



CATERING MENU

Federal Hill Grille

***1113 S. Charles St., Baltimore, MD 21230
410-244-8686***

North Grille

***2450 Broad Avenue, Timonium, MD 21093
443-991-5256***

Peninsula Grille

***969 Ritchie Highway, Arnold, MD 21012
410-975-5950***

If you are searching for an event venue or caterer in the Baltimore area, then look no further than Mother's Grille! Over the past 19 years, our unique combination of delicious food, refreshing beverages, wonderful staff, and legendary atmosphere, have established our three locally owned restaurants as some of the area's most popular destinations. Mother's Grille is an ideal choice for your private event and group dining needs. Whether it's a business meeting, private dinner, cocktail reception, reunion, or other special occasion, we are confident that we can provide the ideal venue for you!

In addition to our onsite rooms and events spaces, Mother's Grille has established an excellent reputation throughout the greater Baltimore area for our rapidly expanding catering business. We provide a wide range of catering services for prestigious companies and organizations throughout Baltimore, including Under Armour, Johns Hopkins, and Betamore. We also cater for weddings, corporate receptions, and charitable events of any size, earning tremendous reviews; we are also now a preferred vendor at a number of premier event venues across the city and state.

Whether you host your event in-house at one of our three great locations, or offsite at a venue of your choosing, your guests will enjoy amazing food produced at one of our 'from-scratch' kitchens. Our culinary team here at Mother's Grille consistently receives awards and accolades for their work, and we pride ourselves on providing wonderful food at affordable prices.

In the following pages, you will find a wide variety of food and drink packages that can be paired to suit any type of event. While the prices may vary for offsite events, we can assure just that the quality and service will not. If you have a request beyond anything that you see in these pages, please do not hesitate to ask. From décor to fare, we would be happy to help you put together the perfect event.

We look forward to hearing from you!

Love,

Mom



BAR PACKAGES

* Pricing for in-house events only. Off site pricing may vary.

OPEN BAR:

Two select domestic beers
House Wines
Soda, Lemonade, and Iced Tea

FULL BAR:

All domestic (non craft) beers
Two select import beers
House Wines
Rail Liquor
Soda, Lemonade, and Iced Tea

PREMIUM BAR:

Includes all beers and house wines
Premium brand liquors (e.g. Smirnoff, Captain Morgan,
Jose Cuervo, Bulleit Bourbon, Tanqueray)
Soda, Lemonade, and Iced Tea

CUSTOM BAR:

Must have top shelf? Got a specific brand that is a favorite of your group?
Let us know if you would like a customized package.
All pricing is dependent on event details and package duration.

** All bar packages are priced per person.*

** Standard bar packages do not include shots. Ask us about including these.*

** Events maybe subject to staffing charge, minimum, or other fees.*



BUILD YOUR OWN PARTY BUFFET

	Salads	Party Favorites
Package 1 4 Item Buffet	Select 1	Select 3
Package 2 5 Item Buffet	Select 1	Select 4
Package 3 6 Item Buffet	Select 1	Select 5

HOMEMADE SALADS

Garden Salad

Mixed greens, julienne vegetables, cucumbers, and tomatoes. Served with your choice of dressing.

Caesar Salad

Romaine tossed with garlic toasted croutons, parmesan & classic Caesar dressing.

Mediterranean Vegetable Salad

Cucumbers, rainbow sweet bell peppers, tomatoes, kalamata olives, and feta cheese. Dressed with lemon herb vinaigrette, fresh parsley and diced red onions.

Mozzarella Caprese

Fresh mozzarella, vine-ripe tomatoes, fresh basil, and balsamic reduction.

Seared Artichoke and Lentil Salad

House-made lentils, seared artichoke hearts, sun-dried tomato, and chopped baby spinach, tossed with balsamic vinaigrette.

Garden Of Eatin

Baby spinach, romaine lettuce dried cranberries, candied walnuts, granny smith apples, feta cheese & raspberry vinaigrette.

Fusilli Pasta Salad

Fusilli pasta tossed with grape tomatoes, basil pesto vinaigrette, broccoli, and grated parmesan cheese.

Fire Cracker Cole Slaw

Julienne fresh green and red cabbage, tossed with julienne red onion, sweet bell peppers, and dressed with spicy creole style coleslaw dressing.

Sweet Potato and Black Bean Salad

Roasted sweet potato and black beans, tossed with fresh kale, julienne carrots, red cabbage, and toasted pumpkin seeds, dressed with honey lime vinaigrette.

Toasted Orzo Pasta Salad

Toasted orzo pasta with sun dried tomatoes, artichoke hearts, and shaved baby spinach, tossed in basil pesto dressing and grated parmesan cheese.

White Bean and Potato Salad

Great Northern white beans tossed with roasted potato rounds, julienne Bermuda onion, and sweet bell peppers, dressed in a roasted red pepper vinaigrette.

PARTY FAVORITES

Vegetable Crudit 

Hand Cut assorted fresh seasonal vegetables artfully arranged and served with ranch dressing.

Fresh Mozzarella & Tomato

Drizzled with an aged balsamic vinegar reduction, olive oil & fresh basil.

Cheese Board

Imported and domestic cheeses served with fresh grapes & berries, New York style crispy flat bread crackers.

Seasonal Baked Brie En Cro te

French Triple Creme Brie topped with seasonal ingredients, wrapped in Puff pastry and baked till golden brown accompanied by assorted New York style crispy flat bread crackers.

Maryland Deviled Eggs

A delicious pairing of deviled eggs made with blue crab and applewood smoked bacon.

Hummus Platter

Mom's Own Recipe Roasted Garlic Hummus with mini naan bites, hand cut carrot batons, and celery sticks.

Hot Spinach & Artichoke Dip

Artichoke & spinach in a creamy dip topped with parmesan and served with mini naan bites and New York style flat bread crackers.

Buffalo Chicken Dip

Oven baked buffalo dip with chicken breast, cream cheese, and Mother's wing sauce, topped with melted bleu cheese crumbles. Served with mini naan bites and New York style flat bread crackers.

Vodka Penne

Imported penne pasta served in a creamy tomato and cheese sauce, with a hint of vodka.

Tri-Color Cheese Tortellini

Three cheese stuffed tortellini tossed in a fresh basil pesto sauce with grape tomatoes and baby spinach, topped with grated parmesan.

Baked Ziti

Pasta tossed in a cheesy ricotta marinara sauce topped with provolone and parmesan cheeses and baked in the oven till warm and bubbly.
(Also available with grilled chicken **UP CHARGE**)

Chipotle Mac & Cheese

Cavatelli pasta tossed in a three cheese chipotle sauce and topped with chipotle bread crumbs and baked till golden brown.

Mexican Style Tortilla Lasagna

Chorizo sausage layered between flour tortillas w/ Cheddar Jack, caramelized onions and peppers, black bean, Spanish style red rice mix, diced tomatoes, baked until golden and gooey and served with homemade salsa and sour cream.



ADDITIONAL PARTY FAVORITES

Brother Don's Buffalo Wings

The biggest, baddest wings in Baltimore, Served with choice of sauce, celery & our homemade bleu cheese and ranch dressing.

Blackened Chicken Tenders

Served with a cajun remoulade.

Jerk Chicken Tenders

Served with a mango chutney.

Thai Chicken Satay

Sesame seared chicken skewers served with a spicy peanut sauce.

Steak Satay

Sesame seared steak skewer served with a spicy peanut sauce.

Homemade Meatballs

Bite size meatballs served in your choice of homemade marinara, BBQ, Swedish or firecracker sauce.

Chicken Salad Bites

Southern spiced chopped chicken tossed with julienne carrots, Bermuda onion, and a creole spiced mayonnaise served in easy to grab mini phyllo cups.

Grilled Vegetable Crudite

Seasonal grilled marinated vegetables served with roasted red pepper hummus dip.

Pork Barbecue Sliders

Slow Roasted hand pulled pork shoulder on slider buns with pineapple salsa.

Beef Sliders

Mini all beef slider burgers served with assorted burger toppings.

Mini Deli Sandwich Platter

Assorted deli sandwiches served on slider rolls with lettuce and tomato. (Add cheese)

Chef's Wrap Platter

Select 3 types of wrap from: Chicken Caesar, Turkey Powerhouse, Ham and Swiss and Rare Roast beef with Vermont Cheddar and Horseradish mayonnaise.

Homemade Soup

Choose from either Traditional MD Crab, Spicy Clam Chowder, or request your own favorite.

Chili

Homemade beef and black bean chili. Served with shredded cheddar-jack cheese, diced red onion and sour cream



PREMIUM PARTY FAVORITES

Charred Black Pepper Tuna

Bite-size pieces of our house specialty, served atop a sesame wonton crisp topped with wasabi aioli.

Jumbo Shrimp Cocktail

Chilled Old Bay seasoned shrimp served with cocktail sauce and lemon wedges.

Lobster Ravioli

Ravioli pockets filled with blended cheese & Lobster tossed in our house sauce.

Maryland Style Blue Crab Dip

Our signature crab dip served with mini naan bites and New York style flat bread crackers.

Mini Maryland Crab Cakes

choice of broiled or fried mini Jumbo Lump Crab Cakes served with traditional cocktail and house made tartar sauces.

Something Missing?

Is there a buffet item you would like to offer but can't find on our menu? Our Catering Chef and his team are very talented and versatile and will often accommodate special requests when needed.



MOM'S DESSERTS

Add any one of our dessert to your buffet for \$5.00 per person.

Chocolate Chip Cookies and Brownies

Chocolate chip cookies and cream cheese brownies

Lemon Bars

Sweet and tart lemon curd baked into bite size bars and sprinkled with powdered sugar.

Specialty Bread Pudding

House made bread pudding topped with sweet caramel drizzle and powdered sugar.

Mini Granny Turnovers

Individual hand formed tartlets filled with brown sugar roasted apples and drizzled with sweet caramel sauce.

BUFFET DINNER BANQUET

* Dinner buffet includes a complimentary house salad and chef select starch and seasonal vegetable

PACKAGE A - CHOOSE TWO FROM THE FOLLOWING

Bayou Jambalaya

Creole kitchen home cooked savory chicken & andouille sausage, tossed with dirty rice and spicy tomato creole sauce.

Caribbean Citrus Grilled Chicken

Caribbean citrus Jerk grilled chicken breast, topped with pineapple mango relish, and served with black bean and sweet potato salad.

Bistro Style Steak Tips

Pan seared bistro steak tips tossed with roasted balsamic onions in a tangy Worcestershire demi glaze served with rice pilaf.

Chicken Marsala

Pan fried boneless chicken breast filets topped with wild mushroom marsala wine sauce served with penne pasta.

PACKAGE B - CHOOSE TWO FROM THE FOLLOWING

Creole Chicken Pasta

Blackened chicken tenderloins tossed with andouille sausage, sweet gulf shrimp, and penne pasta in a spicy cajun cream sauce.

Caribbean Roast Pork

Citrus Jerk rubbed slow roasted pork shoulder, sliced and topped with pineapple mango relish served with black beans and rice.

Grilled Bistro Steak Au Poivre

Grilled marinated bistro steak sliced and topped with bacon black peppercorn demi glaze and served with herb roasted Potatoes.

New Orlean's Chicken Breast

Pan seared boneless chicken breast stuffed with wild mushrooms, chorizo sausage and bleu cheese topped with cajun cream sauce and served with creole rice pilaf.

PACKAGE C - CHOOSE TWO FROM THE FOLLOWING

Chicken Chesapeake

Pan seared chicken breast topped with Chesapeake lump crab dip, melted cheddar jack cheese, and fresh basil cream sauce, served with rice pilaf.

Madres Baby Back Ribs

Char grilled southwest spice rubbed baby back ribs, glazed with siracha bbq sauce served with chipotle mac and cheese and firecracker cole slaw

Phat Crab Cakes

Oven roasted jumbo lump Maryland style crab cakes, served with traditional cocktail and house made tartar sauces alongside seasonal vegetables.

Herb Rubbed Beef Tenderloin

Herb roasted sliced beef tenderloin served with roasted garlic mashed potatoes and red wine demi glaze.