

# Encore

CATERING

At The Wicomico Civic Center



# BREAKFAST

The Eye Opener | \$6.95 per person

Assortment of Mini Donuts or Donut Holes  
Fresh Brewed Coffee  
Orange Juice and Ice Water

The Early Bird | \$8.95 per person

Assortment of Pastries & Muffins  
Fresh Brewed Coffee & Hot Tea Setup  
Orange Juice and Ice Water

The Executive Continental | \$11.95 per person

Assortment of Pastries & Muffins  
Butter Croissants  
Assorted Bagels & Cream Cheese  
Seasonal Fresh Fruit  
Fresh Brewed Coffee & Hot Tea Setup  
Orange Juice and Ice Water

Breakfast of the Eastern Shore | \$14.95 per person

Scrambled Eggs  
Bacon & Sausage  
Breakfast Potatoes  
Assortment of Pastries & Muffins  
Biscuits  
Fresh Seasonal Fruit  
Fresh Brewed Coffee, Hot Tea Setup, Orange Juice  
and Ice Water  
*Add Pancakes or French Toast | \$2 per person*  
*Add Omelet Station | \$3 per person*



# BOXED LUNCHES

**MINIMUM OF 25 | \$17.95 PER PERSON | SELECT UP TO TWO OPTIONS**

## Sandwich Rolls / Wraps

Sandwiches and wraps include chips, condiments, bottled iced tea or bottled water and cookies.

Select One Option:

Sandwich Roll  
Wrap

Select One Meat:

Oven Roasted Turkey Breast & Cheese  
House-Made Chicken Salad  
Hickory Smoked Ham & Cheese  
Roast Beef & Cheese

## Salads

Salads include dressing, crackers, bottled iced tea or bottled water and cookies.

Chicken Caesar Salad with Croutons

Garden Salad with Ham & Cheese

Garden Salad with House-Made Chicken Salad

# LUNCH BUFFETS

## HOT LUNCH BUFFET | \$18.95 PER PERSON

Includes Garden Salad, Fresh Baked Rolls & Butter, Fresh Brewed Iced Tea, Coffee and Water

### Select Any Two Entrées

|                      |                                     |
|----------------------|-------------------------------------|
| Chicken Marsala      | Encore Lasagna                      |
| Chicken Teriyaki     | Encore Vegetarian Lasagna           |
| Citrus Chicken       | Beef Burgundy                       |
| Baked Chicken        | Beef Stroganoff                     |
| Encore Fried Chicken | Turkey Breast<br>(Carving Station)  |
| Taco Bar             | Glazed Pit Ham<br>(Carving Station) |
| Pulled BBQ Pork      |                                     |
| Meat Loaf            |                                     |
| Baked Ziti           |                                     |

### Select One Starch and One Vegetable

|                      |                             |
|----------------------|-----------------------------|
| Green Beans          | Macaroni & Cheese           |
| Peas                 | Rice Pilaf                  |
| Greens               | Buttered Noodles            |
| Cabbage              | Creamy Country Potato Salad |
| Buttered Corn        | Sweet Cole Slaw             |
| Smashed Potatoes     | Bow Tie Pasta Salad         |
| Roasted Red Potatoes |                             |

### Select One Dessert

|                  |            |
|------------------|------------|
| Assorted Cookies | Brownies   |
| Apple Pie        | Lemon Bars |



## DELI BUFFET

### ONE SALAD & ONE SOUP OR MEAT SELECTION | \$16.95 PER PERSON

### ONE SALAD & TWO SOUP OR MEAT SELECTIONS | \$17.95 PER PERSON

Includes Chips, Condiments and Assorted Cookies, Iced Tea, Coffee and Ice Water

Sandwiches served with Assorted Rolls

### Salads

|   |   |   |
|---|---|---|
| Encore Caesar: Crisp Romaine Tossed with Parmesan Cheese, House-Made Croutons, Served with Creamy Caesar Dressing | The Gardener: Iceberg and Spring Lettuce with Grape Tomatoes, Cucumbers, Shredded Carrots and Dressings | Creamy Country Potato Salad<br>Sweet Cole Slaw<br>Bow Tie Pasta Salad |
|---|---|---|

### Soups

|                          |                           |
|--------------------------|---------------------------|
| Encore Cream of Crab*    | Chicken Corn Chowder      |
| Maryland Vegetable Crab* | New England Clam Chowder* |
| Cream of Broccoli        | Manhattan Clam Chowder*   |
| Beef Barley              | Chicken and Rice Chili    |
| Cream of Asparagus       | (*Add \$1 per person)     |

### Meats

|                            |                       |
|----------------------------|-----------------------|
| Encore Chicken Salad       | Seafood Salad*        |
| Tuna Salad                 | Shrimp Salad*         |
| Oven-Roasted Turkey Breast | (*Add \$1 per person) |
| Hickory Smoked Ham         |                       |
| Roast Beef                 |                       |



# PLATED LUNCHES

## PLATED LUNCHEONS

SOUP & SANDWICH | \$17.95 PER PERSON

SOUP & SALAD | \$16.95 PER PERSON

### Soups

Cream of Broccoli  
Cream of Asparagus  
Tomato & Basil  
Chicken Corn Chowder

Maryland Crab\*  
New England Clam Chowder  
Manhattan Clam Chowder  
Chicken or Beef Vegetable

Encore Cream of Crab\*  
(\*Add \$2 per person)

### Sandwiches

Turkey Gobbler: Thinly Sliced Oven-Roasted Turkey Breast, Sharp Cheddar Cheese with Fresh Tomatoes and Spring Mix served on a House Roll with Chipotle Mayonnaise

The Hamler: Shaved Hickory Smoked Ham with Provolone Cheese served with Fresh Tomatoes and Lettuce on a House Roll with Stoned Mustard Sauce

The Beef Eater: Fresh Roasted Top Round of Beef Piled High with Provolone Cheese, Fresh Tomatoes, Lettuce and Red Onions on a House Roll with Creamy Horseradish Sauce

The Julian Wrap: Oven-Roasted Turkey, Hickory Ham, Shredded Cheddar Cheese, Bacon, Spring Lettuce and Fresh Tomatoes Rolled in a Flatbread or Tortilla Shell and Finished with Chipotle Mayonnaise

The Boss Tenderloin: Seared Pepper and Roasted Garlic Tenderloin Layered with Roasted Peppers and Onions on a House-Baked Wheat Roll with Creamy Dijon Mustard

### Salads

The Gardener: Iceberg and Spring Lettuce with Grape Tomatoes, Cucumbers, Shredded Carrots and Dressings

The Wedge: A Wedge of Crisp Iceberg Lettuce served with Crumbled Bleu Cheese, Bacon, Shredded Carrots, Grape Tomatoes, Walnuts and Bleu Cheese Dressing

Encore Caesar: Crisp Romaine Tossed with Parmesan Cheese and House-Made Croutons, Served with Creamy Caesar Dressing

## PLATED HOT LUNCHES | \$19.50 PER PERSON *(Add \$2.00 per person with two entrée choices.)*

All served entrée lunches will include a Mixed Greens Salad, Fresh Baked Rolls, Dessert, Fresh Brewed Iced Tea, Coffee and Ice Water.

### Select One Entrée

Chicken Marsala  
Chicken Teriyaki  
Herb-and-Lemon-Roasted  
Chicken Breast  
Citrus Chicken

Chicken Provençal  
Crab Cake\*  
Lasagna  
Eggplant Parmesan  
Beef Burgundy

Herb-Roasted Beef Tenderloin\*  
Herb-Seared Tuna\*  
Crab Melt\*  
(\*Add \$2 per person with two entrée choices.)

### Select Any Two Starches or Vegetables

Orzo Rice Pilaf  
White Rice  
Mashed Red Bliss Potatoes

Garlic Mashed Potatoes  
String Beans  
Steamed Asparagus

Sugar Snap Peas  
Sautéed Zucchini & Squash  
Combo

### Select One Dessert

Apple Pie  
Strawberry Shortcake  
(seasonal)

Chocolate Cake with Chocolate  
Icing

Cheesecake  
Carrot Cake

# A LA CARTE

## Sweets

Cookies: Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin (serves 25) | \$50.00 OR \$2.00 PP

Brownies: Sweet & Decadent (serves 25) | \$60.00 OR \$2.50 PP

Mini Éclairs and Cream Puffs (serves 25) | \$75.00 OR \$3.00 PP

Mini Cheesecakes (serves 25) | \$100.00 OR \$4.00 PP

## Snacks

Pretzels & Chips (serves 25) | \$55.00 OR \$2.25 PP

Mixed Nuts & Mints (serves 25) | \$55.00 OR \$3.00 PP

Tortilla Chips & Salsa (serves 50) | \$75.00 OR \$2.00 PP

Trail Mix (serves 25) | \$75.00 OR \$3.00 PP

Granola (serves 25) | \$75.00 OR \$3.00 PP

Granola Bars | \$1.50 each

Yogurts | \$2.00 each

## Beverages

Pepsi Products Soft Drinks + Bottled Water | \$4.95 PP

Regular & Decaffeinated Coffee | \$30.00 per gallon

Coffee & Iced Tea Station | \$3.95 PP

Soda, Water, Coffee & Iced Tea Station | \$8.95 PP



# LIGHT SNACKS

The Cookie Jar | \$10.95 per person

Assorted Freshly Baked Cookies and Brownies,  
Strawberries and Whipped Cream  
Served With Ice-Cold Milk

Healthy Break | \$7.95 per person

Sliced Seasonal Fruit, Assorted Yogurts and Granola Bars



# HORS D'OEUVRES

## Cold Hors D'Oeuvres

- Tortilla Chips with House-Made Salsa (serves 50) | \$75 OR \$2.00 PP
- Bruschetta Topped with Tomato & Fresh Basil (100 pieces) | \$200 OR \$3.00 PP
- Assorted Canapés, Chef's Specialty Selection (100 pieces) | \$300 OR \$4.00 PP
- Caprese Kabob: Baby Mozzarella, Basil & Tomato (100 pieces) | \$200 or \$3.00 PP
- Jumbo Shrimp with Spicy Cocktail Sauce and Lemons (100 pieces) | \$300 OR \$5.00 PP
- Chocolate Covered Strawberries (50 pieces) | \$150 OR \$2.00 PP

## Hot Hors D'Oeuvres

- Meatballs with Fresh Tomato Basil Sauce or Merlot Sauce (300 pieces) | \$150 or \$3.00 PP
- Assorted Mini Quiche (100 pieces) | \$250 OR \$3.00 PP
- Hot Italian Sausage with Sautéed Peppers & Onions in Sauce (100 pieces) | \$150 OR \$3.00 PP
- Mini Egg Rolls: Vegetarian or Pork (150 pieces) | \$150 OR \$2.00 PP
- Chicken Fingers: Southern Breaded or Buffalo Style with Honey Mustard (150 pieces) | \$300 OR \$4.00 PP
- Coconut Chicken Tenderloins: Chicken Tenderloins Breaded with Coconut and Served with Pineapple Salsa (100 each) | \$325 OR \$6.00 PP
- Chicken Wings: Buffalo, Honey Barbeque and Original (100 pieces) | \$200 OR \$5.00 PP
- Chicken Satay: Ginger Lime Oriental Glaze (100 pieces) | \$200 OR \$4.00 PP
- Stuffed Mushrooms: Mushrooms Stuffed with Boursin Cheese (150 pieces) | \$225 OR \$3.00 PP
- Stuffed Mushrooms: Mushrooms Stuffed with Crab Imperial or Sausage and Mozzarella Cheese (150 pieces) | \$275 OR \$6.00 PP
- Barbeque Shrimp: Shrimp Wrapped in Bacon with Barbeque Sauce & Cheese (100 pieces) | \$300 or \$5.00 PP
- Crab Balls: Baked and Served with Spicy Cocktail Sauce (50 pieces) | \$200 OR \$4.00 PP

# DISPLAYS

- Cheese Display: A Selection of Cheeses Served with Crackers  
Serves 50: \$175 | Serves 100: \$250 | Serves 200: \$350 | \$3.00 PP
- Vegetable Crudites Display: Fresh Vegetables with Dip  
Serves 50: \$175 | Serves 100: \$250 | Serves 200: \$350 | \$3.00 PP
- Fresh Fruit Display: A Selection of Melons, Berries and Grapes  
Serves 50: \$175 | Serves 100: \$250 | Serves 200: \$350 | \$4.00 PP
- Chocolate Fondue Display: Melted Bittersweet Chocolate with Strawberries, Pretzel Sticks, Peanut Butter or Sugar Cookies:  
Serves 50: \$225 | Serves 100: \$350 | Serves 200: \$525 | \$5.00 PP
- Encore Crab Dip Served with Crackers and Toasted Crostinis  
Serves 50: \$250 | Serves 100: \$400 | \$6.00 PP
- Spinach & Artichoke Dip Served with Toasted Crostinis and Crackers  
Serves 50: \$150 | Serves 100: \$250 | \$4.00 PP
- Chilled Herb-Crusted Beef Tenderloin Display: Thinly Sliced, Chilled Beef Tenderloin Encrusted with Fresh Herbs and Roasted Rare to Medium Rare, Displayed with Roasted Vegetables and Tossed with Garlic Balsamic Vinaigrette and Sliced Baguettes  
Serves 50: \$250.00 | Serves 100: \$450.00 | \$6.00 PP



# DINNER BUFFETS

**TWO TRADITIONAL ENTRÉES + ONE STARCH + ONE VEGETABLE | \$26.50 PER PERSON**

**TWO TRADITIONAL ENTRÉES + THREE STARCHES/VEGETABLES | \$27.95 PER PERSON**

**THREE TRADITIONAL ENTRÉES + THREE STARCHES/VEGETABLES | \$29.95 PER PERSON**

**ONE TRADITIONAL ENTRÉE + ONE SIGNATURE ENTRÉE + THREE STARCHES/VEGETABLES | \$31.95 PER PERSON**

**TWO TRADITIONAL ENTRÉES + ONE SIGNATURE ENTRÉE + THREE STARCHES/VEGETABLES | \$32.95 PER PERSON**

**TWO SIGNATURE ENTRÉES + THREE STARCHES/VEGETABLES | \$33.95 PER PERSON**

**ONE TRADITIONAL ENTRÉE + TWO SIGNATURE ENTRÉES + THREE STARCHES/VEGETABLES | \$34.95 PER PERSON**

*(\*Add \$3 per person for Signature Entrée Selection)*

Includes Garden Salad, Fresh Baked Rolls, Fresh Brewed Iced Tea, Coffee, Water & Dessert

## Traditional Entrée Selections

Herb Baked Chicken  
Teriyaki Chicken  
Encore Fried Chicken  
Lemon & Rosemary Roasted Chicken  
Sautéed Chicken Breast with Marsala Sauce

Sautéed Chicken Breast with Mushrooms in Brandy Cream Sauce  
Roasted Chicken Breast with Bourbon Glaze  
Breast of Chicken with Champagne Sauce

Glazed Pit Ham (Carving Station)  
Garlic & Pepper Roasted Pork Loin (Carving Station)  
Roasted Turkey Breast (Carving Station)  
Roast Beef (Carving Station)

## Signature Entrée Selections

Chicken Cordon Bleu  
Chicken Chesapeake\*  
Encore Crab Cake  
Stuffed Flounder with Crab Imperial\*  
Chicken Roulade with Sage Stuffing  
Baked Breast of Chicken with Sundried Tomato Pesto Sauce

Seafood Pasta with Creamy Tomato Alfredo Sauce  
Ginger Teriyaki Crusted Tuna  
Salmon with Citrus Butter  
Chicken Roulade with Crab Imperial\*  
Slow-Roasted Prime Rib (Carving Station)\*

Roasted Garlic Encrusted New York Strip Loin (Carving Station)\*  
Pork Roulade with Wild Mushroom Stuffing and Madeira Wine Sauce (Carving Station)  
Boneless Pork Medallions with Caramelized Onions & Apples in Calvados Brandy Sauce

## Starch / Vegetable Selections

Buttered Green Beans  
Mashed Potatoes  
String Bean Almondine  
Garlic Mashed Potatoes  
Greens  
Oven-Roasted Red Potatoes

Sautéed Sweet Corn  
Baked Potatoes  
Fresh Vegetable Medley  
Potato Gratin  
Glazed Carrots  
Rice Pilaf

Sautéed Zucchini & Squash  
Macaroni & Cheese  
Sweet Peas & Crimini Mushrooms  
Sautéed String Beans with Mushrooms & Carrots

## Desserts - Select Two

Apple Pie  
Apple Cake  
Pecan Pie  
Pumpkin Pie  
Chocolate Cake with Chocolate Icing  
Carrot Cake  
Sweet Potato Pie  
Coconut Cake  
Boston Cream Pie  
German Chocolate Cake  
Lemon Delight Cake



# PLATED DINNERS

Includes Fresh Baked Rolls & Butter, Fresh Brewed Iced Tea, Coffee and Water

## Select One Salad

Garden Salad  
Encore Caesar Salad  
House Wedge Salad

## Select Two Entrées

Breast of Chicken Marsala: Sautéed Breast of Chicken with Shallots, Mushrooms and Creamy Marsala Sauce | \$26.95 per person  
Breast of Chicken Champagne: Sautéed Breast of Chicken with Shallots, Reduction of Champagne & Heavy Cream | \$26.95 per person  
Breast of Chicken Chesapeake: Oven Roasted Breast of Chicken with Sliced Hickory Ham & Encore Crab Cake on Top | \$34.95  
Breast of Chicken Piccata: Sautéed Breast of Chicken with Shallots and Capers in White Wine & Lemon Butter Sauce | \$26.95 per person  
Chicken Roulade: Chicken Breast Rolled with Creamy Crab Imperial, Served with a Crab Chardonnay Sauce | \$29.95 per person  
Stuffed Flounder: Flounder Stuffed with Creamy Crab Imperial, Baked and Finished with Old Bay Hollandaise Sauce | \$32.95 per person  
Herb Crusted Salmon: Salmon Dredged in Olive Oil, Dijon Mustard and Fresh Herbs | \$30.95 per person  
Ginger Teriyaki Crusted Tuna: Pan-Seared Medium Rare Tuna with Ginger Teriyaki Crust | \$32.95 per person  
Encore Crab Cakes: Lump Crab Meat Folded in Chef's Special Sauce, Baked to Perfection | \$34.95 per person  
Filet Mignon: The Most Tender Cut of Beef Pan Seared to Your Liking, Served with Demi Cabernet Reduction | Market Price per person

## Select Any Three Starches or Vegetables

|   |                                    |
|---|------------------------------------|
| Yukon Gold Smashed Potatoes                 | Mashed Potatoes                    |
| Green Bean Almondine                        | Asparagus with Roasted Red Peppers |
| Oven-Roasted Potatoes                       | Orzo Pilaf                         |
| Sautéed Green Beans with Caramelized Onions | Medley of Vegetables               |
| Roasted Fingerling Potatoes                 | Sweet Peas & Mushrooms             |
| Steamed Broccoli & Carrots                  |                                    |

## Dessert

Chef's Seasonal Selections

