



Catering To Go!

Whether you are looking for the makings of a light hors d'oeuvre party, a bridal or baby shower, dinner, breakfast, brunch, or luncheon, Personalized Touch Catering has the flexibility and versatility to accommodate your "self" catering needs. Our "Parties Made Easy" guide below gives you plenty of menu ideas with no work. All you have to do is pick up your order or ask for it to be delivered to your door. Then you can just sit back and enjoy your guests.

Breakfast and Brunch to GO!

Crab Quiche (6/8 slices per quiche) \$16.95
A flaky pastry shell filled with a savory egg, crab meat and pepper jack cheese

Shrimp Quiche (6/8 slices per quiche) \$16.95
A flaky pastry shell filled with a savory egg, shrimp and cheddar and Monterey Jack cheese

Vegetable Quiche (6/8 slices per quiche) \$15.95
A flaky pastry shell filled with a savory egg, fresh garden vegetables

Spinach/Bacon and Swiss Quiche (6/8 slices per quiche) \$15.95
A flaky pastry shell filled with a savory egg, spinach, bacon and Swiss

Hearty Breakfast Casserole (serves 10) \$35.95
Potato bites, sausage, egg and cheddar cheese casserole with a bacon topper

Fruit Tray
Seasonal fruit with a cream cheese dipping sauce
 18" tray serves 30 to 40 \$55.95
 16" tray serves 20 to 25 \$40.95

Fruit Salad (serves 25) \$30.95

Baked Good Assortments (serves 25) \$65.95
Assorted Muffins, Danish, Cinnamon Rolls, Coffee Cakes and Scones with jam and butter

Homemade Salad & Soups to GO

Salads

Potato Salad\$3.95 lb
 Cole Slaw\$3.50 lb
 Macaroni Salad\$3.50 lb
 Pasta Salad\$3.75 lb
 Tuna Salad\$3.50 lb
 Chicken Salad\$4.50 lb
 Egg Salad\$2.75 lb
 Shrimp Salad\$4.75 lb

Soups

Vegetable Beef Soup\$4.00 lb
 Vegetable Crab Soup\$4.00 lb
 Cream of Crab Soup\$4.50 lb
 Chili\$4.00 lb
 Potato Soup\$4.00 lb
 Loaded Potato Soup\$4.25 lb
 Cream of Broccoli\$4.00 lb
 Bean Soup.....\$4.00 lb
 Chicken Enchilada Soup\$4.25 lb
 Chicken Noodle.....\$4.25 lb
 Italian Wedding Soup\$4.25 lb

Appetizers to GO!

Vegetable Tray - Carrots, celery, cucumbers, broccoli and cherry tomatoes with a ranch dip
 18" tray serves 30 to 40 \$45.00
 16" tray serves 20 to 25 \$35.00

Cheese Tray - Mild Cheddar, Monterey Jack & Cheddar, Pepper Jack Cheese, pepperoni and summer sausage
 18" tray serves 30 to 40 \$65.00
 16" tray serves 20 to 25 \$55.00

Fruit Tray - Seasonal fruit with a cream cheese dipping sauce
 18" tray serves 30 to 40 \$55.00
 16" tray serves 20 to 25 \$40.00

Chicken Wings – BBQ, Teriyaki, and Hot & Spicy Wings
 18" tray serves 20 to 25 \$55.00
 16" tray serves 15 to 20 \$40.00

Green Salads to GO

Tossed Garden Salad (serves 10) \$32.00
Field Greens and romaine lettuce with tomatoes, cucumber, red onion, carrots with choice of dressing

Caesar Salad (serves 10) \$37.00
Field Greens with balsamic vinaigrette, feta and croutons

Caesar Salad w/ Chicken (serves 10) \$42.00
Field Greens with balsamic vinaigrette, grilled chicken breast feta and croutons

Sliced Tomatoes and Mozzarella with Fresh Basil (serves 20) \$65.00
A beautiful display of sliced fresh tomatoes, mozzarella cheese and basil leaves drizzled with a secret vinaigrette dressing



Appetizers to GO!

Meatballs

½ foil pan (5 lbs)	\$45.
1 full foil pan (10 lbs)	\$90.00

Deviled Eggs (48 each)	\$45.00
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Southwest Seven Layer Dip

(serves 25 to 30 people)	\$60.00
<i>Colorful layers of cheese, refried beans, guacamole, sour cream and salsa served with tortilla chips</i>	

Hot Spinach Artichoke Dip

(Serves 20 to 25 people)	\$35.00
<i>Fresh spinach, diced artichoke hearts and grilled onions in a savory sour cream and parmesan cheese base with homemade bread for dipping</i>	

Potato Skins with Cheddar Cheese and Bacon

(Serving 24 pieces)	\$25.00
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Spring Rolls (50 each)	\$45.00
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Egg Rolls (50 each)	\$50.00
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Cheddar Poppers (4 lbs)	\$65.00
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Sandwich Platters to GO!

Deli Platter #1

Roast beef, oven roasted turkey, ham, mild cheddar and Swiss with rolls

18" tray serves 20 to 25	\$85.00
16" tray serves 15 to 20	\$75.00

Deli Platter #2 (serves 25)

Roast Beef, Pastrami, Salami, turkey, American cheese and provolone with rolls

18" tray serves 20 to 25	\$85.00
16" tray serves 15 to 20	\$75.00

Baked Ham Platter

18" tray serves 50 to 60	\$75.00
16" tray serves 25 to 30	\$65.00

Wrap Platter (serves 20)

3 types of wraps: Turkey, Roast Beef, Ham & Provolone cheese with field greens, a marinated medley of tomatoes, cucumbers and red onion complete with ranch dressing. A Vegetable Wrap with Swiss cheese, tomato, shredded carrot, sprouts, olives, cucumbers and lettuce with a ranch dressing can be added for \$ 6 more.

18" tray serves 20 to 25	\$85.00
16" tray serves 15 to 20	\$75.00

DESSERTS TO GO!

*We can do all types of desserts.
Just call for ideas or quotes.*

Seafood to GO!

Crab Balls	\$65.00
(50 each – cooked or uncooked)	

Oysters	\$75.00
(50 each – cooked or uncooked already bread)	

Coconut Shrimp	\$75.00
(40 each – cooked or uncooked)	

Chicken Skewers	\$65.00
(40 each – cooked or uncooked)	

Shrimp Cocktail (6 lbs)	\$100.00
(cold, peeled or hot unpeeled)	

Shrimp Trio	\$75.00
(6 dozen) - <i>Cocktail shrimp, BBQ shrimp on skewers and teriyaki shrimp</i>	

Miniature Sandwiches on Focaccia Bread

<i>Chicken salad, turkey & provolone, ham & Swiss and roast beef & cheddar</i>	
(4 dozen)	\$130.00
(2 dozen)	\$65.00

Salad Sandwich Tray

<i>Chicken Salad, Egg Salad and Tuna Salad on rolls</i>	
(4 dozen)	\$130.00
(2 dozen)	\$65.00



Maryland Missy's Stuffed Ham Tray (requires at least 3 to 4 day notice)

St. Mary's county original – Corned ham with cabbage, kale and onion with spices

Whole ham sliced on tray (average weight 16lbs) \$155.00
½ ham slice on tray (average weight 8 lbs) \$ 80.00

Condiment Tray

Lettuce, tomato, onion, pickle, mayonnaise and mustard

18" tray serves 20 to 25 \$35.00
16" tray serves 15 to 20 \$30.00

Hot Entrée to GO!

Call for price information on Hot Entrée to GO

Homemade Lasagna

Lasagna made with beef and vegetables

½ foil pan (serves 10 to 12)
1 full foil pan (serves 20 to 25)

Vegetarian Lasagna

Lasagna made with zucchini, celery, carrots, onion cheeses and red sauce

½ foil pan (serves 10 to 12)
1 full foil pan (serves 20 to 25)

Florentine Stuffed Chicken Breast

Stuffed with Spinach, Swiss and American cheese. Lightly dusted with Parmesan and Italian Herbs (8 oz each – 12 in ½ foil pan)

Rosie Apple Pie Chicken

Apple Pie Chicken is a breast stuffed with herb bread apples, cinnamon & sugar displayed in a white boat. glazed with a butter, cinnamon & sugar topping (6 oz each – 6 in ½ foil pan)

Grilled Chicken Breast with Garlic Sauce

Boneless Chicken Breast grilled in garlic and herbs with garlic gravy - (6 oz each – 12 in ½ foil pan)

Slice Turkey with Sage Stuffing & Gravy

½ foil pan (serves 10 to 15)
1 full foil pan (serves 25 to 30)

Homemade Beef Stew

Tender beef seasoned with fresh herbs, slow cooked in red wine

½ foil pan (serves 10 to 15)
1 full foil pan (serves 25 to 30)

Homemade Meatloaf

½ foil pan (serves 10 to 15)
1 full foil pan (serves 25 to 30)

Sides to GO!

*All sides are in ½ foil pans
Serves 12 to 16 people*

Call for price information on Sides to GO

Cabbage

Kale

Scalloped potatoes

Homemade Mashed potatoes

Homemade Garlic Whipped potatoes

Red potatoes in butter sauce

Au Gratin Potatoes

Candid Sweet potatoes

Long Grain Rice

White Rice

Green Beans

Glazed Carrots

Corn

Baked Beans

Peas

Lima Beans

German Blend

Whole Green Beans, Waxed Beans and Baby Carrots

Asian Blend

Broccoli Florets, Green Beans, Mushroom Halves, Red Pepper Strips and Onion Strips

Prince William Blend

Broccoli Florets, Cut Carrots, Green Beans, Red Peppers Strips and Yellow Peppers Strips

Garden Trio

Broccoli Cuts, Sugar Snap Peas, And Baby Carrots

Imperial Francois Blend

Pepper Steak with pepper and onion gravy

- Flank steak sliced in strips with peppers & onion served over rice or egg noodles

½ foil pan (serves 10 to 15)
1 full foil pan (serves 25 to 30)

BBQ Beef or Southern Pulled Pork BBQ

½ foil pan (serves 10 to 15)
1 full foil pan (serves 25 to 30)

Hot Roast Beef and Gravy

½ foil pan (serves 10 to 15)
1 full foil pan (serves 25 to 30)

Homemade Macaroni and Cheese

Made with sharp cheddar and penne noodles

½ foil pan (serves 10 to 15)



Personalized Touch Catering to GO - Details!

Personalized Touch to GO! Is a simple and flavorful way to bring home cooked taste, made with only the freshest ingredients, straight to your door!

Required Notice: We kindly ask for a minimum of 72 hour notice

Guest Count and Menu Changes: The final menu and guest count are due 3 business days prior to your event date.

Setup for Catering to GO: The most economical way to host a party or corporate event is to pick up or have the food delivered and set it up yourself without Catering To Go option. Cold food is presented on disposable, black plastic trays or bowls. Hot food is presented in aluminum pans.

Disposable chafing dishes are available to keep hot foods hot for up to 3 hours for \$12 each

Our delivery driver will set out the food and disposable chafing dishes, ready to serve to your guests buffet style – you will need to have your table ready when driver arrives. Personalized Touch Catering staff is not available to return to clean-up after your delivered event unless you are using the full service catering.

Setup for Full Service Catering (ask for pricing or see WWW.pt-catering.com):

This brochure was developed as a supplement to our catering program. It contains some of the most popular items for pick-up. Our managers can help you plan any type of event from start to finish. If you have a particular request, we will be happy to develop custom menus for any office function, party, birthday celebration, wedding or other occasions, from boxed lunches, classic theme meals to formal weddings.

Let us arrange every detail of your event – from linens and china rental to décor! Call us to plan your special occasion!

With full Serves Catering our staff will be available to you and your guests for the duration of the event. The staff will be clearing plates, refilling drinks and ensuring that the host is free to enjoy the event. They will clean-up completely after the event and organize any rental equipment.

We kindly ask for a minimum of 5 days notice.

Disposable tableware can be provided at an additional cost. (paper or plastic items, including serving utensils and table covers)

Delivery Charges:

- Delivery fee in the St. Mary's area is \$20 (Monday – Friday 7:00 am to 5:00 pm/during weekends and evening \$30)
- Calvert & Charles County \$25 (Monday - Friday 7:00 am to 5:00 pm /during weekends and evening \$30)

Since food costs may fluctuate, all prices are subject to change. Certain foods are subject to seasonal availability.

Payment:

We require payment in full by the day of your delivery or pickup.

Website: pt-catering.com
Contact: Patty Sparks
Telephone #: 301-373-3253
Cell #: 301-904-9899
Address: 25410 Vista Road,
Hollywood Maryland 20636
Email: Psparks428@aol.com

