

Welcome to Adam's Rib's

Thank you for taking the time to look through our catering menu. We look forward to helping you cater your next event. Although our menu pricing is designed for parties of thirty or more, we can accommodate any size party, for any occasion!

Basic Party Menu (30 or More)

BBQ RIBS AND CHICKEN

One pound of ribs and a quarter portion of chicken

Price per person \$17.00

BBQ CHICKEN

Half portion of chicken per person

Price per person \$10.00

BBQ SANDWICHES- PORK, Beef, or BOTH

Adam's famous chopped pork and chopped beef. Pork served on a fresh potato roll.

Price per person \$11.00

BBQ CHICKEN AND BBQ SANDWICHES

Pork or beef sandwiches with a quarter portion of chicken

Price per person \$12.50

BBQ RIBS AND BBQ SANDWICHES

Pork and beef sandwiches and a pound of ribs

Price per person \$18.00

BBQ RIBS, CHICKEN, HAMBURGERS, AND HOT DOGS

Baby Back Ribs, along with quarter portions of chicken, hamburgers, and hot dogs

Price per person \$18.50

THE PIG PICKEN

An Adam's classic! Nothing says BBQ like having a slow roasted pig as your party center piece! For the ultimate in old style BBQ, try an Adam's Catered pig roast.

JUST THE PIG

From suckling to full size pig, we'll find the right size hog for you to make your next catered event truly memorable!

Price per pound \$6.50

JUST THE PIG PLUS (75 or MORE)

PIG + CHICKEN

A center piece pig, served with BBQ chicken, coleslaw, BBQ baked beans, and pasta salad.

Price per person \$13.00

PIG + CHICKEN, BURGERS, AND DOGS

A center piece pig, served with BBQ chicken, hot dogs, hamburgers, coleslaw, BBQ baked beans, and pasta salad.

Price per person \$16.00

BEVERAGES

Canned sodas, iced tea, and bottled water

\$2.50 per

Domestic Beer kegs, cups and ice

\$225.00 per

Wine, Liquor, and full service bar

CUSTOM PRICED

DESSERTS

-Cookies -Brownies -Fruit Pies

-Custom Desserts Available! (Special Pricing)

Price per person \$2.00

Excluding Custom options

APPETIZING TRAYS

Need an hors d'oeuvre tray to wow your guests? Adam's can help! Check out just a few of our mouthwatering platters.

VEGGIE PLATTER

A nicely arranged platter of carrot sticks, broccoli, cucumbers, and celery, centered with our special recipe veggie dip.

Price per platter – MARKET PRICE

WING DINGER

Our famous wings circled around a heaping container of blue cheese, or ranch. Served with crisp celery sticks. Try 'em spicy, or mild.

Price per platter – MARKET PRICE

CHEESE AND CRACKERS

Need some finger food? How about a mixed array of cubed cheeses with crackers? Served with grapes and other freshly cut fruits.

Price per platter – MARKET PRICE

SPICEY STEAMED SHRIMP

Fresh, succulent, spicy steamed shrimp, served on a platter with our homemade cocktail dipping sauce.

Price per platter – MARKET PRICE

CRAB BALLS

Always a crowd pleaser! Perfectly fried, Adam's own special recipe Southern Maryland Crab Ball Platter is sure to be a big hit at your next big occasion! Served with cocktail and tartar sauces

Price per platter – MARKET PRICE

MENU SIDES

All menus are served with generous portions of Adam's famous side dishes! Including:

-COLESLAW -BAKED BEANS -PASTA, OR POTATO SALAD

PRICE INCLUDES:

-ALL CONDIMENTS -CUTLERY -DISPOSABLE PLATEWARE

THINKING MORE UPSCALE?

Talk to one of our catering consultants to customize your event. Adam's can provide party tents, tables, linens, plate wear, and cutlery to make your party special. Below are some specialty foods we can prepare for your party:

FRESH SEAFOOD

FRESH FISH – Rockfish, yellow Fin Tuna Steak, Grilled Salmon, and Sword Fish, just to name a few!

LOBSTER AND CRAB CAKES – Nothing says upscale dining like offering Maine Lobster, and Adam's own special recipe Southern Maryland Crab Cakes.

FRESH CUTS

CHOICE IN HOUSE STEAK CUTS – Filet Mignon, NY Strip, Rib-eye Steak, Delmonico, T-Bone, Traditional Prime Rib

OTHER FAVORITES – Rack of Lamb, CenterCut Pork Chops, Pork Tenderloin, Roast Beef, Pit Turkey and Beef, Grilled Shrimp, Shrimp Scampi

**Prices listed do not reflect service and labor charges that may be incurred. Please consult with a catering specialist for more details.*