Pappas cockeysville

private dining

WELCOME SPECIAL GUEST:
WE'RE HAPPY YOU'RE HERE!

We feel honored you've chosen Pappas Restaurant as host to your special outing. We'll strive to make your event as enjoyable as possible by offering great food and great service. It's what you've come to expect as a Pappas customer.

PAPPAS
RESTAURANT & SPORTS BAR

IT STARTS WITH
planning

WE OFFER TWO SIT-DOWN LUNCH AND DINNER OPTIONS.

Each menu option includes with your entrees: soup or garden salad two accompaniments, soft beverages and one dessert.

Then you can add starters, salad upgrades and bar preferences...It's up to you! When looking through the menu, feel free to ask any one of our dining coordinators to help make an all-inclusive menu that suits your style.

www.pappascockeysville.com

ABOUT
PAPPAS RESTAURANTS

OUR STORY

In 1972, the recipe for Pappas' Famous Crab Cake was born, and for over fifty years, this secret recipe has remained unchanged and well guarded by the Pappas Family. You are about to enjoy the result, a true gem of Baltimore: the best crab cake in Maryland! The man responsible: Mark Pappas. Born in 1932 in Velvendos, a small yet proud town in Northern Greece, Mark Pappas learned quickly the value of hard work, humble service, and personal integrity. In 1956, he came to the United States in search of the American Dream. With no money in his pocket and not understanding a word of English, Mr. Pappas settled in Baltimore with his uncle's family and made a name for himself. By 1961, he'd learned English, became a proud citizen of this country, and saved enough money to buy the Mount Vernon Restaurant with a partner. Here, in downtown Baltimore, he developed a nose for seafood and a commonsense approach to customer service: give them delicious, high quality food for a fair price and they'll come back.

By the early 70's, with a beautiful wife and three small children in tow, he was ready to set out on his own in Parkville, Baltimore County. He took over Wargo's Western Steak House & Stag Bar, renamed it Pappas Restaurant & Sports Bar, and developed a diverse restaurant menu including a wide selection of steak, pasta, and fresh seafood entrees including his unique, eight-ounce, heavenly crab cake. It wasn't long before the word spread, and soon his customer base grew. In 2008, Mr. Pappas opened a seafood company, which among other things, ships his crab cakes nationwide! In 2010, with his son, Steve, in command, Pappas branched out to Glen Burnie. In 2014, his son-in-law, Justin, opened the third Pappas restaurant and bar location in Cockeysville.

SOUPS & SALADS

CHOOSE ONE: Garden Salad or Cup of Soup (Included with your meal) Additional salad or soup can be added to your menu at the listed price below

Garden Salad $3.50 per person
Fresh lettuce, tomatoes, onions, cucumbers, peppers served with your dressing choice

Caesar Salad $4.00 per person or upgrade $1.50 | Fresh romaine lettuce and croutons sprinkled with parmesan cheese

Greek Salad $4.50 per person or upgrade $2.50 | Lettuce, feta cheese, peppers, olives, tomatoes, eggs with house dressing

MD Crab Soup or Soup of the Day | $3.50 per person

ACCOMPANIMENTS

Buttered, Greek style or almandine green beans • Glazed or buttered carrots Broccoli or cauliflower • Medley of fresh vegetables • Mashed potatoes, scalloped potatoes, fries or baked potato • Coleslaw • Apple Sauce

Choose (2) sides to go with every entree

CLASSIC MENU

Pappas' Famous Crab Cake
Eight ounces of colossal lump crabmeat delicately blended with our
award-winning recipe

Orange Roughy
Filet of Orange Roughy broiled in a lemon butter sauce

Broiled Salmon
Fresh Atlantic salmon served in a citrus, wine sauce or prepared
to your specification

New York Strip Steak
Eight-ounce Certified Black Angus steak

Chicken Parmigiana
Chicken breast with marinara sauce and topped with melted
mozzarella cheese

Chicken Marsala
Chicken breast with sautéed mushrooms and served in a
Marsala wine sauce

Chicken Francaise
Chicken breast dipped in egg, lightly floured and sautéed in a white wine,
lemon butter sauce

PRICING

Prices Starting at $35.99 Lunch* & $39.99 Dinner
*Luncheon prices effective Monday-Sunday 11:00-2:00pm. 3 HOUR MAXIMUM.
*Dinner prices effective Monday-Sunday 2:30pm-7:30pm. 4 HOUR MAXIMUM.

(Prices subject to change without notice. Price does NOT include tax & 20% gratuity)

Add additional crab cake to any classic entrée for $26.99 more

DELUXE MENU

Double Crab Cake

Twice the pleasure! Two 8 oz colossal lump crab cakes

Imperial Crab

Colossal lump crabmeat delicately blended with our award-winning recipe and topped with imperial sauce

Stuffed Shrimp

Three jumbo shrimp broiled and overstuffed with imperial crab

Stuffed Orange Roughy

Broiled orange roughy overstuffed with imperial crab

Filet Mignon

Eight ounces cut from the center of the tenderloin

New York Strip

Fourteen ounces of tender, extra thick steak

Roasted Prime Rib (Min. 12 person order)

A generous, juicy cut from the rib roast

Athenian Orange Roughy

Filet of Orange Roughy topped with spinach and feta cheese and finished with our imperial sauce

Fresh Catch of the Day (Requires Chef Notice)

Seasonal, fresh fish cooked to your preference (e.g. Rockfish, Swordfish, Halibut, Sea Bass, Tuna, etc.)

Chicken Chesapeake

Grilled chicken breast overstuffed with imperial crab

PRICING

Prices Starting at $55.99 | Dinner Only

(Prices subject to change without notice. Price does NOT include tax & 20% gratuity)

Add additional crab cake to any classic entrée for $23.99 more

STARTERS

Triple Deluxe Display | $6 per person
Fresh Fruit, Cheeses, Olives, Raw Vegetables and Dip

Crab Balls Colossal | $4.50 per item
lump crabmeat delicately blended with our secret recipe

Crab Dip $4.50 per person
Rich and creamy with lump crabmeat, served warm with pita petals

Stuffed Mushroom Caps | $5.00 per item
Stuffed with lump crabmeat, blended with our secret recipe and baked

Shrimp Cocktail | $35.00/pound
Jumbo gulf shrimp served with tangy cocktail sauce

Garlic Shrimp | $4.50 per person
Sautéed with fresh garlic and red peppers in a brandy garlic sauce

Shrimp ala Pappas | $4.50 per person
Sautéed with onions, garlic, and vegetables in an Old Bay, brandy sauce

Scallops & Bacon Wrap | $4.50 per item
Fresh scallops wrapped in tender bacon strips

Spinach Pie, Cheese Pie or Dolmades | $4.50 per person

Buffalo Wings | $4.00 per person

Meatballs (Italian or Swedish) | $4.00 per person

DESSERTS

Choose one of the sweet endings below to finish off your event!

Homemade Rice Pudding
A 50-year-old recipe, housemade by our team of chefs

Assorted Pies
Chef's choice assortment of lemon meringue, apple, cherry, and/or blueberry

Assorted Pastries
A bountiful array of locally-made finger pastries, perfect for variety!

Fresh Fruit Display
Already bringing a cake? Finishing your event with a fresh fruit and berry display is the perfect option!

BAR OPTIONS

Choose the perfect package for your event!

Open Premium Bar $22.00/person
Open Call Bar $18.00/person
Open Import Beer & House Wine $14.00/person
Open Domestic Beer & House Wine$12.00/person
Tab or Cash Bar Available

(Plus taxes & gratuity)

ADDITIONAL
information

PLEASE FEEL FREE TO ASK ANY ONE OF OUR COORDINATORS ANY QUESTIONS YOU MAY HAVE. WE LOOK FORWARD TO HOSTING YOUR EVENT!

*20% Gratuity and 6% Sales Tax not included in meal price

*Bottles of wine and carafes of sangria are available

* 80% guarantee on confirmed head count required 48 hours in advance.

*Timeframe Upheld: 3 hours for lunch, 4 hours for dinner

* No separate checks and no confetti please

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