


wicked
sisters

FOOD & DRINK. WICKED GOOD.

WICKED GOOD CATERING

 3845 Falls Rd, Baltimore, MD 21211

 410-878-0884

 www.wicked sisters shampden.com

CATERING CONTACT - ELIZABETH BECK

ebeck.c2catering@gmail.com

 RESTAURANTS AND CATERING

APPETIZERS

GUESTS	10-20	25-40
BUFFALO CHICKEN DIP crostini, crudites, celery, ranch, bleu cheese • add soft pretzels	100 +25	190 +50
CRAB DIP crostini, crudites • soft pretzels	120 +25	230 +50
VEGGIE DIP creamy cheese dip with crostini, crudites, seasonal vegetables and spices • add soft pretzels	100 +25	190 +50
SHRIMP COCKTAIL PLATTER cocktail sauce and lemons	60	115
MACARONI & CHEESE • add bacon or sriracha bacon • add crab	80 +20 +50	150 +40 +100
HUMMUS & BABA GHANOUSH PLATTER crostini, crudites	80	150
HERBED FRIES thick cut, wicked sauce	60	115
BRUSSELS SPROUTS tossed with your choice of sriracha-agave or balsamic glaze	70	130
BUFFALO ROASTED CAULIFLOWER with blue cheese	70	130
CHEESE AND FRUIT TRAY grain mustard, seasonal jam	75	145
CHARCUTERIE AND CHEESE TRAY with chef's choice of 3 meats, 3 cheeses, grain mustard, and seasonal jam	110	210

SLIDERS

PRICE PER SLIDER (MINIMUM 25)

HAMBURGER wicked sauce, onion, tomato, lettuce • add cheddar cheese	5 +1
MEATBALL marinara, parmesan	5
FRIED CHICKEN choice of plain, bbq, buffalo, or sriracha-agave	5
CRAB CAKE tartar and cocktail sauce, onion, tomato, lettuce	9
PORTABELLO goat cheese	5

SALADS

GUESTS	10-20	25-40
ROMAINE CAESAR parmesan, croutons, tomatoes, caesar dressing	65	125
GARDEN GREENS tomato, red onion, cucumber, choice of dressing	60	115
WICKED WALDORF spinach, walnuts, cinna-sugar apples, goat cheese, pomegranate, maple balsamic vinaigrette dressing	80	155
PERSONAL SALADS your choice of the following: • garden salad with chicken • chicken ceasar • waldorf salad	\$14 PER GUEST	

HORS D'OEUVRES

PRICE PER PIECE (MINIMUM 25)

CROSTINI TRAY your choice of the following: • traditional bruscetta • caprese pesto • honey, prosciutto, apple, goat cheese • garlic mushrooms, goat cheese	1.5
TUNA TARTARE yellowfin tuna, chili oil, avocado, and sesame seeds on a crostini	2.5
MEATBALLS handmade italian all-beef meatballs your choice of the following: • signature marinara sauce with parmesan cheese • buffalo sauce with bleu cheese • bbq sauce with cheddar cheese	2.75
BUTTERMILK CHICKEN FINGERS your choice of 2 sauces • bbq, buffalo, honey mustard, ranch, bleu cheese, wicked sauce, agave-sriracha	2
WINGS old bay, buffalo, or bbq with ranch, bleu cheese	2.5
BUTTERED SOFT PRETZELS with honey mustard	2
CRAB BALLS 2oz. lump crab, tartar, cocktail, lemon	6.25
LOBSTER RAVIOLI with your choice of pesto or marinara	
PAN-SEARED SCALLOPS with pomegranate drizzle	

IT'S OUR GOAL TO MAKE YOUR EVENT A SUCCESS!
WE WILL WORK WITH YOU TO CREATE A MENU FOR ANY SITUATION OR BUDGET

SANDWICHES & TRAYS

SERVED WITH BAGGED CHIPS
GLUTEN-FREE BREAD AVAILABLE (+1)

SANDWICHES & WRAPS \$15 PER GUEST

- BLT on wheat
- WICKED RACHEL on wheat
- TURKEY & CHEDDAR honey mustard on potato roll
- BBQ CHICKEN & CHEDDAR on potato roll
- GRILLED CHICKEN SANDWICH lettuce, tomato, wicked sauce on potato roll
- PESTO CHICKEN & SWISS on potato roll
- SALMON BLT on wheat (+3)
- WICKED TURKEY CLUB WRAP lettuce, tomato, bacon, wicked sauce
- VEGGIE WITH HUMMUS WRAP
- CHICKEN CASEAR WRAP

BYO INSANITY BURGERS \$18 PER GUEST

signature chuck, brisket and short rib burgers
cooked medium to build your own way on potato roll

TOPPINGS INCLUDE: sriracha bacon, cheddar cheese,
picnic slaw, onion rings, wicked sauce, shishito
peppers, lettuce, tomato



INDIVIDUAL MEALS

LUNCH BOXES \$16 PER GUEST

your choice of sandwich or wrap listed above,
bagged chips, chef dessert

FLATBREADS

SERVED ON THICK CRUST BREAD \$15 PER GUEST

CAPRESE

Pesto, basil, mozzarella, roasted tomatoes,
balsamic glaze

BUFFALO CHICKEN

Buffalo grilled chicken, blue cheese, crispy
red onions

PROSCIUTTO & ARUGULA

Arugula, prosciutto, gouda, pomegranate drizzle,
garlic parmesan mayo

VEGGIE

Mushrooms, squash, onions, peppers, cherry
tomatoes, chipotle ranch

ENTREES

PLEASE INQUIRE ABOUT HOW WE CAN CUSTOMIZE PRICES
AND PORTION SIZES FOR YOUR EVENT

FILET

8oz beef tenderloin smothered in demi-glace garlic
mushrooms, red mashed potatoes, haricot verts

LOLLY CHOPS

Pan-seared lamb chops, rice pilaf, glazed carrots,
chimichurri sauce

CURRY BOWL

Red curry, coconut milk, haricot verts, squash,
onion, bell pepper, mushrooms, tomatoes, rice pilaf,
and thai basil. Your choice of veggie or chicken

CHICKY CHICKY POT PIE

Deep dish roasted chicken, creamy corn, carrots,
celery, haricot verts, onions, crispy rosemary
butter puffed pastry

CHICKEN SALTIMBOCCA

baked chicken breast wrapped in prosciutto served
with mashed potatoes, asparagus, and a sage white
wine butter sauce

WICKED CRAB CAKES

8oz lump crab meat cake with broccolini and mac n
cheese. Single or double

THAI SALMON

teriyaki glazed salmon, quinoa, sautéed broccolini

SHRIMP & GRITS

shrimp sautéed with tasso ham, scallions, jalapeño
roasted corn, gouda grits

VEGGIE PRIMAVERA

mushrooms, spinach, squash, peppers, onions,
fettucini, signature marinara

BUFFET PACKAGES

COCKTAIL PARTY

\$25 PER GUEST

choice of four non-seafood appetizers

- substitute seafood option (+5)
- add an appetizer: non seafood (+5), seafood (+10)

DINNER PARTY

\$55 PER GUEST

choice of three non-seafood appetizers, choice of salad, choice of three entrees, and choice of two entree sides (crab cakes not included - must be purchased a la carte)

- substitute seafood appetizers (+5)
- add an appetizer: non seafood (+5), seafood (+10)

A LA CARTE SIDES

SAUTÉED BROCCOLINI

ALL \$4 PER GUEST

GARLIC MUSHROOMS

GLAZED CARROTS

RED MASHED POTATOES

GOUDA GRITS

GARDEN SALAD

HERBED FRIES

SWEET POTATO FRIES

ONION RINGS

GARLIC CHEESE BREAD

DESSERT TRAY

COOKIES, BROWNIES, CUPCAKES

\$3 PER GUEST

ON-PREMISE & STAFFED OFF-PREMISE CATERING INFORMATION:

- 6% food sales tax will be added
- 20% gratuity will be added
- Off-menu items are available

OFF-PREMISE DROP OFF CATERING INFORMATION

- 6% food sales tax will be added
- 10% delivery fee will be added
- 20% Gratuity and Management fee for staffed events
- We supply utensils, flatware, plates and napkins on delivery
- \$5 fee for disposable chafing sets with sterno fuel
- Only napkins and silverware provided for carryout
- Canned sodas, lemonade & iced tea available



BAR OPTIONS

3 HOUR BAR, 21+ YEARS OLD ONLY

OPTION 1

\$29 PER GUEST

domestic beer
imported/microbrew beer
house wine

OPTION 2

\$38 PER GUEST

domestic beer
imported/microbrew beer
house wine
rail liquor

OPTION 3

\$42 PER GUEST

domestic beer
imported/microbrew beer
house wine
rail liquor
select call liquor

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