



NOT YOUR AVERAGE CATERING

YOUR PERSONAL CATERING DIRECTOR

Once you explore our selection and find the perfect offerings for your event, our dedicated catering team is here to assist you. Your personal catering director will be your guiding light throughout the planning process, ensuring that every detail is attended to, and your event unfolds seamlessly.

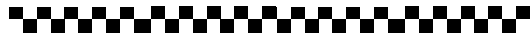
RESPONSE TIME

We understand the importance of your time, and that's why we pledge to respond to your catering request within a prompt 12 business hours.

TIMING

Choose from our delectable items, and you can have them prepared and ready for your event with certain service styles available within just 24 business hours.

SALADS & SOUPS



FRESH CRISPY SALADS

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-22

- Garden** \$22.99 | 39.99 | 64.99
Mixed greens, croutons, baby tomatoes, cucumbers, red onion, cheddar cheese, baby tomatoes, cucumbers
- Caesar** \$22.99 | 39.99 | 64.99
Tossed romaine lettuce, housemade Caesar dressing, topped with parmesan crisp & croutons

- Traditional Greek** \$29.99 | 49.99 | 89.99
Tossed chopped iceberg lettuce, tomato, cucumber, red onion, green pepper, Kalamata olives, pepperoncini's, feta cheese, stuffed grape leaves & anchovies, served with our homemade Greek dressing
- Greek Village** \$39.99 | 59.99 | 99.99
Tomatoes, green peppers, red onion, cucumbers, feta, olives tossed with oil & vinegar

COLD SALAD

Portion sizes as follows: small 5-7 | medium 8-12

- Greek Pasta Salad** \$19.99 | 39.99
Rotini pasta with Feta cheese, diced tomatoes, cucumbers, green peppers, olives, and parmesan tossed in our homemade vinaigrette dressing
- House Pasta** \$19.99 | 39.99
Penne pasta tossed with Italian dressing, cherry tomatoes, green bell pepper, black olives, red onion, parmesan cheese
- Potato Salad** \$19.99 | 39.99

HOT SOUPS

Served by the gallon | serves 8-10 people | Includes bowls & serving spoons

- Chicken & Rice** \$59.99
Tender chicken, hearty rice, and fresh vegetables, simmered in a savory broth
- Chicken Noodle** \$59.99
Tender chicken and egg noodles simmered with fresh vegetables in a savory broth.
- French Onion** \$69.99
Rich beef broth, croutons, cheese & thyme
- Maryland Crab** \$79.99
Tomato based, veggies & sweet crab meat

APPS & SNACKS



EC DINER OG'S

Portion sizes as follows: half pan 8-10 | full pan 18-22

- Asian Fried Brussel Sprouts** \$39.99 | 75.99
Crispy pork, honey, sriracha, soy, garlic & ginger
- Fried Pickles** \$39.99 | 75.99
With housemade spicy sauce
- Homemade Onion Rings** \$39.99 | 69.99 (25 count | 50 count)
Fresh cut sweet yellow onion, breaded & fried crispy, served with homemade Bam Bam sauce

- Chicken Tenders** \$45.99 | 79.99 (25 count | 50 count)
Served with honey mustard or BBQ dipping sauce

- Mozzarella Sticks** \$39.99 | 69.99 (25 count | 50 count)
Italian breaded mozzarella cheese sticks served with marinara sauce

- Jumbo Wings** \$45.99 | 80.99 (25 count | 50 count)
Cooked to a golden brown, served with Ranch or blue cheese, tossed in your choice of sauce: Buffalo | BBQ | Honey Old Bay | Sweet Thai Chili | Old Bay Dry Rub | DC MAMBO Sauce

- Philly Cheese Steak Egg Rolls** \$70.99 | 140.99 (24 halves | 48 halves)

Thinly sliced rib eye, mozzarella cheese, caramelized onions in an egg roll wrapper, served with house spicy sauce

- Reuben Egg Rolls** \$70.99 | 140.99 (24 halves | 48 halves)
Crispy, homemade egg roll wrapper, corned beef, sauerkraut, Swiss and thousand dressing

- Big Mac Egg Rolls** \$70.99 | 140.99 (24 halves | 48 halves)
Chopped beef, American cheese, pickles, diced onion, served with EC SMASH sauce

Lil This And That Combo \$130.99
Feeds 25 people

25 Wings, onion rings, waffle fries, 25 chicken tenders, 25 mozzarella sticks

SIGNATURE SALADS

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-22

- Asian Chopped** \$29.99 | 59.99 | 99.99
Tossed romaine lettuce, shredded cabbage, red peppers, carrot, scallions, cilantro, toasted cashews, ginger soy vinaigrette, topped with crispy lo mein strips
- Cobb** \$39.99 | 69.99 | 109.99
Tossed mixed greens in housemade ranch dressing, diced avocado, pickled red onions, bacon, hard boiled eggs, cheddar cheese, baby tomatoes, cucumbers
- Mediterranean Quinoa** \$37.99 | 67.99 | 107.99
Tossed Tuscan kale, red bell peppers, cucumber, red onions, sliced grape tomatoes, Kalamata olives, crumbled feta cheese with EVOO, fresh herbs & lemon, topped with crispy chickpeas
- Southwest** \$29.99 | 59.99 | 99.99
Tossed chopped romaine, baby tomatoes, red onions, cucumber, corn black beans. guacamole, cilantro lime vinaigrette

- Signature Chef** \$49.99 | 89.99 | 159.99
Mixed greens with rolled roast beef, ham, turkey & Swiss cheese, sliced hardboiled egg, tomato, red onion, cucumber & your choice of dressing

GREAT ADDITIONS

Priced per person minimum of 5

- Grilled Chicken** \$5.99
- Grilled Jumbo Shrimp** \$9.99
- Blackened Chicken** \$5.99
- Buffalo Chicken Strips** \$5.99
- Steak Strips** \$10.99
- 6oz Salmon** \$12.99

SLIDERS

1 dozen per tray

Pulled Pork Slider

Pulled pork, tossed in BBQ sauce

\$70^{.99}
Per Tray

Crab Cake

Served with lettuce, tomato, Old Bay aioli

\$190^{.99}
Per Tray

EC Slider

Burger, American cheese, EC sauce, razor thin lettuce, diced onion & dill pickles

\$80^{.99}
Per Tray

Mambo Chicken

Crispy chicken, rosemary garlic aioli, razor thin lettuce & DC Mambo sauce

\$80^{.99}
Per Tray

Bacon Jalapeno Slider

Burger, pepper Jack cheese, bacon jam, fresh jalapenos, razor thin lettuce & spicy aioli

\$85^{.99}
Per Tray

The Bigg EC Mack

Crispy chicken, American cheese, EC SMASH sauce, diced onion, pickles & razor thin lettuce

\$80^{.99}
Per Tray

LITTLE ITALY

Portion sizes as follows: half pan 8-10 | full pan 18-22

Rustic Italian Meatballs

2 oz. Italian meatballs, tomato sauce, parmesan, herb breadcrumbs & basil

\$49.99 | 89^{.99}
(25 count | 50 count)

Mozzarella, Tomato, Pesto Skewers

Grape tomatoes, (mozz balls), pesto, basil, EVOO, balsamic

\$60.99 | 99.99
(25 count | 50 count)

FRESH BITES

Portion sizes as follows: half pan 8-10 | full pan 18-22

Vegetable Tray

Broccoli, cauliflower, celery, carrots, cucumber, tomato, sweet peppers served with ranch

\$35.99 | 70.99
(12" tray | 16" tray)

Guacamole & Pico De Gallo

Served with house made tortilla chips

\$45.99 | 90.99

Fruit & Cheese Tray

An array of seasonal fruits and domestic cheeses, beautifully displayed for serving any party, with assorted crackers

(Also available as an all-fruit display)

\$35.99 | 70.99

\$94.99 | 124.99
(12" tray | 16" tray)

FROM THE SEA

Portion sizes as follows: half pan 8-10 | full pan 18-22

Jumbo Coconut Shrimp

Jumbo shrimp coated in coconut flakes and flash fried served with sweet chili sauce

\$90.99 | 160.99
(25 count | 50 count)

Jumbo Fried Shrimp

Jumbo shrimp coated in flour and flash fried served with sweet chili sauce

\$75.99 | 145.99
(25 count | 50 count)

Oyster Rockefeller

Local, baked in a half shell. Topped with sautéed spinach, onion and hollandaise

\$90.99 | 168.99
(25 count | 50 count)

Clams Casino

Local, baked in a half shell. Topped with medley of onion, peppers & bacon

\$90.99 | 168.99
(25 count | 50 count)

Shrimp Cocktail

Jumbo shrimp, peeled and deveined served with cocktail sauce and lemon wedges

\$85.99 | 169.99
(12" round try, 40 count | 16" round tray, 80 count)

Crispy Calamari

Lightly battered, served with housemade marinara sauce & lemon wedges

\$60.99 | 115.99

half pan serves
20-30 people

Famous Crab Dip

full pan serves
40 - 60 people

Lump crab, cream cheese, Old Bay seasoning, cheddar cheese, baked to perfection, served with crackers, carrots, celery and toasted baguette

\$99.99 | 199.99
(half pan | full pan)

Crab Egg Rolls

Crispy, homemade egg roll wrapper with our Famous Award Winning Crab Cake recipe, topped with honey sriracha sauce

\$130.99 | 260.99
(24 halves | 48 halves)

ENTREES

EC DINER CLASSICS

Minium 10 | served with two sides | Buffet style

Chicken Pot Pie

Carrots, celery, onions, peas, potatoes, oven-roasted chicken, puff pastry

\$16^{.99}
Minium of 10

Southern Fried Chicken

Half of a chicken, fried golden brown, served with two sides

\$16^{.99}
Minium of 10

Truffle Chicken Cordon Blue

Chicken breast stuffed with ham and Swiss cheese, panfried, topped with housemade truffle mushroom cream sauce, served with mashed potatoes and green beans

\$19^{.99}
Minium of 10

Mile High Meatloaf

Housemade meatloaf piled high with mashed potatoes, sauteed green beans, roasted mushroom gravy and crispy onions

\$16^{.99}
Minium of 10

Sausage & Peppers

Mild Italian sausage with onions and peppers

\$16^{.99}
Minium of 10

EC Diner Ribs

Meaty, slow roasted, tender baby back ribs, glazed in our housemade BBQ sauce, served with two sides

\$18^{.99}
Minium of 10
1 half rack
per person

Broiled Salmon

Broiled, lemon, olive oil, capers, served with two sides

\$20^{.99}
Minium of 10
6oz salmon

Potato Crusted Salmon

Over sauteed spinach with garlic, basil and lemon butter sauce, served with two sides

\$22^{.99}
Minium of 10
6oz salmon

Teriyaki Aloha Salmon

Fresh Atlantic salmon, over Asian brussel sprouts, rice, topped with pineapple salsa, pickled red onion and teriyaki glaze

\$22^{.99}
Minium of 10
6oz salmon

Steak Diane

Steak Diane tips, magic mushrooms, sauteed onion & a classic Diane sauce served with 2 sides

\$24^{.99}
Minium of 10

PASTA

Portion sizes as follows: half pan 8-10 | full pan 18-22

Served with garlic bread

Lasagna

Wide strips of pasta, baked with layers of ricotta, meat sauce and topped with marina, mozzarella and parmesan cheese

\$79.99 | 149.99

Chicken Marsala

Chicken sauteed with roasted mushrooms in an herb Marsala demi-glaze over linguine

\$79.99 | 149.99

Chicken Francaise

Large egg battered chicken sauteed with garlic lemon butter, caper sauce with a side of angel hair

\$79.99 | 149.99

Chicken Parmigiana

Large breaded chicken breast covered with marinara sauce & topped with mozzarella cheese & served with a side of spaghetti & tomato sauce

\$89.99 | 159.99

Eggplant Parmigiana

Large, breaded eggplant covered with marinara sauce & topped with mozzarella cheese & served with spaghetti

\$69.99 | 119.99

Cajun Chicken Penne

Blackened chicken, sauteed with roasted mushrooms, peppers and onions, in a blackened cream sauce

\$69.99 | 139.99

Seafood Ala Bay

Jumbo shrimp, scallops and crab meat sauteed in our Old Bay cream sauce, served over fettuccine

\$149.99 | 269.99

Jambalaya

New Orleans staple with blacked chicken, shrimp and Andouille sausage, sauteed peppers, onions and mushrooms, over rice

\$109.99 | 199.99

Scampi

White wine, lemon scampi sauce, red pepper chili, topped with parmesan cheese, served over linguine

\$59.99 | 99.99

Upgrade to Chicken: \$79.99 | 149.99
Upgrade to Shrimp: \$109.99 | 199.99

Fettuccine Alfredo

Fettuccine tossed in a creamy alfredo sauce finished with parm cheese

Upgrade to Chicken: \$89.99 | 159.99
Upgrade to Shrimp: \$119.99 | 209.99

Upgrade to Shrimp, Scallops & Crab Meat: \$149.99 | 269.99

Spicy Rigatoni

Rigatoni tossed in spicy house tomato sauce fra diavolo

Upgrade to Chicken: \$79.99 | 140.99
Upgrade to Shrimp: \$109.99 | 199.99

Upgrade to Shrimp, Scallops & Crab Meat: \$139.99 | 249.99

Penne Ala Vodka

Penne tossed in a tomato cream vodka sauce, parmesan cheese, and fresh basil

Upgrade to Chicken: \$89.99 | 159.99
Upgrade to Shrimp: \$119.99 | 209.99

Upgrade to Shrimp, Scallops & Crab Meat: \$149.99 | 269.99

Hibachi Stir-Fry

Broccoli, sugar snap peas, water chestnuts, cilantro, red pepper, in a housemade sweet and spicy teriyaki sauce served over lo mein

Upgrade to Chicken: \$79.99 | 140.99
Upgrade to Shrimp: \$109.99 | 199.99

Upgrade to Shrimp, Scallops & Crab Meat: \$139.99 | 249.99

SIDES

Portion sizes as follows: half pan 8-10 | shallow full pan 18-22

Greek Potatoes	\$35 ⁹⁹ 65 ⁹⁹	Coleslaw	\$25 ⁹⁹ 45 ⁹⁹	Mac & Cheese	\$35 ⁹⁹ 65 ⁹⁹
Roasted potatoes with lemon, olive oil and oregano		Shredded cabbage, carrots, apple cider vinegar		???	
Greek Style Green Beans	\$35 ⁹⁹ 65 ⁹⁹	Mashed Potatoes	\$35 ⁹⁹ 65 ⁹⁹	Broccoli	\$35 ⁹⁹ 65 ⁹⁹
Tender cooked green beans stewed in Roma tomatoes, onions, olive oil garlic and oregano				Steamed	Upgrade to loaded broccoli: \$45 ⁹⁹ 85 ⁹⁹
Greek Pasta Salad	\$40 ⁹⁹ 70 ⁹⁹	French Fries	\$35 ⁹⁹ 65 ⁹⁹	Apple Sauce	\$35 ⁹⁹ 65 ⁹⁹
Rotini pasta with Feta cheese, diced tomatoes, cucumbers, green peppers, olives, and parmesan tossed in our homemade vinaigrette dressing		Rice Pilaf	\$35 ⁹⁹ 65 ⁹⁹	Chunky apple sauce	
		Greek Roasted Vegetables	\$35 ⁹⁹ 65 ⁹⁹	Potato Salad	\$19 39
		Zucchini, pepper, carrot, onion, garlic and Greek herbs		House Pasta	\$19 ⁹⁹ 39 ⁹⁹
		Corn Succotash	\$35 ⁹⁹ 65 ⁹⁹	Penne Pasta tossed with Italian dressing, cherry tomatoes, green bell pepper, black olives, red onion, Parmesan cheese.	

IT'S GREEK TO ME CATERING

SALADS

Portion sizes as follows: small 5-7 | medium 8-12 | large 18-22

Traditional Greek \$29⁹⁹ | 49⁹⁹ | 89⁹⁹

Tossed chopped iceberg lettuce, tomato, cucumber, red onion, green pepper, Kalamata olives, pepperoncinis, feta cheese, stuffed grape leaves & anchovies, served with our homemade Greek dressing

Greek Village Salad \$39⁹⁹ | 59⁹⁹ | 99⁹⁹

Tomatoes, green peppers, red onion, cucumbers, feta, olives tossed with oil & vinegar

MEZE

Portion sizes as follows: half pan 8-10, | full pan 18-22

Crispy Calamari \$60⁹⁹ | 115⁹⁹

Lightly battered, served with housemade marinara sauce & lemon wedges

Dips Sampler Platter 65⁹⁹ 12" Tray

A mediterranean favorite! Hummus, Tzatziki and Tirokafteri, served with olives and toasted pita bread

Mini Spanakopita (25 count / 50 count) \$30⁹⁹ | 55⁹⁹

Hand rolled bite size Filo with spinach and feta

Mini Tyropita (25 count / 50 count) \$30⁹⁹ | 55⁹⁹

Cheese pies

Dolmades (25 count / 50 count) \$75⁹⁹ | 145⁹⁹

Homemade minced beef and rice stuffed grape leaves butter lemon emulsion

Greek Olives & Feta \$3⁹⁹ per person

An assortment of Greek olives & feta cheese

ENTREE

Portion sizes as follows: half pan 8-10 | full pan 18-22

Baked Moussaka Athenian Style \$79⁹⁹ | 149⁹⁹

Layers of eggplant & potato filled with ground beef & herbs baked with a light top layer of bechamel sauce

Baked Pistachio \$74⁹⁹ | 139⁹⁹

A traditional Greek dish layered with Greek pasta, ground beef with herbs baked with a light top layer of bechamel sauce

Authentic Gyro \$99⁹⁹ | 189⁹⁹

Authentic sliced gyro



Chicken Souvlaki (25 count / 50 count) \$120⁹⁹ | 220

Grilled chicken cubes skewered

Pork Souvlaki (25 count / 50 count) \$120⁹⁹ | 220⁹⁹

Grilled pork cubes skewered

Shrimp Souvlaki (25 count / 50 count) \$175⁹⁹ | 350⁹⁹

Grilled shrimp skewered

Lamb Chops (25 count) \$175⁹⁹

Lamb chops marinated in EVOO, oregano, lemon, garlic and grilled to perfection

SIDE

Portion sizes as follows: half pan 8-10 | full pan 18-22

Greek Potatoes \$35⁹⁹ | 65⁹⁹

Roasted potatoes with lemon, olive oil and oregano

Greek Style Green Beans \$35⁹⁹ | 65⁹⁹

Tender cooked green beans stewed in Roma tomatoes, onions, olive oil garlic and oregano

Rice Pilaf \$35⁹⁹ | 65⁹⁹

Greek Roasted Vegetables \$35⁹⁹ | 65⁹⁹

Zucchini, pepper, carrot, onion, garlic and Greek herbs

Pita Bread 10 cut grilled pita bread \$10⁹⁹

Tzatziki pint \$15⁹⁹

DESSERT

Baklava (12 count / 24 count) \$39⁹⁹ \$79⁹⁹

Rice Pudding (half pan / full pan) \$30⁹⁹ | 60⁹⁹

Galaktoboureko (12 count / 24 count) \$39⁹⁹ \$79⁹⁹

Traditional Greek dessert, of cream custard, baked in layers of buttery phyllo pastry

CRAB CAKE TERRITORY

AWARD WINNING CRAB CAKES

OUR SIGNATURE, YOUR SHOWSTOPPER

Minimum of 10 per item

AWARD WINNING CRAB CAKES (8oz) \$27⁹⁹

Our secret family recipe using only the finest jumbo lump crab meat, served on a tray of crackers with a side or tarter and cocktail sauce

AWARD WINNING CRAB CAKES (5oz) \$24⁹⁹

Our secret family recipe using only the finest jumbo lump crab meat, served on a tray of crackers with a side or tarter and cocktail sauce

Crab Balls (1oz)

1oz bite size portions of our jumbo lump crab cakes served with cocktail and tarter

\$3⁹⁹

Minimum of 20

Crab Balls (2oz)

2oz small portions of our jumbo lump crab cakes served with cocktail and tarter

\$6⁹⁹

Minimum of 20

Jumbo Stuffed Shrimp

Jumbo shrimp butter-fried, seasoned & stuffed with 2oz. jumbo lump crab meat

\$11⁹⁹

Minimum of 20

Stuffed Mushrooms (2oz)

Stuffed with crab imperial

\$7⁹⁹

Minimum of 20

Famous Crab Dip

Lump crab, cream cheese, Old Bay seasoning, cheddar cheese, baked to perfection, served with crackers, carrots, celery and toasted baguette

(half pan, | full pan)

\$99⁹⁹ | 199⁹⁹

half pan serves 20-30 people | full pan serves 40 - 60 people

Crab Toast Points (2oz)

Seasoned jumbo lump crab meat, on toasted French baguette, topped with imperial sauce

\$7⁹⁹

Minimum of 20

Crab Egg Rolls (24 halves | 48 halves)

Crispy, homemade egg roll wrapper with our Famous Award Winning Crab Cake recipe, topped with honey sriracha sauce

\$129⁹⁹ | 259⁹⁹

TRAYS

DINER LUNCH TRAYS

Minimum of 10 | Our cold buffet lunches are prepared to order on freshly baked rolls, breads, pickles and include our house Greek Pasta Salad or House Pasta.

Overstuffed Sub Platter

An assortment of the following subs, arranged on a tray: **\$14⁹⁹**

Turkey & Swiss

Oven Roasted Turkey, Swiss, Chipotle Aioli, Lettuce, Tomato

All American

Turkey, Ham, Crispy Bacon, Swiss, Lettuce, Tomato, Mayo

Magic Mushroom

Magic mushrooms, roasted red peppers, razor thin lettuce, pickled red onion, avocado, provolone, roasted red pepper garlic hummus, finished with balsamic glaze

Roast Beef

Roast beef, shaved onion, provolone and horseradish cream sauce

Italian

Prosciutto, mortadella, salami, provolone, razor thin lettuce, sliced tomato, red onion, hot, mayo, Italian dressing, oregano

Chicken Salad

Oven roasted chicken, lettuce, tomato

Rachel

First cut corn beef, imported Swiss, on rye bread, with coleslaw and thousand island dressing

Ruben

Hot, first cut corn beef, imported Swiss, on rye toast, with sauerkraut and thousand island dressing

White Russian

Turkey Breast, imported Swiss, on rye, coleslaw, and thousand island dressing

Petite Sandwich Selection

A display of delicious petite sandwiches (2 per person) with a variety of home-made shrimp, chicken, & tuna salad

\$10⁹⁹

Minimum of 10

Club Platter

An Assortment of: Roast beef, imported ham, turkey breast, chicken and tuna salads, topped with lettuce, tomato and crispy bacon on selection of white or wheat bread

\$14⁹⁹

Minimum of 10

WRAP PLATTER

An assortment of the following wraps, arranged on a tray:

\$14⁹⁹

Minimum of 10

Chicken Ceaser

Grilled chicken strips, romaine lettuce, grated Parmesan cheese, Caesar dressing

California Turkey

Turkey, bacon, razor thin lettuce, tomato, provolone, Chipotle aioli & avocado

Portobello - Vegetarian

Grilled Portobello with onion, roasted peppers, lettuce, tomato, provolone cheese & balsamic glaze

Italian Wrap

Mortadella, hot coppa, prosciutto, provolone, LTO, red wine vinegar EVOO

Spicy Chicken Salad

With lettuce, tomato & American cheese

Chicken Fajita

Cajun chicken, jalapenos, rice, grilled peppers & onions, lime sour cream, guacamole, Chipotle aioli & pic de gallo

Southwest Chicken

Grilled chicken with black beans, corn, red peppers, red onions, and a spicy cilantro lime sour cream

Bang Bang Shrimp

Crispy shrimp coated in bang bang sauce, mixed greens

EC Smash

Smash patty chopped with American cheese, EC SMASH sauce, razor thin lettuce, diced onion & dill pickles

Shrimp Salad

Famous EC Diner shrimp salad with lettuce and tomato

THE TOTAL EXPERIENCE CORPORATE STANDARD

THE COMPLETE PACKAGE MONDAY - FRIDAY SPECIAL | 6AM - 6PM

Minimum of 10 of each experience | Bottle waters, plateware and dessert included

THE GREEK EXPERIENCE

Served with Greek Salad, rice pilaf, Greek veggies, pita bread, tomato & onion herbs, chicken souvlaki skewers, Hummus, Tzatziki, Tirokafteri and rice pudding

\$18⁹⁹ per person

THE GREEK COMBO EXPERIENCE

Served with Greek Salad, rice pilaf, Greek veggies, pita bread, tomato & onion herbs, chicken souvlaki, slice authentic gyro, Hummus, Tzatziki, Tirokafteri, Spanakopita, Tyropita and rice pudding

\$22⁹⁹ per person

FIESTA

Served with a southwest salad, tortillas, Spanish rice, pico de gallo, guacamole, salsa, sour cream, cheddar, jalapenos, shredded lettuce, roasted peppers and onion, fajita chicken and Tres leche cake

\$18⁹⁹ per person

FIESTA COMBO

Served with a southwest salad, tortillas, Spanish rice, pico de gallo, guacamole, salsa, sour cream, cheddar, jalapenos, shredded lettuce, roasted peppers, onion, fajita chicken, shrimp, chilaquiles and Tres leche cake

\$22⁹⁹ per person

LET'S GO TO ITALY

Served with Caesar salad, cheesy garlic bread, chicken parm, spaghetti with tomato sauce, cannoli

\$18⁹⁹ per person

LET'S GO TO ITALY COMBO

Served with Caesar salad, cheesy garlic bread, Tomato & Mozzarella Pesto Capers, chicken parm, spaghetti with tomato sauce, shrimp penne ala vodka, cannoli

\$22⁹⁹ per person

OFFICE LUNCH

Served with house pasta, overstuffed subs, pickles, coleslaw, chips, cookie tray

\$18⁹⁹ per person

BYO PASTA

Served with house salad, garlic bread, BYO pasta, strawberry short cake

\$18⁹⁹ per person



MARYLAND EC DINER EXPERIENCE



Served with house salad, house pasta, (2) crab cake sliders, Smith Island Cake

\$25⁹⁹ per person

HOT BREAKFAST SANDWICH MEAL

Bacon, sausage and egg sandwiches, some with cheese, on bagels, Texas toast served with home fries

\$12⁹⁹ per person

HOT BREAKFAST BUFFET

Scrambled eggs, bacon, sausage, home fries, fresh fruit and bagels, with butter, cream cheese and jellies

\$15⁹⁹ per person

THE OUTDOOR BACKYARD BBQ

We bring the grill, the food and all the appropriate fixings and sides. Our chefs do all the cooking onsite. This is also a precooked drop-off or pick-up option.

THE COOKOUT

- 100% All Beef Hotdogs
- Fresh 8oz Black Angus Burger
- Fried or BBQ Chicken
- Potato salad, Coleslaw, Pasta Salad, Pretzels and Chips
- Watermelon Slices, Deviled Eggs, Veggies and Dip, Breads, Rolls, Lettuce, Tomato, Onion, Pickles, Sliced Cheese

Minimum of 25 | **\$23⁹⁹**
*Does not include labor cost or chaffing dishes

THE COOKOUT DELUXE

- Pulled Pork BBQ
- Baked Beans
- Simple or Caesar Salad
- Corn On the Cob
- 100% All Beef Hotdogs
- Fresh 8oz Black Angus Burger
- Fried & BBQ Chicken
- Potato Salad, Coleslaw, Pasta Salad
- Watermelon Slices, Pretzels and Chips
- Deviled Eggs
- Veggies and Dip
- Breads, Rolls, Lettuce, Tomato, Onion, Pickles, Sliced Cheese

Minimum of 25 | **\$26⁹⁹**
*Does not include labor cost or chaffing dishes

MY BIG FAT GREEK COOKOUT

- Greek Salad
- Chicken Souvlaki Sticks
- Pork Souvlaki Sticks
- Sliced Authentic Gyro
- Spinach Pies
- Cheese Pies
- Greek Pasta Salad
- Rice Pilaf
- Greek Roasted Veggies
- Greek Potatoes
- Pita Bread
- Tomato & Onion Herb Mix
- Tzatziki
- Feta Cheese & Olives
- Rice Pudding

Minimum of 25 | **\$25⁹⁹**
*Does not include labor cost or chaffing dishes

MY BIG FAT GREEK COOKOUT DELUXE

- Greek Salad
- Chicken Souvlaki Sticks
- Pork Souvlaki Sticks
- Sliced Authentic Gyro
- Baby Lamb Chops
- Baked Pistachio
- Spinach Pies
- Cheese Pies
- Greek Pasta Salad
- Rice Pilaf
- Greek Roasted Veggies
- Greek Potatoes
- Pita Bread
- Tomato & Onion Herb Mix
- Tzatziki
- Feta Cheese & Olives
- Baklava

Minimum of 25 | **\$39⁹⁹**
*Does not include labor cost or chaffing dishes

Italian Sausage Links - **\$3⁹⁹** | Marinated Boneless Chicken - **\$5⁹⁹** | Pork BBQ Ribs - **\$16⁹⁹** | Mac & Cheese - **\$5⁹⁹** | Paper Services - **\$1⁹⁹** | Beverages - **\$2⁹⁹**

THE TOTAL BRUNCH EXPERIENCE BREAKFAST THE COMPLETE PACKAGE

Minimum 10 | Served with regular or decaf coffee, hot tea and fresh juice 6oz.

Continental Breakfast

An assortment of fresh bagels, with butter, cream cheese and jellies, muffins, Danishes and fresh fruit

\$10⁹⁹ per person

Bagels & Lox

Fresh bagels and smoked salmon, accompanied by tomatoes, cucumbers, onion, olives, chopped eggs, capers with Swiss, cheddar cheese and cream cheese

\$17⁹⁹ per person

Hot Breakfast Sandwich Meal

Bacon, sausage and egg sandwiches, some with cheese, on bagels, Texas toast served with home fries

\$12⁹⁹ per person

Hot Breakfast Buffet

Scrambled eggs, bacon, sausage, home fries, fresh fruit and bagels, with butter, cream cheese and jellies

\$15⁹⁹ per person

EC Diner Breakfast Special

Scrambled eggs, bacon, sausage, home fries, pancakes, fresh fruit and bagels, with butter, cream cheese and jellies

\$17⁹⁹ per person

Adds Ons

Yogurt Bar
Greek yogurt served with four toppings including fresh berries, granola, and chocolate chips, walnuts
\$5.99 per person

THE BASICS

Portion sizes as follows: half pan 8-10 | full pan 18-22

Scrambled Eggs	\$45 ⁹⁹ 85 ⁹⁹
Scrambled Eggs + Cheddar	\$55 ⁹⁹ 95 ⁹⁹
Buttermilk Silver Dollars	\$59 ⁹⁹ 99 ⁹⁹
Assorted Mini Pancakes Chocolate chip + banana + blueberry	\$69 ⁹⁹ 109 ⁹⁹
Challah French Toast	\$59 ⁹⁹ 99 ⁹⁹
Shrimp & Grits Cheesy	\$109 ⁹⁹ 199 ⁹⁹
Sausage Gravy Biscuits	\$79 ⁹⁹ 119 ⁹⁹
Chipped Beef Texas Toast	\$79 ⁹⁹ 199 ⁹⁹

ADD SOME MEAT

Portion sizes as follows: half pan 8-10 | full pan 18-22

Applewood Bacon	\$69 ⁹⁹ 109 ⁹⁹
Pork Sausage	\$69 ⁹⁹ 109 ⁹⁹
Scrapple	\$69 ⁹⁹ 109 ⁹⁹
Turkey Bacon	\$79 ⁹⁹ 119 ⁹⁹
Turkey Sausage	\$79 ⁹⁹ 119 ⁹⁹
Jersey Pork Roll AKA Taylor Ham	\$89 ⁹⁹ 129 ⁹⁹

DON'T FORGET THE SIDES

Portion sizes as follows: half pan 8-10 | full pan 18-22

EC Grits Cheesy	\$35 ⁹⁹ 69 ⁹⁹
Home Fries Diner style	\$35 ⁹⁹ 69 ⁹⁹

FRENCH TOAST SPECIALTIES

Portion sizes as follows: half pan 8-10 | full pan 18-22

Banana Cream	\$80 ⁹⁹ 120 ⁹⁹
Cinnamon Toast Crunch Crusted French Toast	\$80 ⁹⁹ 120 ⁹⁹
Reese's Pieces Churro French Toast	\$80 ⁹⁹ 120 ⁹⁹

MORNING SANDWICHES

10 sandwiches halved | large square tray

Bacon Croissant Bacon, scrambled eggs, cheddar	\$89 ⁹⁹
Jersey Staple Pork roll, scrambled, American cheese on brioche	\$99 ⁹⁹
Egg and Cheese on Brioche Sandwich	\$79 ⁹⁹
With Peppers + Onions	\$89 ⁹⁹
With Applewood Bacon	\$89 ⁹⁹
With Turkey Bacon	\$99 ⁹⁹
With Pork Sausage	\$89 ⁹⁹
With Turkey Sausage	\$99 ⁹⁹
With Canadian Bacon	\$99 ⁹⁹

BREAKFAST WRAPS

20 halves | \$85⁹⁹ per tray

Country

Sausage & cheddar cheese

Garden

Spinach, tomato mushrooms,
peppers & onions

Breakfast Gyro

Gyro meat, feta cheese &
tomato

Veggie Wrap

Scrambled egg whites, spinach, mushrooms,
tomatoes, peppers, onions and cheddar cheese

Wild West

Ham, peppers & onions

Meat Lovers

Ham, bacon & sausage

Good Morning

Bacon & American cheese

SIGNATURE SILVER DOLLARS

Portion sizes as follows: half pan 8-10 | full pan 18-22

Chocolate Chip Pancakes	\$69 ⁹⁹ 109 ⁹⁹
Blueberry Pancakes	\$69 ⁹⁹ 109 ⁹⁹
Coconut Pancakes	\$69 ⁹⁹ 109 ⁹⁹
M&M Pancakes	\$69 ⁹⁹ 109 ⁹⁹
Banana Pancakes	\$69 ⁹⁹ 109 ⁹⁹
Oreo Cookie Pancakes	\$69 ⁹⁹ 109 ⁹⁹

DESSERTS



BYO CAKE

Pick you size cake, your flavor & your icing

CAKE SIZES

10" Round Cake Serves 12-16	\$49 ⁹⁹
Quarter Sheet Cake Serves 24 - 26	\$59 ⁹⁹
Half Sheet Cake Serves 48 - 50	\$85 ⁹⁹
Full Sheet Cake Serves 96 - 98	\$105 ⁹⁹
Cup Cakes Serves 6	\$21 ⁹⁹

CAKE FLAVORS

- Carrot
- Red Velvet
- Chocolate
- Vanilla
- White
- Chocolate

ICING FLAVORS

- Whipped Cream**
Vanilla or Chocolate
- Butter Cream**
Vanilla or Chocolate
- Cream Cheese**

Fruit tray 4⁹⁹per person

Fresh fruit, pineapple, cantaloupe, honey dew, seedless grapes and orange
Minium of 10

Cookie Tray 2⁹⁹per person

Minium of 10

Mini Assorted Cheesecake 2⁹⁹per person

Minium of 10

SPECIALTIES CAKES

EC Diner 10" Round Classics | Serves 12 - 16

Carrot Cake \$38⁹⁹

Two layers of moist carrot cake with cream cheese frosting

Red Velvet Cake \$38⁹⁹

Four layers of red velvet cake with cream cheese frosting

Funfetti Cake \$38⁹⁹

One layer Vanilla rainbow sprinkle sandwiched between two layers chocolate cake with vanilla butter cream and rainbow sprinkles

Strawberry Shortcake \$38⁹⁹

Two layers of strawberry cake, strawberry filling and butter cream frosting

Coconut Cake \$38⁹⁹

Two layers of yellow cake, custard coconut filling and whip cream with coconut shavings filling

Chocolate Fudge Cake \$42⁹⁹

Three layers of Chocolate cake with chocolate fudge icing

German Chocolate \$42⁹⁹

Two layers of Chocolate cake with middle layer of German chocolate coconut frosting topped with chocolate buttercream

Smith Island \$42⁹⁹

Two layers of Chocolate cake with middle layer of German chocolate coconut frosting topped with chocolate buttercream

Tres Leches \$59⁹⁹

One layer of yellow cake soaked in three different milks frosted with whipped cream frosting topped with fresh glazed strawberries

Super Atomic Cake \$59⁹⁹

Two layers of chocolate cake, one layer of yellow cake, one layer of cheesecake, one layer of strawberries, one layer of chocolate mousse, Whipped cream covered with chocolate ganache. Topped with fresh glazed strawberries.

DINER CHEESECAKES

10" Round | Serves 12 - 16

Plain \$57⁹⁹

Delicious, smooth, rich, and creamy, classic cheesecake with NO crust, so it's gluten-free!

Oreo \$59⁹⁹

Thin Chocolate sponge cake with our classic cheesecake recipe marbled with oreo cookies

Carrot \$59⁹⁹

Moist carrot cake topped with Classic creamy cheesecake decorated with whipped cream carrots

Red Velvet \$59⁹⁹

Red velvet sponge cake topped with our classic creamy cheesecake whipped cream and maraschino cherries

Creme Burlee \$59⁹⁹

Thin vanilla sponge cake classic creamy cheesecake topped with sugar and Bruled

Strawberry \$64⁹⁹

Classic creamy cheesecake topped with fresh strawberries in syrup and whipped cream. Coated with cake crumb.

DINER PIES

10" Round | Serves 12 - 16

Lemon Meringue \$15⁹⁹

Homemade tart and smooth lemon filling, and fluffy toasted meringue topping.

Apple \$15⁹⁹

Tender, flaky pie crust and juicy apple slices drenched in sugar, cinnamon and nutmeg

Cherry \$15⁹⁹

Home made sweet cherries enveloped in a flaky butter pie crust

Blueberry \$15⁹⁹

Homemade blueberry pie bursting with sweet juicy blueberries that sit in a golden-brown buttery, flaky pie crust

Pecan \$17⁹⁹

Crunchy pecans surrounded by a sweet, rich sticky filling in a flaky pie crust.

EC DINER SPECIALTIES

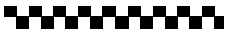
Cannoli 3⁹⁹per person

Vanilla cannoli cream, inside a cannoli shell with chocolate chips
Minium of 10

Rice Pudding 3⁹⁹per person

Homemade creamy custard style rice pudding
Minium of 10

OTHER



UTENSILS

Standard Dinnerware \$1⁵⁰ per person

Disposable plates, napkins and serving utensils
Minium of 10

Premium Dinnerware \$3⁹⁹per person

Minium of 10

SERVERS

Server 4 hours \$125⁹⁹

Bartender 4 hours \$150⁹⁹

CHAFING SETS

Wire Warming Rack (FULL) \$12⁹⁹

Full Aluminum water pan, 2 Sterno fuels, and a wire rack

Wire Warming Rack (HALF) \$7⁹⁹

Half Aluminum water pan, 1 Sterno fuel, and a wire rack

Water Pan \$3⁹⁹

Deep aluminum foil pan used for chafing dish set up

Chafing fuel 6 hour \$1⁹⁹

TABLECLOTHS

Rectangular 6-8" \$8⁹⁹

Round 8" | Black \$8⁹⁹

BEVERAGES



COLD BEVERAGES

Priced per person

Canned Soda \$1⁹⁹

2-Liter Sodas \$4⁹⁹

Bottled Water \$2⁹⁹

Ice Bucket \$3²⁵

Bottled Water \$2⁹⁹

HOT BEVERAGES

Served with cups, sweeteners, and creamer

Coffee | 96oz. \$29⁹⁹

Decaf Coffee | 96oz. \$29⁹⁹

Hot Black Coffee | 96 oz. \$29⁹⁹

Iced Tea \$29⁹⁹