

Hors D' Oeuvres

MARYLAND CRAB DIP

Served with baguette. 4 PER PERSON

MINIATURE CRAB PRETZELS

Old bay cream sauce. 3 EACH

SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON.

Plumb BBQ sauce. 3 EACH

MINI BAKED BRIE WITH FRUIT FILLING.

Served with crackers. 2.5 PER PERSON

PULLED PORK SLIDERS 2.25 EACH

MARYLAND CRAB BALLS

With cocktail sauce. 3.25 EACH

CHICKEN QUESADILLA

With pico & sour cream. 2.25 EACH

THAI CHICKEN LETTUCE WRAPS

Sprouts, carrot, peanut & Thai chili sauce. 2.5

SHRIMP COCKTAIL

Cocktail sauce & lemon. 2 EACH

PITA CARNITAS

Pulled pork, pico, Jalapeno slices & creme fraiche. with pita points. 3 PER PERSON

CRAB STUFFED MUSHROOMS

Old Bay cream sauce. 2.75 EACH

BRUSCHETTA

Cherry tomato, onion, basil, balsamic vinegar, EVOO mozzarella. Served with crostini. 2 PER PERSON

BEEF SATAY

Marinated in garlic, ginger soy sauce. 3 EACH

CHICKEN SATAY

Pistachio lime marinade. 2.5 EACH

FRANKS IN PUFF PASTRY 1.25 EACH

VEGETABLE SPRING ROLL

with Thai chili dip 1.5 EACH

PITTSBURGH PIEROGI

Drawn butter and caramelized onions. 1.5 EACH

MEATBALLS

Warm marinara. 1.25 EACH

CHEESE TRAY / FRUIT TRAY / VEGETABLE TRAY

Feeds 25 \$39

Desserts

BANQUET CAKE 3 EACH

MINIATURE CHEESECAKE 3 EACH

ASSORTED PETIT FOURS 2 EACH

BEIGNETS 2 EACH

SMITH ISLAND CAKE 9 PER SLICE

CLASSIC NEW YORK STYLE CHEESECAKE 8 PER SLICE

BROWNIE OR BLONDIE BITES 2 EACH

OUR STORY

RESTAURANT & HAGERSTOWN HISTORY

Formally Tristate Electrical Supply, the building was a quintessential landmark of the Hagerstown Commercial Core Historic District. During the late 19th century, Downtown Hagerstown became the leading producer of furniture, organs and other products. This economic boom was caused by total redevelopment and transformation of the downtown commercial area during that period. As a major railroad center, Hagerstown maintained a stable economic situation during the Great Depression. Bulls and Bears was opened in the fall of 2008 by Jone and Don Bowman. After purchase of the building, no stone was left unturned to return the building to its original luster through years of labor.



Bulls & Bears Restaurant

BANQUETS & EVENTS MENU



Banquet Options

Salad Course

CEASER 4 PER
PERSON

HOUSE SALAD 4 PER
PERSON

Side Options

Vegetable medley, sauteed green beans, broccoli, Buttered corn, roasted red potatoes, whipped potato or wild rice. (Macaroni & Cheese \$1 upcharge.)

Mains

Beef Options

**SMOKED BEEF
BRISKET**

House smoked beef brisket
with smoked onion au jus.

ADD \$1

ROASTED SIRLOIN

Finished with demi glace.

ADD \$2

SMOKED PRIME RIB
with horseradish & au jus.

ADD \$5

SLICED ROAST BEEF

Sliced thin and served
with brown gravy.

Chicken Options

**BRUSCHETTA
CHICKEN**

Grilled chicken topped
with bruschetta &
mozzarella. Finished with
aged balsamic glaze.

**BBQ CHICKEN
BREAST**

smoked bone in and
painted with BBQ sauce.

CHICKEN BALTIMORE

Flour dusted chicken
breast pan seared and
topped with lump crab
meat. finished with old
bay cream sauce. ADD \$6

CHICKEN MARSALA

Pan seared chicken breast
finished with Marsala
mushroom demi glace.

Seafood Options

**MARYLAND CRAB
CAKES**

Served with Old Bay tartar
sauce. ADD \$9

**CRAB MACARONI &
CHEESE** ADD \$2

PARMESAN

ENCRUSTED TILAPIA

Baked golden & finished
with citrus cream sauce.

**BAKED STUFFED
COD**

Fresh cod stuffed with
crab & finished with
lemon butter sauce
ADD \$4

Pasta Options

BLACKENED CHICKEN

Penne in a Cajun cream sauce.

CHICKEN & BROCCOLI ALFREDO

penne pasta.

NASHVILLE MACARONI

BBQ pulled pork over 3 cheese macaroni.

PORTABELLO RAVIOLI

Sauteed portobello and spinach in a rich tomato cream
reduction.

BEEF TIPS & GRAVY

Roasted beef tips in a rich pan gravy over pappardelle noodles.

MUSHROOM RAGOUT

Seasoned beef & mixed mushrooms folded with tomato sauce.

Pork Options

ROASTED PORK LOIN

Peach demi glace.

FLAME KISSED PORK CHOP

PULLED PORK

Smoked in house. Tossed in BBQ or on side.

Dietary Restrictions

GLUTEN FREE / VEGAN / VEGETARIAN

Our highly trained chefs can accommodate any type of dietary requests. We take food allergies serious and will work with our guests on a case by case basis to ensure all of your needs are met.

Don't See what you want?

If you do not see what you want or have something specific in mind, please let us know. We can procure just about any item to create the dish you have in mind. Our chefs will be happy to assist you and we can also do tastings as well.

Day Traders

SANDWICHES

Ham or turkey on your choice of bread. Mayonnaise or mustard, lettuce & tomato. Served with chips. 9 (Make it a wrap add \$1)

PESTO CHICKEN SLIDERS

topped with provolone, lettuce & tomato. 3 EACH

Packages

THE RALLY PACKAGE

Choose one main & two side options. 16

THE MERGER

Select 2 mains & 2 side options. 24

THE MUTUAL FUND

Choice of salad, 2 mains & 2 sides 27

THE BOWMAN

Select one cheese, vegetable or fruit display. One Hors D' Oeuvres, two mains & two side options. 28

Traders Rooms

Ask for availability and pricing

All parties of 6 or more subject to an automatic 20% gratuity.

THE BULL PEN

This space holds up to 40 people seated and features a full bar. Tables can be removed for cocktail style events.

BOARD WALK & PARK PLACE

Great for board meetings this room can be divided into 2 separate rooms.

POTOMAC WALK

The main level courtyard area great for weddings and larger corporate functions. Seated, this space can hold 100 guests.

THE MEZZ

Our stunning mezzanine overlooks the Potomac Walk and can accommodate 55 people seated comfortably.

OUTSIDE CATERING

Have your own space and want us to cater? Please email us at bullsandbears38@gmail.com for more information.