

CATERING MENU

PROVIDED BY ABSOLUTELY PERFECT CATERING

BREAKFAST BONANZA

(PERFECT FOR LUNCH AND DINNER TOO!)

PUMPKIN AND CANDIED PECAN FRENCH TOAST BAKE

COUNTRY CASSEROLE loaded with cheddar cheese and your choice of bacon, ham, sausage, or mixed vegetables

BREAKFAST POTATOES

PASTRY BASKET assortment of tea breads, muffins and danish

ITALIAN DELIGHT

CAESAR SALAD

SCRATCH MADE PIZZA with your choice of topping: buffalo chicken and blue cheese sauce, fire roasted tomatoes and meatball, caprese, fontina and bacon, fig and chevre, traditional pepperoni or italian sausage with peppers and onions

HOLIDAY COOKIES assortment of holiday treats

THE HOLIDAY WRAPPED UP “PERFECTLY”

ASSORTED OVERSTUFFED WRAPS chicken caesar, french onion roast beef, roasted vegetable, and roasted turkey with cranberry chutney

FESTIVE GREEN BEAN SALAD

PASTA SALAD chef's selection of the week, may include: garden pasta, rotini pasta parmesan, or mediterranean pasta

HOLIDAY COOKIES

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FLAVORS OF THE SEASON

HAND TOSSED GARDEN SALAD

ROAST TOP ROUND OF BEEF served in rich bordelaise sauce

HONEY-CRANBERRY CHICKEN

SAUTÉED GREEN BEANS

GOURMET ROLLS served with whipped butter

HOLIDAY DESSERT BARS an assortment featuring pumpkin
and white chocolate cranberry

THE HAPPY ELF

HOLIDAY CAESAR SALAD

BITE SIZED MEATBALLS served in a orange cranberry sauce

ASSORTED MINI SANDWICHES oven roasted turkey, white meat chicken
salad, roast top round of beef and a selection of grilled vegetables served on petite
brioche rolls

TWISTED BISCUITS biscuits rolled with cheddar, bacon, and scallions

BUFFALO WINGS available in cajun, buffalo, barbecue, or orange cranberry

LUMP CRAB FONDUE served with old bay toast points

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THE WINTER WONDERLAND

ASSORTED MINI GOURMET SANDWICHES ciabatta rolls loaded with your choice of: peppercorn seared tenderloin and frizzled onions, lump crab salad, seared ahi tuna with avocado and bacon, and jumbo shrimp salad (2 Per person)

HOUSE MADE POTATO CHIPS sea salt, bbq or old bay

WINTER SALAD FIELD GREENS dried cranberries, blue cheese, apples and candied pecans in a champagne vinaigrette

GRILLED VEGETABLES

HUMMUS served with grilled bread medallions

CARAMEL APPLE BREAD PUDDING

THE “PERFECT” HOLIDAY WITH ALL THE TRIMMINGS

FIELD GREEN SALAD blue cheese, toasted almonds, dried cranberries, cranberry vinaigrette

ROASTED WHITE MEAT TURKEY served in a rich pan gravy

APPLE GLAZED HAM BONELESS HICKORY SMOKED HAM served in an apple-raisin sauce

FRESH VEGETABLES

HOLIDAY STUFFING

CANDIED SWEET POTATOES topped with toasted pecans and coconut

FRESH BISCUITS served with whipped honey butter

APPLE PIE offered with cinnamon whipped cream

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RUDOLPH'S NIBBLES AND BITS

CARAMEL CRUSTED BRIE topped with pecans, dried cherries, cranberries, apricots and caramel, served with baguette rounds

BRUSCHETTA offered with italian toast points and flatbreads

WINTER SALAD FIELD GREENS dried cranberries, blue cheese, apples, and candied pecans in a champagne vinaigrette

MEDITERRANEAN CHICKEN chicken topped with fresh tomatoes, capers, black olives, feta cheese and sautéed peppers

ROASTED AND GRILLED VEGETABLES

RICE PILAF

GOURMET ROLLS served with whipped butter

FESTIVE HOLIDAY CUPCAKES assortment of the day

DANCE OF THE SUGAR PLUM FAIRIES

CARAMEL CRUSTED BRIE topped with pecans, dried cherries, cranberries, apricots and caramel accompanied by baguette rounds

CRAB BRUSCHETTA served with italian bread medallions

CHICKEN AND FLANK STEAK SKEWERS offered with chimichurri, thai chili, and adobo dipping sauces

SPINACH AND ARTICHOKE DIP served with italian crostini

SHRIMP COCKTAIL JUMBO SHRIMP offered with a zesty cocktail sauce

BITE SIZED MEATBALLS served in a festive orange cranberry sauce

ROASTED VEGETABLES

ASSORTED FESTIVE HOLIDAY TRUFFLES

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SANTA'S HAPPY HOUR

LUMP CRAB FONDUE served with old bay toast points

PETITE TENDERLOIN SANDWICHES

BBQ TURKEY BREAST served with a cranberry chutney, creole mustard and petite brioche rolls

SEA SALT POTATO CHIP with a french onion dip, salsa and thai chili dip

GRILLED ROSEMARY SHRIMP SKEWERS with a delightful lemon aioli

GREEK FLATBREAD SANDWICHES lemon-oregano chicken topped with sun dried tomatoes, black olives, feta, and cucumber on naan bread

BALSAMIC CHERRIES AND CHEVRE TORTA RICH GOAT CHEESE accompanied by herbed toast points

PUMPKIN BREAD PUDDING served with cinnamon whipped cream

CHESAPEAKE COUNTRY HOLIDAY

HARVEST SALAD MIXED GREENS candied pecans, dried cranberries, and blue cheese crumbles, served with maple vinaigrette

5 OZ. MARYLAND JUMBO LUMP CRAB CAKES offered with cocktail sauce

STUFFED PORK TENDERLOIN stuffed with cranberries, butternut squash and spinach, topped with a maple bourbon drizzle

GRILLED ASPARAGUS

THREE CHEESE RAVIOLI in a brown butter pumpkin sage sauce

BISCUITS AND CORNBREAD served with cinnamon honey butter

NEW YORK CHEESECAKE with a sweet raspberry drizzle

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THE KINGS FEAST

ROASTED PEAR SALAD FIELD GREENS topped with bacon and roasted pears
served with a sherry vinaigrette

WILD RICE SALAD apples, raisins, and scallions with maple infused balsamic syrup

BEEF TENDERLOIN offered with a fire roasted red pepper coulis

COLOSSAL STUFFED SHRIMP topped with an imperial sauce

LOBSTER MASHED POTATOES

SAUTÉED GREEN BEANS

GOURMET BREAD BASKET twisted biscuits and ciabatta rolls

CHOCOLATE PECAN BREAD PUDDING served with a bourbon creme anglaise

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HORS D'OEUVRES

JUMBO LUMP CRAB FONDUE

accompanied by old bay crostini

BUFFALO CHICKEN DIP

blackened chicken in a rich blue cheese dip, served with french bread medallions

1 KILO BAKED, STUFFED BRIE

stuffed with sautéed apples, brown sugar, walnuts, and raisins served with sliced baguettes

1 KILO CARAMEL CRUSTED BRIE

topped with pecans, dried cherries, apricots, cranberries, and caramel, accompanied by baguette rounds

FRESH FRUIT MOSAIC

assorted seasonal fruits, served with citrus yogurt dip

RUSTIC TUSCAN FLATBREAD

crisp flatbreads topped with your choice of any of the following: fig and goat cheese sundried tomatoes, prosciutto, and fontina cheese caramelized onion, eggplant and brie wilted spinach, sun dried tomatoes and goat cheese chorizo, black beans, corn and cheddar cajun chicken, roasted peppers, and gouda

TUNA SPOONS

wasabi crème and sriracha accents,

INTERNATIONAL CHEESE BOARD

assortment of imported and domestic cheeses accompanied by a gourmet crackers

SEA SALT POTATO CHIP

served with french onion dip, salsa and thai chili dip

ANTIPASTA SKEWERS

artichoke hearts, olives, roasted red peppers, and fresh basil, drizzled with a balsamic glaze

CRAB BRUSCHETTA

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served with rustic italian bread medallions

COCKTAIL MEATBALLS

choice of marinara, swedish, chipotle, orange cranberry, sweet and sour or creole

TWISTED BISCUITS

rolled with cheddar, bacon and scallions

HUMMUS

served with grilled bread medallions

BUFFALO WINGS

cajun, buffalo, barbecue or orange cranberry

GRILLED ROSEMARY SHRIMP SKEWERS

served with lemon aioli

GREEK FLATBREAD SANDWICHES

lemon-oregano chicken topped with sun dried tomatoes, black olives, feta, and cucumber on naan bread

BALSAMIC CHERRIES AND CHEVRE TORTA RICH GOAT CHEESE

served with herbed toast points

SIDE DISHES

HOLIDAY CAESAR SALAD

WINTER SALAD FIELD GREENS

dried cranberries, blue cheese, apples, candied pecans in a champagne vinaigrette

GRILLED VEGETABLES

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DESSERTS

PUMPKIN BREAD PUDDING served with cinnamon whipped cream

CARAMEL APPLE BREAD PUDDING

HOLIDAY DESSERT BARS featuring pumpkin and white chocolate cranberry in addition to our chef's daily creations

FESTIVE HOLIDAY CUPCAKES

APPLE PIE offered with cinnamon whipped cream

NEW YORK CHEESECAKE with a raspberry drizzle

SMITH ISLAND CAKE available in red velvet or traditional

CARROT CAKE

HOLIDAY CAKE TRUFFLES

GOURMET TRUFFLES variety changes daily, may include: white chocolate peppermint, toasted coconut, baileys irish cream, grand marnier, or peanut butter fudge

HOLIDAY COOKIES variety changes daily, may include triple chocolate heath bar, snickerdoodle, oatmeal raisin, peanut butter, and triple chocolate chunk

NOTE: ALL CAKES SERVE 14-16 GUESTS

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HORS D'OEUVRES

VINDALOO LAMB SLIDERS
SPRING ASPARAGUS
GOLDEN BEETS AND GOAT CHEESE
ORCHID TEMPURA
CATFISH BITES with Apricot Chili Marmalade
SMOKED SALMON MAKI
DAY BOAT SCALLOPS with Sauce Verte
SOFT SHELL CRAB SLIDERS
SMOKED TROUT AND CUCUMBER CANAPES
LEMON CUSTARD SEA SCALLOPS
LOBSTER BLT
CRAB CAKES with Smoked Cocktail
NATTY BOH CRAB FLUFFS
TRUFFLED CRAB CORNETS
ROASTED EGGPLANT EMPENADAS
SOUFFLE TOMATOES
BURRATA AND TOMATO CROSTINI
HONEY PEACH BRUSCHETTA
NASHVILLE CHICKEN BITES
CHICKEN SALAD VERONIQUE
BUFFALO STYLE FRIED OYSTERS
PEKING DUCK CHOPSTICKS with Raspberry Hoisen
DUCK BAKLAVA with Pistachios
WILD BOAR MEATBALLS
FRESH MOZZARELLA ARANCINI
PHILLY CHEESESTEAK EGG ROLLS
CHICKEN POT PIES
TUNA TARTAR on Asian Spoons

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JUMBO LUMP CRAB TEMPURA

LOUISIANA CRAWFISH AND CORN FRITTERS

BACON IN A BUCKET

PORK BELLY on Forks

TOFU BANH MI

KOREAN BEEF BBQ SPOONS

CHICKEN SATAY with Thai Peanut Dipper

CHICKEN AND WAFFLE CANAPES

JADE PAWNS in Herb EVO

PAELLA RICE BALLS with Smoked Paprika

LOBSTER MAC AND CHEESE

HONEY PEPPER SHRIMP

ENTREES

HERB CRUSTED HALIBUT with Lemon Beurre Blanc

CHESAPEAKE BAY ROCKFISH with Scallop Mousse

CHICKEN AND EGG over Pappardelle

GRILLED VEGETABLE NAPOLEAN

SPRING CHICKEN with Lime Beurre Blanc

BUTTERY LOBSTER ROLLS

ROSEMARY AND GARLIC PORK LOIN

BABY RACK OF LAMB with Garlic Custard

RAINBOW TROUT with Roasted Cherry Soubise

EGGPLANT AND TURBOT ROULADE with Tomato Bruschetta

SUCCOTASH STUFFED VIDALIA ONIONS

BLACK ANGUS LOIN with Old Bay and Brown Sugar Rub

GRILLED SKIRT STEAK with Jerry's BBQ

CHICKEN ROULADE with Summer Corn, Basil, Mozzarella

LOW COUNTRY SHRIMP AND GRITS

SUMMERTIME CRAB CAKES

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WHOLE ROASTED SUCKLING PIG

ATLANTIC COD BOUILLABAISE

APRICOT TERIYAKI SALMON

OLIVE OIL POACHED TUNA

LOBSTER RAVIOLI with Sherry Beurre Blanc

WILD MUSHROOM FLAN with Parmesan Frico Chips

FILET OF BEEF EL GRECO

APPLEWOOD SMOKED CHICKEN with Creamed Corn and Tomatoes

CHICKEN ROULADE with Cranberry and Cornbread

SPANISH PAELLA

CEDAR PLANKED PORK BELLY

ROASTED MONKFISH with Parmesan Cream

SKATE WINGS with Brown Butter and Sage

WINTER KALE AND ROASTED PEPPER ROULADE

VEGETABLE CASSOULET

BONELESS BRAISED SHORT RIBS PROVENÇAL

VEAL OSSO BUCCO

CHICKEN QUATTRO FORMAGGI

SHRIMP PAD THAI

SLOW COOKED LAMB TAGINE