

Elegance

by maryland country caterers



"Elegant Cuisine, Artful Design"

Butlered Starters

Maryland Crab Balls

Fish & Chip – local catch served on a housemade kettle chip

Seared Tuna with pickled ginger, seaweed salad & sriracha

New England Lobster Roll Bites

Chesapeake Crab Wonton with old bay hot sauce

Bacon Wrapped Scallops

Baltimore Style Shrimp Cocktail

Grilled Chimichurri Shrimp

Salmon Cake Bites with dill caper relish

Maryland Crab Straws

Shrimp and Avocado Ceviche Shooters

Sweet Potato and Sundried Tomato Medallions

Buffalo Cauliflower Croquette

Bacon Bleu Mushroom Caps

Wild Mushroom Tapenade on Crostini

Caprese Skewers

Arancini di riso

Watermelon bites topped with feta, EVOO and black pepper

Tomato Bisque Shooter with grilled cheese triangles

Falafel Balls

Goat Cheese & Spinach Filo Shells with pumpkin seeds

Butlered Starters continued...

Virginia Baked Ham & Biscuit Rounds

Chicken Quesadillas

Shredded Chicken Tiny Tacos with chipotle mayo

Buffalo Chicken Blasts

Cranberry BBQ Shooters

Lamb Meatballs

Bacon Deviled Eggs

Hoisin Beef Skewers

Corn dog Bites

Lamb Kofta Kebabs with mint chutney

Roasted Duck Meatballs with Hunter Sauce

Braised Crispy Fried Pork Belly topped with sauce

Stationary Starters

Domestic Cheese Board with crackers and garnished with dried fruit

*Italian Meat Charcuterie Board
with assorted jams, mustards, pepper dos, olives and fig crackers*

House made hummus with grilled Naan

Seasonal Bruschetta with grilled Naan

Baked Spinach Parmesan Dip with tortilla chips and crackers

Cold Spinach and Artichoke Dip with veggies and tortilla chips

Buffalo Chicken Dip with wheat thins, celery and carrot sticks

Maryland Crab Dip with crackers and baguette slices

Harvest Corn Dip with fritos and tortilla chips

Marinated Grilled Vegetables

Fresh Garden Vegetables with chipotle ranch dip

*Mediterranean Platter –
hummus, crazy feta, pickled vegetables, tapenade with grilled naan*

Fresh Fruit and Melon

Buffet Sample Menu

Butlered Hors d'oeuvres

Please refer to our hors list for additional choices

Cranberry BBQ Meatball Shooters

Chesapeake Crab Wontons drizzled with Thai Chili

Sweet Potato and Sundried Tomato Medallion

Buffet

*Seasonal Salad
With two dressings*

*Pan Seared Boneless Breast of Chicken
With brandy Dijon cream sauce*

*Marinated Flank Steak
Carved at buffet & served with mushroom ragout and horseradish mousse*

Parmesan Herb Roasted Red Skin Potatoes

Chef's Seasonal Roasted Vegetables

Lemon Scented Green Beans

*Country Rolls & Baguette
With whipped butter*

*Beverage Station
Fresh Brewed Regular Coffee, Southern Style Sweet Ice Tea, Lemonade & Citrus Water
With flavored syrups, creamer, sugar, equal, stevia*

Please call for pricing

***Gluten free, dairy free, vegan, vegetarian selections are available on any menu at our chef's delight*

Sample Brunch Menu

Butlered Hors d'oeuvres

Please refer to our hors list for additional choices

Baltimore Style Shrimp Cocktail

Hash Brown Sausage Bites

Granola Yogurt Shooters

Pancake & Nutella Kabobs with strawberries

Buffet

Spinach Strawberry Salad

Baby spinach, feta, strawberries & candied pecans with citrus vinaigrette

Apple French Toast Casserole

Topped with brown sugar and maple syrup

Spinach and Egg Casserole

Home Fried Potatoes

Tossed with red onions, red peppers and EVOO

Applewood Bacon & Country Sausage

Homemade Buttery Biscuits & Warm Muffins

With whipped butter and jellies

Beverage Station

Fresh Brewed Regular Coffee, Southern Style Sweet Ice Tea, Lemonade & Citrus Water

With flavored syrups, creamer, sugar, equal, stevia

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Sample Dual Entrée Plated Meal

Butlered Hors d'oeuvres

Please refer to our hors list for additional choices

Pulled Pork BBQ Wonton

Asparagus and Brie Puffed Pastry

Chicken and Waffle Bites with maple bourbon glaze

Plated Dinner (dual entrée)

Mesclun Salad with goat cheese, pears and vinaigrette dressing

Boneless Breast of Chicken Bruschetta

&

Key West Salmon Filet

With mango peach salsa

Vegetarian Entrée = TBD (see vegan/vegetarian options)

Roasted Asparagus Spears

Vegetable Orzo

Basket of Fresh Rolls & Baguette

With whipped butter

Beverage Station

Fresh Brewed Regular Coffee, Southern Style Sweet Ice Tea, Lemonade & Citrus Water

With flavored syrups, creamer, sugar, equal, stevia

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Upscale BBQ Menu

Butlered Hors d'oeuvres

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BBQ Shrimp wrapped in Applewood smoked baon

Maryland Crab Balls

Miniature Lobster Rolls

Pulled chicken or Pulled Pork Tiny Taco with slaw and chipotle aioli

Maryland Ham Biscuit bite

Sweet Potato Medallion with sundried tomato and walnut butter

Polenta Medallion with goat cheese and house made jam

Caprese Skewer with balsamic glaze

Buffet Menu

House Salad

With two dressings

Choose 2 Meats

Brown Sugar Pit Ham

Slow Roasted Pit Beef

Apple brined Slow Roasted Turkey Breast

Buttermilk Fried Boneless Breast of Chicken

Homemade Macaroni & cheese

Country Slaw

Parmesan Herb Roasted Potatoes & Seasonal Vegetable Medley

Buttery Biscuits, Country Rolls & Baguette

With whipped butter

Beverage Station

Fresh Brewed Regular Coffee, Southern Style Sweet Ice Tea, Lemonade & Citrus Water

With flavored syrups, creamer, sugar, equal, stevia

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Sample Single Entrée Plated Meal (guests choose meal choice with RSVP)

Butlered Hors d'oeuvres

Please refer to our hors list for additional choices

Tomato Bruschetta on Crostini

Fish & Chip Bite

Chipotle Chicken Tiny Taco

Plated Dinner (single entrée)

Seasonal Salad

*Tuscan Pan Seared Boneless Breast of Chicken
with a garlic cream sauce, sundried tomatoes & spinach*

OR

Jumbo Lump Maryland Crab Cake Lemon wedges, cocktail sauce & tartar

OR

Roasted Top Sirloin Steak with mushroom ragout

OR

Roasted Garden Vegetable Roulade

*All Entrees served with Chef's Seasonal Roasted Vegetables
&*

Yukon Potato Rosette

Basket of Fresh Rolls & Baguette

Beverage Station

*Fresh Brewed Regular Coffee, Southern Style Sweet Ice Tea, Lemonade & Citrus Water
With flavored syrups, creamer, sugar, equal, stevia*

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Family Style Sample Menu

Butlered Hors d'oeuvres

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Pan Seared Scallop

Arancini di Riso (Risotto Balls with marinara)

Buffalo Chicken Wonton with Chipotle ranch aioli

Dinner – Family Style

Seasonal Salad

Fire Roasted New York Strip Steak with mushroom demi

Pan Seared Chicken Francaise

Penne Pasta tossed in a light garlic cream sauce with sundried tomatoes and spinach

Lemon Scented Green Beans

Confetti Rice Pilaf

Basket of Fresh Rolls & Baguette

With whipped butter

Beverage Station

Fresh Brewed Regular Coffee, Southern Style Sweet Ice Tea, Lemonade & Citrus Water

With flavored syrups, creamer, sugar, equal, stevia

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Sample Dinner Stations

Carving Station

*Roasted Sirloin Steak & Apple Brined Grilled Turkey Breast
Garlic Mashed Potatoes with toppings
Chef's Roasted Seasonal Vegetables
Country Rolls*

Maryland My Maryland

*Maryland Lump Crab Cakes, Natty Boh Sausage Bites with assorted mustards
Maryland Crab Soup & Old Bay Kettle Chips & Cheesy Biscuits*

Pasta

*Pear & Gorgonzola Pasta Purses with a brown butter walnut sauce
Penne Pasta Ratatouille Marinara
Cheesy Tortellini tossed in a garlic cream sauce
French Baguette and garlic bread*

Fiesta Bar (Choose 2 proteins)

Marinated Grilled Flank, Blackened Mahi, Marinated Shrimp or Grilled Chicken

*Flour tortillas, roasted corn salad, Black beans and Spanish rice
Chimichurri sauce, lime, pickled cabbage, queso fresca,
shredded lettuce, cilantro and red onion*

Poke Station (traditional Hawaiian cuisine of raw fish)

*Ahi Tuna, Salmon and Marinated Shrimp, sticky rice
Variety of toppings; spicy mayo, ponzu, soy, cucumbers, fried onion, sprouts, green onion,
avocado, Cilantro, pickled ginger, wasabi and seaweed salad
Sweet Potato Chips and Fried Wontons*

Oktoberfest

*Bratwurst, knockwurst with assorted mustards
Sauerbraten with mushroom gravy and spätzle or homemade potato dumplings
Red Cabbage & Apple Slaw, sauerkraut, Pretzel rolls and house made slider rolls*

Flatbread

*Roasted Tomato and Confit Garlic Flatbread With buffalo mozzarella & micro basil
Traditional Margarita fresh mozzarella, diced tomatoes and balsamic glaze
Apples, Brie, caramelized Shallots Flatbread with arugula, goat cheese and honey
Grilled pineapple, ham and brown sugar glaze*

Sample Station Ideas continued...

Burger Slider Bar (veggie burgers available)

House burgers griddled and served on a fresh made bun
Fixings include; pickles, chipotle mayonnaise, ketchup, mustard,
sautéed mushrooms, caramelized onions, cheese & Kettle Chips
*served with your choice of beer tasting

Avocado Station

Fresh avocado cut in half and served with a variety of toppings
Grilled chicken, shrimp, bacon bits, bleu cheese, sharp cheddar, buffalo sauce
shaved parmesan, mango salsa, Pico, red onion, black beans, capers

Wing Bar

Rotisserie Baked chicken drummies and wing sections
Served with 3 sauces; buffalo, bbq, old bay, thai chili, chili lime,
salt & vinegar, Cajun butter, Jamaican jerk
Accompanied with celery and carrot sticks; ranch and bleu cheese dressing

Grazing Station

Charcuterie, Aged Cheeses, Fig Jam, Antipasto Platter, Bruschetta, Spinach Dip
Fresh fruit, grilled marinated vegetables Baguette, Crackers and grilled Naan

Mediterranean Bar

Selection of spreads – hummus, baba ghanoush, Tzatziki, crazy feta
Cucumbers, olives, crostini, grilled naan
Roasted Beet salad, tandoori cauliflower bites
Lamb meatballs

Asian Station

Assorted Vegetarian & Seafood Sushi with soy sauce, wasabi, pickled ginger
Pork or Vegetable Potstickers & Spring Rolls
Fried Rice or Lo Mein

Southern Comfort Food Station

Slow Roasted Pulled Pork Sliders
Southern Maryland Fried Chicken
Shrimp and Grits
Creamy Macaroni & Cheese
Buttermilk Biscuits
Collard Greens

Sample Station Idea continued...

BBQ Station

*Rotisserie Chicken
Slow Roasted Pulled Pork
Pit Beef*

*Served with sauces; north Carolina BBQ, house made BBQ, buffalo sauce, thai chili
Accompanied with tangy baked beans, creamy mac & cheese,
coleslaw, country green beans & potato salad
Jalapeno cornbread, buttery rolls and country biscuits*

Mac & Cheese Bar

*Family favorite creamy macaroni & cheese
Served with Gouda or Gruyere, Monterey or Pepper Jack, Feta or Parmesan, bacon, broccoli,
ham, jalapeños, crab, scallions, mushrooms, a toasted bread crumbs*

Country Biscuit Bar

*Homemade Country Buttery Biscuits
Served with your choice of glazed country ham, roasted turkey breast,
Or buttermilk fried chicken breast
sauces include cranberry relish, Dijon, horseradish, bbq sauce and honey
Nappa Cabbage salad*

Kabob Station

*Skewered Chicken Kebobs with chipotle apricot glaze
Marinated Flank with chimichurri sauce
Baby Lamb chops drizzled with a mint and jalapeno oil served with seasonal chutney
Basmati Rice & Roasted Vegetables
Warm Naan*

Quesadilla Bar (Choose 2)

*Grilled Chicken & gouda
Brie, Pear & Caramelized Shallots
Marinated flank, bleu cheese & mushrooms
Mushroom, Zucchini, Sundried Tomato and Monterey Jack Cheese
Seasoned Shredded Pork, Caramelized Onion, Pepper Jack Cheese*

*Served with; Pico de Gallo, Black Bean & Corn Salsa, Sour Cream,
Guacamole, Chopped Cilantro, Lime Wedges, Tortilla chips*

***Please call for pricing
We recommend 2-3 stations***

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Optional Entrees

Orange Glazed Duck Breast

*Grilled Chicken Cheve Florentine
(goat cheese cream sauce with spinach)*

Stuffed Prosciutto and basil with mozzarella cheese

Pomegranate Balsamic Glazed Chicken or Pork Loin

Boursin Cheese & Shrimp Stuffed Chicken Breast

Boneless Breast of Chicken Marsala

Indian Spice Butter Chicken

*Chinese 5 spice roasted pork loin
With pineapple hoisin glaze*

*Roasted Pork Loin or Chicken Breast
With cilantro lime pesto and tomato*

*Braised Short Ribs
In horseradish beer demi with caramelized onions*

*Brown Sugar Beer Glazed Pork Belly
Topped with fried onions*

*Tandoori blackened fish
With chickpea onion mint salad*

*Cioppino Maryland style
with Mussels, clams, shrimp, and local crab meat*

Caribbean Coconut Jerk Mahi Mahi

*Chicken Chesapeake
Boneless breast with traditional lump crab imperial*

Cajun Crusted Salmon or Mahi Mahi

*Chicken Tikka Masala
Grilled chicken with tomato yogurt sauce with chili, garlic, ginger & garam masala*

Vegetarian Options

Italian Pasta Purses with a brown butter sage sauce

Fettuccini Alfredo

Tortellini with Pesto

Stuffed shells with Marinara

Stuffed cabbage with Tempeh and Quinoa

Fettuccini Bolognese with tempeh and Marinara

Spinach and artichoke Mac and cheese

Sweet potato and black bean enchiladas with Mexican Quinoa medley

Lemon artichoke chicken breast over linguini

Tandoori tempeh with braised cabbage and chick peas

Polenta Cake topped with sautéed mushrooms and vegetables

Vegetable Biryani

Roasted Vegetables, chicken peas flavored with Indian Spices with basmati rice

Palek Paneer

*Pan Fried Cubes of paneer cheese and simmered in a spinach-based gravy.
Flavored with fenugreek leaves, onion, garlic, tomato, and several Indian spices*