



Be My Guest

Catering and Events...Expect the Best

Shower Menu I

Appetizer

Petite Maryland Crab Cakes

Mini Lump Crab Cakes seasoned with old bay
Served w/ Lemon & Cocktail sauce or Remoulade Sauce
2 per guest

Luncheon

Craisin' Chicken Salad on Croissant

Sliced chicken breast, walnuts & celery w/ Craisins'
Served on petite croissants

Orzo Salad with Shrimp

Asparagus, Sugar Snap Peas, English Peas,
Creamy lemon herb dill dressing

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BMG Salad

Mixed field greens, strawberry slices, candied walnuts,
Gorgonzola or Feta cheese tossed
w/ Champagne dressing

Fresh Fruit Platter

Seasonal fruits including Strawberries, Cantaloupe, and Honeydew
Red & Green Grapes, Pineapple, served w/ Melba dip

\$27.50 p/p 25 guests+

Chicken salad can be in a bowl croissant on the side +\$



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Shower Menu II

Appetizer

Warm Raspberry & Apricot Brie Tarts

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

Chesapeake Crab Dip

W/ baguettes & house made old bay chips or Soft pretzels

Appetizers + \$9 p/p

Luncheon

Craisin' Chicken Salad on Croissant

Sliced chicken breast, walnuts & celery w/ Craisins'
Served on petite croissants

Rustic Quiche

Fresh Broccoli & Cheddar Cheese

Orzo Greek Pasta Salad

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

Fresh Fruit Salad

Assorted seasonal fresh fruits served as a fruit bowl

Or

BMG Salad

Mixed field greens, strawberry slices, candied walnuts,
Gorgonzola or Feta cheese tossed
w/ Champagne dressing

\$23.50 p/p 25 guests+



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Shower Menu III

Appetizer

Fresh Fruit & Cheese Display

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

Luncheon

Hot Ham Sammies

Ham & Cheese honey butter
Baked on sweet rolls

Buttermilk Fried Chicken

On Honey Buttered Biscuits

French Toast Casserole

Layers of bread cinnamon brown sugar & butter baked golden
Served with maple syrup on the side

Cheesy Potato Casserole

Hash browns with creamy cheddar baked golden
Topped with Cornflake crust

\$26 p/p 25 guests+



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Shower Menu IV

Chesapeake Crab Dip

Back fin Crab served warm in cream sauce w/ baguette dippers

Fresh Fruit & Cheese Platter

Assorted seasonal fresh fruit and domestic & French cheeses
With crackers or baguette

Sausage Cheese Wonton Crisps

Wonton cups w/ Sausage
Served warm with melted Monterey Cheese

Pasta with Pesto and Peas

Fusilli tossed with fresh pesto and peas topped with parmesan and pine nuts

Rare Roast Beef on Cocktail Rolls

W/ Arugula & horseradish sauce

Sliced Medallions of Chicken Breast

Grilled Lightly Peppered Medallions of Chicken Breast
Served w/ honey mustard cocktail rolls

BMG Salad

Mixed field greens, strawberry slices, candied walnuts,
Gorgonzola or Feta cheese tossed
w/ Champagne dressing

\$32 p/p 25 guests+



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Additional Brunch ~ Shower Selections

Vegetable Crudités' Display w/ Herbed Dill Dip

Grilled Vegetable Display

Prosciutto Wrapped Melon

Bacon Wrapped Scallops

Cucumber rounds topped w/ Smoked Salmon Mousse

Sausage Wonton Crisps

Chinese Chicken Salad in Wonton Cups, Asparagus garniture

Old Bay Shrimp Salad on Mini Croissants

Sweet Chile Glazed Salmon Jalapeno Garnish

Classic Caesar Salad w/ Grilled Chicken

Ham Cheese & Egg Strata

Chicken, Broccoli & Ziti Parmesan

Nova Scotia Smoked Salmon

Lemon, Red Onion, Capers, Cream Cheese, Fresh Dill, Chopped Egg

Honey Mustard Dill Sauce, Pumpernickel breads or bagels

Assorted Mini Tarts: Key Lime, Chocolate Mousse, Fresh Fruit
Cinnamon Coffee Cake, Danish, Mini Cupcakes, Gourmet Cookies