



Be My Guest

Catering and Events...Expect the Best

Navy Graduation 2019 - Blue

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
Displayed on wooden boards, w/ Crackers (+\$5.00 p/p)

BUFFET DINNER

Sliders

Tenderloin of Beef
Buttermilk Fried Chicken or Grilled Salmon
Served on mini brioche rolls w/ toppings
BMG Chick fila sauce, honey mustard, remoulade

Warm Fingerling Potato Salad

Red Onion, Celery, lemon, olive oil, Dijon, fresh herb dressing

Grilled Marinated Vegetable Display

Green zucchini, Red peppers, Portobello mushrooms
Yellow squash, Red onion & marinated in olive oil and herbs grilled al Dante'

Tomato Corn Cucumber Salad

W/ fresh basil, olive oil & garlic
From local Maryland farms

Caesar Salad

Crispy romaine & House-made croutons, Parmesan, Caesar dressing
35.00 p/p

Dessert

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