

CAMEO CATERERS

COCKTAIL CARNIVAL

For Afternoon or Late Evening Receptions Only

COLD SMORGASBORD

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

e.g. broccoli florets carrot sticks cauliflower florets
 spring onion mushroom caps radish rosettes
 celery sticks cherry tomatoes bell pepper strips

International Cheese Board with fresh fruit garni and assorted cocktail crackers

e.g. Gorgonzola Dutch Edam Havarti
 Imported Brie English Cheddar Jarlsberg

Dry Smoked Scottish Salmon with imported capers, diced onions and
Horseradish sauce, accompanied by thinly sliced European black bread

Warm Maryland Crab Dip with toasted pita triangles

HOT HORS D' OEUVRES

Host's choice of eight (8) varieties to be butlered on gleaming silver trays and presented in elegant chafing dishes, to be selected from our Extensive Gourmet List

Carving of Herb Encrusted London Broil, Slowly Grilled to Medium

served over French bread with shredded horseradish sauce

OR

Carving of Aged Tenderloin of Beef, rubbed with cracked black pepper, shallots and herbs, roasted to a medium rare, sliced to order and served over thinly sliced sourdough bread with shredded horseradish sauce (*price upgrade*)

Option:

*Pasta du Jour presented in elegant chafing dish, with guests' choice of 2 sauces
chunky marinara, or creamy Alfredo, accompanied by grated parmesan cheese*

DESSERT

Miniature French and Continental Pastries

or Traditional Tiered Wedding Cake for wedding receptions

Fresh Fruits and Melons of the Season Artistically Cut and Displayed

Fresh Brewed Colombian Coffee

Prices begin at \$35.00 per person

410-342-6960

www.cameocaterers.com