

Smokey Joe's Restaurant

22380 Three Notch Road
Lexington Park, MD 20653
301-866-0995

Catering Menu

Appetizers & Snacks

Vegetable & dip tray- A variety of cut vegetables served with your choice of dip.

Cheese & crackers tray- A variety of cheese cubes served with distinctive crackers and toppings.

Fruit skewers tray- Cut fruit on skewers for easy handling.

Fruit display tray- A lovely display of fruit, a feast for the eyes and palate.

Shrimp cocktail- Jumbo shrimp served with cocktail sauce and lemon wedges.

Bacon-wrapped scallops- Two bacon-wrapped scallops on a decorative pick, choice of plain, garlic butter or zesty BBQ.

Beef en croute- Tender beef and mushrooms stuffed inside puff pastry and baked to golden brown.

Seafood salad in phyllo cups- Bite-sized phyllo cups stuffed with a delectable Maryland seafood salad.

Cucumber slices w/ hummus- Thick slices of cucumber stuffed with flavored hummus varieties.

Crab balls- Delicate crab meat mixed with spices in Maryland style, served with cocktail sauce.

Cocktail meatballs- A piquant sauce flavors these cocktail favorites.

Green Salads

Tossed salad- A garden salad with your choice of dressings.

Spinach salad- Baby spinach, candied walnuts, dried cranberries and feta (or bleu cheese) crumbles, served with a lively vinaigrette.

Tomato & cucumber salad (seasonal)- Garden-fresh tomatoes, cucumbers and sweet onions mixed with fresh basil from our own garden and feta (or bleu) cheese crumbles. Tossed with a Greek olive oil and vinegar dressing.

Side dishes & vegetables

Macaroni salad- Elbow macaroni with cut green peppers, carrots, celery and onion in a cool and creamy dressing.

Macaroni & cheese- Your favorite comfort food topped with bread crumbs and baked just like Mom used to make.

BBQ beans- Beans baked with old-fashioned molasses & brown sugar.

Mashed potatoes- Tender redskin potatoes mashed with milk and butter.

Baked potato- Skin-on potato baked to flaky perfection and served with butter and sour cream.

Scalloped potatoes- Sliced potatoes baked in a creamy cheesy sauce.

Roasted potatoes- Potato wedges roasted with olive oil, herbs and spices.

Potato salad- Diced redskin potatoes in an old-fashioned dressing with celery and onions.

Green beans- Whole green beans cooked with bacon and served in butter with a sprinkling of almonds.

Baby Brussels sprouts- Tender baby Brussels sprouts, steamed and buttered.

Vegetable medley- Broccoli, cauliflower and carrots, steamed,herbed and buttered.

Seasonal greens- We like to buy locally, so our greens are seasonal and based on availability. Kale and collards are cooked with salt pork and a savory mix of seasonings.

Candied carrots- Baby carrots steamed and tossed in a brown sugar, butter and cinnamon glaze.

Baked apples- Sliced apples baked with brown sugar and cinnamon.

Corn niblets- Corn niblets in butter sauce.

Other items as available

Main Courses

Pineapple Chicken- Marinated boneless chicken grilled over charcoal on our open pit and glazed with a pineapple and honey sauce.

Roast Beef- Slow-roasted beef sliced and served with beef gravy.

Roast Pork Loin- Pork loin rubbed with fresh rosemary, thyme and spices, slowly roasted and served with pork gravy.

Beouf Bourguignon over rice- Tender chunks of beef stewed in a burgundy gravy with mushrooms and pearl onions, served over rice or egg noodles.

Jamaican Jerked Chicken Breast- Tender, boneless chicken breast marinated in hot, authentic Walkerswood Jerk marinade from St. Ann, Jamaica. A real island treat, not for the shy palate.

Jerked Fish with Lime Sauce- Fish variety dependent on availability. White, flaky fish marinated and charcoal grilled, served with a cream lime sauce to cool it down a bit.

Grilled Fish- Fish variety and therefore cooking methods dependent on availability. Fish can be grilled, baked, stuffed or fried. Served with tartar or appropriate sauce.

Fried Shrimp- Large shrimp lightly breaded and deep fried to golden goodness. Served with cocktail sauce and lemon pieces.

Grilled Chicken Breast- Marinated boneless chicken breast grilled over charcoal, seasoned or BBQ'd.

Chicken Cordon Bleu- Chicken breast stuffed with ham and swiss cheese, rolled and breaded, the classic favorite.

BBQ'd or Grilled Chicken Pieces- Bone-in chicken pieces (breast, thigh, drumstick, wing) grilled over charcoal on our pit, brushed with our sweet and tangy BBQ sauce, or seasoned.

Jerk Chicken Penne Pasta- Penne pasta with boneless marinated jerk chicken breast, sun-dried tomatoes, fresh basil, mushrooms in a cream sauce.

BBQ Sandwiches (pork, chicken, beef)- The Smokey Joe's classics! Our homemade pulled pork, authentic North Carolina-style pulled pork, Pulled chicken BBQ and succulent Beef BBQ, served on sandwich rolls. Coleslaw on request.

Babyback Ribs- What we're famous for- our customers tell us we have the best ribs in the County! Slow-cooked babyback ribs, grilled and basted with our signature sauce. A rib-lover's treat. Pork spare ribs also available.

Hamburgers, Cheeseburgers and Hotdogs

- 100% beef burgers and dogs, grilled on our charcoal pit, served with rolls and fixings.

Smokey's Chili- Our meaty chili served with shredded cheddar and diced onion to top it all off. Goes great with cornbread.

(Spice level is medium unless requested otherwise)

Desserts

Cookies & brownies
Gourmet Cake variety
Cheesecake variety
Pie variety
Ice cream
Please make a request