



Be My Guest

Catering and Events...Expect the Best

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

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

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



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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

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Desserts

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



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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

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