

LEITERS'

Fine Catering, Inc.



It's Our Pleasure to Serve You!



Owner-Teri Leiter and Chef-Christian Cooker

About Leiters' Fine Catering

For three generations, Leiters' Fine Catering has been a leading full-service catering and event planning company. Owners Dave and Teri Leiter, and our professional staff, work together to create events that are expertly designed to meet your individual needs. Service to our customers is the foundation of our business. Leiters' treats each client with the same level of care. From small parties to large corporate events, we will attend to every detail.

Leiters' gives your event the attention it deserves with unparalleled timely service, expertly prepared homemade foods and inspired presentations. You can trust us to create menus of the finest quality for every occasion. Meals are expertly prepared in Health Department approved kitchens using only the freshest ingredients available. We transport your foods in thermal carriers designed to ensure the food maintains the proper temperature for delicious eating and for customer safety.

Leiters' Fine Catering is more than a catering company. We are a full-service company that is dedicated to making every aspect of your event a success. At Leiters', "It's our pleasure to serve you!"

LEITERS' STAFF WILL BE GLAD TO ASSIST WITH CUSTOMIZING A MENU... CALL FOR A PRICE!

301-223-7070 • WWW.LEITERSFINECATERING.COM

DINNERS, BANQUETS & RECEPTIONS

Mrs. Leiter

"Thank you so much for everything you guys did to make our wedding day wonderful. It all turned out so beautiful, and it was so special. To top off all of the small details you took care of, the food was phenomenal. Honestly, we never expected it to be that good. Everything, and we mean everything, was great! Guests are still raving about the whole thing. How beautiful it was and how good the food was! So thank you again. We are eternally grateful."

*Sincerely,
Debbie and Chris*

Leiters' Fine Catering has established a well-earned reputation in the region for absolute reliability, trust and flexibility. Wherever it is located, we approach each event with the same care and concern.

When planning Award Banquets, Fundraisers, Birthday and Anniversary Celebrations or that special Holiday event, by choosing Leiters' you can rest assured knowing that an expert is handling every aspect of your event.

Beautiful Receptions don't just happen. They take thoughtful planning and careful organization. Whether your Wedding Reception is at home, a Church or a natural setting, we can design the event to your own personal style.

At Leiters' Fine Catering, we use a very personalized approach with each Reception making it uniquely

yours. Your special day will reflect your personality. With Leiters', you can relax and feel confident knowing all the important details are covered to make your wedding reception perfect!

Leiters' is a full-service reception coordinating and catering company specializing in menu planning, rentals, decorating and entertainment. Combining your dreams with Leiters' event planning expertise, together we will capture your keepsake moment.

ENTRÉE MENU SUGGESTIONS

~ Beef Selections ~

Roast Beef with a Rich Brown Gravy.....	\$13.00
Beef Stroganoff	\$13.00
Beef Barbecue Sandwich (Offering 1 ½ pp)	\$12.25
<i>*Beef in Leiters' Own Barbecue Sauce Offered with Sandwich Roll</i>	
Beef Roulades with Herb Stuffing.....	\$13.50
<i>*Served with a Brown Gravy</i>	
Top Round of Beef, Hand Carved (GF).....	\$13.50
<i>*Served with Au Jus and Horseradish</i>	
Barbecued Beef Ribs (GF).....	\$15.50
<i>*Dry Rub or Leiters' Barbecue Sauce</i>	
Beef Bourguignon	\$15.50
<i>*Braised in Red Wine with Carrots and Potatoes</i>	
Marinated Beef Brisket, Hand Carved (GF).....	Market Price
<i>*Served with Horseradish and Barbecue Sauce</i>	
New York Strip, Seasoned and Grilled (GF).....	Market Price
<i>*Served with Steak Sauce</i>	
Prime Rib, Hand Carved (GF).....	Market Price
<i>*Served with Au Jus and Horseradish</i>	
Beef Tenderloin, Hand Carved (GF).....	Market Price
<i>~or~</i>	
Beef Tenderloin, Center Cut (GF).....	Market Price
<i>*Both Served with Burgundy Sauce ~or~ Whiskey Peppercorn Sauce</i>	
Beef Short Ribs	Market Price
<i>*Boneless Ribs, braised with a Red Wine reduction, Served with a Demi-Glaze</i>	

~ Seafood Selections ~

Baked Flounder (GF).....	\$12.25
Seafood Newburg with Rice.....	\$12.25
<i>*Crab, Flounder and Shrimp in a Cream Sauce</i>	
Crab Imperial.....	\$15.00
<i>*Offered in a Puff Pastry Cup or over White Rice</i>	
Stuffed Flounder with Crab	\$17.75
<i>*Served with a Lemon Butter Sauce</i>	
Maryland Crab Cake (1).....	\$18.00
Maryland Crab Cake (2).....	\$24.00
<i>*Served with Tartar Sauce</i>	
Yellowfin Tuna (GF).....	Market Price
<i>*Blackened with a Cajun Sauce</i>	
Atlantic Salmon (GF)	Market Price
<i>*Glazed with Leiters' Own Teriyaki Sauce</i>	
Seared Halibut	Market Price
<i>*Served with a Dill Cream Sauce</i>	
Trout Amandine (GF)	Market Price
<i>*Pan Roasted with Slivered Almonds</i>	

~ Poultry Selections ~

Golden Brown Fried Chicken, Assorted (2-pcs. pp).....	\$11.50
Seasoned Baked Chicken, Assorted (2-pcs. pp) (GF).....	\$11.75
<i>*Marinated in Olive Oil, Lemon Juice and Rosemary</i>	
¼ Rotisserie Chicken (GF).....	\$11.75
<i>*Dry Rub of Garlic, Paprika, Salt & Pepper Served with Leiters' Own Barbecue Sauce on the Side</i>	
½ Rotisserie Chicken (GF).....	\$14.25
<i>*Dry Rub of Garlic, Paprika, Salt & Pepper Served with Leiters' Own Barbecue Sauce on the Side</i>	
Chicken Barbecue Sandwich (Offering 1 ½ pp).....	\$11.75
<i>*Chicken in Leiters' Own Barbecue Sauce Offered with Sandwich Roll</i>	
Chicken Parmesan.....	\$11.75
<i>*Breaded Chicken Breast Marinara Sauce and Parmesan on the Side</i>	
Turkey Roulades with Herb Stuffing	\$11.75
<i>*Served with Sour Cream Dill Sauce</i>	
Turkey-Slow Oven Roasted with Gravy	\$11.75
Boneless Stuffed Chicken Breast.....	\$12.25
<i>*With an Herb Stuffing, Served with Sour Cream Dill Sauce</i>	
Chicken Roulade Florentine	\$12.75
<i>*Chicken Breast with Spinach and Cream Cheese Filling Served with a Roasted Red Pepper Cream Sauce</i>	
Chicken Cordon Bleu	\$12.75
<i>*Ham and Swiss Cheese Wrapped in a Breaded Chicken Breast</i>	
Chicken Marsala	\$12.75
<i>*Breaded Chicken, Mushrooms, Demi Glaze</i>	
Teriyaki Glazed Chicken Breast (GF).....	\$12.75
Garlic & Herb Chicken Breast (GF).....	\$12.75
<i>*Served with a Creamy Lemon Garlic Sauce</i>	
Chicken Chesapeake.....	\$15.25
<i>*Breaded Chicken Breast offered with Crab Imperial on the Side Leiters' Stuffed Chicken (GF).....</i>	
<i>*Chicken Breast, Prosciutto Ham, Spinach and Mozzarella Cheese Served with a Roasted Red Pepper Cream Sauce on the Side</i>	

~ Pork Selections ~

Baked Ham with a Brown Sugar Glaze (GF).....	\$11.75
Slow Roasted Pork Barbecue (Offering 1 ½ pp).....	\$11.75
<i>*Pork in Leiters' Own Barbecue Sauce Offered with Sandwich Roll</i>	
Seasoned Roasted Pork Tenderloin, Hand Carved (GF).....	\$12.75
<i>*Offered with a Apple Cranberry or Raspberry Chipotle Sauce</i>	
Barbecued Pork Ribs (GF)	\$13.75
<i>*Dry Rub or Leiters' Own Barbecue Sauce</i>	
Whole Roasted Pig.....	Market Price
<i>*Offered with Leiters' Own Barbecue Sauce</i>	

~ Pasta Selections ~

Baked Ziti with a Homemade Meat Sauce.....	\$11.75
<i>*Penne Pasta with Oven Roasted Vegetables, Mozzarella & Parmesan</i>	
Spaghetti and Meatballs	\$11.75
<i>*Served with Parmesan Cheese</i>	
Spaghetti with Meat Sauce	\$11.75
<i>*Served with Parmesan Cheese</i>	
Baked Meat Lasagna.....	\$14.75
<i>*Ground Beef, Mozzarella, Ricotta in a Marinara Sauce</i>	

~ Vegetarian Selections ~

Penne Pasta Alfredo.....	\$11.75
<i>*Add Wild Mushrooms</i>	
Portabella Stack (GF, V)	\$11.75
<i>*Sautéed Mushrooms and Vegetables with a Cream Cheese Filling, Served with Roasted Red Pepper Sauce</i>	
Black Bean Burger (V).....	\$11.75
<i>*Bell Pepper, Chili Sauce, Cumin, Bread Crumbs Served on a Round Roll with a Spicy Aioli</i>	
Vegetable Napoleon (GF, V).....	\$12.25
<i>*Grilled Portabella Mushroom, Zucchini, Roasted Red Pepper, Yellow Squash, Red Onion with a Tomato Cream Sauce</i>	
Vegetarian Baked Ziti with a Marinara Sauce (V).....	\$14.75
<i>*Penne Pasta with Oven Roasted Vegetables</i>	
Vegetarian Baked Lasagna.....	\$14.75
<i>*Broccoli, Carrot, and Spinach in a Creamy White Sauce</i>	

~ Children's Menu ~

Chicken Tenders.....	\$9.50
<i>*Offered with a Dipping Sauce</i>	
Spaghetti with Mini Meatballs	\$9.50
Mini Sandwiches.....	\$9.50
<i>*Choice of Peanut Butter and Jelly or Turkey and Cheese</i>	
Cheeseburger Sliders.....	\$9.50
Hot Dog	\$9.50
Includes: Applesauce, Choice of (2) Sides, Dinner Roll & Butter	
Choice of Sides: Baked Macaroni and Cheese, Whipped Potatoes, Green Beans, Buttered Corn	
Children's Hors d'oeuvre Platter.....	\$30.00 Per Tray (feeds 12-15)
<i>*Gold Fish, Cheddar Cheese Cubes, Ham Cubes, Carrots, Celery, Grapes and Sliced Apple- Served with Ranch and Peanut Butter for Dipping</i>	
Ants on a Log - Celery, Peanut Butter and Raisins	\$12.00 (for 10 Pcs)

ONE ENTRÉE MENUS

AND

TWO ENTRÉE MENUS

Price Includes: Salad, Potato, (1) Vegetable, Dinner Roll and Butter, Dessert and 2-Beverages

THREE ENTRÉE MENU

Price Includes: Salad, Potato, (2) Vegetables, Dinner Roll and Butter, Dessert and 2-Beverages

Refer to "Side Dish Choices - Substitutions", on Page 6

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Letters' offers a Great Selection of Hot and Cold Hors d'oeuvres, see Pages 8 - 9

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Prices may vary to accommodate your dietary need

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(GF) Entrees that are prepared Gluten Free

(V) Options that can be prepared Vegan

SIDE DISH CHOICES - SUBSTITUTIONS

~ Salads ~

Tossed Garden Salad

**Iceberg and Romaine Mix- Grated Carrots, Cucumbers, Cherry Tomatoes and Sliced Onion*

Spring Mix Salad

**Spring Mix- Grated Carrots, Cucumbers, Cherry Tomatoes and Sliced Onion*

Caesar Salad

**Romaine, Croutons and Parmesan Cheese*

Fresh Spinach Salad (1.75)

**Baby Spinach, Hard Boiled Egg, Mandarin Orange and Bacon Crumbles*

Greek Salad (1.75)

**Romaine, Black Olives, Tomatoes and Feta Cheese*

Radichio Arugula Salad (3.25)

**Pear, Blue Cheese Crumbles and Walnuts*
or

**Strawberries, Goat Cheese and Pecans*

~ Salad Dressings ~

Creamy Ranch ~ Leiters' House ~ Thousand Island
Italian ~ Caesar ~ Balsamic Vinaigrette
Raspberry Vinaigrette ~ Maple Fig ~ Blue Cheese
French ~ Honey Mustard ~ Oil & Vinegar

~ Deli - Salads ~

Creamy Cole Slaw ~ Pepper Slaw ~ Pasta Salad
Macaroni Salad ~ Yellow Potato Salad ~ Deli Style Potato Salad
Broccoli-Cauliflower Salad (1.50) ~ Corn & Bean Salad
Cranberry Salad ~ Pasta Primavera (1.25) ~ Applesauce

~ Salad Bar ~

Choice of- Iceberg and Romaine Lettuce or Spring Mix
Sliced Cucumbers ~ Sliced Onions ~ Tomatoes ~ Grated Carrots
Shredded Cheese ~ Croutons ~ Bacon Bits
2-Deli Salads ~ Choice of 3-Dressings
Additional \$4.75 Fee... when chosen with a meal

~ Potatoes/Starches ~

Whipped Potatoes ~ Garlic Whipped Potatoes
Scalloped Potatoes ~ Au Gratin Potatoes ~Baked Potato
Oven Browned Red Bliss Potatoes~ Fingerling Potatoes (1.00)
Twice Baked Potato (1.25) ~ Candied Yams
Baked Sweet Potato ~ Baked Beans ~ Baked Macaroni & Cheese
Herb Stuffing ~ Apple Stuffing
Rice Pilaf ~ White Rice ~ Fried Rice
Buttered Noodles

~ Baked or Whipped Potato Bar ~

Toppings Include:

Cheddar Cheese ~ Chives ~ Bacon Crumbles
Sour Cream ~ Whipped Butter ~ Gravy ~ Salsa

Price upon Request

~ Vegetables ~

Green Beans with Ham Broth ~ Whole Sautéed Green Beans
Green Beans Amandine ~ Green Bean Casserole (1.50)
Lima Beans ~ Buttered Corn ~ Succotash
Baked Corn (2.00) ~ Corn on the Cob (seasonal)
Steamed Broccoli ~ Steamed Cauliflower ~ Asparagus
Malibu Vegetable Blend ~ Caribbean Vegetable Blend
Glazed Carrots ~ Carrot Soufflé ~ Buttered Peas
Stewed Tomatoes ~ Sauerkraut~ Braised Red Cabbage
Zucchini/Squash Medley
Honey and Soy Glazed Brussel Sprouts (2.25)

~ Breads ~

Soft Dinner Rolls ~ Assorted Dinner Rolls
Bread Sticks ~ Corn Muffins (.75)
Hawaiian Rolls ~ Garlic Bread
Local Fresh Assorted Rolls and Breads (.75)

DESSERTS

~ Desserts ~

Fresh Baked Cakes
 Texas Sheet Cake (Seasonal)
 Pineapple Upside-Down Cake (.75) ~ Gingerbread
 Fresh Baked Cookies of-
 Chocolate Chip, Royale, Oatmeal, Sugar, Peanut Butter
 Brownies ~ Rice Krispie Treats
 Ice Cream: Hand Dipped, Cups or Novelty Bars
 Sherbet ~ Pudding ~ Fresh Fruit Wedges (Sliced On-Site)
 Chocolate, Strawberry, Raspberry or Peanut Butter Mousse

~ Ice Cream Sundae Bar ~

Hand Dipped Ice Cream
 Chocolate Syrup ~ Caramel or Butterscotch Syrup
 Chopped Peanuts ~ Rainbow Sprinkles
 Maraschino Cherries ~ Whipped Cream
 (2.25)

~ Gourmet Desserts ~

Cheese Cake with Assorted Sauces
 German Chocolate Cake
 Decadent Chocolate Cake
 Carrot Cake ~ Pumpkin Roll
 Fruit Cobbler ~ Assorted Pies
 (2.75)

*Add Ice Cream to Cakes, Pies or Cobbler (1.50)

~ Gourmet Mini's ~

Assorted Drop Cookies
 Lemon ~ Orange ~ Red Velvet ~ Chocolate
 German Chocolate ~ Pumpkin
 \$1.25 per piece
 Pecan Tarts
 Cheese Cake Bites
 Chocolate Covered Strawberries
 \$1.75 per piece
 Fruit Tarts
 Strawberry Shortcake
 \$2.75 per piece

ICE CREAM PARLOR

LEVEL I

Hand-Dipped Vanilla Ice Cream
Syrups- Chocolate, Caramel, or Butterscotch (Choice of 2)
Toppings of- Chopped Peanuts, Rainbow Sprinkles
 Maraschino Cherries and Whipped Topping

Price: \$3.75 per Guest

LEVEL II (Premium)

Hand-Dipped Vanilla and Chocolate Ice Cream
Syrups- Chocolate, Caramel, Butterscotch
 or Strawberry (Choice of 3)
Toppings of- Chopped Peanuts, Rainbow Sprinkles
 Maraschino Cherries and Whipped Topping
Plus (4) Additional Toppings-
 Brownie Chunks, Butterfinger Pieces, Chocolate Chips
 M&Ms, Oreos, Peppermint Patty Pieces, Pineapple Chunks
 Heath Bar Pieces, Pretzels or Reese's Pieces

Price: \$5.75 per Guest

LEVEL III (Banana Split)

Hand-Dipped Vanilla and Chocolate Ice Cream
Syrups- Chocolate, Caramel, Butterscotch
 or Strawberry (Choice of 3)
Toppings of- Bananas, Chopped Peanuts, Rainbow Sprinkles
 Maraschino Cherries and Whipped Topping
Plus (6) Additional Toppings-
 Brownie Chunks, Butterfinger Pieces, Chocolate Chips
 Heath Bar Pieces, Pineapple Chunks, Pretzels or Reese's Pieces

Price: \$7.25 per Guest

A La Carte Toppings- \$1.00 per topping

~ Beverages ~

Freshly Brewed Un-Sweetened Iced Tea
 Sweetened Iced Tea ~ Raspberry Iced Tea
 Apple Cider (Seasonal - .75) ~ Lemonade
 Strawberry Lemonade ~ Fruit Punch
 Regular Coffee ~ Decaf. Coffee
 Assorted Hot Tea

Sodas~ Infused Water ~ Sparkling Water ~ Bottled Spring Water

Pricing Available

**All Menu Items available A La Carte...Call for Pricing!
 Call for your Carry-Out!**

HORS D'OEUVRES

~ Gourmet Hors d'oeuvres ~

Red Grapes, Blue Cheese, Tossed in Pistachios	\$1.25 per piece
Crostini with Blue Cheese Mousse	\$1.50 per piece
<i>*Roasted Red Pepper and Pine Nut</i>	
Crostini with Goat Cheese	\$1.75 per piece
<i>*Fig Jam and Walnut</i>	
Endive Filled with Tarragon Chicken Salad	\$1.75 per piece
Chicken Caesar Bite	\$2.00 per piece
<i>*Marinated Chicken, Romaine Lettuce Cup, Shaved Parmesan Fried Brioche Crouton, Caesar Dressing, Anchovy on the Side</i>	
Dates Stuffed with	
Blue Cheese, Pecans and Bacon	\$2.00 per piece
Grilled Cheese with Tomato Soup Shooters.....	\$2.25 per piece
BLT Crostini.....	\$2.00 per piece
<i>*Bacon, Lettuce, Tomato with Avocado Aioli</i>	
Polenta Square.....	\$2.00 per piece
<i>*Goat Cheese, Pine Nut, Balsamic Drizzle</i>	
Citrus Glazed Shrimp.....	\$2.00 per piece
<i>*On a bed of Mango Salsa</i>	
Shrimp Roll.....	\$2.00 per piece
<i>*Rice Paper, Soy Mushroom, Mint, Nappa Cabbage, Carrots, Shrimp Served with a Hoison Dipping Sauce</i>	
Chicken Liver Pate on Crostini.....	\$2.25 per piece
Pork Medallions with Raspberry Chipotle Gastrique....	\$2.50 per piece
Salmon Mousse.....	\$2.50 per piece
<i>*Cucumber Cup Chive and Paddlefish Roe</i>	
Brie Wheel Wrapped in Pastry	\$2.00 per person
<i>*Offered with Fig Jam</i>	
Gourmet Cheese Platter	
With Assorted Crackers and Grain Mustard.....	\$4.00 per person
Pork Belly Lollipop.....	\$4.50 per piece
<i>*Glazed Pork Belly with Asian Barbecue Sauce & Green Onions</i>	
Shaved Blackened Prime Rib Slider	\$4.50 per piece
<i>*Offered with Carmelized Onion & Chive Horseradish Cream Sauce</i>	
Charcuterie Platter	\$7.25 per person
<i>*Olives, Cornichon, Prosciutto, Chorizo and Salami</i>	

~ Hot Hors d'oeuvres ~

Meatballs- Barbecue, Swedish, Italian	\$.80 per piece
Chicken Wings (Breaded & Fried), Mild or Hot	\$1.50 per piece
Barbecue Chicken Wings (Sauced & Baked)	\$1.50 per piece
Teriyaki Chicken Wings (Sauced & Baked)	\$1.50 per piece
<i>*Includes Celery Stalks, Choice of Ranch or Blue Cheese Dressing</i>	
Cocktail Wieners wrapped in Pastry.....	\$1.25 per piece
<i>*Offered with Spicy Mustard</i>	
Mini Quiche- Assorted	\$1.25 per piece
Spanikopita.....	\$1.50 per piece
Pork Turnovers with Warm Plum Jelly.....	\$1.75 per piece
Sliders	\$1.75 per piece
<i>*Cheese Burger or BBQ Sandwich</i>	
Stuffed Mushroom Caps filled with	
Herb Cheese Stuffing.....	\$1.50 per piece
Spinach Herb Cheese Stuffing.....	\$1.50 per piece
Sausage Blend.....	\$1.75 per piece
Crab Meat	\$2.00 per piece
Spring Rolls	\$2.00 per piece
<i>*Offered with a Chili Dipping Sauce</i>	
Beef on a Skewer with Horseradish Cream.....	\$2.00 per piece
Chicken on a Skewer with Peanut Sauce.....	\$2.00 per piece
Beef Tenderloin with Horseradish Cream	\$2.50 per piece
<i>*On Toast Points</i>	
Coconut Shrimp	\$1.50 per piece
Scallops Wrapped in Bacon	\$2.50 per piece
Mini Crab Balls	\$2.50 per piece
<i>*Offered with Tartar Sauce</i>	
Quesadillas, Mini, Offered with	
Salsa & Sour Cream	\$1.50 per person
Warm Creamed Crab	\$2.50 per person
<i>*Offered with Filo Shells or Baguettes</i>	
Spinach and Artichoke Dip.....	\$2.00 per person
<i>*Offered Pita Chips</i>	
Buffalo Chicken Dip	\$2.00 per person
<i>*Offered with Filo Shells or Baguettes</i>	
Bite-Size Sesame Teriyaki Chicken.....	\$2.00 per person
Bite-Size Sausage with Peppers and Onions.....	\$2.00 per person
Steamed and/or Fried Shrimp	\$6.00 per person

HORS D'OEUVRES

~ Cold Hors d'oeuvres ~

Deviled Eggs, Plain (1/2's).....	\$ 1.00 per piece
Deviled Eggs, Smoked Pimento & Bacon Jam (1/2's)	\$1.25 per piece
Caprese Kabobs	\$1.25 per piece
Cherry Tomatoes, Filled with Tuna Salad.....	\$1.25 per piece
Chicken Salad	\$1.25 per piece
Salmon Mousse.....	\$1.50 per piece
Filo Shells, Filled with Chicken or Ham Salad	\$1.25 per piece
Shrimp or Crab Salad.....	\$1.50 per piece
Fruit Kabob.....	\$1.75 per piece
Relish Tray of Baby Carrots, Pickles and Olives	\$1.50 per person
Pickle and Olive Tray	\$1.50 per person
Cheese Chunks with Assorted Crackers and Mustard	\$2.25 per person
Cheese Balls with Assorted Crackers.....	\$2.00 per person
Fresh "Seasonal" Fruit Tray Featuring Leiters' Pina Colada Dip	\$2.00 per person
Fresh Vegetable Platter Dill and Ranch Dips	\$2.00 per person
Ranch Dip and Garden Hummus.....	\$2.50 per person
Curry Chicken Salad.....	\$2.00 per person
Children's Hors d'oeuvre Platter.....	\$2.00 per person
<i>*Gold Fish, Cheddar Cheese Cubes, Ham Cubes, Carrots, Celery, Grapes and Sliced Apple- Served with Ranch and Peanut Butter for Dipping</i>	
Chunky Chicken Salad with Cashews and Grapes.....	\$2.25 per person
Shrimp Salad	\$3.00 per person
<i>*All Served with Baguettes or Crackers</i>	
Bologna, Salami, Ham Tray	\$3.50 per person
Antipasti Tray.....	\$4.50 per person
Cheddar ~ Monterey Jack and Pepper Jack Cheese	
Ham ~ Salami ~ Pepperoni ~ Black Olives ~ Green Olives	
Pepperoncini ~ Crackers with Grain Mustard	
Finger Sandwiches	\$3.50 per Sandwich
Chicken Salad ~ Ham Salad ~ Turkey Salad	
Tuna Salad ~ Beef & Pickle Salad	
Cucumber Cream Cheese and Dill ~ Pimento Cheese Spread	

Cold Sliced Meats of:

Turkey ~ Baked Ham ~ Roast Beef	\$3.50 per Sandwich
<i>Offered on Choice of; Small Potato Rolls ~ Sweet Potato Biscuits (.50) Assorted Cocktail Rolls ~ Hawaiian Rolls</i>	

Cold Crab Dip with Assorted Crackers

or Baguettes	\$2.50 per person
Marinated Shrimp or Shrimp Tree	\$6.00 per person
Cold Smoked Salmon	\$3.50 per person
<i>*Capers, Red Onion, Cream Cheese, Diced Hard Boiled Egg</i>	

~ Snacks ~

Potato Chips.....	\$1.00 per person
Pretzels.....	\$1.00 per person
Leiters' Gourmet Chips.....	\$1.75 per person
<i>*Regular, Spicy, Old Bay or Cinnamon Ranch</i>	
Tortilla Chips and Salsa	\$1.75 per person

~ Carving Stations ~

Top Round
Roasted Turkey
Smoked Turkey (Seasonal)
Beef Tenderloin
Beef Brisket
Honey Ham
Bourbon Glazed Spiral Ham
Pork Tenderloin

**Assorted Cocktail Rolls and Condiments
Price Upon Request**

~ Late Night Snack Menu ~

Leiters' Trail Mix
Dipped Pretzels
Popcorn
Chips and Salsa
Buffalo Chicken Dip with Pita Triangle
Small Sandwiches
Leiters' Gourmet Chips
or Other Hors d'oeuvre of Choice

Ask about Pricing!!

TRENDING THEMED MENUS

Full-service event planning begins with an idea. Our experts refine and develop your ideas into an exciting and enjoyable event. Leiters' Fine Catering provides creative menus, professional service staff and elegant decor. We place high expectations on food innovation, creative presentations and professional service.

~ Country BBQ ~

Marinated Sliced Beef-Brisket
 Pulled Pork -or- Chicken Barbecue
 Both Offered with Sandwich Rolls
 Condiments of- Horseradish and
 Leiters' Own Barbecue Sauce
 Creamy Cole Slaw
 Baked Macaroni and Cheese with Gouda
 Savory Green Beans with Ham Broth
 Homestyle Corn Muffins with Butter
 From Scratch Strawberry Short Cake offered
 with Fresh Berries
 Offered with (2) Beverages of Choice

Price: \$21.50 per Guest

~ South of the Border ~

Signature Chicken and Beef Tacos
 Offered with Hard Corn Tortillas and
 Soft Flour Tortillas
 Shredded Lettuce, Diced Tomatoes,
 Sour Cream, Cheddar Cheese
 Jalapeños, Classic Guacamole, and Mild Salsa
 Leiters' Original Corn and Bean Relish,
 Offered with Tortilla Chips
 Spanish Rice with Black Beans
 Mexican Chocolate Brownies offered
 with Vanilla Ice Cream
 Offered with (2) Beverages of Choice

Price: \$17.50 per Guest

~ The Mountaineer ~

Piled High Roast Beef Sandwich,
 Sliced on Site- Offered on a Kaiser Sandwich Roll
 Condiments of- Leiters' Own Barbecue Sauce,
 Sliced Onions, Horseradish and Mayonnaise,
 Offered on the Side
 Spring Mix Garden Salad
 Grated Carrots, Sliced Cucumbers,
 Sweet Cherry Tomatoes, Sliced Onion
 Offered with (2) Salad Dressings of Choice
 Our Famous Whipped Potato Bar
 Toppings- Whipped Butter, Sour Cream,
 Shredded Cheddar Cheese,
 Bacon Crumbles, and Chives
 Local Corn on the Cob (Seasonal)
 Assorted Pies
 Offered with (2) Beverages of Choice

Price: \$17.50 per Guest

~ The Marylander ~

One-of-a-kind "Maryland" Crab Cakes Offered
 with Homemade Tartar Sauce
 Steamed Jumbo Shrimp offered with Cocktail Sauce
 Leiters' Golden Brown Fried Chicken, 1pc. Per person
 Creamy Cole Slaw
 Baked Potato with Sour Cream, Butter, and Chives
 Sautéed Zucchini and Squash
 Homestyle Cheddar Biscuits with Butter
 Warm Cherry or Peach Cobbler
 With Vanilla Ice Cream
 Offered with (2) Beverages of Choice

Price: \$24.50 per Guest

TRENDING THEMED MENUS

~ Taste of Tuscany ~

Pick (2) Styles of Pasta:
 Your Choice of- Penne, Spaghetti,
 Bow Tie or Angel Hair
 Offered with a Creamy Alfredo and
 a Meat Marinara Sauce
 Pick (2) Protein Options:
 Your Choice Of--Seasoned Chicken,
 Italian Sausage, Grilled Shrimp,
 Leiters' Own Italian Meatballs, or
 Local Oven Roasted Vegetables
 Caesar Salad, Romaine Lettuce with
 Grated Parmesan Cheese and
 Creamy Caesar Dressing
 Garlic Bread
 Assorted Mini Desserts
 Offered with (2) Beverages of Choice

Price: \$15.25 per Guest

Price with Shrimp: \$18.75 per Guest

~ Around the World ~

Radicchio Arugula Salad with
 Fresh Strawberries or Pears Offered with Feta,
 Goat, or Blue Cheese Crumble
 Candied Pecan or Walnuts
 (2) Salad Dressing of Choice
 Anti-Pasta Tray
 Fresh Fruit Kabobs
 Crostini Station, Offering 3 Kinds-
 ~ Blue Cheese Mousse, Roasted Red Pepper,
 and Pine Nut
 ~ Goat Cheese Mousse, Fig Jam, and Walnut
 ~ Avocado Aioli, Shredded Lettuce,
 Diced Tomato, and Bacon Crumbles
 Warm Pork Turnovers with Plum Jelly
 Stuffed Dates with Blue Cheese
 Pecans, and Bacon
 Warm Maryland Crab Dip,
 Offered with Fresh Banquette
 Buffalo Chicken Dip, Offered with Pita Chips
 Herb Cheese and Spinach Stuffed Mushroom Caps
 Assortment of Mini Desserts
 Offered with (2) Beverages of Choice

Price: \$23.00 per Guest

Hawaiian Theme “Pig Roast”

Whole Roasted Pig, Carved on Location
 Offered with Leiters’ Own Barbecue Sauce
 “Pulled” Chicken Barbecue Served on a Sandwich Roll
 Baked Macaroni and Cheese
 Creamy Cole Slaw
 Pineapple Upside Down Cake
 2-Beverages

Price: \$18.50 per Guest

***Choose “Beef Barbecue” Sandwich... Add \$.75**

Carnival Theme “Board Walk Fun”

“Plump” Hot Dogs and ¼ lb. Hamburgers, Grilled on Location
 Served with Sandwich Rolls, Sliced Cheese and Condiments
 Baked Beans (Vegetarian)
 Potato Salad ~and~ Macaroni Salad
 Potato Chips
 Ice Cream Sundae Bar
 2-Beverages

Price: \$14.00 per Guest

***Add Cotton Candy ~or~ Fresh Popped Popcorn... \$1.75**

***Add Lettuce and Tomato Tray... \$1.00**

Western Theme “Chuck Wagon Beef Roast”

Top Round of Beef, Sliced Warm on Location
 Offered with Sandwich Rolls and Condiments
 Baked Beans (Vegetarian)
 Pasta Salad ~and~ Creamy Cole Slaw
 Potato Chips
 Texas Sheet Cake
 2-Beverages

Price: \$14.50 per Guest

Tropicana Theme “The Palm”

Grilled Steaks, Served with Sautéed Mushrooms, Onions and Peppers
 Baked Potato, Butter and Sour Cream
 Tossed Garden Salad with 2-Dressings
 Dinner Roll and Butter
 Fresh Baked Cake
 2-Beverages

Market Price

***Add Steamed Shrimp...\$6.25**

Red/White/Blue Theme “All American”

¼ Rotisserie Chicken
 Served with Leiters’ Own Barbecue Sauce
 Red Bliss Oven Brown Potatoes
 Corn on the Cob with Butter
 Tossed Garden Salad with 2-Dressings
 Dinner Roll and Butter
 “All American” Apple Pie
 2-Beverages

Price: \$16.50 per Guest

***Choose ½ Rotisserie Chicken... Add \$2.75**

Civil War Theme “The Battlefield”

Virginia Baked Ham Served on Mini Sweet Potato Biscuits
 Offered with Honey and Spicy Mustards
 Thinly Sliced Top Round of Beef Served on Cocktail Rolls
 Offered with Mayonnaise, Mustard and Horseradish
 Broccoli and Cauliflower Salad
 Fresh Fruit Displayed in a Watermelon Basket
 Mini Pecan Tarts and Pumpkin Nut Roll
 2-Beverages

Price: \$17.25 per Guest

German Theme “Octoberfest”

“Mild” Bratwurst and “Plump” Hot Dogs
 Grilled on Location
 Served with Sandwich Rolls and Condiments
 Sauerkraut ~and~ Sautéed Onions and Peppers
 Warm German Potato Salad
 Apple Sauce
 German Chocolate Cake
 2-Beverages

Price: \$14.25 per Guest

Premier “Picnic Package”

Golden Brown Fried Chicken, Assorted
 Barbecue Meatballs
 Baked Beans (Vegetarian) or Baked Macaroni & Cheese
 Choice of 2 - Deli Salads
 Relish Tray of Baby Carrots, Pickles and Olives
 Potato Chips
 Dinner Roll and Butter
 Fresh Baked Cake, Cookies or Brownies
 2-Beverages

Price: \$14.50 per Guest

Mexican Theme “Fiesta”**Make your own...**

Chicken and Beef Fajitas
 Flour Tortilla, Sautéed Chicken and Beef
 Pepper Strips and Onions
 Sour Cream, Salsa
 Ranch Dressing
 Mexican Rice
 Bean and Corn Relish
 Tortilla Chips with Salsa
 Ice Cream with Chocolate Sauce
 2-Beverages

Price: \$16.50 per Guest

*Add Shrimp Fajitas... **Market Price**

Low Country Boil

Including Shrimp, Crawfish, Sausage
 Red Bliss Potatoes and Corn
 Zesty Cajun Slaw
 Seasonal Fruit Wedges
 Corn Muffins with Butter
 Pecan Tarts and Banana Pudding
 2-Beverages

Market Price

China Town

Chicken Chow Mein
 Beef Teriyaki with Green Peppers and Onions
 White Rice and Fried Rice
 Mixed Vegetables of-
 Steamed Broccoli, Red Peppers, Bean Sprouts,
 Water Chestnuts and Sliced Mushrooms
 Egg Roll
 Soy Sauce and Duck Sauce
 Fortune Cookie
 2-Beverages

Price: \$16.25 per Guest

**Economical Fundraiser Meal
 Offered ONLY at Our Banquet Hall**

Golden Brown Fried Chicken, Assorted
 Barbecue Meatballs
 Baked Beans or Baked Macaroni & Cheese
 Choice of 2- Salads
 Potato Chips
 Dinner Roll and Butter
 Fresh Baked Cake, Cookies or Brownies
 2-Beverages

Price: \$11.75 per Guest

***Themed events can be customized**

LUNCHEONS

LUNCHEON MENU SUGGESTIONS

~ *Meat and Cheese Platter Luncheon* ~

Cold Sliced Roast Beef ~ Baked Ham ~ Turkey Breast
 American & Swiss Cheese Slices
 Rolls and Condiments (1½ pp)
 Tray of Tomato Slices and Lettuce Leaf
 Choice of 2 - Deli Salads
 Relish Tray of Baby Carrots, Pickles and Olives
 Potato Chips
 Dessert
 1-Beverage

Price: \$9.75 per Guest

*Add our Delicious Fried Chicken for a little extra...

~ *Cold Sandwiches* ~

Chicken Salad ~ Tuna Salad ~ Turkey Salad ~ Ham Salad
 Beef & Pickle Spread
 Roast Beef ~ Baked Ham ~ Turkey Breast
 Veggie Sandwich of -
 Cucumber Cream Cheese & Dill
 Choice of: Wheat ~ White ~ Rye
 Croissant (.50) ~ Potato Roll (1-pp)
 Condiments
 Choice of 1- Salad
 Potato Chips ~ Pickle Spear
 Dessert ~ 1-Beverage
Price: \$9.75 per Guest

~ *Hot Sandwiches* ~

Pork Barbecue ~ Beef Barbecue ~ Chicken Barbecue
 Steamers ~ Marinated Chicken Breast
 Crab Cake Sandwich (Price upon Request)
 Served on a Potato Roll (1-pp)
 Condiments
 Choice of 1- Salad
 Potato Chips ~ Pickle Spear
 Dessert ~ 1-Beverage
Price: \$10.00 per Guest

(GF) Roll for Sandwiches (\$1.75) additional

~ *Wraps* ~

Turkey & Bacon Wrap

Sliced Turkey Breast ~ Swiss Cheese ~ Crispy Bacon
 Lettuce ~ Tomato ~ Honey Mustard Dressing
 Includes: Dessert ~ 1-Beverage
Price: \$7.00 per Guest

Santa Fe Chicken Wrap

Strips of Marinated Chicken Breast ~ Cheddar/Jack Cheese
 Lettuce ~ Tomato ~ Spicy Mayonnaise
 Includes: Dessert ~ 1-Beverage
Price: \$7.00 per Guest

Roast Beef & Cheddar Wrap

Sliced Roast Beef ~ Cheddar Cheese
 Lettuce ~ Tomato ~ Horseradish Mayonnaise
 Includes: Dessert ~ 1-Beverage
Price: \$7.75 per Guest

Salad Spread Wrap

Chicken Salad~ Tuna Salad~ Turkey Salad
 Ham Salad~ Beef and Pickle
 Cucumber Cream Cheese & Dill
 Lettuce ~Tomato
 Includes: Dessert ~ 1-Beverage
Price: \$7.00 per Guest

Veggie Wrap

Hummus ~ Sliced Onions ~ Fresh Red & Green Peppers
 Black Olives ~ Tomatoes ~ Cucumbers ~ Lettuce Leaf
 Ranch Dressing
 Includes: Dessert ~ 1-Beverage
Price: \$7.00 per Guest
 (GF) Wrap (\$1.25) additional

~ *Salads* ~

Includes: Dessert ~ 1-Beverage

Price: \$10.25 per Guest

Chef Salad

Iceberg Romaine Mix
Ham, Turkey, Swiss
Hard Boiled Egg, Cucumber, Tomato
Offered with Ranch Dressing

Greek Salad

Romaine Lettuce
Cucumber, Tomato
Black Olive, Pepperoncini, Feta Cheese
Offered with Greek Dressing

Chicken Caesar Salad

Marinated Chicken
Romaine Lettuce
Croutons, Parmesan Cheese
Offered with Caesar Dressing

Oriental Chicken Salad

Marinated Chicken
Water Chestnut, Carrot
Cilantro, Fried Wontons, Red Cabbage
Offered with Hoison Dressing

Marinated Steak Salad

Marinated Sirloin
Romaine Lettuce
Tomato, Cucumber, Red Onion
Blue Cheese Crumbles
Offered with Ranch Dressing
(\$1.25) additional

Anti-Pasta Salad with Chicken

Marinated Chicken,
Pepperoncini,
Cheddar Cheese Cubes,
Ham, Salami, Olives
Tossed in Oil and Vinegar Dressing

Taco Salad

Choice of Marinated Chicken or Beef
Shredded Lettuce and Tomato
Cheddar Cheese, Sour Cream,
Offered in a Tortilla Bowl
Offered with Ranch Dressing

~ *Soups* ~

Chicken Noodle
Chicken Corn Chowder
Chicken & Rice
Creamy Potato
Creamy Broccoli & Cheese
Vegetarian Chili
Tomato Bisque

Price per Bowl: \$4.25

Vegetarian Vegetable

Price per Bowl: \$4.50

Meat Chili
Vegetable Beef
Beef Barley

Price per Bowl: \$5.00

Maryland Crab
Crab Bisque

Price per Bowl \$5.75

~ *Hearty Beef and Vegetable
Stew* ~

Tender Top Round Cooked
with Potatoes, Carrots,
Celery and Onion
In a Rich Brown Gravy
Served with
Apple Sauce ~or~ Cole Slaw
Dinner Roll and Butter,
Dessert and 1- Beverage
Price: \$11.00 per Guest

~ *Lunch Entrée Selections* ~

Any Entrée Items listed on the
Dinner Menu can be chosen
as a Lunch Menu!

~ *Box Lunches* ~

Box Lunch I

Sliced Meat Sandwich
With PC Condiment
Pasta Salad ~ Potato Chips
Pickles
Brownie or Cookies

Price: \$9.00

(+\$.75 for Roast Beef Wraps)

Box Lunch II

2-Pieces of "Cold"
Golden Brown Fried Chicken
Potato Salad ~ Pasta Salad
Dinner Roll and Butter
Brownie or Cookies

Price: \$9.25

Box Lunch III

Choice of Whole Wrap
With Condiment
Fresh Fruit Salad
Gourmet Potato Chips
Brownie or Cookies

Price: \$9.75

Box Lunch IV

2-Pieces of "Cold"
Golden Brown Fried Chicken
Sliced Ham Sandwich
with PC Condiment
Pasta Salad ~ Potato Salad
Brownie or Cookies

Price: \$11.75

BREAKFAST

~ Lite Breakfast ~

Fruit Yogurt w/ Granola
 Muffins and Bagels with Cream Cheese, Butter & Jellies
 Fresh Fruit Salad ~or~ Fresh Fruit Basket
 Juice
 Fresh Brewed Coffee
Price: \$9.25 per Guest

~ Leiters' Hearty Breakfast ~

Ham Slices, Sausage Patties, Crispy Bacon
 ~ Choice of 2 ~
 Breakfast Potatoes
 Scrambled Eggs
 Biscuits or Muffins
 Butter and Assorted Jellies
 Juice
 Fresh Brewed Coffee
Price: \$9.25 per Guest
 To Add Chipped Beef ~or~ Sausage Gravy with Biscuits... **\$2.75**

~ Scrambled Egg Bake Breakfast ~

Fluffy Scrambled Egg Casserole,
 Made with your Choice of
 Ham ~or~ Sausage in a Creamy Cheese Sauce
 Breakfast Potatoes
 Biscuits or Muffins
 Butter and Assorted Jellies
 Juice
 Fresh Brewed Coffee
Price: \$9.25 per Guest

~ Vegetarian Egg Bake Breakfast ~

Fluffy Scrambled Egg Casserole
 made with Onions, Green Peppers,
 Red Peppers & Sautéed Mushrooms,
 Served with Garden Salsa
 Breakfast Potatoes
 Biscuits or Muffins
 Butter and Assorted Jellies
 Juice
 Fresh Brewed Coffee
Price: \$9.25 per Guest

~ Add to Any of the Breakfast Menus ~

Granola (.50)
 Regular Yogurt (1.50)
 Scones
 Crumb Cake
 Banana Bread
 Cinnamon Rolls
 Bagels with Cream Cheese
 Local Donuts
 Assorted Muffins
 Assorted Danish
Price: 2.25

Dear Dave & Teri,

"Thank you for the wonderful job you and your staff did with our company Christmas Party. From the start Leiters' Fine Catering was great to work with, you stayed in touch with me to make sure everything was well planned. Your staff was a pleasure and did a wonderful job; they are nice folks and represent you well. The food was delicious and the service impeccable."...

Brent Bailey, President

Interstate Communications Services.

~ *Breakfast Wraps* ~

Meat & Cheddar Wrap

Scrambled Eggs
 Shredded Cheddar Cheese
 Choice of Crispy Bacon ~or~ Sausage
 Offered with Garden Salsa
 Side of Breakfast Potatoes
 Fresh Fruit Salad
 Juice
 Fresh Brewed Coffee
Price: \$9.50 per Guest

Spinach & Cheese Wrap

Scrambled Eggs
 Fresh Spinach
 Swiss Cheese
 Offered with Garden Salsa
 Side of Breakfast Potatoes
 Fresh Fruit Salad
 Juice
 Fresh Brewed Coffee
Price: \$9.50 per Guest

Vegetarian Wrap

Scrambled Eggs
 Green Peppers
 Red Peppers
 Diced Onions
 Sautéed Mushrooms
 Offered with Garden Salsa
 Side of Breakfast Potatoes
 Fresh Fruit Salad
 Juice
 Fresh Brewed Coffee
Price: \$9.50 per Guest

~ *Breakfast Sandwiches* ~

Bacon, Egg and Cheese

Offered on a Bagel
 Side of Breakfast Potatoes
 Fresh Fruit Salad
 Juice
 Fresh Brewed Coffee
Price: \$9.75 per Guest

Sausage, Egg and Cheese

Offered on a Bagel
 Side of Breakfast Potatoes
 Fresh Fruit Salad
 Juice
 Fresh Brewed Coffee
Price: \$9.75 per Guest

Egg and Cheese

Offered on Texas Toast
 Side of Breakfast Potatoes
 Fresh Fruit Salad
 Juice
 Fresh Brewed Coffee
Price: \$9.75 per Guest

~ *Breakfast Beverages Available* ~

Orange Juice
 Apple Juice
 Cranberry Juice
 Pink Grapefruit Juice
 White and Chocolate Milk
 Regular and Decaffeinated Coffees
 Assorted Hot Tea

EVENT PLANNING & WEDDING COORDINATION

Leiters' can make your life easier ~ Let us plan and organize your next event!

Whether it's personal or professional, large or small. We take pride in providing you with quality service.



RENTALS

Leiters' maintains a large variety of rental items to make the planning of your event complete. From miscellaneous equipment for Full Catered Events to single rental items for your personal needs...with Leiters' one call does it all!





CASH BAR OR OPEN BAR

Beer and Wine

Beer, Wine and Standard/Call Brand Liquors

Beer, Wine and Premium Liquors

Leiters' Fine Catering is proud to be able to offer bar services for your event. Our mobile catering liquor license and alcohol liability insurance allows us to come to you and legally provide bar services for your event. Leiters' also employs trained mixologists that are certified in alcohol awareness and are prepared to take care of your guests.

All Prices include set ups, ice, and mixers.

Bartender fee is \$35.00 per hour (per bartender)

Minimum four hours.

PLEASE BE ADVISED...

Leiters' offers **Catering**
at Your Facility or Private Residence!

~
Applicable Fees may include:
Meal Cost, Rentals, Staffing, Misc. Equipment, Distance/Mileage
Fees, Cleaning Fees, Decorating Fees, Coordinating Fees,
and State Sales Tax

Leiters' Services offered:

Fully Staffed Catering with Buffet or
Sit-Down Meal

~
Delivery ~ Set-Up ~ Pick-Up

~
Delivery ~ Set-Up ~
Client Return of Equipment

~
Client Pick-Up at Catering Kitchen
~

*Prices subject to change,
call for current pricing.*

LEITERS'
Fine Catering, Inc.

55-59 W. Washington Street • Hagerstown, MD 21740

301-223-7070 • Fax: 301-223-5975 • info@leitersfinecatering.com

For Current Information and Photo Gallery, Visit Our Website at www.leitersfinecatering.com