# 2025 Carryout & Delivery Service

301-948-1518

www.smokeyglenfarm.com

Information and Menus

### Softball Fields For over 70 years, Smokey Glen Farm Volleyball Courts has set the standard of excellence for Mini Golf Course corporate events in the Washington Area. Playground We're proud to offer you the very best in **Basketball Courts** service, facilities, food and fun for your Horseshoe Pits group's special event. The Smokey Glen

The Washington Area's Favorite

**Corporate Playground** 

Farm experience lets you mix a little business (or none), a lot of play, refreshing country vistas, and our famous barbeque specialties, all in complete privacy for your ...and More. We have built a solid reputation for being the place to go for company picnics. We also offer facilities and event packages for: **Business Meetings / Seminars** Corporate Team Building Events Evening Parties / Barn Dances Holiday Parties

<u>The</u> Company Picnic Place ...

Reunions / Weddings / Bar Mitzvahs ■ Full Service Off-site Event Catering Carry-out / Delivery Service Let Us Do the Work. Simply reserve the date, walk through a

Awards Celebrations

short planning session with one of our highly experienced event managers, and provide us with an accurate count. We'll take it from there. Your event manager and our staff of over 200 will do the rest - plan, order, cook and service your event. You'll deal with just one event manager and you'll get one bill.

With the exception of our many loyal

clients, our greatest pride and asset is our

find our staff to be genuinely friendly,

staff. From the owners and managers to the young person serving cotton candy, you will

attentive, courteous and responsive to your

Privacy - Even for Groups of 5000 or More Each of our five event sites are designed so that you won't share space with any other group. Your group will have a completely private area with it's own: Covered Pavilions (main Pavilion enclosed and heated in cooler months) Covered & Open Seating

Meadows & Shade Trees

2025 Carryout Service Our most popular barbeque specialties are also available as carryout items. We offer this as an

if you so choose.

minimum needed.

Trays & Serving Utensils.

**Barbequed Chicken** 

Barbequed Chicken &

**Barbequed Spareribs** 

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**Barbequed Spareribs** 

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Our Famous Barbequed Chicken (order in halves)

Sole daytime entree - 1/2 chicken per person Sole evening entree - 2/3 chicken per person

Our Famous Barbequed Spareribs (order in 3 lb. increments) Sole daytime entree - 2/3 lb. per person

> Sole daytime entree - 1/2 lb. per person Sole evening entree -2/3 lb. per person

> Sole daytime entree - 2/3 lb. per person Sole evening entree - 1 lb. per person

> Combination Entrée – 5 servings per qt.

Combination Entrée – 1/2 lb. Per person

Beef Barbeque (order in 1 qt. increments) Sole Entrée – 3 servings per qt.

Sole Entrée - 1 lb. Per person

Slow roasted in the husk

Charcoal Baked White (4 loaf minimum) 6-8 servings per loaf

6-8 servings per loaf

1 roll per person Potato Salad (per 8 lb container)

Cole Slaw (per 10 lb. container)

Rolls (per bag of 12)

Charcoal Baked Raisin Bread (4 loaf minimum)

30 - 40 servings per container

30 - 40 servings per container

30 - 40 servings per container Pasta & Vegetable Salad (per 5 lb container)

30 - 40 servings per container Cucumber & Vinaigrette Salad (per 5 lb container)

30 - 40 servings per container Pasta & Spinach Salad (per 5 lb container)

30 - 40 servings per container

Asian Noodle Salad (per 5 lb container) 30 - 40 servings per container

30 servings per container

Three Bean Salad (per 100 oz. container) 50 servings per container

Cranberry Sauce (per 100 oz. container) 100 servings per container

Potato Chips (3/4 oz. single serving bags)

Applesauce (per 100 oz. container) 50 servings per container

Pretzels (per 1 lb bag)

Peanuts (per 5 lb. bag)

Potato Chips (per 44 oz box)

Brownies & Blondies (per tray)

Barbeque Sauce (per quart)

Slotted Serving Spoon (plastic)

Aluminum Tray (1/2 size)

Large Aluminum Tray

Italian Pasta Salad (per 5 lb. container) 30 – 40 servings per container

Macaroni Salad (per 5 lb. Container)

Combination daytime entree - 1/2 lb. per person Combination evening entree - 2/3 lb. per person

Combination daytime entree - 1/4 chicken per person Combination evening entree - 1/3 chicken per person

**Texas Beef Brisket** 

Texas Beef Brisket

**Roast Beef** 

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**Texas Beef Brisket** 

**Barbequed Spareribs &** 

**Barbequed Spareribs &** 

**Roast Beef** 

**Roast Beef** 

Barbeque Heaven!

Ample Space for Field Games

Public Address System

- Our unique and mouth watering barbeque specialties are absolutely second
- to none. Your menu is prepared at your individual site in full view just for your group. Just to whet your appetite, consider these

examples:

Our Famous Barbequed Chicken slowly prepared over hickory charcoal from our original menu using our founder's authentic recipe.

unconventional slow grilling process makes them tender, juicy and downright Texas Beef Brisket - with a delicious spice rub and mop sauce that is slow cooked in our charcoal fired ovens. Whole Roast Pig - meticulously

prepared and served in the Southern

tradition with a unique sauce that will

Lobster Bake - steamed in traditional

method gives the lobster a delicate smokey flavor that cannot be duplicated.

New England style ground pits using hot bricks & seaweed. This authentic

truly arouse your senses.

Savory Barbequed Spare Ribs - Our

Charcoal Baked Breads & Fruit Pies served warm and fresh from our own charcoal fired ovens. Spring, Summer or Fall... Make Smokey Glen Farm Your Corporate Tradition. We're proud of our 70 years of

experience, during which we've brought the

art of country celebration to thousands of

Washington area clients. Whether you're

having a meeting with your staff or a picnic

or evening in the country that will become

one of their fondest corporate memories.

Site inspections are always available by

for employees or clients, treat them to a day

appointment. Please call us for more information at: (301) 948-1518

## prices quoted. Any entrance or catering fees charged by the facility will be billed to the client. To place an order or for any questions, please call us at (301) 948-1518.

arrangements must be made at the time of booking. Applicable sales tax will be charged in addition to the

inexpensive and easy alternative for smaller groups. Our delicious food is prepared specifically for your group and will be packaged and ready, hot and fresh off of the grill when you come to pick it up. We also offer delivery service

The delivery fee is \$65.00 within 20 miles of Smokey Glen Farm and will be waived for orders over \$750.00. Carryout service is limited to availability depending on the full service events that are booked on your

Carryouts are available for pick up or delivery between 12:00 noon and 8:30 pm. For carryout

specific day. We request that you contact us as far in advance as possible - a 10 day lead time is usually the

service, we require a minimum order of \$500.00. A 50% deposit may be required and payment

Thank vou! Menu Packages For your convenience, we are now offering carryout menu packages. These menu packages come

complete with Baked Beans, Potato Salad, Cole Slaw, Rolls, Cookies, Place Settings, Condiments as well as

Menu Packages for Daytime Serving (Before 5:00 PM)

(1/3 lb. per person) (1/4 per person) \$ 38.40 ea. (1/3 lb. per person)

\$ 35.50 ea.

\$ 36.45 ea.

\$ 36.70 ea.

\$ 41.45 ea.

\$ 41.55 ea.

\$ 38.75 ea.

\$ 39.50 ea.

\$ 41.55 ea.

\$ 45.25 ea.

\$ 46.65 ea.

\$ 16.85 per half

\$ 34.55 per qt.

\$ 6.55 per loaf

\$ 11.80 per loaf

\$ 10.00 per bg.

\$ 41.20 per ct.

\$ 80.90 per ct.

\$ 65.70 per ct.

\$ 70.30 per ct.

\$ 59.60 per ct.

\$ 54.50 per ct.

\$ 57.45 per ct.

\$ 46.90 per ct.

\$ 19.75 per ct.

\$ 18.20 per ct.

\$ 26.65 per ct.

\$ 17.75 per bag

\$ 30.10 per box

\$ .70 ea.

\$ 65.30 per ct.

\$ 28.00 per pie

\$ 12.60 per dz.

\$ 34.60 per cs.

\$ 17.00 per cs.

\$ 16.00 per bag

\$ .15 each

\$ 7.50 each

\$ 7.50 each

\$ 2.50 ea

\$ 3.00 ea.

\$ 3.00 ea.

\$ 3.00 ea.

\$ 1.05 ea.

\$ 3.70 ea.

\$ 9.80 per qt.

\$ 34.55 ea.

(JUMBO 16-20 count) \$ 33.00 per lb.

Barbequed Chicken & (1/4 per person) **Texas Beef Brisket** (1/2 lb. per person)

(1/2 per person)

(1/4 per person)

(1/4 per person)

(1/2 lb. per person)

(1/4 lb. per person)

(1/4 per person)

(1/3 per person)

(2/3 lb. per person)

(1/2 lb. per person)

(1/2 lb. per person)

(1/2 lb. per person) (1/3 lb. per person)

(2/3 lb. per person)

(1/2 lb. per person)

(1/3 lb. per person)

(1/3 lb. per person)

Menu Packages for Evening Serving (After 5:00 PM) \$ 37.50 ea. **Barbequed Chicken** (2/3 per person)

## Sole evening entree - 1 lb. per person Combination daytime entree - 1/3 lb. per person Combination evening entree - 1/2 lb. per person Slow Roasted Beef - Done Just Right (Thinly Sliced) (order in 5 lb. increments) \$ 23.90 per lb.

Menu Packages for Evening Serving (After 5:00 PM) cont...

A la Carte

Smokey Glen Farm Entrée Specialties

Combination daytime entree - 1/3 lb. per person Combination evening entree - 1/2 lb. per person Slow Roasted Glazed Ham (Thinly Sliced) (order in 5 lb, increments) \$ 22.90 per lb. Sole daytime entree - 1/2 lb. per person Sole evening entree - 2/3 lb. per person Combination daytime entree - 1/3 lb. per person Combination evening entree - 1/2 lb. per person Texas Beef Brisket (Hand Cut) (order in 5 lb increments) \$ 29.85 per lb.

\$ 33.45 per qt. Pulled Pork (order in 1 qt. increments) Sole Entrée - 3 servings per qt. Combination Entrée - 5 servings per qt. (MEDIUM 36-40 count) \$ 21.85 per lb. Steamed Spiced Shrimp (order in 5 lb. Increments)

Note: Entrée items served in aluminum trays & include the appropriate sauces served on the side.

Also Available in Larger Quantities:

Our Famous Beef or Vegetarian Chili & our Incredible Seafood Bisque.

Please call us for details & pricing. Side Items Cauldron Cooked Baked Beans (per 100 oz. container) \$ 24.70 per ct. 20-25 servings \$ 3.80 per ear Roasted Corn on the Cob (yellow or white)

\$ 37.75 per ct. Black Bean and Corn Salad (per 7 lbs) 90 servings per container \$ 61.05 per ct. Fruit Salad (per container) 40 servings per container Romaine (chopped) (does not include dressings) (per 2 lb. container) \$ 16.25 per ct.

Goldfish Crackers - Cheese Flavored (per 31 oz. container) \$ 39.10 per ct.

**Snacks** 

Bottled Water (per case of 24 16.9 oz. bottles)

12 servings per tray (may require a 4 tray minimum order)

Pepsi Products (per case of 24 12oz. cans)

\$ 15.00 per qt. Tiger Sauce (per quart) \$ 13.15 per qt. Ranch / Catalina Style French / Creamy Italian Salad Dressing (per quart – 20 servings) \$ 16.35 per qt. Blue Cheese (per quart – 15 servings) **Serving Utensils** 

\$ 7.50 ea. 12 oz. Plastic Drink Cups (sleeve of 50 cups) Place Settings (plate, fork, knife, napkins, salt & pepper packs)

> & our Incredible Seafood Bisque. Please call us for details & pricing.

Desserts! Charcoal Baked Apple, Cherry, Blueberry or Peach Pie (per pie - 4 pie minimum) 8 servings per pie Cookies - Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar Cookies (per dozen) 1 1/2 cookies per serving (may require a 7dz. minimum order)

Beverages

Ice (40 lb. bag) **Additional Condiments Butter Cups** (each) Ketchup (1 quart) Yellow Mustard (1 quart)

Tongs (plastic) Sauce Ladle (plastic) Serving Spoon (plastic)

Also Available in Larger Quantities:

.70 ea. Our Famous Beef or Vegetarian Chili