

ROCKLANDS

Barbeque and Grilling Company

CATERING



Special Events & Private Parties • Meetings • Corporate Catering



Your full-service catering company



ROCKLANDS

Barbeque and Grilling 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.*
(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 Horseradish Mango Chutney.*
(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 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 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 and Garlic 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 sized. Tender juicy all-beef patty topped with a slice of American cheese, a crunchy pickle and ketchup.
(minimum order: 24 pieces)



**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 or Barbequed Brisket of Beef.
(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 Norwegian smoked salmon served with a dollop of Red Pepper Cream 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! Baguette 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 and olive oil. Served with pita chips.

(serves 15)

Baba Ghanoush

Middle Eastern spread and dip similar to hummus, but made with eggplant blended to a smooth and creamy consistency.

Served with 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 fresh corn tortilla chips.

(serves 10–15)

Tortilla Chips with Red Salsa

Red tomatoes crushed with onions, cilantro and hot peppers. Served with fresh corn tortilla chips.

(serves 10–15)

Homemade Guacamole with Serrano Peppers and Tomatoes

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

(serves 10–15)



Sausage and Cheddar Platter

Italian sausage slices served with a sharp and creamy mustard and 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)

Hot 'n' Spicy Grilled Wings

with Ranch and Bleu Cheese
(One serving is one pound—approximately 10 wings)



Full-Service Catering

Our onsite service team includes trained kitchen staff and on-site grillers who will ensure 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

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 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. Served with grilled onions and peppers. Other varieties of sausage available.

Hamburgers

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

Turkey Burgers

A 5.5 oz. burger includes lettuce, tomato, cheese, 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, tilapia, 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 cheese.

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, cheese, 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.

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!



Side Salads...

*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
- Caesar Salad with Grilled Chicken Breast* or Croutons
- Cherry Tomatoes with Fresh Mozzarella & Basil
- Mesclun Salad
- Spinach Salad with Walnuts, Mushrooms and Goat Cheese
(Ranch, Raspberry Vinaigrette, Bleu 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
- Chipotle Chickpea Salad
- Route 11 Potato Chips are also available



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; Serve with Citrus Cream
- Penne Pasta with Fresh Tomatoes and Basil in a Garlic Infused Oil
- Sautéed White Rice with Onions



...and Accompaniments



Have
ROCKLANDS
cater your
holiday party

Special holiday menu
available upon request

Call us today at
(703) 778-8000

Soup

by the pint with crackers and baguette slices.

Flavors available seasonally, please ask 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.

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.*

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)

Whole Barbequed Fresh Ham

Slowly smoked for two days to create tender and tasty meat. Served with Sharp and Creamy Mustard or 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 Citrus Cream or Cranberry Orange Relish.*

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 Citrus Cream.*

Carving available upon request.

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.

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.

* Serving suggestion. Sauces sold separately.





Fajitas

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

Carving Stations

Smoked Ham
Beef Tenderloin
Leg of Lamb
Smoked Turkey

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)

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, please refer to page 10 of ROCKLANDS' catering menu.

Menus are per person.

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

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 Roll
Honey Jalapeño Cornbread
Red Pepper Cream and
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 Roll
Honey Jalapeño Cornbread

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
Fresh Fruit Cobbler
(minimum order 10 people)

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

All menus are served with ROCKLANDS Original Barbeque Sauce.



Rocklands Real Barbeque and Ferthing Company

ROCKLANDS
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ROCKLANDS
REAL BARBEQUE

Global Warming
Tamarind Chipotle Hot Sauce



6.67 fluid ounces (200ml)

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 Basic Cupcakes
Assorted Fancy Cupcakes
Assorted Miniature Cupcakes
Pound Cake with Fresh Sliced Seasonal Fruit



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

Scoops 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 only*

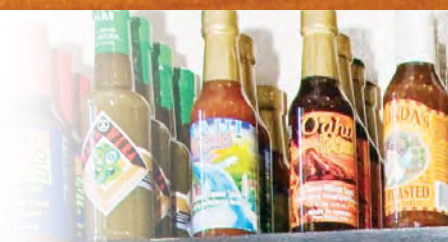
SAUCES

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



Visit our four retail locations at:

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

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

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

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

www.rocklands.com



**Let us bring
the grill
to you!**



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