

CAMEO CATERERS

SERVED DINNER

(Seated Service)

COCKTAIL RECEPTION

STATIONARY PRESENTATIONS – specialty selections are available

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

Spinach Artichoke Dip with toasted Pita triangles

Wheels of Imported French Brie topped with caramelized sugar and toasted almonds

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

SEATED DINNER

FIRST COURSE – Salad Choice

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

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

*accompanied by **Crisp French Rolls** and creamy butter*

ENTRÉE – choice of one for all guests – additional entrée selections can be suggested

Land and Sea

Twin petite filet mignon (5—6 ounces) with sauce béarnaise

and famous jumbo lump Maryland Crab Cake (4 ½ ounces)

Center Cut Filet Mignon – (8 ounces) served with a sauce béarnaise

The Perfect Pair

Sliced aged Black Angus tenderloin of beef with a Madeira demi glaze

and herb encrusted fillet of Norwegian salmon

A Unique Couple

Boneless breast of chicken selection

and famous jumbo lump Maryland Crab Cake (4 ½ ounces)

Chef's Cut of Roasted Prime Rib of Beef

served with an au jus and freshly shredded horseradish

Chicken Selection -

A boneless breast of chicken prepared in so many ways to meet your preference

*All Entrees accompanied by **Potato or Pasta choice and Fresh Vegetable Selection***

DESSERT

To Be Selected From Our Dessert Menu

*or **Traditional Tiered Wedding Cake** for wedding receptions*

Fresh Brewed Colombian Coffee and Gourmet Teas

Prices begin at \$55.00 per person

410-342-6960

www.cameocaterers.com

