

# Chef Bryan's Kitchen

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## Catering Menu

### *Hors D'oeuvres*

<i>Slow roasted chicken wings</i>	\$ 3.00 per person
Seared on the grill over an open flame, then slow roasted to finish.	
<i>Rosemary Shrimp</i>	\$ 2.50 per person
Jumbo shrimp marinated in olive oil, lots of garlic, lemon juice rosemary and grilled over an open flame.	
<i>Southwestern shrimp canapes</i>	\$4.00 per person
Fresh made grilled shrimp salad with green onions and grilled corn. Served on crispy fried chipotle polenta squares and finished with avocado cream.	
<i>Crab cakes</i>	\$7.00 per person
Hand molded crab cakes with fresh lump crab meat. Gently combined with the gentle our house made dressing and bound with a touch of freshly baked bread crumb	
<i>Spicy Bacon Wrapped Scallops</i>	\$6.00 per person
Fresh large sea scallops dusted with a combination of fresh ground peppers and brown sugar. Wrapped with hickory smoked bacon and broiled	
<i>Thai grilled flank steak</i>	\$3.50 per person
Choice cut flank steak marinated and fire grilled. Sliced thin and threaded on a wooden skewer, and served with a sweet and spicy Thai chili glaze.	
<i>Hummus with Pita and Vegetables</i>	\$4.00 per person
Your choice of fresh made hummus or roasted red pepper hummus. Served with a variety of garden fresh vegetables, pita chips and fresh baked pita wedges.	
<i>Mini puffs</i>	\$3.00 per person
Fresh baked French pasty puffs filled with your choice of filling. Choose from roast beef hash with red onion jam and bleu cheese, chicken salad with roasted poblano peppers tomatillas and pepper cheese, seafood salad or grilled vegetable ragout with balsamic glaze	
<i>Bruschetta bar</i>	\$5.00 per person
Fresh toasted French bread crostini's served with a variety of spreads and garnishes to include: Roasted garlic and thyme white bean dip, tomato basil relish, olive tapenade, sautéed red wine cream mushrooms, balsamic roasted red peppers and fresh shaved parmesan cheese	
<i>Slider bar</i>	\$6.00 per person
Fresh handmade ground sirloin and ground breast of chicken sliders. Served with a variety of toppings to create the perfect mini burger: Slider bar includes: red onion jam, bleu cheese, guacamole, salsa, caramelized onions and sautéed red wine parmesan mushrooms.	
<i>Cocktail Meatballs</i>	\$3.50 per person
Fresh made cocktail meatballs fire roasted and braised in blueberry barbecue sauce.	
<i>Mini franks wrapped in puff pastry</i>	\$4.00 per person
Cocktail franks wrapped in a buttery puff pastry and baked to a golden brown. Served with Jack Daniels bbq Sauce and spicy mustard	
<i>Spanikopita</i>	\$4.00 per person
Lemon garlic spinach with artichoke hearts and feta cheese, wrapped in Phyllo Dough and baked to a golden brown.	

### Additional Table Fillers

<i>Cheese and crackers</i>	\$4.00 per person
<i>Fruit platter</i>	\$3.50 per person
<i>Vegetable platter</i>	\$3.00 per person

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## Salads

Add grilled chicken, salmon or flank steak to any salad for an additional fee  
Chicken \$3.00 \* Salmon \$3.00 \* Flank steak \$4.00

*House Salad* \$4.00  
Mixed greens with toasted pecans and goat cheese with fresh raspberries (when available) served with raspberry vinaigrette

*Garden Salad* \$3.00  
Mixed Greens with shaved carrots, sliced cucumbers and tomatoes. Served with your choice of dressing: Bleu Cheese, Ranch, Italian, Thousand Island, Balsamic Vinaigrette, or Raspberry Vinaigrette

*Caesar Salad* \$3.50  
Crisp romaine lettuce with shaved parmesan cheese, grape tomatoes and garlic herb croutons served with a creamy Caesar dressing

*Spinach and Strawberry Salad* \$4.00  
Fresh baby spinach with strawberries, mushrooms, and toasted pine nuts, served with honey poppy seed dressing

*Nicoise orzo salad* \$4.00  
Orzo pasta tossed with green beans, artichoke hearts, albacore tuna, julienne red pepper, diced red onion and brine cured kalamata olives, served with red wine mustard vinaigrette.

*Cous Cous Salad* \$4.00  
Mediterranean cous cous tossed with dried cherries, green onions, tomatoes, and cucumber, dressed in a balsamic vinaigrette

*Garden salad with blanched asparagus, oranges and red onion* \$4.50  
Garden fresh blend of mixed and baby greens with blanched asparagus, fresh orange slices and thinly sliced red onion, lightly tossed in butter milk dressing with fresh tarragon and basil. Additional dressing served on the side

*Caprese Salad* \$4.50  
Fresh vine ripened tomatoes with garden fresh basil and fresh mozzarella cheese drizzled with a balsamic Reduction vinaigrette

*Gorgonzola Salad* \$4.50  
Mixed greens tossed with grape tomatoes, green onions, dried cranberries, diced apples and toasted pecans. Topped with crumbled gorgonzola cheese and served with gorgonzola vinaigrette

*Smoked Gouda and Basil Salad* \$4.00  
Mixed greens tossed with hickory smoked gouda cheese, fresh basil and grape tomatoes, served with balsamic vinaigrette.

*Greek Salad* \$4.00  
Mixed baby greens with cucumbers, tomatoes, green onions, kalamata olives and feta cheese, served with balsamic vinaigrette

*Tropical Salad* \$4.00  
Mixed greens with pineapple, bacon bits, toasted coconut and macadamia nuts served with light honey lime mustard.

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**Carb Friendly – Any sandwich on this menu can be de-constructed and served with any salad from the salad menu for the same price**

## *Sandwiches / Wraps*

All sandwiches and wraps are served with potato chips and pickles.  
You may substitute any side dish we offer for an additional \$2.00

*Deli Sandwiches / Fresh Hand Rolled Wraps* \$8.00

Your choice of ham, turkey, house roasted beef, chicken salad or tuna salad on your choice of white, wheat or rye bread. Kaiser roll or rosemary foccacia. Wraps include: Sundried tomato, spinach, spicy chili pepper, garlic and herb and original

**All deli sandwiches are made with mayonnaise, crisp lettuce and vine ripe sliced tomatoes.  
All wraps are made with herbed cream cheese spread, crisp julienned lettuce and vine ripe julienne tomatoes**

*With cheese* \$9.00

American, Swiss, Provolone, Cheddar, Smoked Gouda, Pepper Jack, Fresh Mozzarella, Herb Goat Cheese or Gorgonzola cheese spread.

*Sandwich Combo Platters*

10 - 30 People choose 2

30 - 75 People choose 3

75 and up choose 4

\$12.00

**Choose any combination of the sandwiches listed in this menu to create the perfect menu for your event.**

*Roast beef and Roquefort cheese* \$9.00

Rare roast beef with mixed greens, julienne tomatoes and green onion with a Roquefort cheese mayonnaise

*Garlic and herb marinated pork loin* \$8.00

Garlic and herb pork loin roasted and sliced thin. Served with caramelized onions, mixed greens, julienne tomatoes with a Dijon mustard cheese spread

*Avocado Crab Salad* \$10.00

Jumbo lump crab meat seasoned with sweet lemon cayenne mayonnaise and gently combined with diced avocado, diced tomatoes, green onions, fresh parsley and chives.

*Cilantro Almond Chicken Sandwich* \$9.00

Fire grilled breast of chicken sliced thin and topped with roasted red peppers, mixed and baby greens and finished with a fresh made cilantro almond relish.

*Grilled Chicken with sundried tomatoes and basil pesto* \$9.00

Fire grilled breast of chicken sliced thin and topped with julienne sundried tomatoes, mixed and baby greens green onions and garden fresh basil pesto.

*Smoked turkey with Bleu Cheese and Apples* \$9.00

House smoked turkey breast sliced thin and served on a bed of baby greens with sliced tomatoes, red onion, thinly sliced apples and finished with blue cheese and apple mayonnaise

*Grilled Vegetable* \$9.00

Grilled zucchini, yellow squash, red onions, roasted red peppers and grilled tomatoes, with mixed greens and Vidalia onion vinaigrette.

*Portabella and smoked gouda sandwiches* \$9.00

Giant portabella mushrooms marinated in garlic and rosemary infused oil, fire roasted and topped with smoked gouda cheese, arugula and sliced roma tomatoes with a lemon mayonnaise

*Lamb Souvlaki Sandwiches* \$10.00

House roasted leg of lamb (MR), thinly sliced and stuffed in fresh pita pockets with fresh made greek salad and tsatsiki sauce. Additional Tsatsiki sauce served on the side

*Tarragon Caper Egg Salad with Smoked Salmon* \$9.00

Fresh homemade egg salad with minced shallots, diced celery, capers, and fresh tarragon, flavored with lemon parsley, mayonnaise, and topped with julienne sliced smoked salmon.

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## Hot Sandwiches and Platters

All hot sandwiches will be delivered with the hot item in a chafing dish with the accompaniments on separate platters and bowls. You will make your own sandwiches to ensure the best quality sandwich.

Sandwiches are served with potato chips and pickles. You may substitute one side dish for an additional \$1.00 per person.

Platters add \$3.00 per person. Served with your choice of two side dishes.

<i>Crab Cake Sandwich</i>		\$9.00	
A true Maryland crab cake made with real lump crab meat and not much else - our home made dressing and just a touch of bread crumb to bind. Served with lettuce, tomato and lemon caper tarter sauce			
<i>BBQ Pork Sandwich</i>		\$8.00	
Slow roasted pork combined with a tangy BBQ sauce served Kaiser rolls and cole slaw.			
<i>Grilled Chicken</i>		\$8.00	
Large, boneless, skinless chicken breast grilled and sliced, served with lettuce, tomato, sliced onion with sweet Vidalia onion mayonnaise.			
<i>Chicken Parmesan Sandwich</i>		\$9.00	
Chicken breast pounded thin, dredged in seasoned flour, buttermilk egg wash and Parmesan bread crumbs. Pan seared and served with a homemade marinara sauce with artichoke hearts and fresh basil.			
<i>Italian Meatball Subs</i>		\$8.00	
Italian seasoned meatballs cooked in home made marinara sauce and provolone cheese.			
<i>French Dip</i>		\$10.00	
House roasted prime rib, thinly sliced and served with caramelized onions, red wine sautéed mushrooms and pan dripping Au Jus. Green onion horseradish cream served on the side.			
<i>Open face Turkey Sandwiches with Sherry wine gravy</i>		\$10.00	
Thinly sliced house roasted turkey breast served with mashed potatoes and sherry gravy with green onions			
<i>Southwestern Chicken Sandwich</i>		\$9.00	
Marinated chicken breast in lemon chipotle vinaigrette, fire grilled and served with mixed baby greens, guacamole, fresh made salsa, and pepper jack cheese			
<i>Open Face Apple Meatloaf Sandwiches</i>		\$10.00	
Homemade apple meatloaf with mashed potatoes and gorgonzola gravy			
<i>Caesar Chicken</i>		\$8.00	
Marinated grilled chicken tossed in a creamy Caesar dressing served with a platter of crisp romaine lettuce, sliced tomatoes and shaved parmesan cheese.			
<i>Fajitas</i>	<i>Chicken</i>	\$8.00	
Marinated chicken, beef or combination served with sautéed onion and pepper medley with sour cream, salsa, shredded cheddar and jack cheese		<i>Beef</i>	\$9.00
		<i>Combo</i>	\$11.00
<i>Italian Sausage</i>		\$8.00	
Mild Italian sausage served with sautéed onions and pepper medley with homemade marinara sauce.			
<i>The Indoor Grill</i>		\$12.00	
Six ounce hamburgers and jumbo hot dogs grilled and served with all the condiments, plus cheese, lettuce, tomato, sliced and chopped onion.			
<i>Maple Barbecued Pork Burgers</i>		\$10.00	
Fresh made and hand formed pork sausage burgers with chopped onion and sweet red pepper, fire grilled and served with poblano pepper cole slaw.			
<i>Taco Bar</i>	<b>Substitute lemon chipotle grilled shrimp for an additional \$3.00 per person</b>	\$16.00	
Diced chicken and choice ground beef braised with roasted poblano peppers served with crisp shredded lettuce, diced tomatoes, diced onions, shredded cheese, salsa and sour cream. Includes crisp taco shells, tomato cilantro rice pilaf and black bean and corn salad.			

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## Main Dish Entrees

All entrees include your choice of salad and two side dishes. Prices are per person.

<i>Grilled Salmon</i>	\$18.00
Center cut filets of salmon (5-7 ounces) seasoned, grilled and basted with blueberry BBQ sauce. Additional blueberry BBQ sauce is served on the side	
<i>Poached salmon</i>	\$18.00
Center cut filets of salmon (5 – 7 ounces) poached in a court bullion of shrimp stock, lemon juice, white wine, carrots, celery, onions, dill and parsley. Finished with a champagne, vanilla beurre blanc sauce	
<i>Shrimp Mojo</i>	\$18.00
Large shrimp marinated in olive oil, garlic, lemon juice and lots of basil and fire grilled	
<i>Crab Cake</i>	\$20.00
A true Maryland crab cake made with real lump crab meat and not much else. Combined with our home made dressing and just a touch of bread crumb to bind.	
<i>Chicken Parmesan</i>	\$18.00
Crispy breaded chicken topped with our home made marinara sauce and provolone cheese, served with lemon parsley angel hair pasta.	
<i>Chicken Marsala</i>	\$18.00
Boneless, skinless breast of chicken sautéed and cooked in our own Marsala wine sauce with mushrooms	
<i>Chicken Supreme</i>	\$18.00
Boneless skinless breast of chicken sautéed and cooked with a sherry wine, mushroom cream sauce.	
<i>Chicken with Artichokes and Capers</i>	\$16.00
Boneless, skinless chicken breast sautéed and cooked in a lemon, artichoke cream sauce with capers	
<i>Up in Smoke Chicken</i>	\$16.00
Boneless skinless breast of chicken pan seared in seasoned flour and slowly braised in a smoky tomato sauce and topped with fresh buffalo mozzarella cheese .	
<i>Braised Cornish Game Hens</i>	\$20.00
Half Cornish game hens seasoned with lemon pepper and fire seared, braised in lemon juice, white wine and chicken stock, served with reduced pan juices finished with butter	
<i>London Broil</i>	\$18.00
Choice sirloin seasoned with garlic and herbs, grilled, sliced thin and served in a red wine mushroom reduction sauce	
<i>New York Strip Steaks</i>	\$23.00
8 ounce Center cut NY Strip Steak seasoned with our garlic pepper seasoning and grilled to medium rare. Served with sliced roma tomatoes and boursin cheese and finished with a red wine au jus	
<i>Roasted Beef Tenderloin</i>	\$26.00
Center cut beef tenderloin, seasoned with a garlic pepper seasoning and slow roasted to medium rare. Served with caramelized onions and our own Roquefort demi glace	
<i>Short Ribs with Red Wine</i>	\$22.00
Short ribs lightly seasoned, fire grilled and braised in red wine and beef stock, with a mire poix of carrots, celery and onions	
<i>Beef Bourguignon</i>	\$18.00
Choice cubes of sirloin pan seared in seasoned flour and slowly braised in red wine with carrots and onions, Finished with fresh herbs and roasted new potatoes.	
<i>Center cut Pork Chop</i>	\$18.00
Center cut 8 ounce pork chop seasoned, grilled and served with an Asian orange citrus sauce	
<i>Pork Scaloppini</i>	\$18.00
8 ounces of pork tenderloin pounded thin, seasoned and pan seared. Served with a sweet and spicy Thai chili glaze	
<i>Pork Tenderloin Oscar</i>	\$20.00
8 ounces of pork tenderloin pounded thin, dredged in buttermilk eggwash, and seasoned flour, pan seared and topped with grilled asparagus, lump crab meat and lemon hollandaise sauce	

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## Side Dishes

### A la carte side dishes \$2.50 per person

Potato salad	Rice pilaf with fresh herbs
Cole slaw	Oven roasted herb potatoes
Grilled vegetable pasta salad	Garlic mashed potatoes with garlic and chives
Macaroni salad	Potatoes au gratin with gruyere cheese
Lemon parsley orzo salad	Steamed vegetables with smoked tomato butter
Wild mushroom cous cous salad	Grilled vegetable platter with balsamic vinaigrette
Italian roasted parmesan tomatoes	Green beans with caramelized onions and bacon

## Desserts

Assorted cookie and brownie platter	\$2.50	Assorted variety of cookies and cheesecake bars	\$3.00
Assorted variety of cookies and dessert bars	\$3.00	Assorted mini individual parfaits	\$5.00
Assorted home baked fruit pies	\$3.00	Chef Choice individual assortment	\$5.00

**Please inquire about additional desserts available upon request.**

## Extras

Prices are per person

Paper Goods – place setting of utensils, cups, napkin, and plate \$3.00

## Beverages

Sodas \$1.25

Juices \$1.50

Bottled Water \$1.00

Bottled Sparkling Water \$2.50

Rental of China place setting and flatware \$6.00

Delivery fees are based on mileage. Please call for a quote.  
Set-up of chafing dishes and other equipment incur additional charges.

Orders must be placed at least 7 days in advance of the desired delivery.