



THE COCKTAIL PARTY

PASSED HORS D'OEUVRES select 3

CAPRESE SALAD

HEIRLOOM BABY TOMATOES, BASIL, AND BURRATA OR BUFFALO MOZZARELLA SERVED WITH HOUSE-CRAFTED BASIL-BALSAMIC VINAIGRETTE, EV OLIVE OIL

AHI POKE BOWL

FRESH AHI, MARINATED IN HAWAIIAN SOY-GINGER SAUCE SERVED ON SUSHI RICE, SEAWEED SALAD, ROASTED SESAME SEEDS

WATERMELON GAZPACHO

COOLING, SWEET & SAVORY GAZPACHO WITH A LITTLE BIT OF A KICK SHREDDED CUKES, BASIL AND CHUNKS OF MELON, PROSCIUTTO CHIP

STOUT BRAISED PORK BELLY

VEGGIE HASH

CHICKEN SATAY

SKEWERED, SERVED WITH PEANUT DIPPING SAUCE

EGGS OF THE DEVIL- THREE WAYS

BLACKENED SHRIMP, PEPPER BACON, KANSAS CITY BBQ 13 HOUR PULLED PORK, PICKLED ONION, CAROLINA BBQ BRISKET, PICKLED MUSTARD SEED, ALABAMA WHITE BBQ

VIETNAMESE VEGETABLE SPRING ROLLS

PONZU DIPPING SAUCE

ADDITIONAL UPGRADES

PAN-FRIED MINI CRAB CAKES \$5

HOUSE-RECIPE CRAB CAKES, PAN FRIED, SPICY REMOULADE

CHARCUTERIE BOARD \$4

GRILLED ARTICHOKE, MINIMUM OF 3 MEATS, 2 CHEESES, OLIVES, GRILLED VEGETABLES, OILS AND ITALIAN BREAD

FIRE-ROASTED CHIMI-HANK WINGS- A HOUSE SPECIALTY \$2

CUBAN-STYLE WING ROASTED OVER FLAME AND FINISHED WITH HOMEMADE CHIMICHURRI

BACON WRAPPED SCALLOPS \$3

DAY BOAT SCALLOPS WRAPPED IN PEPPER BACON

RAW BAR

2 TYPES LOCAL OYSTERS \$2
LITTLENECK CLAMS \$1.50
JUMBO SHRIMP COCKTAIL - \$1.50

**PRICED PER PIECE
ACCOUTREMENTS - LEMON, MIGNONETTE, COCKTAIL, HANK'S HOT SAUCE, HORSERADISH

RECOMMENDATION PER 100 GUESTS - 200 OYSTERS, 150 SHRIMP, 100 CLAMS



THE MAINS

BC40 SIGNATURE

SALMON STATION

FRESH WHOLE SIDES OF ATLANTIC SALMON, HERB-BUTTER, GRILL-CHARRED
SERVED WHOLE TO BE FLAKED BY GUESTS

FINGERLING POTATOES- ROASTED AND TOSSED WITH FRESH HERBS, EV OLIVE OIL AND BUTTER

COUNTRY-STYLE GREEN BEANS-STEAMED AND SAUTÉED, SERVED WITH DIJON BUTTER AND BACON CRACKLINGS

GRILLED CAESAR SALAD- TRADITIONAL VERSION HIT ON THE GRILL FOR JUST ENOUGH TIME TO GET SOME CHAR.
STILL CRISP AND COOL

FROM THE RODIZIO

CHURRASCO "PICANHA" BEEF AND PARMESAN CHICKEN
FIRE-ROASTED OVER OUR BRAZILIAN RODIZIO
SERVED WITH HOMEMADE CHIMICHURRI, PEPPER FLAKE OIL

SAUTÉED MUSHROOMS- EXOTIC BLEND, SAUTÉED IN IRISH BUTTER AND EV OLIVE OIL, FINISHED WITH RED WINE AND HOUSE-CRAFTED DEMI-GLACE

HOMEMADE MAC 'N CHEESE- 5-CHEESE MAC ON CLASSIC ELBOWS

KALE POWER SALAD- RUBBED KALE, DRIED FRUITS, NUTS AND SEEDS TOSSED WITH FRESH VEGETABLES, MISO GINGER DRESSING

ROASTED BEET & BEAN SALAD- BEETS, AN ASSORTMENT OF COOKED AND COLD STRING BEANS, NUTS, SEEDS DRESSED IN A LIGHT VINAIGRETTE

UPGRADE OPTIONS

SHRIMP SCAMPI \$5
ROCKFISH OR CHILEAN SEA BASS \$6
STUFFED ROCKFISH \$12
MARYLAND CRAB CAKES \$8

SUBSTITUTIONS

*BRONZINI

*SHRIMP AND GRITS

*VEGAN/ GF OPTION

BANZA PENNE, PESTO, BLISTERED TOMATOES, SWEET PEAS, EXOTIC MUSHROOMS, MORNINGSTAR GRILLED "CHICKEN"

*PVFD PULLED PORK BAR

HOUSE SMOKED, PICKLED ONIONS, BROCCOLI SLAW, CAROLINA, ALABAMA WHITE, KANSAS CITY SAUCES AND BRIOCHE BUNS

*HANDHELDS 3 WAYS

KOREAN TACO -BULGOGI, SWEET SLAW , SRIRACHA CREAM, CORN TORTILLA

MEXICAN STREET TACO- CARNE ASADA, CILANTRO, ONION, LIME, CORN TORTILLA

VIETNAMESE BANH MI

FIRE ROASTED CHICKEN, PICKLED VEGGIES, CUCUMBER, CHILI MAYO ON BAGUETTE



THE NITTY GRITTY

MENU PRICING

SIGNATURE MENU PRICING \$50 PER ADULT

\$20 FOR CHILDREN 12 YEARS AND UNDER AND VENDORS

APPLICABLE MARYLAND STATE TAXES AND A 20% STANDARD SERVICE CHARGE

APPLY TO ALL FOOD AND BEVERAGE

ADDITIONAL COSTS

ATTENDANTS AND SHUCKER FEES \$150

BARTENDER FEES \$200

ICED TEA, BOTTLED WATER (SPARKLING AND STILL), ASSORTED SODAS

INCLUDED IN PRICING

ALL SERVICE WARE, PLATTERS, HEATED BUFFET ITEMS,

DISPOSABLE BAMBOO PLATES AND COMPOSTABLE CUTLERY ARE PROVIDED

ALL BUFFET SET UP TO INCLUDE TABLES, BLACK SPANDEX LINENS AND WHISKEY BARRELS

CHINA, FLATWARE, AND STEMWARE CAN BE RENTED

FEES WILL BE ON FINAL GUESTS COUNTS

BOXCAR40 CAN PROVIDE ESTIMATE AT TIME OF SIGNING

25% DEPOSIT DUE AT CONTRACT SIGNING

FINAL COUNTS AND PAYMENT ARE DUE 14 DAYS PRIOR TO EVENT DATE

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