APPETIZER BUFFET

\$19 per person

Select 3 appetizers Minimum 25 people 2-hour limit

Cheese & Vegetable Tray

- Chicken Tenders
- Silver Spring Crab Dip
 - Crab Pretzel Bites
- Crispy Green Beans

Fried Pickles

Fruit Tray

Jumbo Wings (Market)

Meatballs (BBQ or Marinara)

Mozzarella Sticks
Potato Spikes

Italian Sausage, Peppers & Onions

DESSERTS

Add one or more of the following to any package.

Cookie & Brownie Tray

\$3.75 per person

S4.00 per person

Specialty Desserts

\$5.00 per person

Designates Silver Spring Signature Item



Bel Air

705 Belair Rd.
Bel Air, MD 21014
P: 410-803-1040
F: 410-803-1044
ssbelair@silverspringminingco.com

Perry Hall

8634 Belair Rd
Perry Hall, MD 21236
P: 410-256-6809
F: 410-256-7819
ssperryhall@silverspringminingco.com

PRIVATE ROOMS

Each location has private and semiprivate rooms/areas suited for you, which may include WI-FI, Projection Screens, TV's and more! Contact the catering manager for more details on your selected location.

- Accommodations can be made for anyone with allergies or dietary restrictions.
- A gratuity of 20% will be added to each event.
- Packages within this menu can not be combined with any other discount, or promotion. A signed agreement and deposit are required.
- SSMC reserves the right to refuse the service of alcohol beverages to any patron. Proper identification will be required to consume alcoholic beverages. Verticle IDs are not permitted.

Ask about our Off Premise Catering!



IN-HOUSE



CATERING MENU

www.SilverSpringMiningCo.com



SILVER SPRING BUFFET

Minimum of 25 guests

\$22 Per Person

Entrée Choices (Select Two)

Chicken Française

French-style chicken breast sautéed to a golden brown in a lemon cream sauce

Chicken & Broccoli Alfredo

Chicken & broccoli simmered in a Romano cream sauce

Chicken Marsala

Sautéed chicken in a mushroom Marsala wine sauce

Chicken Scampi

Sautéed chicken, zucchini, squash & broccoli in a butter & garlic wine sauce

Stuffed Chicken Breast

Chicken breast rolled with herb bread stuffing served with chicken gravy

Beef Burgundy

Tender beef tips cooked in a burgundy wine sauce

Homemade Lasagna
Layers of pasta between meat, ricotta and mozzarella cheese & marinara sauce

Baked Meatless Ziti

Ziti pasta baked in a tomato cream sauce with a medley of cheeses

\$27 Per Person

Entrée Choices (Select Two)

3/4 Sour Beef & Dumplings
Two pieces of marinated beef & two potato dumplings in a gingersnap gravy

Shrimp Scampi
Sautéed shrimp, zucchini, squash & broccoli in a butter & garlic wine sauce

Jumbo Lump Crab Cake

(Market pricing applies - Limit 1 per guest)

6oz jumbo lump crab cakes broiled to perfection

Chicken Imperial

Grilled chicken breast topped with jumbo lump crabmeat in our imperial sauce

Atlantic Salmon

Fresh filet of salmon, grilled or blackened

Jambalaya
Chicken, shrimp, sausage, peppers & onions simmered in a Creole sauce

INCLUDED:

Silver Sides (Select Two) Salad (Select One)

Caesar Salad Garden Salad Raspberry Walnut Salad

Broccoli Florets **Buttered Green Beans** Citrus Rice **Fettuccine Pasta** Macaroni & Cheese Mashed Potatoes **Roasted Red Potatoes**

Zucchini Medley

Beverages not included

SEATED LUNCHEON PACKAGES

Each package comes with one appetizer, one lunch entrée & one dessert for the price indicated.

Minimum of 25 Guests Served between 11:00am - 3:00pm add \$2.00 per person after 3:00pm

Appetizer (Select One)

Cup of Maryland Crab Fresh Garden Salad Cup of Soup du Jour Caesar Salad

WAGON WHEEL LUNCH \$21 Per Person

Silver Spring Burger with Fries Chicken Sandwich with Fries Hot Beef or Hot Turkey w/ Fries or Mashed Potatoes Large Garden or Caesar Salad with Chicken Philly Cheesesteak with Fries Steamed Vegetable Platter

FOOL'S GOLD LUNCH \$25 Per Person

6oz Jumbo Lump Crab Cake w/ Fries or Baked Potato (Market pricing applies) 1/2 Sour Beef & 2 Dumplings with Cole Slaw Black & Bleu Tenderloin Salad Shrimp Salad Sandwich w/ Fries or Baked Potato Steamed Vegetable Platter with Chicken

Dessert (Select One)

Vanilla Ice Cream in a Cinnamon Cup Seasonal Bread Pudding Rice Pudding in a Cinnamon Cup

Beverages not included

SEATED DINNER PACKAGES

Each package comes with one appetizer, choice of vegetable & one dessert for the price indicated.

Appetizer (Select One)

Cup of Maryland Crab Fresh Garden Salad Cup of Soup du Jour Caesar Salad Raspberry Walnut Salad

SILVER DINNER \$30 Per Person

Choice of up to 3 Entrée Selections

Entrée Choices (Served with one side) 1/2 Rack Baby Back Ribs & Grilled Chicken

8oz Grilled Sirloin **Broiled Rockfish** Chicken Imperial Combo Faiitas Fried Gulf Shrimp 6oz Jumbo Lump Crab Cake (Market pricing applies) 3/4 Sour Beef & Dumplings

DIAMOND DINNER

Steamed Vegetable Platter (with Chicken, Steak or Shrimp)

\$35 Per Person

Choice of up to 3 Entrée Selections

Entrée Choices (Served with one side)

8oz Sirloin & 6oz Crab Cake (Market pricing applies) 8oz Sirloin & 5 Fried Shrimp Full Rack Baby Back Ribs (2) 6oz Jumbo Lump Crab Cakes (Market pricing applies) Shrimp & Crab Alfredo Jambalaya Over Rice Full Order Sour Beef & Dumplings Stuffed Rockfish w/ Crab Imperial

Dessert (Select One)

1/2 Rack Baby Back Ribs & Shrimp Combo

Vanilla Ice Cream in a Cinnamon Cup Seasonal Bread Pudding Rice Pudding in a Cinnamon Cup

Beverages not included