

**SEND US
AN EMAIL!**

HELLO@PENTHOUSEEATS.COM

SINCE 2017

PENTHOUSE *eats*
Catering Menu

*Or fill out
a form!*

Half trays will feed between 10-15 people.

Full trays will feed between 20-30.

Starters

Half Tray/Full Tray

EMPANADAS/PATTIES

Flaky, golden pastry pockets stuffed with savory fillings and baked until crisp.

Chicken	\$95/\$150
Seafood	\$115/\$170
Jamaican Beef Patties	\$100/\$160

SLIDERS

Served on garlic butter toasted buns, stacked with cheese and signature sauces.

Beef	\$115/\$180
Chicken	\$110/\$175
Cajun Salmon	\$130/\$200



DESSERTS

Half Tray/Full Tray

STRAWBERRY SHORTCAKE

Layers of fluffy vanilla cake, whipped cream, and sweet strawberries stacked in individual cups for a light, fruity finish with every spoonful. A fresh twist on a nostalgic favorite.

\$90/\$145

BOURBON BREAD PUDDING

Straight out of the @FlavorOfFox lab. Rich, buttery bread pudding infused with warm spices and a touch of bourbon, served in personal cups and topped with a silky vanilla or caramel drizzle.

\$100/\$160



FORK YEAH! FAVORITES

Half Tray/Full Tray

CHICKEN WINGS

Party-perfect chicken wings, baked and tossed in your choice of Buffalo, Jerk, Jerk BBQ, Honey Old Bay, Sweet Chili, Garlic Parmesan, and a Cajun Dry Rub. Served with ranch or blue cheese.

\$120/\$190

BAKED CHICKEN THIGHS

Tender, boneless, skinless chicken thighs marinated in house seasoning and slow-roasted to perfection.

\$120/\$190

RASTA PASTA

Creamy, Caribbean-inspired pasta, tossed with bell peppers, cheeses and spices.

Chicken	\$120/\$190
Shrimp	\$135/\$215

CREAMY GARLIC SALMON

Pan-seared salmon topped with a creamy garlic white wine sauce with tomatoes and spinach.

\$135/\$215

CRAB-STUFFED SHRIMP

Large shrimp loaded with seasoned crabmeat stuffing, baked and topped with a drizzle of garlic herb butter.

\$150/\$240

TACOS

Street-style tacos filled with sautéed peppers, onions, and shredded cheese. Served in warm, soft tortillas.

Chicken	\$100/\$160
Shrimp	\$120/\$190
Steak	\$110/\$175

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SUPPORTING CAST

Half Tray/Full Tray

THREE-CHEESE MAC

A creamy, dreamy blend of cheeses baked to golden perfection. Rich, gooey, and **impossible** to pass up.

\$95/\$150

COCONUT RICE

Fluffy, long-grain rice simmered in creamed coconut and island spices.

\$70/\$110

CANDIED YAMS

Sweet yams in a buttery, brown sugar glaze with warm spices and a hint of Madagascar vanilla. A Penthouse fan favorite that tastes like a holiday hug all year-round.

\$90/\$145

SOUTHERN-STYLE GREEN BEANS

Slow-simmered with onions, garlic, and pieces of smoked turkey for that deep, savory flavor you know and love.

\$75/\$120

ROASTED ASPARAGUS

Tender asparagus spears roasted to perfection and finished with a sprinkle of parmesan and a touch of truffle oil.

\$80/\$130

HONEY BUTTER CORNBREAD

Street-style tacos filled with sautéed peppers, onions, and shredded cheese. Served in warm, soft tortillas.

\$85/\$135



A 20% service fee and 6% MD state tax will be applied to each order.