

## Hors D' Oeuvres

- MARYLAND CRAB DIP** 5 PER PERSON  
Served with baguette.
- MINIATURE CRAB PRETZELS** 3 EACH  
Old bay cream sauce.
- SCALLOPS WRAPPED IN APPLEWOOD  
SMOKED BACON.** 4.5 EACH  
Plumb BBQ sauce.
- MINI BAKED BRIE WITH FRUIT FILLING.** 2.5  
PER PERSON  
Served with crackers.
- PULLED PORK SLIDERS** 2.25 EACH
- MARYLAND CRAB BALLS** 4.50 EACH  
With cocktail sauce.
- CHICKEN QUESADILLA** 2.50 EACH  
With pico & sour cream.
- THAI CHICKEN LETTUCE WRAPS** 2.5  
Sprouts, carrot, peanut & Thai chili sauce.
- SHRIMP COCKTAIL** 2 EACH  
Cocktail sauce & lemon.
- PITA CARNITAS** 3 PER PERSON  
Pulled pork, pico, Jalapeno slices & creme fraiche.  
with pita points.
- CRAB STUFFED MUSHROOMS** 4 EACH  
Old Bay cream sauce.
- BRUSCHETTA** 2.50 PER PERSON  
Cherry tomato, onion, basil, balsamic vinegar,  
EVOO, mozzarella. Served with crostini.
- BEEF SATAY** 3 EACH  
Marinated in garlic, ginger soy sauce.
- CHICKEN SATAY** 3 EACH  
Pistachio lime marinade.
- FRANKS IN PUFF PASTRY** 1.25 EACH
- VEGETABLE SPRING ROLL** 1.5 EACH  
with Thai chili dip
- PITTSBURGH PIEROGI** 1.5 EACH  
Drawn butter and caramelized onions.
- MEATBALLS** 1.50 EACH  
Warm marinara.
- CHEESE TRAY / FRUIT TRAY / VEGETABLE  
TRAY** \$45 \$40 \$36  
Feeds 25

## Desserts

- BANQUET CAKE** 4 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

CAESAR 5 PER PERSON HOUSE SALAD 4 PER PERSON

### Side Options \$4 Each

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 three cheese macaroni.

**PORTOBELLO 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** 3 EACH  
topped with provolone, lettuce & tomato.

## Packages

### THE RALLY PACKAGE

Choose one main & two side options. 18

### THE MERGER

Select 2 mains & 2 side options. 25

### THE MUTUAL FUND

Choice of salad, 2 mains & 2 sides 29

## 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.

### BOARDWALK & PARK PLACE

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

### 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](mailto:bullsandbears38@gmail.com) for more information.