



Be My Guest

Catering and Events...Expect the Best

Spring/Summer Buffet Menu

Stationary Hors D' Oeuvres

Fresh Fruit & Cheese Display

Assorted seasonal fruit including Strawberries, Cantaloupe, Pineapple, Red & Green Grapes, Domestic & French cheeses, in a beautiful display
Options including: Gouda, Wisconsin Cheddar, Brie, Goat & Pepper jack
Cracker basket

Chesapeake Crab Dip

Backfin crab, cream cheese & cheddar cheese, served warm
Served w/ house made old bay chips & baguette dippers

Cocktail Hour

Butler Passed Hors D'oeuvres

(3 suggested)

Mini Crab Cakes

Maryland classic, Remoulade Sauce w/ chive garnish

Petite Vegetarian Spring Rolls (V)

Served Warm w/ Gingered Soy Dipping Sauce

Buttermilk Fried Chicken & Waffles Skewer

Maple Bacon or Hot Honey Drizzle

Pear & Brie w/ Almonds

In a Filo Beggars Purse

Tuscan Balsamic Bruschetta

Toasted baguettes, whipped feta, tomato basil, balsamic drizzle

Vegetable Tiki (GF) (V)

Spiced Indian caked served crispy, made with potatoes & veggies

These pack a punch, fan favorite

Tomato Mozzarella Skewer (GF)

Basil & balsamic drizzle

Blackened Fish Bites (GF)

Bite sized chunks of fresh fish on a stick w/ lemon dill tartar

Coconut Shrimp

W/ Thai Chile dipping sauce

Bacon Wrapped Scallops (GF)

Sweet Sea Scallops wrapped in bacon, baked w/ maple glaze

Spanakopita

Feta, spinach, herbs in a buttery flaky filo triangle

Guests asked to take their seats

Introductions, Toasts, Blessing TBD

Buffet Dinner

(Select 2 proteins, 2 sides, 1 salad)

Summer Grilled Flank Steak (GF)

Marinated, grilled, sliced, topped with roasted corn salsa

Served w/ Chimichurri Sauce

Lemon Dill Salmon Filets

Beurre Blanc Sauce, Fresh Dill

Parmesan Crusted Chicken Breast

Topped with Bechamel sauce

Herb Grilled Chicken Breasts (GF)

W/ Mango salsa

Moroccan Quinoa Salad (GF) (V)

Julienne Carrots, red peppers, raisins, scallion, honey cumin lime dressing

Old Bay or Rosemary Roasted Potatoes

Old bay Spice or Rosemary garlic olive oil & kosher salt (GF)

Warm Roasted Seasonal Vegetables

Zucchini, Yellow Squash, Carrot & Red Pepper, Fresh herbs (GF)

Tomato Corn Cucumber Salad (GF, V)

Seasonal item available July Aug & Sept

Olive Oil, Basil & White Balsamic (GF)

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BMG Wedding Salad

Field Greens, Strawberries & Blueberries, Sugared Walnuts

Feta Crumbles, Champagne Vinaigrette

Assorted Artisan Dinner Rolls

Served with butter

Desserts

One Tier Wedding Cake

Chocolate/chocolate buttercream, Vanilla/vanilla buttercream, Lemon/lemon buttercream, Carrot/cream cheese, Red Velvet/cream cheese, Fresh Strawberry/strawberry buttercream, Chocolate/peanut buttercream, Spice/cream cheese

Dessert Station

Options to choose from:
Assorted Gourmet Cookies
Mini Dessert Tarts
Mini Fruit or Cream Pies
Assorted Bar Cookies
Mini Dessert Shooters
Mini or Regular Cupcakes
Assorted Custom Cake Pops

EXPECT THE BEST

Included at no additional cost in all packages:

STAFF LEAD

You are assigned a Staff Lead for your event who will manage your timeline to ensure everything goes smoothly on your Big Day.

PLANNING EXPERTISE

Besides your menu we discuss set-up details, rentals, and timing for your special day. With our knowledge and expertise, we will make your vision a reality.

SOFTWARE INVESTMENT

With our software investment we will create a layout, to scale, of your venue to help you plan seating assignments. When you book Be My Guest, this software is accessible to you so you can track your RSVP's & place guests at tables.

SCAT LICENSE

We have invested in a statewide SCAT license through the alcohol commission. You will not need to acquire a One Day Liquor License anywhere in the state of MD when using Be My Guest Catering. We are also able to legally sell you alcohol.

INSURED

We are fully licensed and insured. We have our food service license as well as \$1,000,000 Commercial Liability Coverage. We have added liquor liability coverage as well.