

# Rosewood Farms

#Responsive #Excellence #Honesty  
#Memorable #Premier #PoultryFarm #44



## The Menu

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### **SHRIMP COCKTAIL**

served with cocktail sauce

### **CANDIED BACON SKEWERS**

house-cured, brown sugar

### **TRADITIONAL BRUSCHETTA**

diced tomatoes, extra virgin olive oil, garlic, red onion, basil, parmesan crostini

### **ITALIAN-STYLE MEATBALL**

with house marinara

### **CHEESE & FRUIT DISPLAY**

domestic cheeses & fresh fruit with dried cranberries, parmesan crostini, candied cashews, honey, and whole grain mustard

### **PAN ROASTED CHICKEN**

smoked mozzarella, spinach, crispy prosciutto, mushroom marsala sauce

### **SLICED TENDERLOIN**

drizzled with demi glaze

### **GARLIC & DILL ROASTED POTATOES**

### **MIXED VEGETABLES**

### **S'MORES BAR**

## PRICING

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menu package begins at \$115 per person and are inclusive of food, china dinnerware, polyester linens, service staff and applicable taxes and fees.

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# Celebration Package

#EatDrinkAndBeMarried

#CelebrateGoodTimes



## The Menu

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### CHEESE AND FRUIT TRAY

chef's choice

### SPINACH AND ARTICHOKE DIP

artichoke, cream cheese, parmesan, crostinis

### STUFFED POTATOES

cheddar, bacon, sour cream

### SLICED TENDERLOIN CROSTINI

horseradish aioli

### MINI BRIE TART

filo tart, brie, seasonal fruit jam

### CAESAR SALAD

romaine, parmesan, croutons

### SALMON

asian glazed

### PAN ROASTED CHICKEN

prosciutto, spinach, mozzarella, marsala sauce

### GARLIC DILL ROASTED POTATOES

### MIXED VEGETABLES

## PRICING

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menu packages begin at \$100 per person and are inclusive of food, china dinnerware, polyester linens, service staff and applicable taxes and fees.

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# MD Celebration

#OldBae #YouAreTheHon  
#ThatsWhatMarylandDoes



## The Menu

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### **OLD BAY & RANCH POPCORN**

#### **SHRIMP COCKTAIL**

served with cocktail sauce

#### **PRETZEL & BEER CHEESE SHOOTERS**

natty-boh beer cheese & soft pretzels

#### **FRENCH FRY BAR**

truffle oil, pico de gallo, assorted cheeses, old bay, malt vinegar, beer cheese fondue

#### **OYSTER STATION**

local selection with cocktail and mignonette sauces

#### **TOMATO FETA SALAD**

romaine, cherry tomatoes, cucumbers, feta cheese, red onion, oregano, EVOO

#### **MD CRAB CAKE**

jumbo lump, broiled

#### **FILET OF BEEF**

drizzled with demi glaze

#### **GARLIC & DILL ROASTED POTATOES**

#### **MIXED VEGETABLES**

seasonal, chef's choice

## PRICING

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# Tuscan Experience

#AmalfiVacation #BelladiNonna  
#ShowMeTheCarbs



## The Menu

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### PROSCIUTTO & MELON

seasonal melon

### CORN & CRAB ARANCINI

risotto, panko bread crumbs,  
deep fried

### ITALIAN-STYLE MEATBALLS

with house marinara

### STUFFED MUSHROOMS

spinach, sun-dried tomatoes,  
parmesan, green onions

### CAESAR SALAD

romaine, crispy parmesan,  
croutons, creamy caesar  
dressing

### BUILD YOUR OWN PASTA BAR

penne, elbow, tortellini, marinara,  
alfredo, cheese sauce, diced  
asparagus, tomatoes, spinach,  
bread crumbs, parmesan,  
mozzarella, asiago

### ASIAN GLAZED SALMON

topped with sesame seeds

### CHICKEN CAPRESE

fresh mozzarella, tomatoes,  
topped with lemon oil &  
arugula

### GARLIC ROASTED BROCCOLI

### TIRAMISU

chantilly cream, chocolate,  
lady fingers

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# I Do BBQ

#WellDoneWedding #BaeBQ #CharGoals



## The Menu

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### **PROSCIUTTO & MELON SKEWERS**

seasonal melon

### **DEVEILED EGGS**

topped with ham

### **STUFFED POTATOES**

cheddar, bacon, sour cream

### **SHRIMP & GRITS CUPS**

andouille sausage, cajun cream sauce, cheddar grits

### **WEDGE SALAD**

iceberg, bacon bits, bleu cheese, tomatoes

### **BBQ SHORT RIBS**

### **BLACKENED CHICKEN PASTA**

peas, tomatoes, pine nuts, parmesan cheese

### **AU GRATIN POTATOES**

### **GREEN BEANS**

### **HEATH BAR BREAD PUDDING SLICES**

caramel sauce

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# I Do Love Brunch

#HugsAndQuiches #LoveYouABrunch



## The Menu

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### TRADITIONAL BRUSCHETTA

on parmesan crostini

### GOAT CHEESE & FIG CROSTINI

topped with crispy prosciutto

### DEVEILED EGGS

topped with crab meat & old bay

### YOGURT PARFAIT STATION

blueberries, strawberries, dried cranberries, yogurt, granola

### CHEESE & FRUIT DISPLAY

### BREAKFAST TACO DISPLAY

bacon, sausage, mixed vegetables, scrambled eggs, flour tortillas, pico de Gallo, sriracha aioli, hot sauce, guacamole, sour cream, corn salsa, black bean salsa, mixed cheese

### BELGIAN WAFFLE STATION

fresh strawberries, blueberries, chocolate chips, peanut butter, nutella, whipped cream & maple syrup

### CRISPY BACON

### SCRAMBLED EGGS

### BREAKFAST POTATOES

bell peppers & onions

### COFFEE STATION

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## PRICING

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# Buffet Package



## The Menu

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### **HORS D'OEUVRES**

CANDIED BACON SKEWERS

MINI TRUFFLE FRY BOATS

PRETZEL & BEER CHEESE SHOOTERS

DEVILED EGGS WITH CRAB

CHEESE & FRUIT DISPLAY

### **BUFFET SERVICE**

CAESAR SALAD

romaine, parmesan cheese, croutons, creamy caesar dressing

LEMON GARLIC CHICKEN

lightly breaded chicken breast with lemon garlic sauce

BBQ SHORT RIBS

boneless short ribs tossed in demi glaze and barbecue sauce

WHIPPED POTATOES

FRENCH BEANS

## *PRICING*

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# Served Package



## The Menu

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### **HORS D'OEUVRES**

- MINI BLACKENED CRAB CAKES
- SHRIMP & AVOCADO TORTILLAS
- GOAT CHEESE & FIT CROSTINIS
- CHEESESTEAK EGG ROLLS
- CHEESE & CHARCUTERIE DISPLAY

### **PLATED SERVICE**

- SPINACH SALAD  
spinach, goat cheese, dried cranberries, almonds, champagne vinaigrette
- PAN ROASTED CHICKEN  
sautéed mushrooms, smoked mozzarella, crispy prosciutto, spinach, marsala sauce
- ASIAN GLAZED SALMON  
pan-seared salmon topped with asian barbecue sauce and sesame seeds
- GARLIC DILL ROASTED POTATOES
- MIXED VEGETABLES

## *PRICING*

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# Stations Package



## The Menu

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### **HORS D'OEUVRES**

BRIE & RASPBERRY FILO TARTS

BUFFALO CHICKEN MEATBALLS

TRADITIONAL BRUSCHETTA

LOCAL OYSTER DISPLAY

CRAB DIP & PRETZELS

### **STATIONED SERVICE**

#### SALAD STATION

romaine, spinach, mesculin mix, cherry tomatoes, cucumbers, red onion, croutons, parmesan cheese, goat cheese, balsamic vinaigrette, caesar, ranch and bleu cheese

#### CARVING STATION

sliced tenderloin and roasted pork tenderloin

#### PASTA STATION

penne, elbow, tortellini, marinara, alfredo, cheese sauce, diced asparagus, cherry tomatoes, spinach, bread crumbs, parmesan, mozzarella, asiago

#### MASHED POTATO BAR

traditional & sweet mashed potatoes, gravy, bacon, cheese, green onions, maple syrup, marshmallow fluff, candied cashews

#### MIXED VEGETABLES

## *PRICING*

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# Family-Style Package



## The Menu

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### **HORS D'OEUVRES**

ITALIAN-STYLE MEATBALLS

BRUSCHETTA SKEWERS

SHRIMP & GRITS SHOOTERS

SLICED TENDERLOIN CROSTINIS

SPINACH & ARTICHOKE DIP

### **FAMILY-STYLE SERVICE**

TOMATO FETA SALAD

romaine, cherry tomatoes, cucumbers, feta, red onion, oregano, basil, EVOO

CHICKEN CAPRESE

panko-crusted chicken breast, fresh mozzarella, tomato, arugula, lemon oil

SLICED TENDERLOIN

with demi-glaze

ASPARAGUS

PESTO PASTA

heirloom tomatoes, pine nuts, creamy pesto sauce

## *PRICING*

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menu packages begin at \$130 per person and are inclusive of food, china dinnerware, polyester linens, service staff and applicable taxes and fees.

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# More Information



## **MAKE IT YOUR OWN**

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We encourage you to customize our menus until they fit your vision! Reach out to our catering team today to discuss more options!

## **STAFFING NOTE**

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We use your guest count and desired service style to determine your staffing needs. A member of our team will be able to provide you with a custom, all-inclusive proposal!

## **CONTACT INFO**

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LIB'S CATERING TEAM  
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