese
Yukon Mashed Potatoes, Parmesan Herb Roasted Potatoes, Corn on the cob
Chef's Seasonal Roasted Vegetables, Fresh Fruit & Melon, Garden Salad
Hush Puppies, Green Bean Asparagus Vinaigrette*

Add ons:

Raw Bar/Shucker = Market Price

Maryland Crabs = Market Price

1/3 lb CAB burgers/buns

All beef hot dog/buns

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Smoke House Pit

*House Salad
With two dressings*

*Choose 2:
Pit Ham, Pit Turkey Breast, Fire Roasted Chicken,
Pit Beef, Pulled Pork*

House Baked Rolls

*Condiments
Ketchup, mustard, Dijon, horseradish, bbq,
pickles, cheese, lettuce, tomato, onion*

Watermelon Slices

Choose 4 :
*House made Potato Salad, Broccoli Slaw, Country Macaroni Salad
Caprese Salad, Pasta Vegetable Salad, Creamy Coleslaw, Nappa Cabbage Salad
Tangy Baked Beans, Country Green Beans, Homemade Macaroni & cheese
Yukon Mashed Potatoes, Parmesan Herb Roasted Potatoes, Corn on the cob
Chef's Seasonal Roasted Vegetables, Fresh Fruit & Melon, Garden Salad
Hush Puppies, Green Bean Asparagus Vinaigrette*

Add ons:

Raw Bar/Shucker = Market Price

Maryland Crabs = Market Price

1/3 lb CAB burgers/buns

All beef hot dog/buns

Dessert!



If you are looking to forgo the traditional wedding cake or just want something extra, here are some fun sweet treat ideas that will wow your guests!

FLAMING DONUTS

Glazed donuts flambeed in butter and bourbon, served with caramel, whipped topping and sprinkles



ICE CREAM SUNDAE BAR

Ice cream, caramel, chocolate, sprinkles
crushed cookies, whipped topping, chocolate chips, cherries



WARM COOKIE SKILLET

Homemade sugar cookie topped with ice cream



DESSERT MINIATURES

An assortment of homemade cookies, brownies, blondies, cannolis, miniature cupcakes, cheesecake bites, bread pudding, macarons



CHOCOLATE FONDUE

Warm milk or dark chocolate with dippers; rice krispy squares, marshmallows, strawberries, cookie bites, bananas, and pretzels



CREME BRULEE

Rich custard base topped with a layer of hard caramel and berries



TRIFLE AND PARFAIT SHOOTERS

Strawberry shortcake, chocolate mousse, creme brulee, apple pie, cheesecake, tiramisu



Hors d'oeuvres by the piece
(minimum purchase is 24 pieces)

Maryland Crab Balls
Scallops Wrapped in Bacon
Sriracha Aioli Salmon Bites
Thai Chili Pork Belly Bites
Baltimore Shrimp Cocktail
Chesapeake Crab Tartlets
Buffalo Chicken Blasts
Risotto Balls with marinara
Cranberry BBQ Meatballs or French Onion Meatballs
Deviled Eggs (add crab or bacon for an additional fee) -
Miniature Corn Dogs
Fruit Kabobs
Mac & Cheese Bites
Potato Pancake Medallion with sour cream and chives -

Platter Add Ons

Cheese Platter with crackers
Fresh Fruit & Melon Platter
Vegetable Platter with dip
Tomato Bruschetta with tortilla chips