



**7565 Main Street
Sykesville, Maryland 21784
410 - 795 - 1001
www.ewbecks.com**

Dear Customer,

E. W. Beck's Pub is a full service, family owned and operated restaurant located on Main Street in the historic town of Sykesville, Maryland. We are proud to provide the finest food and service in the area. We offer off - premise catering for any type of special event. Please browse through the catering menus included in this package to create a menu which best suits your function. Or, if you are hosting your event in the Pub, you may use our restaurant's menu to create a limited menu for your guests. Your options are endless as we are willing to customize any selection to suit your individual needs.

As always, we hope you enjoy your experience with us and thank you for considering us to host your special event.

Sincerely,

Scott Beck

General Information

Menu

In order to provide the best service to you and your guests, we must be notified of the final menu 5 - 7 days prior to the date of the function. This will allow us to guarantee the specific items you request.

Prices

Prices are applicable as of the contract date and are valid for 30 days. Beyond this period, prices are subject to change.

Guest Count

A final guest count must be provided 24 - 48 hours prior to any catered event. This final count will be reflected on your bill. Any additional last minute guests may be accommodated for and will be charged according to the contracted per guest charge. Unfortunately, we can not provide a refund for absentee guests as it our policy to prepare for 5% above the final guest count.

Taxes

All party trays and buffet selections are subject to a 5% Maryland Sales Tax.

Cocktail Reception

Maryland State Liquor Laws prohibit the consumption of alcoholic beverages on a premise unless the beverages are purchased from the licensee. Also, the management of E. W. Beck's Pub reserves the right to request proper identification of its guests and to refuse service to anyone deemed under the legal minimum age of 21.

Deposits and Payment

Upon the completion of a preliminary contract and dependent on the nature of the event, we may request a 25% deposit. Full payment by cash, check, or credit card is due at the conclusion of your function unless prior arrangements are made.

Liability

E. W. Beck's Pub will not be held liable for uncontrollable events (severe weather, power outage, or any other act of nature) which make delivery of contracted service impossible.

Hors D'oeuvres

Crab & Artichoke Dip

baked crab and artichoke dip served with fresh, french rolls
also available served in a bread bowl

BBQ Scallops

fresh sea scallops wrapped in bacon and topped with bbq sauce

Buffalo Fingers

chicken tenders smothered in our homemade mild, hot, or nuclear sauce and served with bleu cheese and celery

Buffalo Shrimp

fried shrimp smothered in our homemade mild, hot, or nuclear sauce and served with bleu cheese and celery

Buffalo Drummies

chicken drummies smothered in your choice of mild, hot, nuclear, honey mustard, whisky, hot bbq, honey bbq, bbq, or garlic mild sauce and served with bleu cheese and celery

Chicken Fingers

tender, fried strips of chicken served with bbq and honey mustard sauces

Crab Balls

1 oz. of backfin crabmeat rolled, baked and served with cocktail sauce

Crab Dip

baked crab dip served with fresh, french rolls
also available served in a bread bowl

Fried Shrimp

butterflied shrimp, breaded and fried, served with cocktail sauce
\$1.15 each

Italian Meatballs

a 1oz. meatball sauteed with bell pepper and onion and served in a marinara sauce

Hors D'oeuvres

Mini Italian Sausage

mini sausage links sauteed with bell pepper, onion, and garlic in olive oil

Mozzarella Sticks

fried to a golden brown and served with marinara sauce

Potato Skins

halved potato topped with cheddar cheese, bacon, & sour cream

Shrimp Jammers

butterflied shrimp stuffed with cream cheese, breaded and fried served with cocktail sauce

Spinach Dip

baked spinach dip served with fresh, french rolls
also available served in a bread bowl

Steamed Shrimp

served hot or cold with cocktail sauce

Stuffed Mushroom Caps

a poached mushroom cap stuffed with crabmeat and topped with imperial sauce

Swedish Meatballs

a 1 oz. Meatball served in a swedish cream sauce

Salad Selections

All salads are served with your choice of three dressings: creamy italian, ranch, bleu cheese, pepper parmesan, french, thousand island, honey dijon, balsamic basil vinaigrette, roasted garlic vinaigrette, fat - free ranch, honey Dijon, or italian, and lite raspberry vinaigrette.

Beck's Salad

Fresh greens tossed with cucumbers, carrots, onions, mushrooms, tomatoes & our homemade croutons

Caesar Salad

Crispy romaine lettuce topped with our own caesar dressing

Mesculin Salad

A mixture of tender, fresh baby field greens

Optional Salad Toppings

Marinated Chicken Breast

8 oz. portion

Grilled Steak

8 oz. portion

Grilled Shrimp

8 (26 - 30 ct.)

Grilled Tuna

8oz. portion

Grilled Salmon

8 oz. portion

Crumbled bleu cheese or Feta cheese also available

American Deli Tray

ham, turkey, roast beef, American, and Swiss cheese arranged on a bed of lettuce.

Italian Deli Tray

salami, mortadella, ham, pepperoni, and provolone cheese arranged on a bed of lettuce and garnished with olives.

American & Italian Combo

use your personal taste to design a platter of assorted american and Italian meats and cheeses.

Fixing Tray

an essential compliment to our deli platters, includes mayonnaise, mustard, honey mustard, pickles, sliced onions, and sliced tomatoes

Assorted Bread Platter

an accompaniment to our deli platter which includes an assortment of kaiser, wheat, white, rye, and pumpernickel

Vegetable Medley

a colorful medley of fresh, seasonal vegetables served with ranch dressing (may include celery sticks, carrot sticks, broccoli, cauliflower, tomatoes, mushrooms, and red and green peppers)

Cheese Assortment

a tasty combination of cubed swiss, provolone, and cheddar cheeses served with a honey mustard dipping sauce

Platters & Displays

Fruit Assortment

a delicious arrangement of seasonal fruits

Vegetable & Cheese Combo

use your personal taste to design a platter of your favorite vegetables and cheeses, served with ranch and honey mustard dressings

Fruit & Cheese Combo

use your personal taste to design a platter of your favorite cheese and seasonal fruits, served with a honey mustard dipping sauce

Fruit & Vegetable Combo

use your personal taste to design a platter of your favorite seasonal fruits and vegetables, served with ranch dressing

Triple Combo

an assortment of cheeses and seasonal fruits and vegetables

Mini Sandwich Platter

you build your own finger sandwiches from our delicious assortment of meats and cheeses

Hoagie Platter

you build your own hoagie from our delicious assortment of meats and cheeses, then we slice and arrange your hoagie on a tray

Wrap Platter

Tri - colored tortillas filled with an assortment of your favorite meats and cheeses, then we slice and arrange your wraps on a tray

You may choose up to three buffet selections. Selections chosen from different price categories will be charged at the higher price.

Level 1

Lasagna

Traditional meat or spinach lasagna topped with our homemade marinara sauce

Pasta Primavera

Fettuccine noodles and vegetables tossed in a light cream sauce

Fettuccine Alfredo

Fettuccine noodles topped with our homemade Alfredo sauce

Italian Sausage and Green Peppers and Onions

Grilled Italian sausage served with grilled green peppers and onions

Baked Ziti

Ziti noodles tossed in marinara and ricotta cheese sauce and topped with mozzarella

Stuffed Shells

Stuffed with seasoned ricotta cheese and topped with marinara sauce

Level 2

Marinated Chicken

Boneless chicken breast marinated and grilled

Chicken Marsala

Boneless chicken breast sauteed in a mushroom Marsala sauce

Sliced Beef in Ajuus Sauce

Sliced round of beef smothered in ajuus sauce

Fettuccine Alfredo with Chicken

Our fettuccine alfredo topped with grilled chicken

Chicken Cordon Bleu

8 oz. boneless chicken breast, stuffed with ham and Swiss cheese, lightly breaded, roasted, and topped with a creamy cheese sauce

Chicken Carlos

Boneless chicken breast sauteed in garlic olive oil, white wine, sherry, and a chicken demi glaze

Level 3

Broiled Salmon

Fresh salmon steak, broiled, and topped with lemon butter

Sliced Prime Rib in Ajuus Sauce

Herb roasted prime rib, thinly sliced, smothered in ajuus sauce, and served with horseradish

BBQ Ribs

Basted in our own barbecue sauce and grilled

Filet Tips Marsala

Tender, juicy tips of filet mignon marinated in a Marsala sauce

Filet Tips Burgundy

Tender, juicy tips of filet mignon marinated in a Burgundy sauce

Stuffed Flounder

Fresh flounder stuffed with crab meat and topped with imperial sauce

A la Carte Buffet Selections

Salads

Beck's Garden Salad

Caesar Salad

Mesculin Salad

Vegetables

Green beans

Green beans almandine

Green beans marinara

Italian flat green beans served in a garlic olive oil

Mixed Vegetable Medley of carrots, broccoli, and cauliflower

Yellow squash in a cream sauce

Yellow squash in a marinara sauce

Steamed broccoli and cauliflower

Steamed broccoli and cauliflower served in garlic and olive oil

Starch

Mashed Potatoes

Baked Potato

Parslied Potatoes

Roasted Red Potatoes

Roasted Sweet Potatoes

Double Stuffed Baked Potato

additional charge

Au Gratin Potatoes

additional charge

Wild Rice

Rice Pilaf

Maryland Crab Soup

8oz. cup

Cream of Crab Soup

8oz. Cup

Seafood Chowder

8oz. Cup

Vegetable du jour

Tuna Salad

Shrimp Salad

Pasta Salad

5oz. Crab Cake*

3oz. Crab Cake*

10oz. Filet Mignon*

5oz. Filet Mignon*

3 Stuffed Shrimp*

5 Stuffed Shrimp*

Half Rack of Ribs*

Full Rack of Ribs*

Starch du jour

Chicken Salad

Macaroni Salad

Potato Salad

Cole Slaw

* Price is in addition to buffet pricing

Dessert

Assorted Dessert Tray
an assortment of cakes and pies

Assorted Cookie Tray
an assortment of delicious cookies

Half - sheet cake
serves 25 - 30 people

Full sheet cake
serves 50 - 60 people

Beverage Service

Iced tea & Soda
Coffee Service

House Wine by the Bottle

Chardonnay
White Zinfandel
Cabernet
Merlot
Bottled beer
Domestic beer
Import beer

Special Events & Parties

Backyard Cook - out*

hamburgers, hot dogs, two cold salads, chips, and soda
(off - premise only)

Pit Barbeque Party

pit ham, pit beef, and/ or pit turkey served with kaiser rolls and a fixins platter which includes onion, horseradish, mayo, mustard, lettuce, tomato, and pickle
(6 oz. sandwich per person)
(Off - premise only)

Bagged Lunch Party

an assortment of ham, roast beef, and turkey sandwiches on kaiser rolls,
a bag of chips, a pickle, a cookie, and a 16oz. soda
20 person minimum

Catering Services & Fees

Off - Premise Catering Fees

Delivery & Set - up

Price based on event size and distance.

Tableware

Plastic utensils, paper plates, and paper napkins