



Be My Guest

Catering and Events...Expect the Best

HOLIDAY 2019 MENU

Passed or Stationary Selections

French Baguette w/ Tenderloin

Tenderloin of Beef served sliced on open face baguette
Caramelized onion, gorgonzola cream

Maryland Crab Balls or Petite Crab Cakes

Served w/ remoulade, tartar or cocktail sauce

Sausage Cheese Wonton Crisps

Italian Sausage, served warm with melted Monterey Cheese

Pear & Brie w/ Almonds

Filo Purse

Seared Ahi Tuna

On a wonton crisp with a wasabi drizzle

Mini Beef Wellingtons

Bacon Wrapped Scallops

Flank Steak Pesto Red Pepper Roulades

W/ Blue Cheese dipping sauce

French Brie Tarts

Pastry Tart shells, Brie & Apricot or Raspberry preserves
w/ walnuts, served bite size

Stuffed Mushroom Caps

Italian Sausage & cheeses or
Spinach, Feta, and Sun-Dried Tomato

Blackened Beef Tenderloin Skewers

W/ tiger sauce

Chilled Cocktail Shrimp

Large Gulf Shrimp W/ Cocktail sauce & lemon



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Stationary Selections

Charcuterie Centerpiece

Assorted Soft Firm and aged cheeses. Some pre-cut and whole
Aged meats & cold cuts, garnished with fresh & dried fruits, assorted nuts
Breads, crackers & spreads

Chesapeake Crab Dip

W/ Baguettes & Old Bay chips

Goat Cheese & Fig Dip

W/ Caramelized onion, Rosemary, Served with crackers & French bread croutons

Spinach Artichoke & Sun Dried Tomato Dip

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

Sesame Chicken Skewers W/ Plum or Peanut sauce

Seasonal Vegetable Crudité Display

Snow Peas, Asparagus, & Red pepper strips w/ Dill dip presented in a Red Cabbage

Winter Fruit & Cheese Display

Baked Large Brie Wheel w/ cranberry apple walnut topping or Fig preserves
Sliced Sharp Cheddar & Havarti cheeses w/ sliced fruit & nut garnish, Crackers & bread

Mediterranean Tortellini Skewers

Tortellini, salami, olive, baby tomato, artichoke, basil, EVOO

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Grilled Cheese Station

Assorted Grilled Cheese, can be made to order
Classic cheese (Cheddar, Swiss, & American) ~ Garlic Ham & Cheddar
Tomato Mozzarella & Basil ~ Swiss & Mushroom ~ Roast Beef & Brie

Assorted Quesadillas

Pork Carnita's & Jack, Grilled Veggie & Goat, Steak & Cheddar,
Chicken & Cheese, Shrimp & Pepper Jack, Salsa or Guacamole on the side

Pasta Station *add an action chef*

Penne Pasta in olive oil & garlic, toppings on the side:
Diced tomato, sautéed mushroom, onion, fresh spinach, fresh basil,
Pepperoni, Cooked Italian Sausage, Diced Grilled Chicken
Shredded parmesan, Marinara sauce, Alfredo cream sauce

Mac & Cheese Bar

Choose toppings; Grilled Mushroom, Buffalo Chicken, Roasted Jalapeno
Chorizo Sausage, Roasted Broccoli, Bacon Pieces & Diced Tomato
Serve in glass coupes for an extra touch



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Main Events

Roasted Tenderloin of Beef

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

Rosemary & Garlic New York Strip Roast

Carved w/ horseradish cream & Au Jus

Grilled Flank Steak

Marinated, grilled, sliced, served w/ petite rolls & Tiger sauce

Maryland Jumbo Crab Cakes

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

Chicken Marsala

Marsala Mushroom Sauce

Creamy Parmesan Chicken Breasts

Creamy Garlic Sauce w/ Italian seasoning
Parmesan cheese & Fresh Spinach Topping

Brown Sugar Glazed Spiral Baked Ham

W/ Honey Mustard & cocktail rolls

Brined Roasted Breast of Turkey

Cranberry Chutney or Honey Mustard & cocktail rolls

Sides

Old Bay Roasted Red Potatoes or Roasted Rosemary Potatoes

Cheese Tortellini in a Pesto Parmesan Cream Sauce

Red Skinned Garlic Mashers (makem' loaded)

Grilled Marinated Vegetable Display

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

Fall~ Winter Quinoa

W/ Roasted Butternut Squash, Craisins & Pecans in white balsamic dressing

Creamy Parmesan Risotto



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Salads

Caesar Salad Skewers

Crisp romaine leaves threaded with croutons
Parmesan cheese, Caesar dressing drizzle

Holiday Farm Salad

Mixed Greens, Belgium Endive, Goat Cheese Crumbles
Diced Red Beets, Dried Cherries, Candied Walnuts, Maple Balsamic dressing

Winter Arugula Salad

Arugula, Romaine, Orange Sections,
Candied Walnuts, Goat Cheese, Citrus Vinaigrette

BMG Salad

Mixed greens, Green apples, Craisins, Goat cheese
Sugared Walnuts & Cranberry vinaigrette

Assorted Pick up Desserts

Raspberry Bars, Lemony Bars, Red Velvet Cupcakes, Carrot Cupcakes

Gourmet Chocolate Chip Cookies, White Chocolate Oat Cookies

White Chocolate Dipped Gingersnaps, Holiday Cut-out cookies

Pecan Tarts, Chocolate Mousse Tarts, Apple Tarts

Customized Cake pops, Chocolate Mousse shooters

Pecan Tarts, Chocolate Mousse Tarts, Fresh Berry Tarts

Custom Cakes available

Holiday Cookie Trays



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Classic Holiday Party

STATIONARY

Chesapeake Crab Dip

W/ Baguettes & Old Bay chips

BUTLER PASSED SELECTIONS

Pear & Brie w/ Almonds

Filo Purse

Stuffed Mushroom Caps

Stuffed w/ choice of: Italian Sausage & cheeses
Or Spinach, Feta, and Sundried Tomato

STATIONS

Slider Bar

Sliced Flank Steak of Beef

(+\$4 Tenderloin of Beef option)

Chicken Parm Or Buttermilk Fried Chicken Sliders

Served w/ Horseradish Sauce & Arugula, w/ Dijon or Honey Mustard Sauce

Grilled Onion & Mushroom, optional

Bowtie with Spinach, Feta, Sundried Tomato & Fresh Basil

Warm Parmesan Cream Sauce

Winter Salad

Arugula, Romaine, Orange Sections,

Candied Walnuts, Goat Cheese crumbles, Citrus Vinaigrette

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25-45 people \$42.50 p/p

50+ people \$40.00 p/p

DESSERT

White Chocolate Dipped Gingersnaps, Raspberry Linzer Bars
Mini Cheesecakes, Chocolate Ganache Brownie Bites \$3.50 p/p



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Corporate or Social Affair *Sample Menu*

Jumbo Cocktail Shrimp
Cocktail sauce & lemons

Winter Fruit & Cheese Display
Baked Large Brie Wheel pastry wrapped w/ preserves
Crackers & breads, grapes w/ rosemary garnish

A Duo of Warm Dips
Chesapeake Crab
Spinach, Artichoke & Sundried Tomato Dip
Served w/ Old Bay Chips, Herb Chips & Crackers

Seasonal Vegetable Crudité Display
Snow Peas, Asparagus Spears, Cucumber Rounds
Rainbow Carrots, Celery & Red & Yellow Pepper Strips
W/ Dill dip presented in a Red Cabbage

Carving Station
Herb Encrusted Tenderloin of Beef
Herb Encrusted Roast Breast of Turkey
W/ Herb Mayo, Cranberry chutney, Dijon Mustard & Petite rolls

Orzo Salad with Fresh Spinach, Cranberries & Almonds
Tossed with Feta cheese & champagne vinaigrette

\$50 40+ people
\$52.50 25-39 people

Fresh Baked Holiday Cookies +\$3-4 p/p
Russian Tea Cake, White Chocolate Gingersnaps
Sugar Sprinkles, Seven Layer Bars, Holiday Trees, Raspberry Linzer



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Seated Holiday Dinner

Selection of Passed Hors D' Oeuvres

Pre-dinner

Breadbasket

Artisan Dinner Rolls

W/ butter on table

Winter Arugula Salad

Arugula, Romaine, Orange Sections,
Candied Walnuts, Goat Cheese Medallion, Citrus Vinaigrette

PLATED DINNER

(Guests choice of one entrée)

Jumbo Lump Crab Cakes

Remoulade sauce on the side

OR

Filet Mignon

Grilled Tenderloin of Beef, **Demi-Glace Sauce Reduction**

OR

Serve as a duo plate

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Red Skinned Garlic Mashed Potatoes

Roasted Seasonal Vegetables

Asparagus, Zucchini, Carrot, Red Pepper

Butter & fine herbs

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Spinach & Cheese Stuffed Portabella Mushroom

(Vegetarian option can be added)

Chocolate Ganache Tart

Sangria berries w/ whipped cream

Staffing Rates are \$35 per service and \$35 per bartender
Caterer can arrange rentals needed, chair tables linens china silver glasses



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Office Buffet Luncheon Menu

Sample Menu

Maryland Crab Dip

Old Bay chips & baguette

Sausage Cheese Wonton Crisps

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

Carving Table

Flank Steak of Beef
Horseradish Sauce & Rolls on the side

Buttermilk Chicken Tenders

Honey mustard & BBQ sauce

Gourmet Mac n Cheese

Green Beans

Balsamic shallot glazed or Sweet bacon

Caesar Salad

\$37.50 p/p 30+ people

\$39.50 20+ people

Mini Red Velvet & Carrot Cupcakes

\$2.25 @ 2 doz minimum

Staffing Rates are \$32.50 per service and \$35 per bartender
Caterer can arrange rentals needed, chair tables linens china silver glasses



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Simple Cocktail Party Menu

Maryland Crab Dip

Old Bay chips & baguette

Sausage Cheese Wonton Crisps

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

Pear & Brie w/ Almonds

Filo Purse

Cocktail Slider Sandwiches

Rare Roast Beef Roast & Arugula
Turkey Breast & Watercress
Horseradish Sauce & Honey Mustard on the side

Orzo Salad with Fresh Spinach, Cranberries & Almonds

Tossed with Feta cheese & champagne vinaigrette

Seasonal Vegetable Crudité Display

Snow Peas, Asparagus Spears, Cucumber Rounds
Rainbow Carrots, Celery & Red & Yellow Pepper Strips
W/ Dill dip presented in a Red Cabbage

\$34.50 25-39 people

\$32.50 p/p 40+ people

Gourmet Mint Brownies

Candy Cane garnish

\$2.00 p/p

Staffing Rates are \$35 per service and \$35 per bartender
Caterer can arrange rentals needed, chair tables linens china silver glasses