

CAMEO CATERERS

BUFFET STATION MENU

COCKTAIL RECEPTION (Additional and Alternate selections can be offered)

STATIONARY PRESENTATIONS

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

Warm Maryland Crab Dip with toasted crustados

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 Eight (8) Varieties, to be Selected from Our Extensive Gourmet List

INDIVIDUAL BUFFET STATIONS (Choice of Three) Fourth station – add \$5.00 per person

Chef's Carving of Carefully Aged Tenderloin of Beef, rubbed with cracked black pepper and herbs, roasted to a medium rare and served over sliced French rolls with zesty horseradish sauce

accompanied by Classic Caesar Salad topped with jumbo homemade croutons

(Option: Herb Encrusted London Broil in place of Tenderloin – less \$2.00 per person)

Pasta Station – An Ornate and Authentic Presentation featuring the sautéing of Penne pasta and cheese filled tortellini in flavored oils and served with guest's choice of sauces – chunky

Marinara or creamy Alfredo, accompanied by freshly grated Parmesan cheese, grilled portabella mushrooms, Kalamata olives, and sliced pepperoni

Oriental Chicken Stir Fry – ornate wok stir frying of sliced boneless breast of chicken, crisp snow pea pods, straw mushrooms and Chinese vegetables, served over steamed long grain rice

(Option: add Gulf shrimp to stir fry – \$2.00 per person)

Grilled Norwegian Salmon Teriyaki over a bed of sautéed snow pea pods, garnished with green onions and bean sprouts on oversized ceramic platters. *(Served at natural temperature)*

Broiled Famous Jumbo Lump Maryland Crab Cakes

served with zesty cocktail sauce and tartar sauce, *accompanied by* ranch fries, Cole slaw and sea toast

Carving of Herb Encrusted Rack of Baby Lamb Chops – add \$3.00 per person and \$125.00 for carver served with roasted red bliss potatoes

Quesadillas – sliced steak and chicken quesadillas made and grilled to order served with guacamole, green chili salsa, sour cream, shredded Monterey Jack cheese

(Gourmet Selection: Muscovy duck breast marinated in fresh cilantro, and smoked loin pork quesadillas grilled to order - add \$2.00 per person)

Additional selections can be introduced

DESSERT BUFFET

Display of Miniature French and Continental Pastries

Cut Berries and Fruits with chocolate fondue

Silver Service Presentation of Freshly Brewed Starbucks Coffee and Gourmet Teas

Menu Price – \$61.00 per person; price subject to 20% gratuities and 6% Sales tax

(For receptions ending by 6:00 pm, menu price is less \$5.00 per person)

