



Be My Guest

Catering and Events...Expect the Best

Cold Passed Hors D' Oeuvres Selections

Blackened Beef Tenderloin Skewers

Tenderloin of Beef Chunks, Grilled w/ Blackening Spice
Served on skewers w/ horseradish sauce

Filet of Beef Bruschetta

Sliced Filet on a toasted baguette
Topped w/ caramelized onion & gorgonzola cream

Flank Steak Roulades

Grilled Strips of Flank Steak brushed w/ pesto, wrapped around roasted red pepper

Prosciutto Wrapped Cantaloupe Wedges

Chicken Negamaki Skewers (Chicken Lollis)

Boneless oriental marinated breast rolled in sesame seeds
Stuffed w/ green onion w/ spicy peanut Thai sauce

Ginger Sesame Chicken Sate

Served w/ peanut dipping sauce & chopped peanut

Chilled Cocktail Shrimp

Large Gulf Shrimp served on ice w/ Cocktail sauce & lemon

Tequila Marinated Shrimp Skewer

Large Shrimp, Zesty Tequila Sauce, Pineapple & red pepper

Seared Ahi Tuna Wontons

Wonton crisps topped with sliced rare Ahi Tuna
Topped with wasabi sauce drizzle

Tuscan Balsamic Bruschetta

Plum tomatoes w/ Parmesan served on toasted baguettes

Goat Cheese Bruschetta

Toasted Baguette w/ fig & chopped pistachio

Tomato Mozzarella Skewer

Basil & balsamic drizzle

Tortellini Skewer

Black Olives, roasted red pepper, basil & artichoke hearts

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Hot Passed Hors D' Oeuvres Selections

Petite Maryland Crab Cakes

Mini Lump Crab Cakes seasoned with old bay
W/ Remoulade sauce

Maryland Crab Balls

Lump Crab seasoned w/ Old Bay served golden brown
Served w/ tartar or cocktail sauce

Mini Beef Wellingtons

Petite Tenderloin Steak wrapped in puff pastry baked golden

Kentucky Shrimp & Grits Tart

Cheese Grits w/ Ham in flaky Tart Shell Topped w/ Cajun Shrimp

Mini Portabella Pizzas

Italian Pastry Portabellas, Italian Cheeses, Garlic, Roasted red pepper
Grilled red onion topped with balsamic Arugula Served bite size

Bacon Wrapped Scallops

Sweet Sea Scallops wrapped bacon, baked w/ maple glaze

French Brie Tarts

Warm Filo Pastry Tart shells, Brie w/ Raspberry & Apricot preserves
Topped w/ Walnuts, served bite size

Spanakopita

Filo triangle w/ Goat cheese & Spinach filling baked golden brown

Petite Vegetarian Spring Rolls

Served crispy w/ Asian ginger soy dipping sauce

Sausage Cheese Wonton Crisps

Wonton cups w/ Italian Sausage
Served warm with melted Monterey Cheese

Mini Chicken & Waffles

Maple Bacon Drizzle

Crispy Wrapped Shrimp

Thai dipping sauce

Mini Beef Wellingtons



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Coconut Shrimp

W/ Thai Chile dipping sauce

Rockfish Bites

Seared blackened chunks of local rockfish Served w/ lemon dill tartar

Assorted Quesadillas

Grilled peppers, onion, mushroom, & goat, cheese
Jack cheese & Grilled chicken, Cheddar & crab meat or Brie & Fig, Served in triangles

Stuffed Mushroom Caps

Large fresh caps stuffed with choice of: Lump Crab in Cream,
Italian Sausage w/ cheeses & Herbs or Spinach, Feta, and Sun Dried Tomato

Steak Flautus w/ Monterrey Jack

Serve w/ Tomato Jam

Mini Southwest Egg Rolls

W/ Chipotle cream Sauce

Chicken Chicharrones

Crispy tortilla triangles, shredded spiced chicken, sour cream
Guacamole, tomato & cilantro, served bite size

Buffalo Chicken Meatball Pretzel Skewers

Marinated Buffalo chicken meatballs w/blue cheese
Served on a pretzel skewer

Fried Pickles

Ranch Dip

Zucchini Fritters

Garlic Aioli dipping sauce

Shrimp & Polenta

In a tasting spoon

Pork BBQ

Served open face, on toasted brioche, slaw garnish

New Orleans BBQ Shrimp

Served on a skewer

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Table Displays

Roast Breast of Turkey

Served w/ cranberry chutney, honey mustard sauces & cocktail rolls

Seasoned Encrusted Slow Roasted Top Round of Beef

Served w/ creamy horseradish sauce & cocktail rolls

Chesapeake Crab Dip

Crab baked in cream cheese & cheddar cheeses with spices
Served w/ house made old bay chips & baguette dippers

Jerk Chicken Tenderloins

Grilled with Jamaican Jerk Spice served mango chutney

Captain Crunch Chicken Fingers

Breaded w/ Capn' crunch served golden w/ ranch dip

Asian Chicken Salad

Sliced medallions of chicken breast, w/ snow peas, julienne red pepper & Asparagus tips
Tossed in a peanut vinaigrette sauce, topped w/ toasted sesame seeds

Slider Bar

Choose two or three:

Tenderloin of beef

Buffalo Chicken Breast, Chicken Parmesan, Gingered Pork Tenderloin

Mini Crab Cakes, Cheeseburger, Turkey Burger, Black Bean Burger

Toppings: grilled onion, grilled mushroom, sliced tomato, lettuce, pickles

Blue cheese sauce, ketchup, mustard, remoulade, mayo

Teriyaki Beef Sate

Marinated Grilled Sirloin, skewered w/ Thai sauce on the side

Stuffed Brie En' Croute

Brie Wheel w/ apricot & walnuts wrapped in puff pastry, Baked Golden served w/ baguettes

Pesto Cheese Torte Display

Large Cheese Wheel with layers of herbed ricotta & pesto

Fresh Fruit Tower

Assorted seasonal fresh fruit including Strawberries

Grapes, Pineapple, Cantaloupe & Honeydew

Served in a towering display (w/ Domestic & French cheese option)

(For smaller events we offer cheese boards w/ fruit garnish)



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Table Displays

Asparagus & Snow Peas

W/ herb dip presented in red cabbage

Fiesta Bar*

Black Bean Corn Salsa, Guacamole, Sour cream
Queso Dip, Diced black olive, Scallion, Jalapeno, Taco Beef, Shredded Chicken
Served w/ nacho dippers and/or soft or hard taco shells

Mac n Cheese Bar

Gourmet Mac N Cheese made with three cheeses,
Cheddar, Parmesan & Swiss, choice of toppings:
Shredded Buffalo Chicken, Bacon Bits, Roasted Jalapeno, Grilled Red Onion,
Roasted Mushroom, Diced Tomato, Roasted Broccoli

Fresh Fruit Salsa

Cantaloupe, honeydew, cilantro, tomato & spices diced
Served chilled w/ Blue & White Tortilla chips

Mexican Layer Dip Platter

Large tray of layered zesty refried beans, grated cheddar, and salsa topped with
Diced tomato, Scallion, Black olive & jalapeno slices w/ Sour cream swirls
Served with nacho chip dippers

Bruschetta Bar

Toasted Baguettes~ Toppings choices:
Herbed Ricotta, Roasted Red Pepper, Traditional Tomato, Pesto
Prosciutto, Pepperoni, Cantaloupe, Shaved Parmesan, Mozzarella,
Olive Tapenade, Basil Leaves, Balsamic & Olive Oil

Guacamole Table

Assorted Tortilla Chips, choice of toppings:
Salsa Rojas, Black bean dip, Guacamole, Salsa & Sour cream

Spinach Artichoke & Sun dried Tomato Dip

Bursting with flavor, dip served w/ assorted crackers & breads

Goat Cheese & Fig Dip

Caramelized onion, served w/ Baguettes & house made herb chips

Fresh Vegetable Crudités

Assorted fresh cut vegetables including Cucumber, Celery,
Carrots, Baby tomato, Broccoli & Cauliflower florets, Mushrooms
Served w/ Fresh Dill Dip and or Hummus



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Tuscan Garlic Hummus

Healthy, comfort spread of chick pea, tahini, & garlic
Served with toasted pita breads and crudité's of peppers, carrot & celery batons

Fresh Fruit & Cheese Display

Assorted seasonal fruit including Strawberries, Cantaloupe, Pineapple,
Red & Green Grapes, Domestic cheeses & Crackers

Maryland Seafood Dip

A twist on a Maryland tradition
Baby Shrimps, Backfin Crab & Clams, Baked in Cream Sauce
Served w/ Pita crisps & French baguette

Assorted Sushi Bar

Fresh assorted vegetarian hand rolls & maki
Served with wasabi, soy sauce & fresh ginger

Poached Salmon Presentation

Alaskan Poached Salmon, Served chilled w/ Lemon, Red Onion, and Capers & Cucumber, Pumppernickel
Breads & Mustard Dill Sauce

Buffalo Chicken Dip

Fritos, Celery, Baguette

Design a Salad Bar

Fresh chopped romaine, iceberg, spinach, spring mix, assorted toppings:
Chopped tomato, sliced cucumber, shredded carrot, sliced red onion, hard cooked egg, Shredded
cheddar cheese, gorgonzola cheese, Avacado slices, Diced Ham
Diced Turkey, Sliced Chicken, Sliced Steak, House made croutons, Assorted dressings
Serve in chinese food containers for a portable dish

Individual Salads

Chop Salad, Pesto Caprese Salad, Asian Chicken
Seved in individual plastic cubes, mini forks

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Main Event Presentations

Seasoned Roasted Tenderloin of Beef

Filet Mignon served sliced or chef carved
W/ bacon horseradish cream sauce or mushroom sauce

Roasted New York Strip of Beef

Served sliced w/ Madeira Wine Sauce

Dry Rubbed Barbecue Sirloin of Beef

Chef carved, served with horseradish sauce & tomato jam

Grilled Asian Flank Steak

Marinated Flank Steak, grilled, sliced, served w/ petite rolls & jezebel sauce

Bistro Steak

Grilled & sliced served in a Peppercorn sauce

Carving Table

Top Round of Beef served with Au Jus & Horseradish paprika sauce
Roast Turkey Breast with Cranberry chutney & sweet hot mustard
Roast Pork Tenderloin with Honey Mustard

Maryland Jumbo Lump Crab Cakes

Lump Crab Cakes seasoned with old bay
Sautéed in butter served w/ cocktail & tartar sauce

Sweet & Spicy Salmon

W/ Siracha, brown sugar, ginger, cumin, honey & rice wine vinegar

Fresh Herb Grilled or Blackened Salmon Filets

Lemon Butter Sauce

Simply Grilled Rockfish

Citrus butter

Grilled Swordfish Filet

Tomato, Basil olive oil

Grilled Seafood Skewer

Gulf Shrimp, Sea Scallops & Marinated Cod

Stuffed Flounder Filet

Chesapeake Crab stuffing w/ a béchamel sauce

Seafood Newburg

Served in a puff pastry shell



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Main Event Presentations

Caprese Chicken Breasts

Chicken Breasts pounded & sautéed with baby tomatoes in a balsamic reduction
Topped with Fresh Mozzarella tomato and fresh basil garnish

Chicken Chesapeake

Boneless Breast of chicken, pounded, Sautéed in lemon herb butter
Topped w/ Crab Au Gratin

Couscous Chicken

Boneless Breast of Chicken Rolled & Stuffed
With Sundried tomato herbed Couscous

Lime & Cilantro Chicken Breast Medallions

W/ Fiesta sour cream sauce & Pita breads

Champagne Chicken Breasts

Chicken in a Champagne cream sauce with sliced mushroom

Herb Grilled Chicken Breasts

W/Mango salsa

Pastry Wrapped Chicken Breast

Puff pastry stuffed breasts, w/ herb cream cheese, baked golden

Chicken Breast Dijon

Airline chicken breasts in Dijon cream sauce

Locally Sourced Chicken Breasts

Marinated in honey, lemon olive oil, cinnamon & cumin, grilled & served sliced medallions

Sliced Medallions of Chicken Breast

Grilled Peppered Medallions, served w/ Plum Sauce

Lemongrass Chicken

W/ charred peppers

Chicken Milanese

With Maggi ranch sauce

Chicken Roulade

Stuffed w/ Ham & swiss cheese, bread crumb crust

Chicken Piccata

Chicken Breast pounded, sautéed, served w/ lemon caper sauce



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Main Event Presentations

Chicken Marsala

Boneless Breast, pounded, sautéed in brown mushroom sauce

Classic Chicken Marbella

Sweet & Savory Sauce w/ Olives & Dried fruit

Prosciutto Stuffed Chicken Breasts

Mushroom sauce

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Vegetable Cheese Lasagna

Zucchini, Mushroom, Carrots, & Onion

Layers w/ Pasta, Cheese & Marinara

Vegetable Napoleon

Grilled Local Vegetables Wrapped in Puff Pastry, Basil, Pesto & Sweet Peppers

Large Portabella Mushroom

Stuffed w/ spinach, sundried tomato & feta

Baked, balsamic glaze drizzle

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Chipotle Pork BBQ

Shredded tender smoked pork, slightly spicy, rolls on the side

In House Hickory Smoked Pork BBQ

Slow smoked served with sauce accompaniments

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Salads

Guest House Salad Table

Crisp chopped romaine, blanched green beans, white cannelli beans,
Red onion, tomato wedges and Crumbled blue cheese
W/ croutons & Dijon wine vinaigrette

Fresh Baby Lettuces

Feta Cheese, Roasted Baby Tomatoes, Figs, Grilled Red Onion
Balsamic Vinaigrette

Wedded Bundles

Yellow Squash Rings Filled W/ Long French Green Beans, lemon Butter

Garden Salad

Iceberg w/ tomato, cucumber, red onion, carrot, croutons
Ranch & Balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce tossed with homemade croutons,
Parmesan cheese and our homemade Caesar dressing

Arugula Salad

Arugula, Romaine, Shaved Parmesan Lemon Vinaigrette
Options to add: Grape tomato, Artichoke, Hearts of Palm

Apple Arugula Salad

Sliced Apple, goat cheese medallions, toasted almonds, honey shallot dressing

Spinach Salad

Baby Spinach, Romaine, Orange Sections Toasted Almonds
Toasted Goat Cheese Medallion w/ Citrus Vinaigrette

Iceberg Wedge Salad

Blue Cheese dressing, crumbled bacon, baby tomato, grilled red onion

Individual Salads

Chop Salad, Pesto Caprese Salad, Asian Chicken, Arugula
Seved in individual plastic cubes, mini forks

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Sides

Old Bay Roasted Red Potatoes

W/ Old bay spice, Butter & Olive Oil

Roasted Rosemary Potatoes

W/ Olive Oil, Garlic & Rosemary

Pasta Primavera

Bowtie W/ Asparagus tips, Julienne Carrot, Diced Tomato
Fresh Chives, Light cream sauce

Grilled Marinated Vegetable Display

Seasonal vegetables: Green zucchini, red peppers, Portobello mushrooms, Yellow squash, Red onion & Asparagus marinated in olive oil and herbs grilled al'dante'

Au Gratin Potatoes

Potatoes sliced & layered, baked w/ three cheeses

Quinoa

W/ Roasted Butternut Squash & Fruit & Nut
In a white balsamic dressing

Grilled Vegetable Quinoa

Eggplant, Zucchini, Yellow & Red pepper, red onion
Fresh Herbs in olive oil

Lemon & Olive Oil Orzo

Arugula, Fresh basil & Ricotta tossed in Lemon Vinaigrette

Wild Rice Pilaf

Saffron Rice

Grilled Fresh Asparagus

Warm Roasted Seasonal Vegetables

Zucchini, Yellow Squash, Carrot & Red onion

Sweet Bacon or Balsamic Glazed Green Beans

Roasted Baby Tomatoes

W/ Green Beans in Lemon butter



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Sides

Roasted Broccoli

W/ butter and almonds

Scalloped Potatoes

Layers w/ butter & cream

Red Skinned Mashed Potatoes

Butter, garlic & cream

Roasted Root Vegetables

Sweet potatoes, turnips, yellow potatoes, carrots, purple beets & red onion

Whipped New Potatoes

Butter & cream

Tri- Colored Roasted Potatoes

Red, Purple & sweet, olive oil, kosher salt & garlic

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Spring Summer Party

Zesty Lime & Cilantro Chicken Breast Medallions

W/ Fiesta sour cream sauce & Pita breads

Cheeseburger Sliders~ assorted toppings on the side

Grilled Flank Steak

Marinated Flank Steak, grilled, sliced

Served w/ petite rolls & horseradish sauce

In House Smoked Pulled Pork BBQ

A hint of heat with chipotle spice in rich tomato BBQ Sauce

Chesapeake Crab Dip

W/ baguettes & old bay chips

Sausage Cheese Wonton Crisps

Wonton cups w/ Italian Sausage, Served warm with melted Monterey Cheese

Fresh Fruit Platter

Seasonal fruits including Strawberries, Cantaloupe, and Honeydew

Red & Green Grapes, Pineapple, served w/ Melba dip

Tomato Corn Cucumber Salad

Olive Oil, Basil & White Balsamic

Tomato, Mozzarella & Basil Salad

Sliced homegrown tomatoes, fresh mozzarella, layered, with fresh basil

Gourmet Tri Color Gourmet Potato Salad

Red, Purple & Yellow Potatoes

Celery, crisp bacon, chopped egg, mayonnaise & spices

House Redskin Potato Salad

Sliced redskin potatoes, scallions, and hard cooked eggs tossed with a light creamy sauce

Orzo Greek Pasta Salad

Orzo, feta, Kalamata olives, grape tomatoes, cucumber, green pepper, white balsamic dressing

Quinoa Salad

Quinoa with diced roasted butternut squash, dried cranberries & toasted pecans

Served tossed in a white balsamic dressing, Italian flat leaf parsley garnish

Grilled Pasta Primavera

Cool twist on a traditional dish

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Be My Guest Catering | www.bmgcatering.com | o: 410.987.5262

8258 Veterans Hwy Suite 11 Millersville, MD 21108