

# CARRYOUT PLATTERS



All Carryout Platters are packed in aluminum pans with lids. Minimum order: 10 people

## CAESAR SALAD

Romaine lettuce, parmesan cheese, and croutons. Caesar dressing on the side. **\$3 per person**

## ALL AMERICAN SALAD

Mixed greens, tomatoes, cucumbers, mixed cheeses and bacon. Choice of 2 dressings on side. **\$3 per person**

## CHICKEN WING PLATTER

50 wings with a side of Ranch or Bleu Cheese. Choose one or two sauces: BBQ, Buffalo, Sweet and Spicy, or Old Bay. **\$50 per platter**

## CHICKEN TENDERS PLATTER

50 tenders, served with choice of 2 dipping sauces: Buffalo, BBQ, Ranch, or Bleu Cheese. **\$50 per platter**

## SPINACH ARTICHOKE DIP

Homemade with spinach, cheese, and artichoke hearts, served with tortilla chips. **\$3 per person**

## CRAB DIP

House recipe with lump crab meat, cream cheese, dark beer, and house seasonings served with baguette slices. **\$4 per person**

## MINI CRAB CAKE PLATTER

25 mini lump crab cakes served with remoulade dipping sauce on the side. **\$100 per platter**

## BEEF TERIYAKI SKEWERS

Our Signature Sirloin mesquite grilled, topped with teriyaki sauce and grilled pineapple. **\$9 per person**

# CARRYOUT PLATTERS

## CHICKEN TERIYAKI SKEWERS

Fresh chicken tenders mesquite grilled, topped with teriyaki sauce and grilled pineapple. **\$7 per person**

## BEEF TIPS & MUSHROOM MARSALA

Black Angus mesquite grilled sirloin tips topped with mushrooms and our homemade Marsala sauce. **\$9 per person**

## BLACKENED CHICKEN PASTA

Blackened grilled chicken slices tossed with cavatappi pasta, mushrooms, tomatoes, and scallions in our homemade Cajun cream sauce; served with toasted garlic bread. **\$8 per person**

## SHRIMP COCKTAIL

50 Wild shrimp cooked until tender, peeled, deveined and chilled. Served with our cocktail sauce and lemon wedges. **\$125 per platter**

# SWEET STUFF

**ICE CREAM BAR** - Vanilla and Chocolate Ice Cream with assorted toppings. **\$3.50 per person**

**ASSORTED MINI PASTRIES** - Classic French Pastries. **\$4.00 per person**

**CHEESECAKE WITH FRESH BERRIES** - N.Y. Style Cheesecake with seasonal berries. **\$4.50 per person**

**FLOURLESS CHOCOLATE CAKE ALA MODE\*** - Gluten-free rich chocolate cake with whipped cream. **\$3.25 per person**

**CANDIED BACON APPLE PIE** - A House secret recipe. **\$4 per person**

**BREAD PUDDING WITH WHISKEY ANGLAISE** - Finished with a silky whiskey sauce. **\$3 per person**

**COOKIES/BROWNIES** - Assorted oversized cookies and homemade brownies. **\$3 per person**

**SWEET POTATO PIE** - A Southern classic with cinnamon whipped cream. **\$3 per person**

**BOURBON PECAN PIE** - A taste of Orleans with Chantilly cream. **\$3.25 per person**



# CATERING MENU

With over 40 year's of experience in off premise catering, All American Steakhouse is here to help you Make Your Catering Great Again! Whether it's an office luncheon, company picnic, Gala event or the wedding of a lifetime, All American Steakhouse can meet and exceed your needs. Contact us today to discuss your event, we're certain we can provide the best catering experience available!

**EDGEWATER, MD**  
139 Mitchells Chance Rd.  
(410) 956-4494

**WOODBIDGE, VA**  
4179 Merchant Plaza  
(703) 580 - 0033

**PERRY HALL, MD**  
3615 East Joppa Rd.  
(410) 882-3377

**ASHBURN, VA**  
43150 Broadlands Ctr. Plaza  
(571) 223 - 0100

**WALDORF, MD**  
35 St. Patrick's Dr.  
(240) 222-3327

**MANASSAS, VA**  
5594 Ashland Comm. Sq.  
(703) 580-1800

**ODENTON, MD**  
1502 Annapolis Rd.  
(410) 305-0505

[TheAllAmericanSteakhouse.com](http://TheAllAmericanSteakhouse.com)



# APPETIZER



**\$2 per person**

**Chicken Wings** Buffalo, BBQ, Sweet Chili, Old Bay, Lemon Pepper, Teriyaki\*

**Chicken Tenders**

**Sliders** Pulled Pork, Pulled Chicken, Burgers, Meatball

**Teriyaki Skewers** - Beef or Chicken\*

**Baby Back Ribs** BBQ or Sweet Chili \*

**Panko Crusted Chicken Skewers with Honey Mustard**

**Pigs in a Blanket**

**Grilled Taquitos** - Chicken or Pork

**Deep Fried Lasagna**

## ADDITIONAL CHARGE OPTIONS

Crab Dip\*

Petite Crab Cakes

Shrimp Cocktail\*

Seared Scallop "Martini's"\*

Firecracker Shrimp

## VEGETARIAN OPTIONS

Tofu Taco with salsa and pepperjack\*

Spinach and Feta stuffed mushrooms\*

Caprese Brochettes with Mozzarella, tomato and basil \*

Frito Misto - Rice flour tempura vegetables with Siraccha dipping sauce \*

Fruit and Cheese Display\*

Vegetable Crudite\*

\* **Gluten Free**

# BUFFET PACKAGES

## All American "Cook-Out"

Oversized Burgers, Jumbo Hotdogs, Grilled Chicken and Pulled Pork BBQ - *Accompanied by coleslaw, potato salad, baked beans, macaroni and cheese and brioche rolls* **\$17 per person**

## Picnic Lunch

Southern Fried Chicken, BBQ Baby Back Ribs, Slow Roasted Prime Rib subs with creamy horseradish - *Accompanied by tomato mozzarella salad, Caesar salad, macaroni salad and baked beans.* **\$19 per person**

## All American All Star

Grilled Filet Mignon, Sauteed Chicken Piccata, and Shrimp Scampi - *Accompanied by Parmesan au gratin potato, brown butter green beans, rice pilaf and Caesar salad.* **\$34 per person**

## Land and Sea

Carved N.Y. Striploin, Teriyaki Grilled Salmon, Maryland Crab Cakes, and Petite Filet - *Accompanied by baked potato, sweet white corn on the cob (in season), marinated tomato salad, summer squash medley and spinach salad with warm bacon dressing.* **\$36 per person**

## Points of the Compass

Panko Parmesan Chicken, Blackened Shrimp Pasta, Choice Sirloin, and Southwestern Mahi-Mahi - *Accompanied by whipped mashed potato, orange poached asparagus, grilled vegetable display and Harvest salad with granny smith apples, candied nuts, asiago cheese and citrus vinaigrette.* **\$29 per person**

## Heartland Feast

Slow Roasted Prime Rib, Roasted Herb Chicken, and Bacon Wrapped Pork loin - *Accompanied by stuffed potato, zucchini and squash sauté, wild rice, and wedge salad with blue cheese and bacon.* **\$31 per person**

## Carolina Classic

BBQ Baby back ribs, Buttermilk Fried Chicken, Blackened Catfish with lemon butter - *Accompanied by collard greens, hush puppies, red beans and rice, fried okra, buttermilk biscuits and garden salad.* **\$24 per person**

# A LA CARTE BUFFET SELECTIONS

**6 oz. Grilled Sirloin** - Grilled to perfection **\$11 per person**

**6 oz. Center Cut Filet** - The most tender cut. **\$19 per person**

**Sliced Petite Filet** - Thinly sliced and finished with natural jus. **\$14 per person**

**10, 12, 14, oz. N.Y. Strip** - **\$18 per person**

**Boneless Ribeye** - The most flavorful cut **\$17 per person**

**Roast Prime Rib Au Jus** - Slow roasted to perfection **\$16 per person**

**Baby Back Ribs** - Fall of the bone tender. Choose from traditional BBQ or sweet chili **\$14 per person**

**Flank Steak Carnita** - Finished with sweet peppers and onions. **\$12 per person**

**Beef or Chicken Kebobs** - Your choice of marinated Beef or Chicken. **\$12 per person**

**Mahi-Mahi with Mango Salsa** - Spicy sweet salsa highlights this flaky white filet. **\$13 per person**

**Teriyaki BBQ Salmon** - Tangy teriyaki glaze, the perfect accent. **\$14 per person**

**Shrimp and Scallop Brochettes on Rosemary Skewers** - Aromatic herbs scent this perfect pair. **\$14 per person**

**Burger "Bar" with all the toppings** - Juicy oversized burgers are your centerpiece to decorate. **\$10 per person**

**Maryland Crab Cakes** - A Maryland classic. **\$18 per person**

**Chicken Piccata with lemon caper butter** - Tender egg battered breast with a tart lemon-caper twist. **\$11 per person**

**Panko Chicken Parmesan** - Crispy Chicken breast with basil marinara and provolone. **\$10 per person**

Accompanied by your choice of Baked Potato, Mashed Potato, Parmesan Au Gratin potato, Wild Rice, Rice Pilaf, and Seasonal Vegetable