

# CAMEO CATERERS

## THE BUFFET DINNER

### COCKTAIL RECEPTION

#### STATIONARY PRESENTATIONS

**Crudite** – colorful arrangements of hand carved fresh vegetables with herb dip

**Warm Maryland Crab Dip** with toasted pita triangles

**International Cheeses Board** displayed with an arrangement of imported cheeses, garnished with fresh fruit, served with crispy breads and crackers

#### HOT HORS D' OEUVRES to be continuously butlered on gleaming silver trays

Host's Selection of Six (6) Varieties, to be Selected from our Extensive Gourmet List

### DINNER

#### FIRST COURSE – Salad Choice Served to Guest Tables

e.g. **Cameo Signature Salad** – mixed baby lettuces, diced firm tomatoes, toasted pine nuts and crumbled bleu cheese, drizzled with a balsamic vinaigrette

**Classic Caesar Salad** – crisp Romaine lettuce tossed in our creamy Parmesan vinaigrette, topped with jumbo homemade croutons

*accompanied by Crusty French Rolls*

#### BUFFET IN SILVER

##### Carving Selections (choice of One):

**Carefully Aged Tenderloin of Beef**, rubbed with cracked black pepper and herbs, roasted to a medium rare, served with shredded horseradish and Madeira demi glaze

**Slowly Aged and Masterfully Roasted Prime Rib of Beef au jus**

**Roasted Aged USDA Choice New York Strip Sirloin of Beef**

served with a Madeira demi glaze

##### Select One Additional Entrée: (*other menu options can be suggested*)

##### Boneless Breast of Chicken Selection:

e.g. **Chicken Marsala** – breast of chicken sautéed in a light Marsala wine sauce

**Chicken Picatta** – breast of chicken lightly coated and sautéed in a white wine lemon butter, laced with imported capers

**Chicken Florentine** – breast of chicken roulade filled with green leaf spinach, toasted pine nuts and herbs, grated Romano cheese and herbs, with a tarragon cream sauce

##### Northern Pacific Center Cut Fillet of Salmon:

**Pan Seared** with a remoulade sauce

**Black and White Sesame Encrusted** with a ginger beurre blanc

##### Broiled Jumbo Lump Maryland Crab Cakes

with zesty cocktail sauce and tartar sauce

##### And to Include:

**Potato, Rice or Pasta Selection and Fresh Vegetable du Chef**

### DESSERT BUFFET (*or Served Dessert Selected from our Dessert Menu*)

**Display of Miniature French and Continental Pastries**

*or Traditional Tiered Wedding Cake for wedding receptions*

**Fresh Fruits and Melons of the Season** artistically cut and displayed

**Silver Service Colombian Coffee Presentation and Gourmet Teas**

Prices begin at \$60.00 per person

410-602-3696

[www.cameocaterers.com](http://www.cameocaterers.com)

