



Great barbeque and so much more!

ROCKLANDS

Barbeque and Grilling Company

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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 home or ours.



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 oriental dipping sauce.*
(minimum order: 5 pounds)

Marinated Grilled Gulf Shrimp

Jumbo gulf shrimp marinated in our honey Dijon recipe, and grilled slowly over our wood-burning grill. Serve with our traditional cocktail sauce.*
(minimum order: 3 pounds)

Steamed Gulf Shrimp

Jumbo gulf shrimp steamed with traditional lager and ROCKLANDS' bay seasoning. Serve with our traditional cocktail sauce.*
(minimum order: 3 pounds)

Grilled Marinated Beef Satay

Sirloin of beef strips marinated, skewered and slowly cooked over our wood-burning grill. Serve with our oriental dipping sauce or sweet chili and garlic 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 oriental dipping 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, jalapenos, and cilantro. Serve with our chili sauce.*
(minimum order: 50 pieces)

Mini Lump Crab Cakes Infused with Lemon

Lump Maryland crab meat with seasoning and lemon zest. 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 Eggs

A classic favorite, just like Mom used to make.
(minimum order: 24 pieces)

Cheeseburger Sliders

An American classic made bite size. Tender juicy all-beef patty topped with a slice of American cheese, a crunchy pickle and ketchup.
(minimum order: 24 pieces)

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 Barbecued Sandwiches

Choose from Barbecued Sliced Pork, Pulled Barbecued Chicken, Beef Tenderloin, Smoked Turkey, or Barbecued Brisket of Beef.
(Minimum order: 24 sandwiches)

Pigs In Blankets

All-beef franks wrapped in puff pastry. Serve 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 Norwegian smoked salmon served with a dollop of red pepper cream sauce on pumpernickel.
(minimum order: 24 pieces)

Prosciutto with Pears and Arugula

Ripe Bosc 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 and yellow peppers grilled until soft, with basil and melted gorgonzola.
(minimum 24 pieces)

Marinated Grilled Cherry 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! Sourdough bread spread thinly with our house-made sauce and topped with thick-cut bacon, vine-ripe tomato slices, and crispy lettuce.
(minimum order: 24 pieces)

*Serving suggestion. Sauces sold separately.

STATIONARY APPETIZERS

Cheese and Fruit

Melon, cantaloupe, oranges, kiwi, strawberries and grapes with four types of cheese.

Served with crackers.

Small serves 15-20 people

Large serves 25-30 people



Crudités

Belgian endive, baby carrots, celery, cherry tomatoes, pickled dilly beans, 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 baked until soft, served with crackers.

(serves 10)

Crab and Artichoke Dip

Fresh lump crabmeat, artichoke hearts, cream cheese, parmesan cheese, mayonnaise and lemon juice served warm with crackers and sliced baguettes.

(serves 15)

Spinach and Artichoke Dip

Fresh 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, served with pita chips.

(serves 15)



Baba Ghanoush

Middle Eastern spread and dip is similar to hummus, but made with eggplant blended to a smooth and creamy consistency, served with toasted 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 surrounded by fresh corn tortilla chips.

(serves 10-15)

Tortilla Chips with Red Salsa

Red tomatoes crushed with onions, cilantro, and hot peppers, served surrounded by fresh corn tortilla chips.

(serves 10-15)

Homemade Guacamole with Serrano Peppers and Tomatoes

A meticulous blend of avocados, tomatoes, red onion, serrano peppers and cilantro served surrounded by fresh corn tortilla chips.

(serves 10-15)

Sausage and Cheddar Platter

Italian sausage slices served with both sharp and creamy mustard dipping sauces, along with cubed cheddar cheese.

(serves 25-30)

Aged Cheddar and Apples

Crisp green apple slices served with aged cheddar.

(serves 15-20)

Oak Smoked Salmon with Traditional Accompaniments

Accompaniments include: capers, hard boiled eggs, red onions, lemon wedges, and petite pumpernickel bread slices.

(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)



Full-Service Catering

Our onsite service team includes trained kitchen staff and on-site grillers who will insure a top-quality product served at the height of perfection, servers 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

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 ounce filet • 8 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 smoked in our wood-burning pit or grilled over our wood fire.

Hot Italian Sausage

Grilled over our wood fire. Other varieties of sausage available.



Hamburgers/ Turkey Burgers

7 oz. each includes lettuce, tomato, mustard, mayonnaise, ketchup, sliced onion, and roll.

Hot Dogs

All-beef hot dog includes mustard, ketchup, diced onion, relish, and roll.

Grilled Fish

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

VEGETARIAN MEAL OPTIONS

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.

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, mushrooms, cherry tomatoes, celery, and red onion, grilled to perfection.

Veggie Burgers

Served with lettuce, tomato, sliced onion, mustard, mayo, ketchup, and roll.

Vegetarian/ Vegan Entrée Salad

Spring green mix with red onions, tomatoes, cucumbers, red peppers, mushrooms, carrots, and pinenuts. Served with Balsamic or Raspberry Vinaigrette.

Vegetarian Chili

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





ROCKLANDS is a full-service caterer offering complete party planning.

Our professional sales staff can help you design the perfect menu to fit any budget. We will make your vision a reality, with linens, tables, chairs, and tents.

You name it. We can deliver, set up and clean up!



- 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
 - 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

SIDE SALADS AND ACCOMPANIMENTS

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
- Black Bean Salad
- Caesar Salad With Grilled Chicken Breast* or Croutons
- Cherry Tomatoes W/ Fresh Mozzarella & Basil
- Mesclun Salad
- Spinach Salad With Walnuts, Mushrooms and Goat Cheese
(Ranch, Raspberry Vinaigrette, Blue Cheese or Balsamic Vinaigrette for your Salad)
- 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
- Route 11 Potato Chips are also available



Soup

by the pint with crackers and baguette slices.

Flavors available seasonally, please inquire as to which flavors are currently available.

- Vegetable Soup
- Chicken Noodle Soup*
- Chicken and Vegetable Soup*

ROCKLANDS Original Home-Style Chili

Served with grated cheese, chopped onion, sour cream, homemade cornbread triangles.

Have Rocklands cater your holiday party

Special holiday menu available upon request

Call us today at (703) 778-8000



SPECIALTY ITEMS

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

Jumbo Lump Crab Cakes (2 per order)

Lump Maryland crab meat with seasoning and lemon zest.
Serve with our remoulade sauce.*

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.*
(minimum order: 6 pounds)

Grilled Whole Tenderloin of Pork

Lightly marinated and grilled over a wood fire.
Served with our horseradish apple cream.*
Carving available upon request
(average weight: 1-2 pounds).

Whole Barbequed Fresh Ham

Slowly smoked for two days, the old-fashioned way, to create tender and tasty meat.
Served with sharp and creamy mustard or our homemade whiskey mustard sauce.*
Carving available upon request. *Allow approx 1lb per person*
(average weight: 17-20 pounds)

Whole Smoked Fresh Turkey

Serve with our delicious citrus cream or cranberry orange relish.*
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 citrus cream.*
Allow three-quarters of a pound per person

Whole Barbequed Pigs

ROCKLANDS is famous for its wonderful whole smoked pigs that are guaranteed to make any event a success. Your pig is displayed whole (head to tail!) on a decorated board. Pigs are available up to 120 pounds.
Allow approximately one pound per person

**Serving suggestion. Sauces sold separately.*

Whole Barbequed Pork Shoulder Butts

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



Fajitas

A selection of beef, chicken, and vegetables, served with onions, peppers, shredded cheese, sour cream, guacamole, salsa, jalapenos, and fresh tortillas.

Carving Stations

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.)

Smoked Ham
Beef Tenderloin
Leg of Lamb
Smoked Turkey

Going hunting?

ROCKLANDS will smoke your meat in our wood-burning oven.
Please call (703) 778-8000 for details.



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, also please refer to ROCKLANDS' catering menu.

Menus are per person.

ROCKLANDS Ranch Lunch

Barbequed Pork and or Pulled Chicken
Choice of two side salads or accompaniments
Traditional Potato Rolls
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 Rolls
Honey Jalapeño Cornbread Triangles

Home On The Range

Barbequed Chicken
Baby Back Ribs
Barbequed Pork – Chopped or Sliced
Choice of two side salads or accompaniments
Traditional Potato Rolls
Honey-Jalapeño Cornbread Triangles

American Barbeque

Hamburger and All-Beef Hot Dog
Choice of two side salads or accompaniments
Bag of Miss Vicki's Chips
Choice of Watermelon Slice (Seasonal) or Cookie

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
Choice of three side salads or accompaniments
Traditional Potato Rolls
Honey Jalapeño Cornbread Triangles
Red Pepper Cream or Cucumber
Dill Yogurt Dressing

Chuck Wagon Sampler

Baby-Back Ribs, Barbequed Chicken,
Top Sirloin of Beef
Choice of three side salads or accompaniments
Traditional Potato Rolls
Honey Jalapeño Cornbread Triangles

ROCKLANDS' White Water Sampler

Grilled Salmon or Catfish blackened or plain
served with Red Pepper Cream Sauce
Choice of three side salads or accompaniments
Honey Jalapeño Cornbread Muffins
Fresh Fruit Cobbler

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 Dressing
Caesar Salad with Croutons
Choice of two side salads or accompaniments
Traditional Potato Rolls
Miniature Honey-Jalapeño Corn Muffins

*All menus are served with
ROCKLANDS Original Barbeque Sauce.*

*For a small amount more per person, add a mixture
of Chocolate Chip Cookies and Homemade
Chocolate Brownies to any of our set
menus.*



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 Platters (2 pieces per person)

Assorted Cookie Platter (2 pieces per person)

Assorted Basic Cupcakes

Assorted Fancy Cupcakes

Fresh Pies

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

Seasonal Fruit Cobbler

Peach, Apple, Mixed Berry

Featuring our homemade lightly sugared biscuit topping.
(serves 10-12)

Fresh Sliced Watermelon *(seasonal)*

Fresh Strawberries

Serve with fresh whipped cream.

Ben and Jerry's Ice Cream & Sundae Bar*

Scoops old Fashion Ice Cream Cart with Novelty Bars*

*Available only for full service events.

Cakes available upon request. *(2 days notice required)*

FRESHLY BAKED BREADS

Miniature Honey-Jalapeño Corn Muffins

Honey-Jalapeño Cornbread Squares

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

ROCKLANDS Coolant Root Beer

* 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

**Delivery of alcohol to VA and DC only*

SAUCES

ROCKLANDS Original Barbeque Sauce

is served on the side with all of our entrées

Additional 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 Dressing

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



