

2026 Carryout & Delivery Service

Information and Menus

301-948-1518

www.smokeyglenfarm.com

The Company Picnic Place ...

For over 70 years, Smokey Glen Farm has set the standard of excellence for corporate events in the Washington Area. We're proud to offer you the very best in service, facilities, food and fun for your group's special event. The Smokey Glen 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 group.

...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
- Awards Celebrations
- 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 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 staff. From the owners and managers to the young person serving cotton candy, you will find our staff to be genuinely friendly, attentive, courteous and responsive to your needs.

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

- Ample Space for Field Games
- Public Address System
- Softball Fields
- Volleyball Courts
- Mini Golf Course
- Playground
- Basketball Courts
- Horseshoe Pits

Barbeque Heaven!

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.
- Savory Barbequed Spare Ribs - Our unconventional slow grilling process makes them tender, juicy and downright GOOD.
- 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 truly arouse your senses.
- Lobster Bake - steamed in traditional New England style ground pits using hot bricks & seaweed. This authentic method gives the lobster a delicate smokey flavor that cannot be duplicated.
- 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 for employees or clients, treat them to a day or evening in the country that will become one of their fondest corporate memories.

Site inspections are always available by appointment.

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

2026 Carryout Service

Our most popular barbeque specialties are also available as carryout items. We offer this as an 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 if you so choose.

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

Carryouts are available for pick up or delivery between 12:00 noon and 8:30 pm. For carryout service, we require a minimum order of \$500.00. A 50% deposit may be required and payment arrangements must be made at the time of booking. Applicable sales tax will be charged in addition to the 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.
Thank you!**

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 Trays & Serving Utensils.**

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

Barbequed Chicken	(1/2 per person)	\$ 36.35 ea.
Barbequed Chicken & Barbequed Spareribs	(1/4 per person) (1/2 lb. per person)	\$ 37.20 ea.
Barbequed Chicken & Roast Beef	(1/4 per person) (1/3 lb. per person)	\$ 38.00 ea.
Barbequed Chicken & Barbequed Spareribs & Roast Beef	(1/4 per person) (1/3 lb. per person) (1/4 lb. per person)	\$ 39.65 ea.
Barbequed Chicken & Texas Beef Brisket	(1/4 per person) (1/2 lb. per person)	\$ 43.25 ea.
Barbequed Chicken & Barbequed Spareribs & Texas Beef Brisket	(1/4 per person) (1/3 lb. per person) (1/3 lb. per person)	\$ 43.35 ea.

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

Barbequed Chicken	(2/3 per person)	\$ 38.35 ea.
Barbequed Chicken & Barbequed Spareribs	(1/3 per person) (2/3 lb. per person)	\$ 39.50 ea.
Barbequed Chicken & Roast Beef	(1/3 per person) (1/2 lb. per person)	\$ 41.05 ea.

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

Barbequed Chicken & Barbequed Spareribs & Roast Beef	(1/3 per person) (1/2 lb. per person) (1/3 lb. per person)	\$ 42.95 ea.
Barbequed Chicken & Texas Beef Brisket	(1/3 per person) (2/3 lb. per person)	\$ 47.45 ea.
Barbequed Chicken & Barbequed Spareribs & Texas Beef Brisket	(1/3 per person) (1/2 lb. per person) (1/2 lb. per person)	\$ 49.00 ea.

A la Carte

Smokey Glen Farm Entrée Specialties

Our Famous Barbequed Chicken (order in halves)	\$ 17.70 per half
Sole daytime entree - 1/2 chicken per person	
Sole evening entree - 2/3 chicken per person	
Combination daytime entree - 1/4 chicken per person	
Combination evening entree - 1/3 chicken per person	
Our Famous Barbequed Spareribs (order in 3 lb. increments)	\$ 26.50 per lb.
Sole daytime entree - 2 1/2 lb. 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)	\$ 25.10 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	
Slow Roasted Glazed Ham (Thinly Sliced) (order in 5 lb. increments)	\$ 24.05 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)	\$ 31.35 per lb.
Sole daytime entree - 2/3 lb. per person	
Sole evening entree - 1 lb. per person	
Combination daytime entree - 1/2 lb. per person	
Combination evening entree - 2/3 lb. per person	
Beef Barbeque (order in 1 qt. increments, minimum order of 25 qts required)	\$ 36.30 per qt.
Sole Entrée - 3 servings per qt.	
Combination Entrée - 5 servings per qt.	
Pulled Pork (order in 1 qt. increments)	\$ 35.15 per qt.
Sole Entrée - 3 servings per qt.	
Combination Entrée - 5 servings per qt.	
Steamed Spiced Shrimp (order in 5 lb. increments)	(MEDIUM 36-40 count) \$ 21.85 per lb.
Sole Entrée - 1 lb. Per person	
Combination Entrée - 1/2 lb. Per person	
(JUMBO 16-20 count) \$ 33.00 per lb.	

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

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Side Items

Cauldron Cooked Baked Beans (per 100 oz. container)	\$ 24.70 per ct.
20-25 servings	
Roasted Corn on the Cob (yellow or white)	\$ 3.80 per ear
Slow roasted in the husk	
Charcoal Baked White (4 loaf minimum)	\$ 7.25 per loaf
6-8 servings per loaf	
Charcoal Baked Raisin Bread (4 loaf minimum)	\$ 11.80 per loaf
6-8 servings per loaf	
Rolls (per bag of 12)	\$ 10.00 per bg.
1 roll per person	
Potato Salad (per 8 lb container)	\$ 45.60 per ct.
30 - 40 servings per container	
Cole Slaw (per 10 lb. container)	\$ 81.85 per ct.
30 - 40 servings per container	
Italian Pasta Salad (per 5 lb. container)	\$ 67.50 per ct.
30 - 40 servings per container	
Macaroni Salad (per 5 lb. container)	\$ 37.10 per ct.
30 - 40 servings per container	
Pasta & Vegetable Salad (per 5 lb container)	\$ 59.60 per ct.
30 - 40 servings per container	
Cucumber & Vinaigrette Salad (per 5 lb container)	\$ 54.50 per ct.
30 - 40 servings per container	
Pasta & Spinach Salad (per 5 lb container)	\$ 57.45 per ct.
30 - 40 servings per container	
Asian Noodle Salad (per 5 lb container)	\$ 49.75 per ct.
30 - 40 servings per container	
Black Bean and Corn Salad (per 7 lbs)	\$ 39.35 per ct.
90 servings per container	
Fruit Salad (per container)	\$ 61.05 per ct.
40 servings per container	
Romaine (chopped) (does not include dressings) (per 2 lb. container)	\$ 16.25 per ct.
30 servings per container	
Applesauce (per 100 oz. container)	\$ 19.75 per ct.
50 servings per container	
Three Bean Salad (per 100 oz. container)	\$ 18.20 per ct.
50 servings per container	
Cranberry Sauce (per 100 oz. container)	\$ 26.65 per ct.
100 servings per container	

Snacks

Pretzels (per 1 lb bag)	\$ 10.95 per bag
Potato Chips (per 44 oz box)	\$ 21.60 per box
Potato Chips (3/4 oz. single serving bags)	\$.70 ea.
Peanuts (per 2 lb. bag)	\$ 27.05 per ct.
Goldfish Crackers - Cheese Flavored (per 26 oz. container)	\$ 22.55 per ct.

Desserts!

Charcoal Baked Apple, Cherry, Blueberry or Peach Pie (per pie - 4 pie minimum) 8 servings per pie	\$ 28.00 per pie
Cookies - Chocolate Chip, Peanut Butter, Oatmeal Raisin	\$ 12.60 per dz.
or Sugar Cookies (per dozen) 1 1/2 cookies per serving (may require a 7dz. minimum order)	\$ 17.90 per dz.
Brownies & Blondies (per tray)	\$ 34.55 ea.
12 servings per tray (may require a 4 tray minimum order)	

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Beverages

Pepsi Products (per case of 24 12oz. cans)	\$ 35.20 per cs.
Bottled Water (per case of 24 16.9 oz. bottles)	\$ 21.20 per cs.
Ice (40 lb. bag)	\$ 16.00 per bag

Additional Condiments

Butter Cups (each)	\$.15 each
Ketchup (1 quart)	\$ 7.50 each
Sauce Ladle (1 quart)	\$ 7.50 each
Barbeque Sauce (per quart)	\$ 9.80 per qt.
Tiger Sauce (per quart)	\$ 17.90 per qt.
Ranch / Catalina Style French / Creamy Italian Salad Dressing (per quart - 20 servings)	\$ 13.15 per qt.
Blue Cheese (per quart - 15 servings)	\$ 16.35 per qt.

Serving Utensils

Tongs (plastic)	\$ 2.50 ea.
Sauce Ladle (plastic)	\$ 3.00 ea.
Serving Spoon (plastic)	\$ 3.00 ea.
Slotted Serving Spoon (plastic)	\$ 3.00 ea.
Aluminum Tray (1/2 size)	\$ 1.05 ea.
Large Aluminum Tray	\$ 3.70 ea.
12 oz. Plastic Drink Cups (sleeve of 100 cups)	\$ 9.70 ea.
Place Settings (plate, fork, knife, napkins, salt & pepper packs)	\$.70 ea.

Also Available in Larger Quantities:

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

Please call us for details & pricing.