

Be My Guest Catering

Cold Passed Hors D' Oeuvres Selections

Blackened Beef Tenderloin Skewers

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

French Baguette w/ Tenderloin

Tenderloin of Beef served sliced on open face baguette
Topped w/ caramelized onion & gorgonzola cream

Prosciutto wrapped Gorgonzola w/ Arugula Spirals

Colorful appetizer bursting w flavor
Served w/ rosemary bread & olive oil crostini

Flank Steak Roulades

Grilled Strips of Flank Steak brushed w/ pesto, wrapped around roasted red pepper

Prosciutto Wrapped Cantaloupe Wedges

A seasonal favorite

Chicken Negamaki Skewers (Chicken Lolli's)

Boneless oriental marinated breast rolled in sesame seeds
Stuffed w/ green onion w/ spicy peanut Thai sauce

Ginger Teriyaki Chicken Sate

Served w/ peanut dipping sauce & chopped peanut

Chilled Cocktail Shrimp

Large Gulf Shrimp served on ice w/ Cocktail sauce & lemon

Tequila Marinated Shrimp

Extra Large Shrimp Marinated in Zesty Tequila Sauce
Served w/ Dijon Horseradish Sauce

Gingered Shrimp Skewers

Large Cocktail shrimp, Fresh ginger and cucumber slice
Served chilled on a skewer w/ spicy Thai sauce

Seared Ahi Tuna Wontons

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

Tuscan Balsamic Bruschetta

Plum tomatoes w/ Parmesan

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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

Maryland Crab Tarts

Back fin crab folded with cheddar, cream cheese & scallion
Served warm in petite filo tarts

Mini Portabella Pizzas

Italian Pastry topped with Portabellas, Italian Cheeses & Garlic, and Baked Golden
Served bite size (add roasted red pepper & gilled onion)

Baby Bellas Stuffed w/ Crab

Mini Portabella mushrooms seasoned w/ garlic & herbs
Stuffed with crab lump, topped w/ a roasted red pepper

Fresh Spinach & Bacon wrapped Scallops

Sweet Sea Scallops wrapped w/ a spinach leaf & bacon, baked w/ maple glaze

Warm Raspberry & Apricot Brie Tarts

Warm Filo Pastry Tart shells, Brie & choice of preserves
Topped w/ Macadamia or Walnuts, served bite size

Mykonos Filo Purse

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

Petite Vegetarian Spring Rolls

Served crispy w/ Asian ginger soy dipping sauce

Sausage Cheese Wonton Crisps

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

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Hot Passed Hors D' Oeuvres Selections

Coco Loco Crab Balls

A cool twist on a tradition, Crab balls rolled in coconut
Sautéed golden & served w/ Spicy Red Chile Dipping Sauce

Rockfish Bites

Seared blackened chunks of local rockfish
Served w/ lemon dill tartar

Pepperoni /Asiago Cheese & Spinach / Herb Cheese Pinwheels

Assorted Filled Warm Puff Pastry Spirals
Baked and served golden brown

Asparagus & Boursin Cheese Cigars

Fresh Asparagus Spears w/ Boursin, wrapped in pastry baked golden

Chesapeake Crab Crostini

Lump Crab & Boursin cheese
Broiled on Sliced Baguette

Assorted Quesadillas

Grilled peppers, onion, mushroom, & goat, cheese
Jack cheese & Grilled chicken
Cheddar & crab meat
Brie & Fig
Served in triangles w/ Guacamole optional

Stuffed Mushroom Caps

Large fresh caps stuffed with your choice of:
Lump Crab in Cream, Italian Sausage w/ cheeses & Herbs
Or Spinach, Feta, and Sun Dried Tomato

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Table Displays

Carving Station

Roast Round of Beef

Seared medium rare, w/ horseradish sauce & cocktail rolls

Roast Breast of Turkey

Served w/ honey mustard & cocktail rolls

Chesapeake Crab Dip

Backfin Crab served warm in cream sauce w/ baguette dippers

Jerk Chicken Tenderloins

Grilled with Jamaican Jerk Spice served mango chutney

Captain Crunch Chicken Fingers

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

Slider Sandwiches

Tenderloin of beef w/ Arugula & horseradish sauce on cocktail rolls

Sliced Pepered Chicken Breast & White Cheddar w/ Chutney on cocktail rolls

Teriyaki Beef Skewers

Marinated Grilled Sirloin, skewered w/ green pepper & onion

Gingered Pork Tenderloin

Served sliced on open face sesame bread w/ mango salsa

Stuffed Brie En' Croute

Brie Wheel w/ apricot & walnuts wrapped in puff pastry

Baked Golden served on baguette slices

Pesto Cheese Torte Display

Large Cheese Wheel with layers of herbed ricotta & pesto

Served w/ fresh fruits Crackers and French bread croutons

Italian Antipasto Feast

Marinated Cheese Tortellini's, Italian Olives, Cheeses Chunks, Roasted red pepper,

Artichoke hearts, Marinated mushrooms, carrot & celery batons

Served in basket w/ hummus & toasted garlic croutons

Fresh Fruit Tower

Assorted seasonal fresh fruit including Strawberries

Grapes, Pineapple, Cantaloupe & Honeydew

Served in a towering display (w/ domestic & French cheese option)

(Small fruit & cheese platter available)

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Table Displays

Asparagus & Snow Peas

W/ herb dip presented in red cabbage

Long Beach Nacho Bar

Fresh Black Bean Corn Salsa, Guacamole & Sour cream
Diced black olive & scallion served w/ nacho dippers

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

Guacamole Table

Rainbow chips, Salsa Roja, black bean dip

Spinach Artichoke & Sun Dried Tomato Dip

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

Fresh Vegetable Crudité's

Assorted fresh cut vegetables including Cucumber, Celery, Carrots, Baby tomato,
Broccoli & Cauliflower florets, Mushrooms
Served w/ Buttermilk Ranch Dipping Sauce

Tuscan Garlic Hummus

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

Maryland Seafood Fondue

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

Smoked Salmon Presentation

Norwegian Lox Served chilled w/ Lemon, Red Onion, and Capers & Cucumber
Pumpnickel Breads & Mustard Sauce

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Main Event Presentations

Roasted Tenderloin of Beef

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

Roasted New York Strip of Beef

Served sliced w/ Madeira Sauce

Barbecue Rubbed Sirloin of Beef

Chef carved, served with horseradish sauce & tomato jam

Grilled Asian Flank Steak

Marinated Flank Steak, grilled, sliced
Served w/ petite rolls & jezebel sauce

Bistro Steak

Grilled & sliced served in a Peppercorn sauce

Carving Table

Top Round of Beef served with Au Jus, & Horseradish paprika sauce

Maryland Crab Cakes

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

Sweet & Spicy Salmon

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

Chicken W/ Crab Au Gratin

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

Pastry Wrapped Chicken Breast

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

Locally Sourced Chicken Breasts

Marinated in honey, lemon olive oil, cinnamon & cumin
Grilled served in slices on a bed of greens

Sliced Medallions of Chicken Breast

Grilled Peppered Medallions of Chicken Breast
Served w/ Plum Sauce

Chicken Piccata

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

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Main Event Presentations

Chicken Chesapeake

Petite boneless breasts, Chardonnay cream sauce
Topped w/ Back fin Crab & Baby Shrimps & diced tomato

Chicken Marsala

Boneless Breast, pounded, sautéed in brown mushroom sauce

Blackened Salmon

Fresh petite filets seasoned & seared served w/ lemon dill sauce

Seafood Du Mare'

Gulf Shrimps, Crab & Fresh Fish
Penne pasta in a seafood cream sauce

Vegetable Cheese Lasagna

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

Chicken Cordon Bleu

Pounded Sautéed Breast of Chicken
Topped w/ Ham & Melted Swiss cheese
Light Cream Sauce

Stuffed Breast of Chicken

Boneless Breast of Chicken Rolled & Stuffed
With Sundried tomato herbed Couscous
Baked Golden and Served with Veloutte' Sauce

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Sides & Salads

Old Bay Roasted Red Potatoes

W/ Old bay spice, Butter & Olive Oil

Pasta Primavera

Bowtie W/ blanched Asparagus, Julienne Carrot, Diced Tomato, Fresh Chives
Light Cream Sauce

Grilled Marinated Vegetable Display

Seasonal vegetables Including: Green zucchini, red peppers, Portobello mushrooms, Yellow squash, Red onion & Asparagus marinated in olive oil and herbs grilled al'dante' served

Au Gratin Potatoes

Potatoes sliced & layered, baked w/ three cheeses

Wild Rice Pilaf

Grilled Fresh Asparagus

Roasted Red Potatoes

W/ Olive Oil, Garlic & Rosemary

Roasted Vegetable Medley

Broccoli, Carrot, Cauliflower, Onion, Olive oil

Wedded Bundles

Yellow Squash Rings Filled W/ Long French Green Beans
Lemon Butter

Wedding Salad

Mixed greens w/ Strawberries, Spiced Walnuts
Gorgonzola Cheese, Raspberry Balsamic Dressing

Guest House Salad Table

Crisp chopped romaine, blanched green beans, white cannellini beans, red onion, tomato wedges,
and Crumbled blue cheese w/ croutons & Dijon wine vinaigrette

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