

| Appetizers | | | |
|---|----------------|-----------|-----------------|
| <i>Per Piece</i> | 30 pieces | 60 pieces | 90 pieces |
| Wings - Choose your flavor – Old Bay, Buffalo, BBQ. Served with Ranch or Bleu Cheese Dressing | \$40 | \$65 | \$90 |
| Chicken Tenders – Crispy Breaded Strips of Real Chicken Breast. Served with Honey Mustard Dressing and BBQ Sauce | \$40 | \$65 | \$90 |
| Mini Crab Cakes – Broiled. Served with House Made Cocktail Sauce | \$120 | \$225 | \$315 |
| Pulled Chicken Sliders – Buns served on side | \$105 | \$195 | \$270 |
| <i>Platters</i> | feeds 8-10 ppl | | feeds 15-20 ppl |
| Fresh Vegetable Platter – Assorted Raw Vegetables, served with Bleu Cheese & Ranch for dipping | \$40 | | \$75 |
| Antipasto Platter – Italian Meats & Cheeses, Marinated Tomatoes (Seasonal), Pickled Vegetables, Roasted Peppers | \$60 | | \$115 |
| Mezze Platter – House made Hummus, Tzatziki, Olives, Seasonal Vegetables, Grilled Sourdough Flatbread | \$40 | | \$75 |
| Baked Artichoke Dip – Served with Sliced Baguette | \$50 | | \$95 |
| Baked Crab Dip – Creamy Crab Meat, Old Bay Pita Chips | \$60 | | \$115 |

| Family Style Meals | Per Person | | |
|--|---------------|--|----------------|
| ***Minimum order of 8*** | | | |
| Low Country Boil – Smoked Sausage, Clams, Shrimp, Corn on the Cob, Potatoes. Served with Old Bay and Drawn Butter | \$MP | | |
| Add Lobster Tails! | \$MP | | |
| Desserts | feeds 8-10ppl | | feeds 15-20ppl |
| Traditional Cream Puffs | \$35 | | \$65 |
| Chocolate Mignons | \$35 | | \$65 |
| House Baked Double Chocolate Brownies | \$35 | | \$65 |
| House Baked Chocolate Chip Cookies | \$25 | | \$45 |

| Salads | feeds 8-10ppl | | feeds 15-20ppl |
|---|---------------------|--|----------------------|
| White Bean Salad – Fennel, Arugula, Roasted Peppers | \$45 | | \$85 |
| Caesar Salad – Baby Kale & Romaine, House-Made Caesar, White Anchovy, Parmesan Crisp | \$45 | | \$85 |
| Spinach Salad – Apple, Bacon, Bleu Cheese, Walnuts | \$60 | | \$115 |
| Cobb Salad – Bacon, Hard Boiled Egg, Avocado, Walnuts, Tomato, Romaine | \$60 | | \$115 |
| Greek Salad – Kalamata Olives, Feta, Red Onion, Romaine | \$45 | | \$85 |
| Seasonal Greens Salad – Local Greens, Strawberry, Feta, Watermelon Radish | \$40 | | \$75 |
| Kale Salad – Goat Cheese, Cranberries, Pumpkin Seeds, Quinoa | \$50 | | \$95 |
| Pasta Salad - Celery, Roasted Peppers, Mozzarella, Red Onion, Olives, Herbs | \$45 | | \$85 |
| Fresh Fruit Salad – Seasonal Fruits | \$50 | | \$95 |
| Pastas | Half Pan (8-10 ppl) | | Full Pan (15-20 ppl) |
| Fettucine Alfredo | \$45 | | \$85 |
| Seasonal Pesto Pasta | \$45 | | \$85 |
| Baked Ziti | \$45 | | \$85 |
| Traditional Meat Lasagna - with layers of Sausage, Peppers, and Onions | \$55 | | \$100 |
| Vegetarian Baked Lasagna - with Mushroom, Kale and Parmesan | \$50 | | \$95 |

| Meat Additions to any Salad or Pasta: | Lunch Portion (5oz.) | | Dinner Portion (8oz.) |
|--|----------------------|--|-----------------------|
| ***Minimum order of 10*** | | | |
| Sliced Grilled Culotte Steak | \$9 | | \$12 |
| Sliced Grilled Chicken Breast | \$8 | | \$11 |
| Sliced Grilled Portobello Mushrooms - Marinated & Grilled | \$6 | | \$9 |

| Main | Lunch Portion (5oz.) | | Dinner Portion (8oz.) |
|---|----------------------|--|-----------------------|
| ***Minimum order of 10*** | | | |
| Mushroom Marsala Chicken - Wild Mushrooms in a Marsala Cream Sauce | \$8 | | \$11 |
| Roasted Chicken - with Mustard and Herb Vinaigrette | \$8 | | \$11 |
| House-Made Brisket - 11 Hour Smoked Prime Brisket | \$9 | | \$12 |
| Crab Cakes - Jumbo Lump Broiled to perfection | \$MP | | \$MP |
| Salmon - Coriander Lemon Smoked Atlantic Salmon | \$9 | | \$12 |
| Meatballs in Red Sauce - Just like Grandma used to make | \$8 | | \$11 |
| Roasted Pork Loin - with Rosemary, Garlic and Lemon | \$9 | | \$12 |
| Sides | feeds 8-10ppl | | feeds 15-20ppl |
| House Made Chips | \$25 | | \$45 |
| House Baked Focaccia - Sourdough Focaccia made with Local Migrash Farms Flour | \$30 | | \$55 |
| Roasted Potatoes - with Rosemary, Olive Oil, and Garlic | \$35 | | \$65 |
| Root Vegetable Au Gratin - Layers of thinly sliced Parsnips, Celery Root, and Sweet Potato | \$35 | | \$65 |
| Turn House Mac n' Cheese | \$40 | | \$75 |

Early Morning Meeting?
 We have you covered...
 Start Everyone's day with a smile!

| Breakfast Selections | | | |
|---|-------------------|--|-----------------------|
| Build Your Own Burrito Bar | feeds 8-10 ppl | | feeds 15-20 ppl |
| Tortillas, Jalapeño & Cheddar Frittata, Assorted Salsas | \$45 | | \$90 |
| Add Sausage | \$3 per person | | n/a |
| Add Bacon | \$3 per person | | n/a |
| A la Carte | Half Pan | | Full Pan |
| Sausage, Pepper, & Onion Frittata | \$45 | | \$90 |
| Bacon & Cheddar Frittata | \$45 | | \$90 |
| Mushroom & Goat Cheese Frittata | \$40 | | \$80 |
| Applewood Smoked Bacon (36 pieces / 72 pieces) | \$45 | | \$90 |
| Sausage (36 pieces / 72 pieces) | \$45 | | \$90 |
| Pancakes served with Maple Syrup (25 pieces / 50 pieces) | \$50 | | \$100 |
| French Toast served with Maple Syrup (25 pieces / 50 pieces) | \$50 | | \$100 |
| Breakfast Potatoes | \$25 | | \$40 |
| Sliced Fresh Fruit | \$40 | | \$70 |
| Smoked Salmon Platter topped with Capers, Onions, and Olive Oil (feeds 8-10ppl or 15-20ppl) | \$50 | | \$80 |
| Assorted Bagels & Cream Cheese Platter By the Dozen | \$30 | | n/a |
| Assorted Danish Platter By the Dozen | \$36 | | n/a |
| Assorted Muffin Platter By the Dozen | \$30 | | n/a |
| Joe to Go (one size available - 96oz.) Pfefferkorn's coffee. (Non-Dairy Creamer & sugars available upon request.) | \$20 | | n/a |

Let us take the stress out of planning your next event!

Executive Chef and Owner, Thomas Zippelli brings local flavors and fare to the Howard County area.

Chef Zippelli's farm to table style of cuisine keeps his menu local, fresh and seasonally inspired.

Whether planning a business lunch, family gathering, or wonderful celebration...We are here to help!

We are located in the heart of Columbia on the Hobbit's Glen Golf Course.

Need a custom order?

Our Management Team is happy to assist!
 Give us a call today at **(410)740-2096** or send us an email at **contact@theturnhouse.com** and let's start planning together!

HERE IS THE FINE PRINT:

Orders must be placed at least 24-hours in advance, so that we can ensure everything in your order can be prepared properly.

Please inform us of any ALLERGIES when ordering so we can accommodate your restrictions.

There is a \$250 minimum order required for all deliveries.

There is a \$1 per mile delivery charge and a 3% administration fee for all orders.

Please note: We do not offer service or set up on site.

THE
**TURN
 HOUSE**

KITCHEN & DRINK

Catering Menu

(410)740-2096

EAT LOCAL!

We proudly support local Farms!
 Select and customize a perfect meal or get together while showing support for your own community and find out just how tasty local can be!

www.TheTurnHouse.com

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