

ROCKLANDS

Barbeque and Grilling Company



CATERING

Corporate Events | Lunches | Parties | Picnics | Weddings | Reunions | Pig Roasts | Meetings

703-778-8000 | catering@rocklands.com

JANUARY 2024



*Set menu: Campground Supper
see page 10*

ROCKLANDS


Barbeque and Grilling Company

Real barbeque and **SO MUCH MORE!**


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Thank you for considering
**ROCKLANDS Barbeque
and Grilling Company**
for your event. We serve the best
barbequed and grilled foods in the
DMV area, creating a memorable
experience at your place or ours.


ALLERGENS


Dairy 


Egg 


Fish 


Gluten 


Peanut 


Sesame 

Shell Fish 

Soy 

Tree Nut 

Vegetarian 

Vegan 



*Bacon wrapped
scallop skewers*

Passed Appetizers

Grilled Marinated Gulf Shrimp

Jumbo gulf shrimp marinated with honey dijon and grilled slowly over our wood-burning grill. Serve with our horseradish mango chutney.*



Grilled Marinated Beef Satay

Beef sirloin marinated, skewered and slowly cooked over our wood-burning grill. Serve with our oriental dipping sauce or sweet chili sauce.*

(minimum order: 24 skewers)

Grilled Marinated Chicken Satay

Using our special citrus recipe, we marinate chicken tenderloins, then skewer and slowly cook them over our wood-burning grill. Serve with our spicy peanut sauce or barbeque citrus sauce.*

(minimum order: 24 skewers)

Southwest Black Bean Springrolls

Filled with black beans, corn, Monterey Jack cheese, jalapeños and cilantro. Serve with our sweet chili sauce.*

(minimum order: 24 pieces)

Mini Lump Crab Cakes

Jumbo lump Maryland crab meat with special seasoning. Serve with our remoulade sauce.*

(minimum order: 24 pieces)



Warm Brie On Toast Points

Petite toast points served with slices of double-cream brie and a pear glaze, topped with a sliver of almond.

(minimum order: 24 pieces)

Deviled Eggs

A classic favorite, deviled or bacon jalapeño. (minimum order: 24 pieces)

Cheeseburger Sliders

An American classic made bite-sized. Tender, juicy all-beef patty topped with a slice of American cheese, a crunchy pickle and ROCKLANDS' special burger sauce.

(minimum order: 24 pieces)

Cucumber and Hummus Bite

Cool, crisp cucumber slices topped with smooth and creamy hummus.



Bacon-Wrapped Scallop Skewers

Tender scallops wrapped in a crisp slice of applewood bacon, pierced with a skewer for easy handling and grilled to perfection.

(minimum order: 24 pieces)

Mini Pearl

Macaroni and cheese, barbequed baked beans, chopped pork and barbeque sauce layered in small glasses.**



Grilled Vegetable Tartlettes

ROCKLANDS' famous grilled vegetables mixed with balsamic vinegar in a miniature phyllo pastry shell topped with a sprinkle of Parmesan cheese.

(minimum order: 24 pieces)

*Serving suggestion. Sauces sold separately.
**For full-service events only.



Mini Pearl

Baked Mushroom Caps

Available with your choice of fillings. Choose from Boursin cheese, spicy sausage and/or tomato basil relish.
(minimum order: 24 pieces)



Baked Mushroom Caps

Lamb Lollipops

Rack of lamb grilled and served as individual bite-sized pieces. Serve with currant sauce.*
(8 pieces per order)
(48-hours notice required)

Pigs In Blankets

All-beef franks wrapped in puff pastry. Served with our homemade whiskey mustard.
(minimum order: 24 pieces)

Mushroom Confit in Phyllo Shell

Wild mushrooms sauteed with onions, topped with goat cheese in a miniature phyllo shell.
(minimum order: 24 pieces)
(48-hours notice required)

Smoked Salmon on Pumpernickel

Bite-size pieces of fresh Atlantic salmon, smoked in our smoker, served with a dollop of red pepper cream on pumpernickel.
(minimum 24 pieces)

Bruschetta with Grilled Sweet Peppers and Creamy Gorgonzola

Red, yellow, and orange peppers grilled until soft, with basil and melted gorgonzola.**
(minimum 24 pieces)

Lamb Meatball with Tzatziki

Bite-size ground lamb meatball served with Tzatziki dipping sauce on the side.
(minimum order: 24 pieces)

Portobello Mushroom Bruschetta

Tomato basil relish topped with grilled portobello mushrooms.**
(minimum 24 pieces)

One Bite Tofu and Veggie Kebob

Grilled Tofu with vegetables marinated in a tangy sauce.
(minimum order: 24 pieces)



*Serving suggestion.
Sauces sold separately.

**For full-service events only.



Bacon Jalapeño
Deviled Eggs

Stationary Appetizers

Crab and Artichoke Dip

Maryland jumbo lump crabmeat, artichoke hearts, cream cheese, Parmesan cheese, and mayonnaise. Served warm with crackers and sliced baguettes.

(serves 15)   



Spinach and Artichoke Dip

Creamy mixture of spinach, artichoke hearts, cream cheese, Parmesan cheese and mayonnaise. Served warm with crackers and sliced baguettes.

(serves 15)   



Hiti Piti

Mediterranean dip made with roasted red peppers, feta cheese and garlic. Served with fresh pita chips.




(serves 15)  

Hummus

Smooth and creamy hummus topped with pine nuts and olive oil. Served with fresh pita chips and/or a fresh veggie tray.


(serves 15)  

French Onion Dip

An American classic. Served with ruffled potato chips. (serves 10-15)   


Tortilla Chips with Fire Roasted Tomato Salsa

Diced and crushed red tomatoes with onions, cilantro and hot peppers. Served with corn tortilla chips.

(serves 10-15) 




Homemade Guacamole

A delicious blend of avocados, tomatoes, red onion, jalapeño peppers and cilantro. Served with corn tortilla chips.

(serves 10-15) 

Dill Pickle Dip


A crunchy, dilly combination. Served with pretzels.

(serves 10-15)   

Southwestern Black Bean Dip

A combination of black beans, red onions, carrots, corn, red and green peppers and cilantro blended together in a tangy orange dressing accented with hot peppers.

Served with pita chips. (serves

10-15) 



Homemade Guacamole

Southwestern Black Bean Dip



Barbeque-terie Board

Miniature Barbequed Sandwiches

Choose from chopped pork, pulled chicken, beef tenderloin, smoked turkey, beef brisket, grilled vegetable or grilled portobello mushroom.
(minimum order: 24 sandwiches)

Marinated Grilled Wings

with ranch and bleu cheese.
(one serving is almost a pound—approximately 8 wings)

Sweet & Spicy Meatballs

All-beef meatballs baked and glazed in a tangy sauce.
(minimum order: 24 pieces)

Sweet & Spicy Vegan Meatball Bite

Vegan meatballs baked and glazed in a tangy sauce.
(minimum order: 24 pieces)

Cheese and Fruit

A seasonal selection of honeydew, cantaloupe, oranges, kiwi, strawberries, pineapple and grapes with fontina, brie, cheddar and smoked gouda. Served with crackers.
(Small serves 30–40 people
Large serves 60–80 people)

Barbeque-terie Board

Our take on the classic charcuterie, featuring chopped pork, Italian sausage, assorted pickles and cheese, grilled red peppers, coleslaw, rolls and crackers.
(serves 20–30)

Pimento Cheese Dip

A southern classic served with assorted crackers.
(serves 15)

Crudité

A seasonal selection of baby carrots, celery, grape tomatoes, red & green bell peppers, artichoke hearts and black olives. Served with ranch dip.
(Small serves 40–50 people,
Large serves 80–100 people)

Baked Brie with Mango Chutney

Whole brie wheel topped with mango chutney and sliced almonds and baked until soft. Served with crackers.
(serves 10)



Real Barbeque

Barbequed Spare Ribs (Pork)

Meaty ribs seasoned and smoked in our wood-burning pit.

Baby-Back Ribs (Pork)

Baby-backs are smaller, more tender, leaner and seasoned differently than our regular ribs.

Barbequed Beef Ribs

Meaty beef ribs smoked in our wood-burning pit until tender.

Barbequed Pork

Whole pork shoulders smoked slowly in our wood-burning pit. Choose either sliced or chopped.



Barbequed Beef Brisket

Slowly smoked in our wood-burning pit, sliced and finished on the grill. Choose between our classic thin sliced or a Texas style thick sliced.

Barbequed Chicken

Succulent chicken pieces smoked in our wood-burning pit.

Grilled Marinated Chicken Breasts

Marinated and then cooked over our wood-burning grill.
(3 oz. filet or 6 oz. filet)  

Barbequed Pulled Chicken

Succulent chicken is smoked in our wood-burning pit, then the tender meat is pulled off the bone.

Top Sirloin of Beef

Lean sirloin is grilled over our wood fire until medium.


Hot Italian Sausage

Grilled over our wood fire and served with grilled onions and peppers. Other varieties of sausage available.

Hamburgers

4 oz. all-beef patty served with lettuce, tomato, American cheese, mustard, mayonnaise, ketchup, sliced onion, pickle and roll.
(All toppings served separately.)


Turkey Burgers

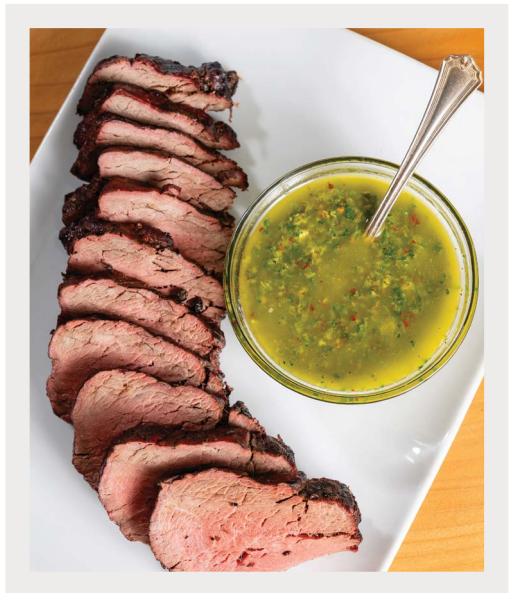
A 5.3 oz. burger includes lettuce, tomato, American cheese, mustard, mayonnaise, ketchup, sliced onion, pickle and roll.
(All toppings served separately.) 

Hot Dogs

All-beef hot dog includes mustard, ketchup, diced onion, relish and roll.
Premium toppings available—chili and cheese.

Grilled Fish

All of our fish arrives fresh, never frozen, and is subject to market availability. Possibilities include salmon, catfish, tuna, tilapia, swordfish, rockfish or mahi-mahi.
Blackened upon request; other varieties of fish are available upon request. 



Beef Tenderloin with Chimichurri Sauce

Don't have roll regret.

Make sure to order potato rolls with your meats!

Specialty Items

Please allow at least three days notice when placing your specialty item order.

Whole Barbequed Pork Shoulder Butts

Whole Boston Butts are smoked and delivered hot and ready to chop or pull.

Grilled Beef Tenderloin

Whole beef tenderloin in a port wine marinade, slowly grilled over a wood fire.


Serve with our horseradish cream or chimichurri sauce.*

Carving available upon request.
(minimum order: 2 pounds)

Grilled Pork Tenderloin

Whole tenderloin, lightly marinated and grilled over a wood fire.

Serve with our horseradish apple cream.*

Carving available upon request.
(minimum order: 2 pounds) 

Jumbo Lump Crab Cakes (2 per order)

Jumbo lump Maryland crab meat with special seasoning. Serve with our remoulade sauce.*



Bratwurst with Sauerkraut

Authentic bratwurst grilled and served with warm sauerkraut on a Martin's potato bun.

Original Home-Style Chili

Served with grated cheese, chopped onion, sour cream, jalapeño slices and homemade cornbread.

(All toppings served separately.)

Rack of Lamb

Marinated rack of lamb, grilled to perfect temperature.

Honey Garlic Glazed Salmon

Wood-grilled salmon brushed with a sweet and tangy glaze of brown sugar, honey, and ginger.



Whole Smoked Pig

Our famous whole pigs that are guaranteed to make any event a success. Your pig is displayed whole (head to tail!) on a decorated board.

Carving available upon request.

(Allow approximately one pound per person.)

Must allow one week notice for ordering.



*Serving suggestion. Sauces sold separately.

Set Menus

Menus are per person served buffet style.
Priced between \$14.99-\$29.99

Ranch Lunch

Barbequed Pork and/or Pulled Chicken

Choice of two Side Dishes

Traditional Potato Roll

Cookie

Barbequed Beef Brisket instead of Chopped Pork or Pulled Chicken for a small upcharge.

Home On The Range

Barbequed Chicken

Baby-Back Ribs

Barbequed Pork

Choice of two Side Dishes

Traditional Potato Roll

Honey Jalapeño Cornbread

Barbequed Beef Brisket instead of Chopped Pork for a small upcharge.

The Bunkhouse Special

Barbequed Chicken

Baby-Back Ribs

Choice of two Side Dishes

Traditional Potato Roll

Honey Jalapeño Cornbread

White Water Sampler

Grilled Filet of Salmon or Catfish

Red Pepper Cream Sauce

Choice of three Side Dishes

Honey Jalapeño Cornbread

Fresh Fruit Cobbler

(10 ppl minimum)

Chuck Wagon Sampler

Baby-Back Ribs

Barbequed Chicken

Top Sirloin of Beef

Horseradish Cream

Choice of three Side Dishes

Traditional Potato Roll

Honey Jalapeño Cornbread



Big Round Up

Camp-Ground Supper

Marinated Grilled Chicken Breast Filet
Grilled Medallion of Fish—Salmon or Catfish

(blackened upon request)

Red Pepper Cream and
Cucumber Dill Yogurt Dressing
Choice of three Side Dishes
Traditional Potato Roll
Honey Jalapeño Cornbread

Barbeque Feast

All-Beef Hamburgers, All-Beef Hot Dogs
Barbequed Chicken Pieces or Pulled Chicken
Choice of three Side Dishes
Choice of Cookie or Watermelon Slice
(Seasonal)

The Big Round-Up

Grilled Marinated Gulf Shrimp
Horseradish Mango Chutney
Smoked Top Sirloin of Beef
Horseradish Cream
Grilled Fresh Norwegian Salmon
Cucumber Dill Sauce & Red Pepper
Cream Sauce
Caesar Salad with Croutons
Choice of two Side Dishes
Traditional Potato Roll
Honey Jalapeño Cornbread

Fajita Feast

Marinated chicken and beef fajitas
served with flour tortillas, grilled peppers
and onions, pico de gallo, sour cream, lettuce,
jalapeños, and shredded cheese.
Choice of two Side Dishes.
Add guacamole for a small up charge.



Side Dishes

Please note that due to sustainable sourcing, some items are seasonally available.

Cold Sides

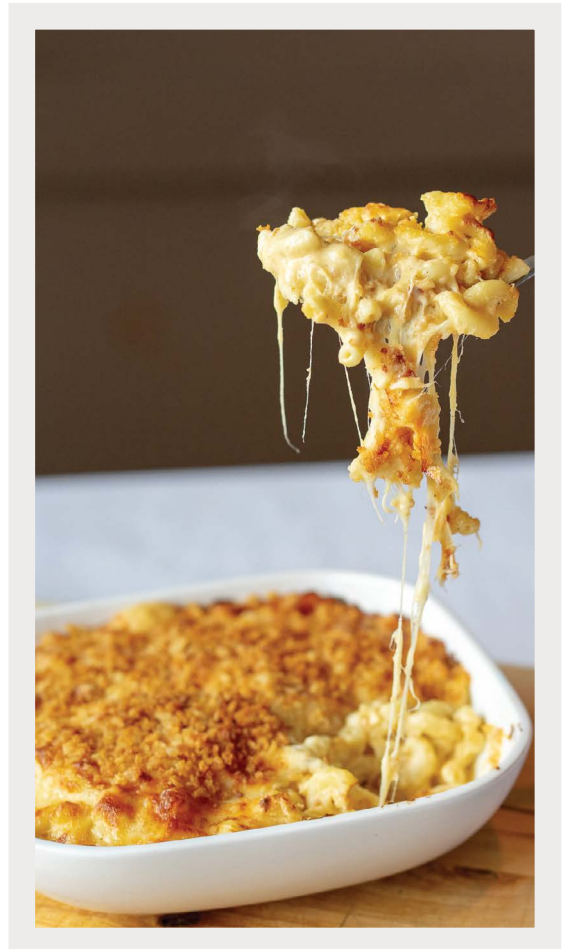
- Homemade Coleslaw 🌱 🍴
- Traditional Potato Salad 🌱 🍴
- Minted Cucumber Salad 🌱
- Fresh Fruit Salad 🌱
- Grape Tomatoes with Fresh Mozzarella and Basil (*minimum 10 servings*) 🌱 🍴
- Wild Rice with Grapes and Walnuts (*minimum 10 servings*) 🌱 🍴 🌿
- Pasta Salad with Sun Dried Tomatoes and Artichoke Hearts (*minimum 10 servings*) 🌱 🍴 🌿
- Chipotle Chickpea Salad (*seasonal*) 🌱 🍴
- Broccoli and Bacon Salad 🌱 🍴
- Route 11 Potato Chips 🌱 🍴

Hot Sides

- Macaroni and Cheese 🌱 🍴 🌿
- Barbequed Baked Beans 🌱 🍴
- Texas Corn Pudding 🌱 🍴 🌱
- Old Fashioned Mashed Potatoes serve with Turkey Gravy 🌱 🍴 🌱
- Grilled Sliced Seasonal Vegetables 🌱
- Red Beans and Rice 🌱
- Corn on the Cob (*seasonal*) 🌱
- Wild Rice with Walnuts and Parsley (*minimum 20 servings*) 🌱 🍴 🌿
- Southern Style Green Beans (*seasonal*) 🌱 🍴 🌱
- Collard Greens 🌱
- Grilled Seasonal Vegetable Skewers 🌱
- Steamed Fresh Asparagus, serve with Citrus Cream 🌱 🍴 🌱
- Penne Pasta with Fresh Tomatoes and Basil in a Garlic Infused Oil 🌱 🍴 🌱 🌱
- Sautéed White Rice with Onions 🌱 🍴 🌱
- Million Dollar Mac and Cheese (*minimum 20 servings*) 🌱 🍴 🌱
- Sautéed Brussels Sprouts with Bacon (*seasonal*) 🌱

Leafy Salads

- Mesclun Salad with Carrots, Grape Tomatoes, Mushrooms, Red Onion, and Red Pepper (*with Balsamic Vinaigrette and Ranch Dressing*) 🌱
- Arugula Salad with Shaved Parmesan and Lemon Vinaigrette 🌱 🍴
- Spinach Salad with Strawberries and Almonds with Poppyseed Dressing 🍴 🌱
- Late Summer Heirloom Tomato Salad (*seasonal*) 🌱
- Caesar Salad with Croutons 🌱 🍴 🌱 🍴



Million Dollar Mac and Cheese

Vegetarian & Vegan Entrées



Marinated Tofu with Vegetable Kabobs

Grilled Portobello Mushroom with Boursin Cheese

Portobello mushrooms marinated and grilled over a wood fire, topped with Boursin cheese and roasted red peppers. 🍴 🌱 🥬 🍷

Fresh Tomato and Basil Pasta

An entrée portion of penne pasta with fresh tomatoes and basil tossed with a garlic infused oil and topped with Parmesan cheese. (minimum 4 servings) 🍴 🌱 🥬 🍷

Grilled Sliced Seasonal Vegetables

An entrée portion of zucchini, squash, carrots, red & green bell peppers, mushrooms, grape tomatoes, celery and red onion, grilled to perfection. (Also available as skewers) 🌱

ROCKLANDS

can design the perfect menu to fit your budget and tastes.

Ask us about options for your dietary needs.

Veggie Burgers

Served with lettuce, tomatoes, American cheese, mustard, mayo, ketchup, sliced onions, pickles and roll. 🍴 🌱 🥬 🍷

Vegan Chili

Served with grated cheddar cheese, chopped onion, sour cream, jalapeño slices and homemade cornbread. (All toppings served separately; adding toppings makes chili vegetarian. Minimum 10 servings) 🌱

Vegan Burger

Plant-based burger served with lettuce, tomatoes, mustard, ketchup, sliced onions, pickles and vegan rolls. 🌱 🍷

Vegan Sausage

Plant-based sausage grilled over our wood fire and served with grilled onions, peppers and vegan roll. 🌱 🍷

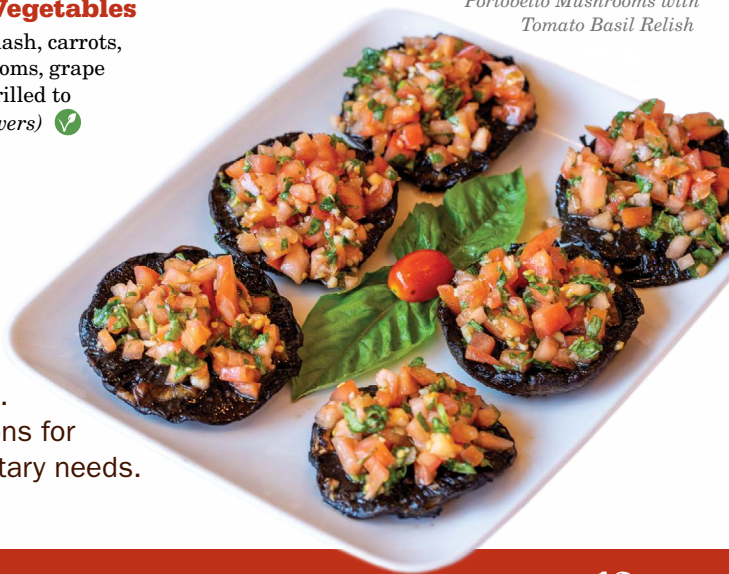
Grilled Portobello Mushrooms with Tomato Basil Relish

Grilled portobello mushroom topped with relish. 🌱 🍷

Marinated Tofu with Vegetable Kabob

Grilled tofu with vegetables marinated in a tangy sauce. 🌱 🍷

Portobello Mushrooms with Tomato Basil Relish



Sauces & Fixings

- ROCKLANDS Original Barbeque Sauce (served on the side with all entrees)
- Sweet and Smoky BBQ Sauce
- Spicy Mustard BBQ Sauce
- Pickled Jalapeños
- Pickled Onions
- Hot and Spicy Pickles



Beverages





- Homemade Fresh Lemonade
 - Sweetened Minted Iced Tea
 - Unsweetened Minted Iced Tea
 - Assorted Sodas
 - Spring Water
 - Assorted alcohol packages available at per-person rates for full-service events
 - Wine available by the bottle or case
 - Bottled beer available in six packs or by the case
- * *Delivery of beer and wine only in VA.*

Desserts

Sweets

- Assorted Cookies        
- Assorted Brownies        
- Assorted Dessert Bars        
- Assorted Cupcakes    
- Rice Crispy Treats   
- Fresh Sliced Watermelon *(seasonal)* 
- Banana Pudding *(serves 20-25)*    
- Cakes available upon request

Ice Cream

- Scoops Ice Cream & Sundae Bar* 
- Scoops Old-Fashion Ice Cream Cart with Novelty Bars* 




*Available only for full-service events.

Fresh Pies

Apple, Blueberry, Cherry, Peach, Pecan, Pumpkin, or Sweet Potato *(seasonal)*
(please allow 2 days notice on pies, serves 6-8)

Seasonal Fruit Cobbler

Featuring our homemade, lightly sugared biscuit topping

- Peach or Apple   
- (serves 20-25)*

Breads

Potato Split Rolls    

Miniature Honey Jalapeño Corn Muffins
(by the dozen)     

Assorted Gourmet Breads and Rolls are available upon request *(minimum order 24 pieces)*

Gluten-free Sandwich Rolls



Party

Split

Burger



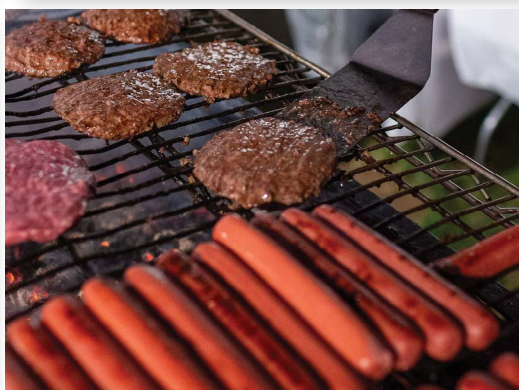
Peach
Cobbler

Onsite Grilling

(available for full-service events only)

Grilling is our speciality and passion, we've got the wood-only barbeque technique down. We've been bringing delicious BBQ chicken, ribs, hamburgers, hot dogs and more to events of all sizes for over 30 years!

Our staff is trained to provide clean and safe stellar service. We love seeing smiles on the faces of those enjoying our fresh delicious food and smelling the smoke from our grills.



Food Trucks

Rent a Rocklands Food Truck For Your Next Private Event!

Looking to add a smoky twist to your next event? Rocklands Food Truck offers the perfect solution with our BBQ catering service. Whether it's a corporate gathering, family celebration, or community event, our food truck brings the sizzle and charm to make your occasion a standout success. Request a proposal for rental. We guarantee that your guests will be raving.

Why Choose Rocklands Food Truck?

- **Authentic BBQ:** Our passion for BBQ shines through in every dish we serve, crafted with time-honored techniques and the finest ingredients.
- **Mobile Convenience:** Follow our food truck schedule and find us at various locations, bringing the BBQ experience to the DMV.
- **Catering Excellence:** Elevate your events with our catering service, offering a stellar menu and professional setup.
- **Memorable Flavors:** Indulge in the rich, smoky flavors of our BBQ that will leave you craving more.



Holidays with ROCKLANDS



Whole Smoked Fresh Turkey

Served with turkey gravy. Try adding some of our delicious cranberry orange relish.*
(Small serves 6–8 people, medium serves 10–12, large serves 14–16)

Smoked Turkey Breast

Served with turkey gravy. Add our delicious cranberry orange relish.*
*Carving available upon request.
(Allow three-quarters of a pound per person)*

Whole Honey Glazed Ham

Served with Whisky Mustard
(Serves 14-16 people)

Have
ROCKLANDS
cater your
holiday party

Starters and Sides:

Baked Brie with Cranberry Relish
Cornbread Stuffing With Sage
Ginger Candied Baby Carrots
Mashed Potatoes with Bacon and Chives
Mashed Sweet Potatoes
Cranberry Orange Relish
Miniature Pumpkin Cornbread Muffins

**Serving suggestion. Sauces sold separately.*

Events with ROCKLANDS



Locations

Washington, DC

2418 Wisconsin Ave., NW
Washington, DC 20007
(202) 333-2558

Arlington, VA

3471 Washington Blvd.
Arlington, VA 22201
(703) 528-9663

Alexandria, VA

25 S. Quaker Lane
Alexandria, VA 22314
(703) 778-9663

Nationals Park

Section 117
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concert and special event



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*serving real wood-smoked
barbeque since 1990!*



billy

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