



# 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*



# Be My Guest

Catering and Events...Expect the Best

---

## Navy Graduation 2019 - Gold

### STATIONARY APPETIZERS

#### **Chesapeake Crab Dip**

Crab baked in cream cheese & cheddar cheeses with spices  
Served w/ house made old bay chips & baguette dippers (\$5p/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 (\$5p/p)

Passed Hors D' Oeuvres  
(Select 3, 1 may be seafood \$9 p/p)

#### **Scallops Wrapped in Bacon** Maple drizzle

**French Brie Tarts**  
Tart shells, Brie w/ Raspberry & Apricot preserves, topped w/walnuts

**Sausage Cheese Wonton Crisps**  
Wonton cups w/ Italian Sausage, Herbs & Monterey Jack Cheese

**Petite Vegetarian Spring Rolls**  
Served crispy w/ Asian ginger soy dipping sauce

**Tomato Bruschetta**  
Parmesan balsamic toasted baguettes, balsamic drizzle

**Seared Ahi Tuna Wontons**  
Wonton crisps, sliced rare Ahi, wasabi sauce drizzle



# Be My Guest

Catering and Events...Expect the Best

---

## Navy Graduation 2019 - Gold

### BUFFET DINNER

#### **Grilled Tenderloin of Beef**

Tiger Sauce on the side

#### **Maple Glazed Salmon Filet**

Fresh Dill garnish

#### **Old Bay Roasted Red Potatoes**

W/ Old bay spice, Butter & Olive Oil

or

#### **Gourmet Mac & Cheese**

#### **Grilled Marinated Vegetable Display**

Green zucchini, Red peppers, Portobello mushrooms

Yellow squash, Red onion & marinated in olive oil and herbs grilled al Dante'

or

#### **Tomato Corn Cucumber Salad**

W/ fresh basil, olive oil & garlic

From local Maryland farms

Rolls & Butter

**\$37.00 p/p**

#### **Maryland Jumbo Lump Crab Cakes**

*(Substitute for Salmon, \$42.00 p/p)*

Lump Crab Cakes seasoned with old bay sautéed in butter

Remoulade sauce for the table

~

#### **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*



# 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*