



# Be My Guest

Catering and Events...Expect the Best

## **Cold Passed Hors D' Oeuvres Selections**

### Eggplant Caponata

Served on toasted baguette tomato caper olive currants

### Blackened Beef Tenderloin Skewers (GF)

Tenderloin of Beef Chunks, Grilled w/ Blackening Spice  
Served on skewers w/ horseradish sauce

### Filet of Beef Bruschetta

Sliced Rare Filet on a baguette  
Gorgonzola cream & balsamic glaze

### Prosciutto Wrapped Cantaloupe Wedges (GF)

Balsamic glaze

### Spiced Seared Ahi Tuna

Wonton crisps topped with sliced rare Ahi Tuna  
Topped with wasabi sauce drizzle

### Tuscan Balsamic Bruschetta

Plum tomatoes w/ Parmesan served on toasted baguettes

### Goat Cheese Bruschetta

Toasted Baguette w/ fig & chopped pistachio

### Tomato Mozzarella Skewer (GF)

Basil & balsamic drizzle

### Soup Shooters

Gazpacho, Butternut Squash or Roasted Tomato w/ grilled cheese garnish

### Shrimp & Gauc Bites (GF)

On a tortilla chip

### Tuna Poke (GF)

In a Cucumber cup

### Tuscan Bruschetta

Traditional bruschetta served whipped feta

### English Cucumber Round

Topped w/ Herb cream cheese or Salmon Mousse



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## Hot Passed Hors D' Oeuvres Selections

### Petite Maryland Crab Cakes

Mini Lump Crab Cakes seasoned with old bay  
W/ Remoulade sauce

### Maryland Crab Balls

Lump Crab seasoned w/ Old Bay served golden brown  
Served w/ tartar or cocktail sauce

### Mini Beef Wellingtons

Petite Tenderloin Steak wrapped in puff pastry baked golden

### Kentucky Shrimp & Grits Tart

Cheese Grits w/ Ham in flaky Tart Shell Topped w/ Cajun Shrimp

### Bacon Wrapped Scallops (GF)

Sweet Sea Scallops wrapped bacon, baked w/ maple glaze

### Spanakopita

Filo triangle w/ Goat cheese & Spinach filling baked golden brown

### Petite Vegetarian Spring Rolls (V)

Served crispy w/ Asian ginger soy dipping sauce

### Sausage Cheese Wonton Crisps

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

### Mini Chicken & Waffles

Maple Bacon Drizzle

### Crispy Wrapped Shrimp

Thai dipping sauce

### Quinoa Zucchini Fritter (GF)

Garlic Aioli dip on the side

### Coconut Shrimp

W/ Thai Chile dipping sauce

### Blackened Mahi Mahi Bites (GF)

Seared blackened chunks of fish Served w/ lemon dill tartar



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Asian Chicken Cashew Spring Roll  
Sweet & Sour sauce

Baby Spinach Puff  
Yummy pastry bite w/ spinach & Swiss cheese

Steak Flautas w/ Monterrey Jack  
Serve w/ Tomato Jam

Mini Southwest Egg Rolls  
W/ Chipotle cream Sauce

Kale & Vegetable Dumplings (V)  
Delicious fried served w/ sweet Chile dipping sauce

Chicken Chicharrónes (GF)  
Crispy tortilla triangles, shredded spiced chicken, sour cream  
Guacamole, tomato & cilantro, served bite size

Beef Barbacoa Taquito  
Cilantro cream dip

Beef Pigs in a Blanket  
Mustard dipping sauce

Buffalo Chicken Meatball Pretzel Skewers  
Marinated Buffalo chicken meatballs w/blue cheese  
Served on a pretzel skewer

Fried Pickles  
Ranch Dip

Shrimp & Polenta  
In a tasting spoon

Pork BBQ  
In a mini brioche bowl, slaw garnish

Casino Bacon wrapped Shrimp  
Served on a skewer

Asiago Arancini  
Fried Risotto balls



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Baby Potato Skins (GF)

Bacon & cheese or Truffle

Braised Short Rib wrapped bacon

On a skewer

Brie & Pear w/ almonds

Pastry beggars' purse

Buffalo Chicken Spring Roll

Blue cheese dip

Chorizo Empanadas

Black beans, jack cheese, onions in empanada

Clams Casino

Traditional style w/ bacon garnish

Crab Au Gratin

Our classic dip served in a mini bread bowl

Indian Samosa (V)

Corn, cashews, spices in a traditional Indian dumpling

Mini Wagyu Burgers

W/ cheese Served Bite Size

Fried Oysters

Served passed w/ cocktail sauce

Grilled Mini Cubano

Bite size

Mini Edamame & Corn Quesadilla

Bite size triangles, cilantro cream

Mini Lasagna Bites

Served warm

Mini Philly Cheesesteak Hogie

Mini Southwest Egg Rolls

Dipping Sauce

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## Mini Tacos

Beef, Chicken or Fish w/ fun slaw garnish

## Artichoke & Goat cheese bite

Breadcrumbs w/ parmesan cheese

## Roasted Brussel Sprout Lollis (GF)

Bacon jam

## Sticky Chicken

Our famous fried chicken bite on a skewer w/ a sweet glaze

## Stuffed Mushroom Caps

Choose: Boursin cheese w/ spinach or Italian sausage

## Wild Mushroom Tart

Artisan cheeses, Served in triangles

## Lobster Tart

Bite Size w/ bechamel pea & shallots

## Lobster Mac & Cheese

Bite size balls w/ truffle oil

## Vegetable Tikis (V)

Favorite, Spicy Indian cakes served bites size & crispy

## **Table Displays**

Carving Station

### Roast Breast of Turkey

Served w/ cranberry chutney, honey mustard sauces & cocktail rolls

### Seasoned Encrusted Slow Roasted Top Round of Beef

Served w/ creamy horseradish sauce & cocktail rolls

### Chesapeake Crab Dip

Crab baked in cream cheese & cheddar cheeses with spices

Served w/ house made old bay chips & baguette dippers

### Jerk Chicken Tenderloins

Grilled with Jamaican Jerk Spice served mango chutney



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## Captain Crunch Chicken Fingers

Breaded w/ Capn' crunch served golden w/ ranch dip

## Asian Chicken Salad

Sliced medallions of chicken breast, w/ snow peas, julienne red pepper & Asparagus tips  
Tossed in a peanut vinaigrette sauce, topped w/ toasted sesame seeds

## Slider Bar

Choose two or three:

### Tenderloin of Beef

Buffalo Chicken Breast, Chicken Parmesan, Gingered Pork Tenderloin  
Mini Crab Cakes, Cheeseburger, Turkey Burger, Black Bean Burger  
Toppings: grilled onion, grilled mushroom, sliced tomato, lettuce, pickles  
Blue cheese sauce, ketchup, mustard, remoulade, mayo

### Teriyaki Beef Sate

Marinated Grilled Sirloin, skewered w/ Thai sauce on the side

### Stuffed Brie En' Croute

Brie Wheel w/ apricot & walnuts wrapped in puff pastry; Baked Golden served w/baguettes

### Pesto Cheese Torte Display

Large Cheese Wheel with layers of herbed ricotta & pesto

### Fresh Fruit Tower

Assorted seasonal fresh fruit including Strawberries  
Grapes, Pineapple, Cantaloupe & Honeydew  
Served in a towering display (w/ Domestic & French cheese option)  
*(For smaller events we offer cheese boards w/ fruit garnish)*

## Table Displays

### Asparagus & Snow Peas

W/ herb dip presented in red cabbage

### Fiesta Bar\*

Black Bean Corn Salsa, Guacamole, Sour cream  
Queso Dip, Diced black olive, Scallion, Jalapeno, Taco Beef, Shredded Chicken  
Served w/ nacho dippers and/or soft or hard taco shells



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## Mac n Cheese Bar

Gourmet Mac N Cheese made with three cheeses, Cheddar, Parmesan & Swiss, choice of toppings:  
Shredded Buffalo Chicken, Bacon Bits, Roasted Jalapeno, Grilled Red Onion,  
Roasted Mushroom, Diced Tomato, Roasted Broccoli

## Fresh Fruit Salsa

Cantaloupe, honeydew, cilantro, tomato & spices diced  
Served chilled w/ Blue & White Tortilla chips

## Mexican Layer Dip Platter

Large tray of layered zesty refried beans, grated cheddar, and salsa topped with  
Diced tomato, Scallion, Black olive & jalapeno slices w/ Sour cream swirls  
Served with nacho chip dippers

## Bruschetta Bar

Toasted Baguettes~ Toppings choices:  
Herbed Ricotta, Roasted Red Pepper, Traditional Tomato, Pesto  
Prosciutto, Pepperoni, Cantaloupe, Shaved Parmesan, Mozzarella,  
Olive Tapenade, Basil Leaves, Balsamic & Olive Oil

## Guacamole Table

Assorted Tortilla Chips, choice of toppings:  
Salsa Rojas, Black bean dip, Guacamole, Salsa & Sour cream

## Spinach Artichoke & Sun-Dried Tomato Dip

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

## **More Table Displays**

### Goat Cheese & Fig Dip

Caramelized onion, figs, parmesan, cream cheese, served w/ Baguettes & house made herb chips

### Fresh Vegetable Crudités

Assorted fresh cut vegetables including Cucumber, Celery,  
Carrots, Baby tomato, Broccoli & Cauliflower florets, Mushrooms  
Served w/ Fresh Dill Dip and or Hummus

### Tuscan Garlic Hummus

Healthy, comfort spread of chickpea, tahini, & garlic  
Served with toasted pita breads and crudité's of peppers, carrot & celery batons



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## Fresh Fruit & Cheese Display

Assorted seasonal fruit including Strawberries, Cantaloupe, Pineapple,  
Red & Green Grapes, Domestic cheeses & Crackers

## Maryland Seafood Dip

A twist on a Maryland tradition  
Baby Shrimps, Backfin Crab & Clams, Baked in Cream Sauce  
Served w/ Pita crisps & French baguette

## Assorted Sushi Bar

Fresh assorted vegetarian hand rolls & maki  
Served with wasabi, soy sauce & fresh ginger

## Poached Salmon Presentation

Alaskan Poached Salmon, Served chilled w/ Lemon, Red Onion, and Capers & Cucumber, Pumpernickel  
Breads & Mustard Dill Sauce

## Buffalo Chicken Dip

Fritos, Celery, Baguette

## Design a Salad Bar

Fresh chopped romaine, iceberg, spinach, spring mix, assorted toppings:  
Chopped tomato, sliced cucumber, shredded carrot, sliced red onion, hard cooked egg, Shredded  
cheddar cheese, gorgonzola cheese, Avacado slices, Diced Ham  
Diced Turkey, Sliced Chicken, Sliced Steak, House made croutons, Assorted dressings  
*Served in chinese food containers for a portable dish*

## Individual Salads

Chop Salad, Pesto Caprese Salad, Asian Chicken  
Served in individual plastic cubes, mini forks

## **Main Event Presentations**

### Seasoned Roasted Tenderloin of Beef

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

### Garlic Encrusted New York Strip of Beef

Served sliced w/ Demi Wine or Peppercorn Sauce

### Grilled Filet Mignon

Served with Demi-Glace reduction

### Dry Rubbed Barbecue Sirloin of Beef

Chef carved, served with horseradish sauce or tomato jam





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## Grilled Flank Steak

Teriyaki Marinated Flank Steak, grilled, sliced, served w/ petite rolls & tiger sauce

## Cabernet Braised Beef Short Ribs

Slow Roasted melt in your mouth served

## Bistro Steak

Grilled & sliced served in a Peppercorn sauce

## Maryland Jumbo Lump Crab Cakes

Lump Crab Cakes seasoned with old bay

Sautéed in butter served w/ cocktail, remoulade or tartar sauce

## Sweet & Spicy Salmon

W/ Siracha, brown sugar, ginger, cumin, honey & rice wine vinegar

## Fresh Herb Grilled or Blackened Salmon Filets

Lemon Butter Dill Sauce

## Maple Glazed Salmon Filet

Fresh Thyme garnish

## Simply Grilled Rockfish

Citrus butter, add a Shrimp Skewer

## Blackened Mahi-Mahi Filet

W/ mango Salsa

## Grilled Seafood Skewer

Gulf Shrimp, Sea Scallops & Marinated Cod

## **More Main Event Presentations**

### Lemon Orzo Shrimp

Olive oil, garlic, diced tomato, peas, parmesan cheese

### Chilean Sea Bass

Lemon Beurre Blanc

### Caprese Chicken Breasts

Chicken Breasts pounded & sautéed with baby tomatoes in a balsamic reduction

Topped with Fresh Mozzarella tomato and fresh basil garnish

### Marry Me Chicken

Pan Sautéed, Creamy Sun-dried sauce fresh basil garnish



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## Chicken Chesapeake

Boneless Breast of chicken, pounded, sautéed in lemon herb butter  
Topped w/ Crab Au Gratin

## Creamy Garlic Parmesan Chicken

Chicken breasts, pounded & sautéed, Topped with a creamy parmesan sauce, fresh spinach

## Couscous Chicken

Boneless Breasts Rolled & Stuffed w/ Sundried tomato herbed Couscous

## Lime & Cilantro Chicken Breast Medallions

W/ fiesta sour cream sauce & pita breads

## Champagne Chicken Breasts

Chicken in a champagne cream sauce with sliced mushroom

## Herb Grilled Chicken Breasts

W/ mango salsa

## Pastry Wrapped Chicken Breast

Puff pastry stuffed breasts, w/ herb cream cheese, baked golden

## Chicken Breast Dijon

Airline chicken breasts in Dijon cream sauce

## Locally Sourced Chicken Breasts

Marinated in honey, lemon olive oil, cinnamon & cumin, grilled & served sliced medallions

## Lemongrass Chicken

W/ charred peppers

## Parmesan Encrusted Chicken Breast

Bechamel sauce

## Chicken Piccata

Chicken breast pounded, sautéed, served w/ lemon caper sauce

## Chicken Marsala

Boneless breast, pounded, sautéed in brown mushroom sauce

## Classic Chicken Marbella

Sweet & savory sauce w/ olives & dried fruit

## Honey Lime Chicken Breasts

Honey lime garlic, served grilled

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In House Hickory Smoked Pork BBQ or Chipotle Pork BBQ  
Shredded tender smoked pork, slightly spicy, rolls on the side

Grilled Pork Tenderloin  
Mango salsa on the side

Cider Glazed Pork Tenderloin  
Apple cranberry chutney  
Penne Pasta Alfredo  
Creamy Garlic Parm Sauce

Vegetable Cheese Lasagna  
Zucchini, Mushroom, Carrots, Onion, Layers w/ Pasta, Cheese & Marinara

Spring Vegetable Pasta  
Bowtie w/ Asparagus, Carrot, Sugar Snap Peas, Red Grape Tomatoes  
Lemon Basil Parmesan sauce

Lattice Vegetable Pastry (V)  
Grilled Local Vegetables Wrapped in Puff Pastry

Vegetarian Risotto  
Baby Spinach, Peas, Asparagus, Parmesan

Cannelloni Stuffed with Spinach  
Ricotta, Mozzarella & Marinara

Large Portabella Mushroom  
Stuffed w/ spinach, sundried tomato & feta, Baked, balsamic glaze drizzle

Baked Asiago Penne  
Cream Butter Asiago Cheese, Peas, Bacon, Fresh Sage

## Salads

Spring/ Summer BMG Salad  
Mixed greens w/ strawberries & blueberries, spiced walnuts feta  
& champagne vinaigrette

Fall/ Winter BMG Salad  
Mesculin greens w/ sliced green apple, raisins, spiced walnuts  
feta & champagne vinaigrette

Fresh Baby Lettuces  
Feta cheese, roasted baby tomatoes, figs, grilled red onion balsamic  
vinaigrette



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## Garden Salad

Iceberg w/ tomato, cucumber, red onion, carrot, croutons  
ranch & balsamic vinaigrette

## Caesar Salad

Crisp romaine lettuce tossed with homemade croutons,  
parmesan cheese and our homemade caesar dressing

## Summer Salad

Arugula, romaine, blueberries, edamame, shaved parmesan lemon vinaigrette

## Apple Arugula Salad

Sliced apple, goat cheese medallions, toasted almonds, honey shallot dressing

## Asian Garden Salad

Mixed greens, mandarin orange sections, almonds crunchy  
ramen w/ ginger soy vinaigrette

## Iceberg Wedge Salad

Blue cheese dressing, crumbled bacon, baby tomato, grilled red onion

## Individual Salads

Chop salad, pesto caprese salad, asian chicken, arugula  
seved in individual plastic cubes, mini forks

## Apple Arugula

Greens w/ apples, dried cherries, goat cheese, almonds, honey shallot vineagrette

## Sides

### Old Bay Roasted Red Potatoes

W/ Old Bay spice, butter & olive oil

### Roasted Rosemary Potatoes

W/ olive oil, garlic & rosemary

### Pasta Primavera

Bowtie w/ asparagus tips, julienne carrot, diced tomato fresh  
chives, light cream sauce



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## Grilled Marinated Vegetable Display

Seasonal vegetables: zucchini, red peppers, portobello mushrooms, yellow squash, red onion & asparagus marinated in olive oil and herbs grilled al dente

## Au Gratin Potatoes

Potatoes sliced & layered, baked w/ three cheeses

## Quinoa

W/ roasted butternut squash & fruit & nut  
in a white balsamic dressing

## Grilled Vegetable Quinoa

Eggplant, zucchini, yellow & red pepper, red onion  
fresh herbs in olive oil

## Lemon & Olive Oil Orzo

Arugula, fresh basil & ricotta tossed in lemon vinaigrette

## Lime Cilantro Rice

## Wild Rice Pilaf

## Baked Garlic Cheese Grits

## Creamy Polenta

Top w/ Parmesan, Romano or Gouda

## Saffron Rice

## Grilled Fresh Asparagus

Brown butter

## Warm Roasted Seasonal Vegetables

Zucchini, Yellow Squash, Carrot & Red onion, herb butter

## **More Sides**

## Sweet Bacon or Balsamic Glazed Green Beans

## Roasted Baby Tomatoes

W/ green beans in lemon butter

## Parmesan Risotto

## Roasted Broccoli

W/ butter and almonds



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## Spring Vegetable Sauté

Asparagus, zucchini, carrot, yellow pepper

## Scalloped Potatoes

Layers w/ butter & cream

## Red Skinned Mashed Potatoes

Butter, Garlic & cream

## Roasted Root Vegetables

Sweet potatoes, turnips, yellow potatoes, carrots, purple beets & red onion

## Whipped New Potatoes

Butter & cream

## Tri- Colored Roasted Potatoes

Red, sweet, yukon gold, olive oil, kosher salt, rosemary & garlic

## Haricot Vert

Lon baby carrots, long french green beans, lemon butter ~

## **Spring Summer Party**

### Zesty Lime & Cilantro Chicken Breast Medallions

W/ fiesta sour cream sauce & pita breads

### Grilled Filet Mignon Sliders & Buttermilk Fried Chicken slider

Tiger & BMG sauce w/ toppings on the side

### Grilled Flank Steak

Marinated flank steak, grilled, sliced  
served w/ petite rolls & horseradish sauce



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## In House Smoked Pulled Pork BBQ

A hint of heat with chipotle spice in rich tomato BBQ Sauce

## Chesapeake Crab Dip

W/ baguettes & old bay chips

## Sausage Cheese Wonton Crisps

Wonton cups w/ italian sausage, served warm with melted monterey cheese

## Fresh Fruit Platter

Seasonal fruits including strawberries, cantaloupe, and honeydew red & green grapes, pineapple, served w/ melba dip

## Tomato Corn Cucumber Salad

Olive oil, basil & white balsamic

## Tomato, Mozzarella & Basil Salad

Sliced homegrown tomatoes, fresh mozzarella, layered, with fresh basil

## Gourmet Tri Color Gourmet Potato Salad

Red, purple & yellow potatoes  
celery, crisp bacon, chopped egg, mayonnaise & spices

## House Redskin Potato Salad

Sliced redskin potatoes, scallions, and hard cooked eggs tossed with a light creamy sauce

## Orzo Greek Pasta Salad

Orzo, feta, Kalamata olives, grape tomatoes, cucumber, green pepper, white balsamic dressing

## Quinoa Salad

Quinoa with diced roasted butternut squash, dried cranberries & toasted pecans  
served tossed in a white balsamic dressing, italian flat leaf parsley garnish

## Grilled Pasta Primavera

Cool twist on a traditional dish

## Wedding Reception

### Cocktail Hour

Stationary Display

## Fresh Fruit & Cheese Tower

Assorted seasonal fresh fruit including Strawberries  
Grapes, Pineapple, Cantaloupe & Honeydew



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Served in a towering display w/ Domestic & French cheese  
Assorted Crackers

## Chesapeake Crab Dip

Crab baked in cream cheese & cheddar cheeses with spices  
Served w/ house made old bay chips & baguette dippers

## **Butler Passed**

(Select three, 1 may be seafood)

### Petite Maryland Crab Cakes

Mini Lump Crab Cakes seasoned with old bay  
Served on baguette w/ remoulade sauce

### Tuscan Tomato Bruschetta

Whipped goat cheese

### Bacon Wrapped Scallops

Baked w/ maple glaze

### Petite Vegetarian Spring Rolls

Served crispy w/ Asian ginger soy dipping sauce

### Spiced Seared Ahi Tuna Wontons

Wonton crisps topped with sliced rare Ahi Tuna  
Topped with wasabi sauce drizzle

### Spinach Pesto Puff

Delicious pastry bite

## Sample Wedding Reception Menus

*Timing of introduction of Bridal party, toast & blessing to be determined*

## **Buffet Dinner**

Select two proteins, two sides, one salad

### Sliced Roasted New York Strip of Beef

Served sliced w/ Madeira Mushroom Sauce or Horseradish Sauce

### Maple Glazed Salmon Filet

Fresh thyme garnish





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## Parmesan Encrusted Chicken Breasts

Bechamel sauce

## Rosemary Roasted Potatoes

W/ Olive Oil, Garlic & Kosher Salt

## Moroccan Quinoa Salad

Julienne Carrots, Red pepper, raisins, fresh herbs, vinaigrette

## Seasonal Vegetables

Zucchini, Carrot, Red Pepper Yellow squash olive oil & herbs

## BMG Wedding Salad

Field greens w/ Feta cheese, sugared walnuts, blueberries & strawberries

Champagne Vinaigrette

## Caesar Salad

A classic favorite

## Assorted Breads & Roll Basket W/ Butter

*Timing of introduction of Bridal party, toast & blessing to be determined*

## Plated Dinner Menu

Salad Course on table for guests' arrival

## Wedding Salad

Mixed greens w/ Blueberries, Strawberries, Spiced Walnuts

Crumbled Feta Cheese, Champagne Vinaigrette

## Artisan Dinner Rolls

Butter Rosette

Guests Select Main Courses, Vegetarian option included

## Filet Mignon

Grilled, served with Mushroom Demi Sauce

## Jumbo Lump Crab Cakes

2 Jumbo Lump Crab Cakes

Remoulade Sauce, Tartar Sauce

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## Dauphinoise Potatoes

Layered potatoes w/ Gruyere cheese & cream

## Haricot Vert

Long Baby Carrots, French Green Beans Lemon butter

## Grilled Local Vegetable Napoleon Wrapped in puff pastry

Basil, Pesto & Sweet peppers