

🍸 RESTAURANT 🍸

Corporate Catering

Salads

As an Entrée: \$8.00 each As a side: \$4.50 each

Add-ons: NY Strip \$8.00 Shrimp \$7.00 Salmon \$7.00 Chicken \$5.00 Roasted Vegetable \$4.50

Baby Spinach

With Strawberries, Feta Cheese, Toasted Walnut, Persian Cucumbers, Balsamic Vinaigrette

Baby Spinach with Beets and Goat Cheese

Red Grape Tomatoes, Watermelon Radish, Persian Cucumbers

Chopped Salad

Romaine Hearts and Iceberg Blend, Corn, Tomatoes, Cucumbers, Red Peppers, Poblano Peppers, Cheddar Jack Cheese Blend. Citrus Ranch Dressing

Tortilla Salad

Chopped Romaine and Iceberg Lettuce, Red and Poblano Peppers, Cheddar-Jack Cheese Blend, Tortilla Strips, Corn, Tomatoes, Cucumbers, Toasted Pumpkin Seeds, Cilantro Lime Vinaigrette

Mixed Greens Salad

Mesclun Greens, Red Grape Tomatoes, Persian Cucumbers, Watermelon Radish, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Tomatoes, Parmesan, Croutons, Creamy Caesar Dressing

Greek Salad

Romaine and Iceberg Blend. Creamy Italian Dressing, Persian Cucumber, Tomatoes, Red Onion, Feta Cheese



Hot Sides

Classic Mac n Cheese \$4.50 Parmesan and Cheddar Jack Cheese Blend

<u>Mediterranean Mac n Cheese</u> \$6.25 Tomatoes, Sundried Tomatoes, Spinach, Artichokes, Parmesan, Feta and Goat Cheese

Orecchiette Pasta \$4.00 With Garlic Cream and Parmesan

Cilantro Lime Rice \$3.50

<u>Confetti Rice</u> \$4.00 Yellow Rice with Peppers, Diced Peppers, Red Onion

Roasted Potatoes \$4.00 Shallots, Garlic, Rosemary, Olive Oil

Mashed Potatoes \$4.50 Cream and Butter

Roasted Vegetables \$4.00 Zucchini, Peppers, Broccoli, Red Onions, Garlic

Cold Sides

<u>Classic Potato Salad</u> \$4.00 Hard Boiled Eggs, Celery, Parsley, Creamy Dressing

<u>Creamy Dill Potato Salad</u> \$4.00 Fresh Dill, Cucumbers, Red Pepper, Creamy Dressing

Cucumber Tomato Salad \$4.00 Basil and Italian Vinaigrette

Roasted Potatoes (Hot or Cold) \$4.00 Shallots, Garlic, Rosemary, Olive Oil

Quinoa \$4.50 With Roasted vegetables, Grape Tomatoes, Black Beans, Cilantro

Penne Pasta Salad \$3.50 Tomatoes, Grilled Zucchini, Red Onions, Fresh Basil, Cucumbers, Italian Vinaigrette SW Potato Salad \$4.00 Red and Poblano Peppers, Roasted Celery, Cilantro, Chipotle-Lime Cream Rosemary Grilled Zucchini and Marinated Broccoli Display \$4.00

<u>Caprese Salad</u> \$4.50 Fresh Mozzarella Cheese, Sliced Tomatoes, Basil Cream, Balsamic Glaze

Grilled Balsamic Glazed Portobello Mushroom with Roasted Red Peppers \$4.75

<u>Roasted Vegetables (Hot or Cold)</u> \$4.00 Sauteed Zucchini, Peppers, Red Onions, Broccoli, Garlic

<u>Orecchiette Caprese Salad</u> \$4.50 Fresh Mozzarella Cheese, Tomatoes, Basil Cream, Balsamic Glaze

<u>Cous Cous</u> \$4.00 With Chick Peas, Tomatoes, Roasted Zucchini and Cashews



Sandwiches

Sandwich Platter (pick 2)

Grilled Chicken & Provolone- w/Basil Aioli, Roll

Ham, Swiss-Dijon Mayo, Sour Dough

Grilled Portabellos- Roasted Peppers, Spinach, Balsamic, Marble Rye

Turkey Club- Avocado, Bacon, Lettuce, Tomato, Mayo, Sour Dough

Choice of 1 Side,

Cookies-Brownies and Blondies

\$13.95 per person

Hot Pita Sandwiches (pick 2)

Chicken Souvlaki- Lettuce, Tomatoes, Red Onion, Cucumber, Feta, Tzatziki

Beef and Lamb Gyro-Lettuce, Tomato, Red Onion, Tzatziki

Chicken Chipotle- Lettuce, Tomatoes, Peppers, Cheddar-Jack Cheese, Chipotle Cream

Greek Veggie- Hummus, Peppers, Cucumber, Lettuce, Tomato, Kalamata Olives

Falafel-Lettuce, Tomato, Cucumber, Tzatziki

Choice of 1 Sides,

Cookies-Brownies and Blondies

\$14.95 per person

Wraps (pick 2) Choice of 1 side Grilled Chicken-Caesar Salad Grilled Vegetable- Spinach, Balsamic Turkey- Bacon, Avocado, Lettuce, Tomato Caprese- Basil, Tomatoes, Fresh Mozzarella Cookies-Brownies and Blondies \$13.95pp

Sliders and Croissant Sandwiches

(Pick 2)

Curry Chicken Salad Slider-Lettuce, Tomato

Roast Beef Slider- Lettuce, Tomato, Chipotle Cream

Shrimp Salad Slider- Lettuce, Tomatoes

Turkey-Provolone, Basil Aioli, Croissant

Grilled Portabello-Roasted Peppers, Spinach, Balsamic, Croissant

Ham- Swiss, Dijon Mayo, Slider

Choice of 1 Side,

Cookies-Brownies and Blondies \$14.95 per person

Sides

Fruit Salad Classic Potato Salad Creamy Dill Potato Salad Roasted Potatoes Quinoa with Black Beans and Vegetable Penne Pasta Salad Caprese Salad SW Potato Salad SW Potato Salad Cous Cous with Chick Peas, Cashews Roasted Vegetables Grilled Zucchini and Marinated Broccoli Grilled Portabellos with Roasted Peppers

HAMROCK'S

Entrees

All menus come with Dinner Rolls

Chicken Provencal

Sautéed Chicken Breast in a White Wine Lemon Butter Sauce with Garlic, Tomatoes, and Artichokes.

Orecchiette Pasta with Garlic Cream and Parmesan

Grilled Zucchini Display with Broccoli \$16.95 per person

Chicken and Shrimp Santorini

Sautéed Lemon Oregano Chicken with Shrimp

Orzo Caprese Salad

Grilled Marinated Vegetables including Rosemary Zucchini, Broccoli and Roasted Peppers with Basil \$18.95 per person

Salmon Display

Poached Salmon with Pesto Cream Sauce

Orzo Caprese Pasta Salad

Grilled Marinated Vegetables including Rosemary Zucchini, Broccoli and Roasted Peppers with Basil \$19.95 per person

Pork Tenderloin Steak

With Sautéed Mushrooms and Dijon Gravy

Orecchiette Pasta with Garlic Cream and Parmesan

Caprese Salad-Sliced Red and Yellow Tomatoes with Fresh Mozzarella, Basil Cream and Balsamic Glaze \$17.95 per person

Marinated and Grilled Chicken Breast

Grilled Chicken Breast with Mango Salsa and Basil Cream

Mediterranean Mac and Cheese with Spanish Tomatoes, Parmesan, Feta, and Goat Cheese

Balsamic Glazed Portobello Mushrooms with Broccoli \$16.95 per person

Honey Dijon Chicken Breast

Sautéed Chicken Breast with Honey Dijon Sauce and Sautéed Mushrooms

Baked Potato Salad- Mayonnaise, Sour Cream, Cheddar-Jack Cheese, Chopped Bacon and Scallions

Glazed Carrots \$16.95 per person

Penna Pasta with Shrimp and Andouille

<u>Sausage</u>

In a Cajun Cream Sauce

Grilled Marinated Vegetables including Rosemary Zucchini, Broccoli and Roasted Peppers with Basil

Caprese Salad-Sliced Red and Yellow Tomatoes with Fresh Mozzarella, Basil Cream \$18.95 per person

HAMROCK'S

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Seafood Paella with Chicken and Andouille

<u>Sausage</u>

Spanish Rice with Shrimp, Calamari, Chicken and Andouille Sausage

Marinated Grilled Zucchini with Roasted Red Peppers with Basil

Classic Caesar with Parmesan and Croutons \$19.95 per person

Crab Cake with Old Bay Remoulade

5oz Crab Cake per person

Baked Potato Salad- Mayonnaise, Sour Cream, Cheddar-Jack Cheese, Chopped Bacon and Scallions

Caprese Salad-Sliced Red and Yellow Tomatoes with Fresh Mozzarella, Basil Cream and Balsamic Glaze

Southern Style Cole Slaw \$23.95 per person

Marinated and Grilled Flank Steak Display with Chipotle Cream

Mashed Potatoes

Marinated Grilled Zucchini and Roasted Peppers with Basil

Cucumber, Tomato Salad with Basil \$19.95 per person

Penne Pasta with Grilled Chicken Alfredo

Garlic Cream Sauce and Parmesan Cheese

Caesar Salad

Roasted Vegetables including Zucchini, Peppers, Red Onions, Broccoli, Garlic \$15.95 per person

All menus come with Dinner Rolls

<u>Lasagna</u>

With Ground Beef

Mixed Greens Salad

Grilled and Marinated Vegetable Display including Rosemary Zucchini, Roasted Peppers, Fresh Broccoli \$15.95 per person

Tuscan Chicken

Sauteed Chicken Breast with a Sundried Tomato Cream Sauce

Roasted Potatoes with Garlic, Rosemary and Olive Oil

Balsamic Glazed Portobello Mushroom with Marinated Broccoli \$16.95 per person

Penne Pasta Bolognese

Tomato and Ground Beef Sauce

Caesar Salad

Roasted Vegetables including Zucchini, Peppers, Red onions, Broccoli, Garlic \$16.95 per person

HAMROCK'S

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Vegetarian

Vegetarian Penne Primavera

Penne Pasta Primavera, Fresh Vegetables in a White Wine Vegetable Broth

Quinoa Salad with Chickpeas, Green Beans, Tomatoes, and Spiced Cashews

Marinated Grilled Vegetable Display including Rosemary Grilled Zucchini, Broccoli and Roasted Peppers with Basil \$15.95 per person

Chickpeas, Lentils and Rice

Mixed Greens Salad with Tomatoes, Persian Cucumbers, Watermelon Radish, Balsamic Vinaigrette

Marinated Grilled Vegetable Display including Grilled Zucchini, Roasted peppers, Balsamic Glazed Portobello Mushrooms \$15.95 per person

Cous Cous and Quinoa Blend

With Roasted Vegetables

Mixed Greens Salad with Tomatoes, Persian Cucumbers, Watermelon Radish, Balsamic Vinaigrette

Grilled Asparagus Display with Baby Carrots \$15.95 per person

Crispy Tofu and Vegetable Curry

Over Basmati Rice

Cucumber and Tomato Salad with Basil and Italian Vinaigrette

Grilled Balsamic Marinated Portobello Mushroom, Marinated Broccoli \$15.95 per person

All menus come with Dinner Rolls



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Two Entrée Meals

Chicken and Shrimp Santorini

Sautéed Lemon Oregano Chicken with Shrimp

Marinated and Grilled Flank Steak Display with Chipotle Cream

Mashed Potatoes Marinated Grilled Zucchini and Roasted Peppers with Basil Cucumber, Tomato Salad with Basil \$28.95 per person

Penna Pasta with Shrimp and Andouille Sausage

In a Cajun Cream Sauce

Chicken Provencal

Sautéed Chicken Breast in a White Wine Lemon Butter Sauce with Garlic, Tomatoes, and Artichokes Grilled Marinated Vegetables including Rosemary Zucchini, Broccoli and Roasted Peppers with Basil Caprese Salad-Sliced Red and Yellow Tomatoes with Fresh Mozzarella, Basil Cream \$22.95 per person

Marinated and Grilled Chicken Breast

Grilled Chicken Breast with Mango Salsa and Basil Cream

Salmon Display

Poached Salmon with Pesto Cream Sauce Mediterranean Mac and Cheese with Artichokes, Tomatoes, Parmesan, Feta, and Goat Cheese Balsamic Glazed Portobello Mushrooms with Broccoli \$23.95 per person

CONTACT

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