



Be My Guest

Catering and Events...Expect the Best

Navy Graduation 2019 - BBQ

STATIONARY APPETIZERS

Chesapeake Crab Dip

Crab baked in cream cheese & cheddar cheeses with spices
Served w/ house made old bay chips & baguette dippers (+\$5.00 p/p)

Fresh Fruit & Cheese Display

Assorted seasonal fruit including Strawberries, Pineapple,
Red & Green Grapes, Wisconsin Cheddar, Edam, Gouda, Pepper jack & Brie
Served with assorted Crackers (+\$5.00 p/p)

BUFFET DINNER

Smoked Pork BBQ

Spicy Kicking BBQ sauce & Sweet Baby Rays on the side
Slider rolls

Grilled Jerk Chicken Breasts

Mango Salsa on the side

Gourmet Three Cheese Macaroni & Cheese

Twist on a classic, Cheddar, Swiss & Parmesan

Tomato Corn Cucumber Salad

W/ fresh basil, olive oil & garlic

Red Cabbage Cole Slaw

Caesar Salad

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

\$28.00 p/p

Desserts

Blue & Gold Cupcakes \$2.50@

Salted Dark Chocolate Chip & White Chocolate Oat \$1.50@

Mini Tarts: Key Lime, Chocolate Mousse, Fresh Fruit \$3.00 @

Minimums apply

Beverages, rentals, service TBD