CATERING

Special Events & Private Parties • Meetings • Corporate Catering

Your full-service catering company
Thank you for considering **ROCKLANDS Barbeque and Grilling Company** for your event. We aim to serve the best barbequed and grilled foods in the Washington DC area, creating a memorable experience at your place or ours.
Great barbeque *and so much more!*  

Here’s what we can do for you:  

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Passed Appetizers

Grilled Marinated Chicken Tenderloins
Using our special citrus recipe, we marinate chicken tenderloins and then slowly cook them over our wood-burning grill. Serve with our Spicy Peanut Sauce or Barbeque Citrus Sauce.* (minimum order: 5 pounds)

Marinated Grilled Gulf Shrimp
Jumbo gulf shrimp marinated with honey dijon and grilled slowly over our wood-burning grill. Serve with our Horseradish Mango Chutney.*

Steamed Gulf Shrimp
Jumbo gulf shrimp steamed with traditional lager and ROCKLANDS' Bay Seasoning. Serve with our Traditional Cocktail Sauce.*

Grilled Marinated Beef Satay
Sirloin of beef 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)

Grilled Lamb, Chicken or Beef Kabobs
Seasoned selection of meat skewered with vegetables and slowly cooked over our wood-burning grill. Serve with our Black or Red Currant 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: 50 pieces)

Mini Lump Crab Cakes
Fresh, jumbo lump Maryland crab meat with ROCKLANDS' 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 pear glaze, topped with a sliver of almond. (minimum order: 24 pieces)

Deviled or Bacon Jalapeño Eggs
A classic favorite, just like Mom used to make. (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 ketchup. (minimum order: 24 pieces)

Avocado Toast
Slices of fresh avocado on sliced baguette, drizzled with olive oil and kosher salt. (minimum order: 24 pieces)

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

Double Pork Cornbread Crisp
Crispy cornbread topped with jalapeño applesauce, smoked pork and bacon.

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

Brown Sugar Bacon Skewer
Crispy bacon coated with sweet brown sugar threaded onto skewers.

*Serving suggestion. Sauces sold separately.
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)

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)

Baked Mushroom Caps with Spicy Sausage or Boursin Cheese Stuffing
(minimum order: 24 pieces)

Lamb Lollipops
Rack of lamb grilled and served as individual bite-sized pieces. Serve with Currant Sauce.*
(48-hours notice required)

Miniature Barbequed Sandwiches
Choose from Barbequed Sliced Pork, Pulled Barbequed Chicken, Beef Tenderloin, Smoked Turkey, Barbequed Brisket of Beef, Grilled Vegetable or Grilled Portobello Mushroom.
(Minimum order: 24 sandwiches)

Pigs In Blankets
All-beef franks wrapped in puff pastry. Served with our Homemade Whiskey Mustard.
(minimum order: 24 pieces)

Smoked Salmon Rolls
Norwegian smoked salmon filled with herbed cream cheese and capers and rolled into bite-sized morsels.
(minimum order: 24 pieces)

Soup Shooters:
Tomato with Mini Grilled Cheese
(full-service events only)
Other flavors available seasonally.

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 order: 24 pieces)

Prosciutto with Pears and Arugula
Ripe pears with arugula wrapped in prosciutto.
(minimum order: 50 pieces)

Portobello Mushroom Bruschetta
Grilled portobello mushrooms with garlic and balsamic tomato relish on bruschetta.
(minimum order: 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)

Marinated Grilled Grape Tomato Skewers
Marinated in garlic and herb-infused balsamic vinegar and grilled until lightly charred.
(minimum order: 24 pieces)

BLT
A southern favorite shrunken to appetizer size! Baguette bread spread thinly with our chipotle mayonnaise and topped with thick-cut bacon, vine-ripe tomato slices and crispy lettuce.
(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

*Serving suggestion. Sauces sold separately.
Stationary Appetizers

**Crab and Artichoke Dip**
Fresh 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 baguettes.
*(serves 15)*

**Hiti Piti**
Mediterranean dip made with roasted red peppers, feta cheese and garlic. Served with fresh pita chips.
*(serves 15)*

**Hummus**
Fresh hummus topped with pinenuts and olive oil. Served with fresh pita chips.
*(serves 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 corn tortilla chips.
*(serves 10–15)*

**Tortilla Chips with Chunky Salsa**
Diced and crushed red tomatoes with onions, cilantro and hot peppers. Served with corn tortilla chips.
*(serves 10–15)*

**Homemade Guacamole with Jalapeño Peppers and Tomatoes**
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)*

**French Onion Dip**
An American classic. Served with potato chips.
*(serves 10–15)*

**Cheddar and Apples**
Crisp green apple slices served with cheddar cheese.
*(serves 10–15)*
Combination Platter of Calamata and Sicilian Tapenade

**Calamata Tapenade**
Black olives, almonds, red peppers, olive oil, garlic, arugula and vinegar.

**Sicilian Tapenade**
Green olives, pine nuts, peppers, olive oil, garlic, arugula and vinegar. Served with crackers and sliced baguettes.
*(serves 30)*

Sausage and Cheddar Platter
Hot Italian sausage slices served with whiskey mustard, honey mustard and cheddar cheese.
*(serves 25–30)*

Oak Smoked Salmon with Traditional Accompaniments
Accompaniments include: capers, hard boiled eggs, red onions, lemon wedges and petite pumpernickel bread slices.
*(serves 10–15)*

Hot Grilled Wings
with Ranch and Bleu Cheese
*(one serving is one pound—approximately 10 wings)*

Cheese and Fruit
Honeydew, cantaloupe, oranges, kiwi, strawberries, pineapple and grapes with four types of cheese.
Served with crackers.
*(Small serves 15–20 people  
Large serves 25–30 people)*

Crudité
A seasonal selection of Belgian endive, baby carrots, celery, grape tomatoes, red & green bell peppers, artichoke hearts and black olives.
Served with ranch dip.
*(Small serves 15–20 people  
Large serves 25–30 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)*

We mean “full service”
Our service team includes trained kitchen staff and onsite grillers so you get delicious food served at the height of perfection. Our servers are there to cater to your every whim and bartenders to mix that special drink.

**Call us today at**
*(703) 778-8000*
Real Barbeque

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

Baby-Back Ribs
Baby-backs are smaller, more tender, somewhat 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 Brisket of Beef
Slowly smoked in our wood-burning pit, sliced and finished on the grill.

Barbequed Chicken
Succulent chicken smoked in our wood-burning pit.

Grilled Marinated Chicken Breasts
Marinated and then cooked over our wood-burning grill.
(4 oz. filet or 8 oz. ounce filet)

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

Grilled Leg of Lamb
Fresh lamb is taken off the bone, seasoned with fresh rosemary and garlic, then grilled until medium rare.

Top Sirloin of Beef
Lean sirloin is grilled over our wood fire until medium-rare.

Hot Italian Sausage
Grilled over our wood fire. Served with grilled onions and peppers. Other varieties of sausage available.

Hamburgers
Choose either 4 oz. or 8 oz., includes lettuce, tomato, American cheese, mustard, mayonnaise, ketchup, sliced onion, pickle and roll.

Turkey Burgers
A 5.5 oz. burger includes lettuce, tomato, American cheese, mustard, mayonnaise, ketchup, sliced onion, pickle and roll.

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 catfish, tuna, tilapia, salmon, swordfish, rockfish or mahi mahi.
Blackened upon request; other varieties of fish are available upon request.
Vegetarian Meal Options

**Fresh Tomato and Basil Pasta**
An entrée portion of penne pasta with fresh tomatoes and basil tossed with a garlic infused oil.

**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.

**Veggie Burgers**
Served with lettuce, tomato, American cheese, mustard, mayo, ketchup, sliced onion, pickle and roll.

**Vegetarian/Vegan Entrée Salad**
Spring green mix with red onions, tomatoes, cucumbers, red peppers, mushrooms and carrots. Served with Balsamic or Raspberry Vinaigrette.

**Vegetarian Chili**
Served with grated cheddar cheese, chopped onion, sour cream and homemade cornbread.

**Grilled Portobello Mushroom Sandwich**
Portobello mushrooms marinated and grilled over a wood fire. Served on a fresh potato roll with lettuce, tomato, grilled red pepper, red onion and Boursin cheese.

**ROCKLANDS**
ROCKLANDS can help you design the perfect menu to fit your budget and your tastes. Ask us about more vegetarian or gluten-free options.

Visit [www.rocklands.com](http://www.rocklands.com)
All side salads and accompaniments with the exception of those marked with an * are vegetarian. Our side salads and accompaniments are freshly prepared for your event. Due to seasonal availability, some items may not be available.

**Cold Dishes**
Homemade Coleslaw
Traditional Potato Salad
Minted Cucumber Salad
Fresh Corn Salad (Seasonal)
Fresh Fruit Salad (Seasonal)
Homemade Apple Compote
Green Bean Vinaigrette
Southwestern Black Bean Salad
Grape Tomatoes with Fresh Mozzarella and Basil
Mesclun Salad with Carrots, Grape Tomatoes and Mushrooms
(Ranch, Raspberry Vinaigrette, Bleu Cheese or Balsamic Vinaigrette for your salad)
Spinach Salad with Walnuts, Mushrooms and Goat Cheese with Raspberry Vinaigrette
Caesar Salad with Grilled Chicken Breast* or Croutons and Shaved Parmesan
Wild Rice with Grapes and Walnuts*
Pasta Salad with Sun Dried Tomatoes and Artichoke Hearts
Mason-Dixon Macaroni Salad
Sliced Beefsteak Tomatoes and Onions with Balsamic Vinaigrette
Chipotle Chickpea Salad
Arugula Salad with Shaved Parmesan and Lemon Vinaigrette
Broccoli and Bacon Salad

**Hot Dishes**
Barbequed Baked Beans*
Old Fashioned Mashed Potatoes
Grilled Sliced Seasonal Vegetables
Texas Corn Pudding
Red Beans and Rice*
Macaroni and Cheese
Corn on the Cob (Seasonal)
Grilled Portobello Mushrooms with Boursin Cheese
Wild Rice with Walnuts and Parsley*
Southern Style Green Beans*
Collard Greens*
Loaded Baked Potato
Mexican Rice
Grilled Seasonal Vegetable Skewers
Steamed Fresh Asparagus, served with Citrus Cream
Penne Pasta with Fresh Tomatoes and Basil in a Garlic Infused Oil
Sautéed White Rice with Onions
Brussels Sprouts with Bacon*

**ROCKLANDS Original Home-Style Chili**
Served with grated cheese, chopped onion, sour cream, homemade cornbread.

Route 11 Potato Chips are also available.
Holidays from Rocklands

Whole Smoked Fresh Ham
Slowly smoked in our wood-burning pit to create tender and tasty meat. Served with our Homemade Whiskey Mustard Sauce.*
Carving available upon request.
(Allow approx 1 lb. per person average weight: 17–20 pounds)

Whole Smoked Fresh Turkey
Serve with our delicious Cranberry Orange Relish or Turkey Gravy.*
Carving available upon request.
(Small serves 6–8 people, medium serves 10–12, large serves 14–16.)

Smoked Turkey Breast
A wonderful dish for a buffet or sandwiches. Serve with our Cranberry Orange Relish or Turkey Gravy.*
Carving available upon request.
(Allow three-quarters of a pound per person.)

Perfect Starters and Sides:
Baked brie w/ cranberry relish (serves 10)
Cornbread Stuffing
Ginger Candied Baby Carrots
Mashed Potatoes with Bacon and Chives
Mashed Sweet Potatoes
Cranberry Orange Relish
Miniature Pumpkin Cornbread Muffins

Have ROCKLANDS cater your holiday party

Visit www.rocklands.com
Specialty Items

Please allow at least 3 days notice when placing your order.

Whole Smoked Pigs
ROCKLANDS is famous for its wonderful 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.)

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

Grilled Whole Tenderloin of Beef
Whole tenderloin in a port wine marinade, slowly grilled over a wood fire. Serve with one of our Horseradish Creams.* Carving available upon request. (minimum order: 6 pounds)

Grilled Whole Tenderloin of Pork
Lightly marinated and grilled over a wood fire. Serve with our Horseradish Apple Cream.* Carving available upon request. (average weight: 1–2 pounds)

Jumbo Lump Crab Cakes
(2 per order)
Jumbo lump Maryland crab meat with ROCKLANDS’ special seasoning. Serve with our Remoulade Sauce.*

Carving Stations
Smoked Ham
Beef Tenderloin
Leg of Lamb
Smoked Turkey
Pork Tenderloin
Whole Barbequed Pigs
Served hot and whole with an attendant to hand carve upon request. Requires attendant for a minimum of 4 hours, which includes set-up and breakdown.

Want drama?
Whole barbequed pigs add tasty theater to any buffet.

Please call (703) 778-8000 for details

* Serving suggestion. Sauces sold separately.
Set Menus

Following are suggested menus for traditional barbeque meals. We can do a lot more, so make sure you take a look at the whole ROCKLANDS catering menu. For the full selection of side salads and accompaniments, please refer to page 10 of the ROCKLANDS catering menu.

*Menus are per person.*

For a small amount more, add a sweet to your meal.

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**Ranch Lunch**
Barbequed Pork and/or Pulled Chicken
Choice of two Side Salads or Accompaniments
Traditional Potato Roll
Cookie

*Barbequed Brisket of Beef instead of Chopped Pork is slightly more.*

**The Bunkhouse Special**
Barbequed Chicken
Baby-Back Ribs
Choice of two Side Salads or Accompaniments
Traditional Potato Roll
Honey Jalapeño Cornbread

**Home On The Range**
Barbequed Chicken
Baby-Back Ribs
Barbequed Pork—Chopped or Sliced
Choice of two Side Salads or Accompaniments
Traditional Potato Roll
Honey Jalapeño Cornbread

*Barbequed Brisket of Beef instead of Chopped Pork is slightly more.*

**Barbeque Feast**
Hamburger and All-Beef Hot Dog
Barbequed Chicken
Choice of three Side Salads or Accompaniments
Choice of Cookie or Watermelon Slice (seasonal)

**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 Salads or Accompaniments
Traditional Potato Roll
Honey Jalapeño Cornbread

**Chuck Wagon Sampler**
Baby-Back Ribs, Barbequed Chicken,
Top Sirloin of Beef
Horseradish Cream
Choice of three Side Salads or Accompaniments
Traditional Potato Roll
Honey Jalapeño Cornbread

**The Big Round Up**
Grilled Marinated Gulf Shrimp served with Horseradish Mango Chutney
Smoked Top Sirloin of Beef served with Horseradish Cream
Grilled Fresh Norwegian Salmon served with Cucumber Dill Yogurt
Caesar Salad with Croutons
Choice of two Side Salads or Accompaniments
Traditional Potato Roll
Honey Jalapeño Cornbread

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All menus are served with ROCKLANDS Original Barbeque Sauce.
Desserts

Sweets
Miniature Assorted Brownies and Cookies
by the piece
Assorted Dessert Bar and Brownie Platter
(2 pieces per person)
Assorted Cookie, Brownie, and Dessert Bar Platter
(2 pieces per person)
Assorted Cookie Platter
(2 pieces per person)
Assorted Cupcakes
Assorted Fancy Cupcakes
Assorted Miniature Cupcakes
Pound Cake with Fruit Compote
Rice Crispy Treats (24 count)
Fresh Sliced Watermelon (seasonal)
Fresh Strawberries with fresh whipped cream
Banana Pudding (serves 15)
Cakes available upon request (2 days notice required)

Ice Cream
Scoops Ice Cream & Sundae Bar*
Scoops Old-Fashion Ice Cream Cart with Novelty Bars*
Gelato Bar*
*Available only for full service events.

Fresh Pies
Cherry, Apple, Peach, Blueberry, Pecan,
Pumpkin or Sweet Potato
(please allow 2 days notice on pies, serves 8)

Seasonal Fruit Cobbler
Peach or Apple
Featuring our homemade lightly sugared biscuit topping
(serves 10–12)

Freshly Baked Breads

Miniature Honey Jalapeño Corn Muffins
Traditional Potato Split Rolls
Assorted Gourmet Breads and Rolls are available upon request
(minimum order 25 people)
Beverages

Homemade Fresh Lemonade
Fresh Brewed Minted Iced Tea
Fresh Brewed Sweetened Tea
Homemade Raspberry Tea
Assorted Sodas
Spring Water

* Wine available by the bottle or case

* Bottled beer available in six packs or by the case
  Assorted alcohol packages available at per-person rates for full service events

* We can provide alcohol for any full-service party in DC, VA or MD. We can deliver alcohol only in the state of VA.

SAUCES

ROCKLANDS Original Barbeque Sauce is served on the side with all of our entrées. Extra jars may be ordered.

Pick your favorite hot sauce from our famous “Wall of Fire.”

The following sauces are made to order:
Homemade Gravy
Oriental Dipping Sauce
Cucumber Dill Yogurt
Spicy Peanut Sauce
Roasted Red Pepper Cream
Cranberry Orange Relish
Citrus Cream
Traditional Cocktail Sauce
Fresh Mint Sauce
Fresh Fruit Salsa
Horseradish Cream
Horseradish Apple Cream
Sweet Chili and Garlic Sauce
Whiskey Mustard Sauce
Horseradish Mango Chutney
Weddings

Call us to talk about your wedding or special occasion.
Locations

Visit our four retail locations at:

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

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

**Rockville**
891A Rockville Pike
Rockville, MD 20852
(240) 268-1120

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

...or let us bring the grill to you!
We smoke barbeque. Only here in the DC area. We believe that local is better — in business and in buying. We buy from farmers around here when we can. We began in Glover Park in 1990. We serve food in our place or yours. We create jobs for our economy. We have staff who have been with us a long time. We aim to give our customers a true barbeque experience. We think traditional barbeque skills make better-tasting food than newfangled appliances. We strive to make things right. We strive never to get things wrong.

We go fishing as often as we can. We serve fish from the Chesapeake Bay. We like to throw parties. We like to go to parties. We believe in family.

We think of our customers as family. We think good food is the spice of life. We look for ways to make our food good for you.

We take your feedback seriously. We try not to take ourselves too seriously. We obsess over the little stuff. We believe that great service is part of great barbeque. We give to our communities.

We get back from our communities. We respect our environment. We are constantly improving.

We believe in providing customers with good value.

We value your time. We love what we do.

We hope you do too.

WE ARE ROCKLANDS

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