



# O'Loughlin's Catering



Let us cater your next brunch or lunch  
20-100 guests

On or off premise and we deliver

410-349-2860 or 410-562-3816

[oloughlinscatering@comcast.net](mailto:oloughlinscatering@comcast.net)

Lisa Crawford, Charlene Taylor and Jo-Ann Hoad

We can plan a menu of our restaurant favorites or something a bit different!

## Sample Brunch Menu

**Assorted homemade muffins and Cinnamon coffee cake,**

**Bagels and croissants**

(With butter, cream cheese and fruit preserves)

**Seasonal fruit kebobs**

**Chicken salad**

**\$9.00 per person**

OR

**Add our omelet station and waffle station**

**Bacon and sausage**

**Home Fries**

Includes chilled juices, coffee, assorted teas, plates, cups and all necessary utensils

**\$15.00 per person**

## Sample Lunch Menu

**Seasonal Fruit Kebobs**

**Homemade Soup**

**Chicken Caesar and Caprese wrap**

(Fresh tomato, mozzarella, basil leaves with balsamic vinegar and olive oil)

**Pasta or Garden Salad**

**Seasonal Fruit Kebobs**

**Homemade muffins, brownies**

OR

**Crudités bundles with homemade dips**

**Assorted deli sandwiches on fresh baked rolls or bread**

**Pasta or Garden Salad**

**Homemade muffins, brownies**

Includes soft drinks, plates, cups and all necessary utensils

**\$15 .00 per person**

## Sample Lunch Menu

**Homemade Soup**  
**Greek style Pita pocket stuffed with**  
(Spinach, feta, red onion, cucumber green pepper, black olives and tomato)  
**Coronation chicken salad**  
**Roasted potato salad**  
**Seasonal fruit kebobs**  
**Homemade Lemon squares and fruit tarts**  
OR  
**Crudités bundles with homemade dips**  
**Cubano Sandwich**  
(Spiced pork, ham, Swiss cheese, pickle, Dijon mustard on a ciabatta bread )  
**Pasta or Garden Salad**  
**Seasonal fruit kebobs**  
**Homemade Lemon squares and fruit tarts**

Includes soft drinks, plates, cups and all necessary utensils

\$18.00 per person

## Sample Lunch Menu

**Homemade Soup**  
**Assorted vegetable tarts**  
(Goat cheese and tomato, caramelized onion and gorgonzola)  
**Thinly sliced roast beef on sourdough bread**  
(With watercress and horseradish cream sauce)  
**Field greens with dried fruit and nuts**  
(With vinaigrette dressing)  
**Black bottom cupcakes and poached fruit galatte**  
OR  
**Crudités Bundles**  
(With homemade dips)  
**Pressed Tuscan Sandwich**  
(Sun dried tomato pesto,  
Roma tomatoes, spinach, roasted peppers, caramelized onions, fresh mozzarella  
marinated mushrooms and corgettes)  
**Pesto rice salad**  
**Black bottom cupcakes and poached fruit galatte**

\$ 20.00 per person

**Box lunches also available, please inquire.**