

Thank you for considering Dimensions Dining & Catering for your special event. Every wedding, corporate function or other special occasion is customized by our experienced event coordinators to help you to create an extraordinary and memorable experience. As your complete Event Planning Specialist, we do all the work so you don't have to!

We welcome you to stop in for a free consultation, where we will build a menu based on your individual needs and budget and assist in any coordinating efforts by providing referrals for entertainment, florists, bakeries, photography, limousine service and audio/visual equipment. We can also provide specialty linens, centerpieces and other floral arrangements to add that finishing touch to your special occasion.

If you prefer to hold your event in another location, we have extensive experience in providing off-site catering. We work closely with private and unique facilities to make your event an outstanding one that you and your guests will always remember. Ask us about facilities where we are the recommended caterer of choice.

Thank you again for your consideration. We are confident that you will experience for yourself the reputation that Dimensions Dining & Catering has for excellence, fantastic fare, and impeccable service.



DIMENSIONS DINING AND CATERING  
132 OLD NATIONAL PIKE  
IN HAGERSTOWN

301-739-2121

301-739-7260

FAX 301-739-7801

[WWW.DIMENSIONS DINING.COM](http://WWW.DIMENSIONS DINING.COM)



# Catering Menu

## BEEF

Beef Roll-ups with Dijon  
Hibachi Beef Skewers  
Mini Beef Wellington on Toast Points  
Italian or Sweet and Sour Meatballs

## CHICKEN

Coconut Chicken with a Sweet Jerk Sauce  
Asian Chicken Satay with Thai Peanut Dipping Sauce  
Chicken and Pineapple Brochettes  
Hibachi Chicken Skewers Chicken Fingers  
Smoked Chicken Quesadilla  
Chicken Wings (Plain, Buffalo, Bourbon, Barbeque, Teriyaki)

## SEAFOOD

Jumbo Iced Shrimp  
Peel-n-eat Shrimp  
Shrimp Skewers  
Cucumber Rounds Stuffed with Shrimp Mousse  
Petite Crab Cake with Tartar Sauce  
Crab Stuffed Mushrooms  
Baked Crab Dip with Breads and Chips  
Bacon Wrapped Scallops  
Smoked Salmon Display with Dill Dip, Capers, Onions, and Crackers

## MISC. FINGER FOODS

Vegetable Spring Rolls  
Assorted Canapés  
Assorted Pinwheel Roll-ups with Dipping Sauce  
Assorted Finger Sandwiches  
Pigs-in-a-Blanket  
Assorted Mini Quiches  
Deviled Eggs  
Dill Cheese en Croute  
Spanakopita  
Rib Pieces  
Prosciutto Wrapped Asparagus  
Rumaki



# Catering Menu



HORS D'OEUVRES

## VEGETARIAN

Spinach and Artichoke Dip with Breads and Chips  
Antipasto Skewers  
Roasted Roma Tomatoes  
Bruschetta (Tomato, Basil & Garlic) served with Toast Points and Shredded Mozzarella  
Vegetable quesadilla

## HORS D'OEUVRES STATION

Choose One

## ANTIPASTO STATION

Features an Assortment of Italian Sliced Meats, Genua Salami, Ham, Olive Display, Roasted Roma Tomatoes, Fresh Vegetables, Assorted Fruits, Domestic Cheese Cubes and your Choice of our Crab Dip or Spinach Artichoke Dip Accompanied by Artisan Breads and Crackers and Fresh Dipping Sauces.

## THE DIPPING STATION

Creamy Crab Dip, Spinach Artichoke Dip, Chili Con Queso Dip, Spring Rolls, Fresh Veggies, Assorted Domestic Cheeses with Artisan Breads and Crackers and Fresh Dipping Sauces.

## GARDEN DISPLAY

Fresh Picked Garden Vegetables with Dipping Sauces.

## SEASONAL FRUIT DISPLAY

An Array of Fresh Seasonal and Traditional Fruit Displayed on a Tower or our Table Display with Homemade Dipping Sauces.

## FRUIT AND CHEESE DISPLAY

An Elaborate Display of Fresh Fruit and Domestic and Imported Cheeses Accompanied by Artisan Breads and Crackers and Fresh Dipping Sauces.

## SNACKS

Pretzels  
Chips  
Nacho Chips with Cheese  
Salted Nuts  
Deluxe Mixed Nuts





DINNER BUFFETS AND PLATED SERVICE

# Catering Menu

## PLATED SERVICE

### OPTION 1

One Entree, One Starch, One Vegetable

### OPTION 2

Two Entrees, Two Starches, Two Vegetables

### OPTION 3

Three Entrees, Three Starches, Three Vegetables

## TRADITIONAL BUFFETS

### OPTION 1

One Entree, One Starch, One Vegetable,  
Chef's Choice of Pasta

### OPTION 2

Two Entrees, Two Starches, Two Vegetables,  
Chef's Choice of Pasta

### OPTION 3

Three Entrees, Two Starches, Two Vegetables,  
Chef's choice of Pasta

\*All Buffets and Plated Service meals come with choice of Salad, Rolls and Butter,  
choice of Beverage, and Chefs choice of dessert.





DINNER BUFFETS AND PLATED SERVICE

# Catering Menu

## SALADS

Caesar Salad, Garden Salad, Green Grocer, Spinach, Orzo Pasta, Greek, Oriental Noodle, Mesculin Salad, Potato Salad, Pasta Salad, Fruit Salad, Macaroni Salad

## BEEF

Sliced Top Round with Demi Glaze, London Broil w/ Chef's Special Rub, Mini Beef Filets w/ Pinot Noir Sauce, Beef Tips w/ Portabella Mushroom Sauce, Petite Filet Mignon Wrapped in Bacon with Mushroom Portifino Sauce, Beef Stroganoff, Stuffed Sirloin Roulade w/ Mushroom Portifino Sauce, Marinated Beef Brisket, Beef Kabobs in Teriyaki Glaze, Beef Burgundy, Meatloaf, Sliced Beef Tenderloin with Peppercorn Sauce, Encrusted Prime Rib with Black Pepper, Rosemary, Dill, and Served with Au Jus

## CHICKEN

Chicken Parmesan, Fried Chicken, Chicken Teriyaki, Chicken Imperial topped with Hollandaise Sauce, Chicken Cordon Blue (Baked or Fried) topped with Hollandaise Sauce, Chicken Picatta w/ Lemon Caper Sauce, Tuscany Chicken (Stuffed with Prosciutto & Mozzarella w/ Marinara), Lemon Herb Chicken, Chicken Oscar, Chicken Marsala (topped with Mushrooms and Butter Sauce), Traditional Stuffed Chicken, Caribbean Chicken (Lightly Blackened with Mango Chutney), Chicken Bruschetta, Chicken Dijon, Margarita Chicken, Chicken Kabobs, Sliced Roasted Turkey with Stuffing, Chicken Florentine (Stuffed with Spinach & Artichoke Dip, Parmesean Cheese and Topped with Creamy Garlic Sauce), Chicken Portabella (Stuffed with Mushrooms & Cheddar topped with Honey Mustard Glaze), Rotisserie Chicken, Chesapeake Chicken (Stuffed with Crab Meat and topped with holandaise sauce)

## PORK

Roast Pork Loin with Cranberry Glaze, Baked Black Forest Ham, Baby Back Pork Ribs (Bourbon, BBQ, Teriyaki, Dry), Sliced Honey Ham, Stuffed Port Tenderloin Cutlets w/ Apple Chutney, Pork Chop Steaks Center Cut, Stuffed Pork Chops w/ Apple Stuffing, Pork Loin Medallions w/ Apple-Cranberry Sauce, Grilled Hawaiian Ham Steak





DINNER BUFFETS AND PLATED SERVICE

# Catering Menu

## STARCHES

Mashed Potatoes w/ Gravy, Red Bliss Mashed Potatoes, Rosemary Red Roasted Potatoes, Au Gratin Potatoes, Cheddar Whipped Potatoes, Parsley Red Bliss Potatoes, Macaroni and Cheese, Mini Garlic and Herb Baked Potatoes, Baked potatoes, Brown Rice, Rice Pilaf, Cous Cous, Garlic Mashed Potatoes, Saffron Rice, Wild Rice w/ Herbs, Baked Beans, Sweet Potato Casserole with Pecan Topping

## PASTA

Baked Meat Lasagna, Baked Vegetarian Lasagna, Baked Ziti, Pasta Primavera, Bruschetta Pasta, Pasta Alfredo, Buttered Egg Noodles, Chicken Broccoli Alfredo, Blackened Chicken Florentine, Creamy Garlic Shrimp or Chicken, Crab Pasta, Mushroom Ravioli, Pasta Florentine, Stuffed Manicotti w/ Authentic Red Sauce, Bow Tie Pasta w/ Parmesan Sauce, Tomato and Cheese Ravioli, Penne Alfredo w/ Shrimp and Crab Scampi,

## VEGGIES

Green Beans Almondine (Seasoned, Southern Style, Maple Glazed Pecan), Glazed Carrots, Sugar Snap Peas with Red Peppers, Broccoli Polonaise, Chefs Sautéed Seasonal Vegetables, Zucchini & Squash Medley, Oriental Stir Fry, Asparagus, Buttered Corn, Corn on the Cob, Snow peas, Steamed Broccoli, California Medley, Lima Beans, Sweet Potatoes,

## SEAFOOD

Mahi Mahi w/ Grilled Pineapple Chutney Sauce, Crab Cakes w/ Roasted Red Pepper Sauce\*, Salmon (Grilled, Smoked, Blackened, Teriyaki, Poached w/ Roasted Red Pepper Sauce.), Flounder Stuffed with Crab Imperial in a Creamy Garlic Sauce, Broiled Lemon Herb Cod, Ahi Tuna, Chilean Mussels w/ Creamy Garlic Sauce Topped with Basil & Tomatoes, Snow Crab Legs\*, Beer Battered Catfish (Fried), Steamed Maryland Crabs\*, Seafood Newburg

\* market price





## DESSERTS

# Catering Menu

Assorted Cookies and Brownies  
Bourbon Glazed Bread Pudding  
Assorted Pies and Cakes  
Cheesecakes  
Assorted Gourmet Petite Fours  
Creme Brulée  
Warm Apple Dumpling in Rum Raisin Sauce  
Chocolate Chip Cannolis with Raspberry Sauce  
Apple Strudel w/ Cider Cinnamon Sauce  
Layered Fruit Parfaits  
Puddings  
Jell-o  
Assorted Mousse  
Strawberry Shortcake  
Long Stem Chocolate Covered Strawberries

## BEVERAGE choose 2

Coffee/Decaf, Iced Tea, Hot Tea, Lemonade, or Fruit Punch  
Assorted Sodas

## OTHER SPECIALTIES AND FOUNTAIN DISPLAYS

### Beverage Fountains:

Mimosa, Pina Colada, Champagne, Mojito, Raspberry Sherbet Punch, Peach Bellini,  
or Shirley Temple.

Presented in an illuminated silver fountain.

### Chocolate Fountain:

Comes with some of the Best Tasting Chocolate you've ever had, Fresh Fruit, Marshmallows, Pretzel  
Rods, Pirulines, Graham Crackers and Other Goodies.

### Ice Cream Sundae Bar

Bar to Include: Vanilla Ice Cream and an Assortment of Toppings; Chocolate Syrup, Hot Fudge, Nuts,  
Strawberry Syrup, Butterscotch Syrup, Whipped Cream, Cherries, Chocolate Sprinkles, and Crushed  
Oreo Cookies.

Note: Wedding cakes are traditionally considered the dessert. We will waive the cake cutting fee for this  
station in lieu of dessert choice. Dessert displays are also available at an additional cost.





MULTI STATION OPTION

# Catering Menu

## MULTI STATION OPTION

Your guest will enjoy this multi station set up. This is great for social gatherings and special occasions.

A fun option to the traditional buffet line.

### HORS D'OEUVRES STATION

Choose One

#### ANTIPASTO STATION

Features an Assortment of Italian Sliced Meats, Genua Salami, Ham, Olive Display, Roasted Roma Tomatoes, Fresh Vegetables, Assorted Fruits, Domestic Cheese Cubes and your Choice of our Crab Dip or Spinach Artichoke Dip Accompanied by Artisan Breads and Crackers and Fresh Dipping Sauces.

#### THE DIPPING STATION

Creamy Crab Dip, Spinach Artichoke Dip, Chili Con Queso Dip, Spring Rolls, Fresh Veggies, Assorted Domestic Cheeses with Artisan Breads and Crackers and Fresh Dipping Sauces.

#### GARDEN DISPLAY

Fresh Picked Garden Vegetables with Dipping Sauces.

#### SEASONAL FRUIT DISPLAY

An Array of Fresh Seasonal and Traditional Fruit Displayed on a Tower or our Table Display with Homemade Dipping Sauces.





MULTI STATION OPTION

# Catering Menu

## FRUIT AND CHEESE DISPLAY

An Elaborate Display of Fresh Fruit and Domestic and Imported Cheeses Accompanied by Artisan Breads and Crackers and Fresh Dipping Sauces.

## SHRIMP COCKTAIL DISPLAY

A Towering Display of your Choice of Steamed Jumbo Shrimp Seasoned in Old Bay and Creamy Sweet Butter or Served Chilled on Ice. Served with Fresh Veggies, Crackers, Cocktail Sauce, and other Dipping Sauces.

## SMOKED SALMON DISPLAY

This Favorite can be Served Two Ways:

Traditional - Thinly Sliced Smoked Salmon Display Served with Traditional Garnish of Chopped Onion, Capers, Chopped Eggs, and Dill Sauce.

Salmon en Aspic - Our 4-6 Pound Whole Smoked Salmon Served with Fresh Roasted Vegetables, Artisan Breads and Crackers, and Traditional Garnish.

## ENTREE STATION

For your entree:

Choose one each from Beef, Chicken, and Seafood  
or Choose the Carving Station

## BEEF SELECTIONS

Sliced Top Round with Demi Glaze, London Broil w/ Chef's Special Rub, Mini Beef Filets w/ Pinot Noir Sauce, Beef Tips w/ Portabella Mushroom Sauce, Petite Filet Mignon Wrapped in Bacon with Mushroom Portifino Sauce, Beef Stroganoff, Stuffed Sirloin Roulade with Mushroom Portifino Sauce, Marinated Beef Brisket, Beef Kabobs in Teriyaki Glaze, Beef Burgundy, Meatloaf, Sliced Beef Tenderloin with Peppercorn Sauce, , Encrusted Prime Rib with Black Pepper, Rosemary, Dill, and Served with Au Jus

## CHICKEN SELECTIONS





MULTI STATION OPTION

## Catering Menu

Chicken Parmesan, Fried Chicken, Chicken Teriyaki, Chicken Imperial topped with Hollandaise Sauce, Chicken Cordon Blue (Baked or Fried) topped with Hollandaise Sauce, Chicken Picatta w/ Lemon Caper Sauce, Tuscany Chicken (Stuffed with Prosciutto and Mozzarella w/, Marinara), Lemon Herb Chicken, Chicken Oscar, Chicken Marsala (topped with Mushrooms and Butter Sauce), Traditional Stuffed Chicken, Caribbean Chicken (Lightly Blackened with Mango Chutney), Chicken Bruschetta, Chicken Dijon, Margarita Chicken, Chicken Kabobs, Sliced Roasted Turkey with Stuffing, Chicken Florentine (Stuffed with Spinach & Artichoke Dip, Parmesean Cheese and Topped with Creamy Garlic Sauce), Chicken Portabella (Stuffed with Mushrooms & Cheddar topped with Honey Mustard Glaze), Rotisserie Chicken, Chesapeake Chicken (Stuffed with Crab Meat and topped with holandaise sauce

### SEAFOOD SELECTIONS

Mahi Mahi w/ Grilled Pineapple Chutney Sauce, Crab Cakes w/ Roasted Red Pepper Sauce\*, Salmon (Grilled, Smoked, Blackened, Teriyaki, Poached w/ Roasted Red Pepper Sauce.), Flounder Stuffed with Crab Imperial in a Creamy Garlic Sauce, Broiled Lemon Herb Cod, Ahi Tuna, Chilean Mussels w/ Creamy Garlic Sauce Topped with Basil and Tomatoes, Snow Crab Legs\*, Beer Battered Catfish (Fried), Steamed Maryland Crabs\*, Seafood Newburg \* market price

### CARVING STATION

choose two

Includes all appropriate condiments and rolls. Each Meat Serves Approx. 50 persons

Whole Roasted Smoked Turkey with Cranberry Relish  
Black Oak Cured Honey Ham w/ Pineapple Orange Chutney  
Top Round of Beef with Mushroom Portifino Sauce  
Roast Herb Crusted Strip Loin  
Whole Loin of Pork with Apple Chutney  
Whole Tenderloin of Beef with Peppercorn Mélange  
London Broil





MULTI STATION OPTION

# Catering Menu

## PASTA STATION

Delight your guests with a Toss-To-Order Pasta Station. Station Includes Three Pastas, Four-Cheese Alfredo Sauce, Rich Marinara Sauce, and Creamy Garlic Sauce. Add-ins Include Lump Crab Meat, Chicken, Meatballs, Fresh Vegetables, and Cheeses.

## SALAD STATION

choose two

Caesar Salad, Garden Salad, Green Grocer, Spinach, Orzo Pasta, Greek, Oriental Noodle, Mesculin Salad, Potato Salad, Pasta Salad, Fruit Salad, Macaroni Salad

## HOT VEGETABLE AND STARCH STATION

Choose one of each

### STARCH SELECTIONS

Mashed Potatoes w/ Gravy, Red Bliss Mashed Potatoes, Rosemary Red Roasted Potatoes, Parsley Potatoes, Au Gratin Potatoes, Cheddar Whipped Potatoes, Parsley Red Bliss Potatoes, Macaroni and Cheese, Mini Garlic and Herb Baked Potatoes, Baked Potatoes, Brown Rice, Rice Pilaf, Cous Cous, Scalloped Potatoes, Garlic Mashed Potatoes, Saffron Rice, Wild Rice w/ Herbs, Baked Beans, Sweet Potato Casserole with Pecan Topping

### VEGETABLE SELECTIONS

Green Beans Almondine (Seasoned, Southern Style, Maple Glazed Pecan), Glazed Carrots, Sugar Snap Peas with Red Peppers, Broccoli Polonaise, Chefs Sautéed Seasonal Vegetables, Zucchini & Squash Medley, Oriental Stir Fry, Asparagus, Buttered Corn, Corn on the Cob, Snow peas, Steamed Broccoli, California Medley, Lima Beans, Sweet Potatoes, Fried Okra, Stuffed Portabella Mushrooms (Squash, Zucchini, Red Peppers, Swiss Cheese), Veggie Kabobs, Pesto Vegetable Wellington

## BEVERAGE STATION choose three

Coffee, Decaf, Iced Tea, Hot Tea, Lemonade, Fruit punch.  
Assorted sodas





## DESSERTS

# Catering Menu

## DESSERTS

PRICES ARE PER PIECE

Assorted Cookies and Brownies  
Bourbon Glazed Bread Pudding  
Assorted Pies and Cakes  
Cheesecakes  
Assorted Gourmet Petite Fours  
Creme Brulée  
Warm Apple Dumpling in Rum Raisin Sauce  
Chocolate Chip Cannolis with Raspberry Sauce  
Apple Strudel w/ Cider Cinnamon Sauce  
Layered Fruit Parfaits  
Puddings  
Jell-o  
Assorted Mousse  
Strawberry Shortcake  
Long Stem Chocolate Covered Strawberries

## OTHER SPECIALTIES AND FOUNTAIN DISPLAYS

### Beverage Fountains:

Mimosa, Pina Colada, Champagne, Mojito, Raspberry  
Sherbet Punch, Peach Bellini, or Shirley Temple.  
Presented in an illuminated silver fountain.

### Chocolate Fountain:

Comes with some of the Best Tasting Chocolate you've ever had, Fresh Fruit,  
Marshmallows, Pretzel Rods, Pirulines, Graham Crackers and Other Goodies.

### Ice Cream Sundae Bar

Bar to Include: Vanilla Ice Cream and an Assortment of Toppings; Chocolate Syrup,  
Hot Fudge, Nuts, Strawberry Syrup, Butterscotch Syrup, Whipped Cream, Cherries, Chocolate Sprinkles,  
and Crushed Oreo Cookies.

Note: Wedding cakes are traditionally considered the dessert. We will waive the cake cutting fee for this station in lieu of dessert choice. Dessert displays are also available at an additional cost.





## BAR SERVICE

# Catering Menu

We offer both a cash bar as well as an open bar option for your event.. Listed below are our cash bar prices. All Prices include set ups, ice, and mixes. Speak with your event coordinator to request open bar pricing which is based upon the brands of beer, wine, and liquor that you require.

## CASH BAR

### Domestic Bottle-

Bud, Bud Lite, Bud Select,  
Coors Lite, Michelob Lite,  
Miller Chill, Miller Lite,  
Miller Genuine Draft, Yuengling

### Import Bottle-

Amstel Lite, Bass Ale, Corona,  
Corona Lite, Guinness, Heinekin,  
Rolling Rock, Smirnoff Ice

### Mixed Drinks-

### White Wines

Chateau St. Michelle Reisling  
Ecco Domani Pino Grigio  
Mondavi Costal Chardonay  
Woodbridge Chardonay

### Red Wines

Rosemont Shiraz  
Sutter Home Cabernet  
Liberty School Cabernet  
Blackstone Merlot  
Woodbridge Merlot

### Blush Wines

Berringer White Zinfandel  
Sutter Home White Zinfandel

If you prefer kegs of draft beer and bottles of wine can be pre-ordered for your party to suit your tastes.

Domestic Keg  
Import Keg  
House Wine: Red, White, and Blush  
House Champagne, Verdi  
Champagne toast

\*Maryland State Law prohibits any alcoholic beverages not purchased here from being brought on property. Alcoholic beverages are also not permitted to be removed from property.

For more information call one of our consultants to help you build the perfect menu for your event. Call 301-739-2121 or 301-739-7260 to speak with Mary, Dawn, or Chip.





HORS D'OEUVRES

# Next Dimensions Room Rental

Full Banquet Room 3500sf (35'x120')

Half Banquet Room 1700sf (35'x60')

\*Room rentals include tables, chairs, china, silverware, and chafing dishes.

\*Full banquet room accommodates up to 350 guests.

\*Both the full and half rooms are compatible with all DJ equipment.

\*Room rental fees are due in full when booking to reserve and hold the space.

\*Food pricing does not include 20% service fee or any required set up fees.

\*Dance floors are available for rental

\*Illuminated Tullies are available to place above your dance floor

## OUR PREFERRED SPECIALISTS

Florist- Rooster Vane Gardens 301-739-2439

Z-One Entertainment 301-992-6115 [www.z-one.biz](http://www.z-one.biz)

DJ- Amplified Entertainment 877-263-6603

Pastry- Delights by E 301-223-8490

Photographer- Joe Crocetta 240-313-0479

Band- Ronnie Ray & The Coolers 301-824-2979

for offsite catering events, we will take care of all the needs to make your event effortless. We will take care of your tent, tables, chairs delivery and clean up.

linens, glassware. From the biggies all the way to the simplest of details, our expert staff will make a beautiful and memorable event that you will enjoy just as much as your guests will.

We are also licenced for off site bar service.

