

## HORS D'OEUVRES

### JUMBO SHRIMP COCKTAIL

Served with lemon & cocktail sauce

### MINI MARYLAND CRAB CAKES

Served with cocktail sauce

### CRAB DIP

Served with assorted crackers

### BUFFALO WINGS

Served with ranch dressing

### SPANAKOPITA

Greek dish of spinach & feta cheese in phyllo dough

### ASIAN AHI TUNA

Served with seaweed salad

### GRILLED SHRIMP SKEWERS

Two shrimp

### CRAB TOAST

Jumbo lump crab on toast points topped with imperial

### BRIE

Wrapped in puff pastry, drizzled with honey

### LAMB CHOP LOLLIPOPS

Grilled & served with mint demi-glaze

### BURGER SLIDERS/SEAFOOD SLIDERS

(crab cake, lobster salad or shrimp salad)

### BBQ SHRIMP OR SCALLOPS

Wrapped in bacon

### MINI BEEF OR CHICKEN KABOBS

Marinated in a teriyaki sauce

### BREADED CHICKEN TENDERS

Served w/ honey mustard sauce

### ASSORTED CHEESE & VEGETABLE DISPLAY

Served with crackers & dressings

### MEATBALLS

Italian, Swedish, or "Sweet & Savory" style

### BUTLERED HOMEMADE TUNA/SHRIMP/CHICKEN SALAD

Served on crackers

### SMOKED SALMON DISPLAY

Served with red onion, capers & horseradish sauce (or butlered on cucumber slices)

### MEDITERRANEAN BRUSCHETTA WITH CRAB

Traditional bruschetta with crab, mozzarella & greek olives

### COLOSSAL CRAB COCKTAIL

Largest lump of crab available; served with cocktail sauce & lemon

### ASPARAGUS PLATTER

Fresh spears with a balsamic-glaze

### STUFFED MUSHROOM CAPS

Fresh mushrooms filled with crab imperial

### SHRIMP SCAMPI

Jumbo shrimp sautéed with garlic & shallots in a butter sauce

### MINI QUICHES

Filled with an egg & cream mixture & various meat or vegetable ingredients

### FRIED MACARONI & CHEESE

### SPINACH & ARTICHOKE DIP

### CHEESE QUESADILLAS

Served with salsa, homemade guacamole & sour cream

### SEAFOOD QUESADILLAS

(Shrimp, scallops & crab) Served with salsa, homemade guacamole & sour cream

### CHICKEN QUESADILLAS

Served with salsa, homemade guacamole & sour cream

### COCONUT SHRIMP

Served with a tai dipping sauce

### CRAB POTATO SKINS

Topped with bacon, cheddar cheese & crab meat

### BLUEPOINT OYSTERS

On the 1/2 shell or steamed

### CALAMARI

Hand-breaded; served with marinara sauce

### CLAMS CASINO

Topped with bacon & seasoned butter

### SOUTHWEST EGG ROLLS/VEGETABLE SPRING ROLLS

### BASIL MARINATED TOMATO & MOZZARELLA CAPRESE SKEWERS

### SHRIMP & SCALLOP CEVICHE

### CHICKEN SATAY

With a peanut tai sauce

## ENTREES

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### MARYLAND CRAB CAKES

All jumbo lump crab meat; served broiled or fried

### FRESH FISH STUFFED WITH CRAB IMPERIAL

(Salmon, Rockfish, Mahi-Mahi) (4 oz. Fish/4 oz. Imperial)

### SEAFOOD NEWBURG

Sea scallops, shrimp & crab meat simmered in a seafood & sherry cream sauce; served over basmati rice

### CRAB IMPERIAL

Generous portion of crab meat topped with imperial sauce (4 oz. portion)

### BEEF OR CHICKEN KABOBS

Served with an Asian glaze

### LAMB CHOPS

Baby lamb chops grilled & served with mint demi-glaze

### EASTERN SHORE ROCKFISH

Sautéed with Old Bay flour topped with jumbo lump crab, corn, celery, peppers & green onion cream sauce

### FRESH FISH WITH A LEMON-BUTTER SAUCE

(Salmon, Rockfish, Mahi-Mahi)

### GRILLED SALMON FILET

Served with a dill butter or peppercorn sauce

### CHICKEN PARMESAN

Chicken breast topped with marinara sauce & fresh mozzarella

### RAVIOLI

Stuffed with spinach & cheese; served in a lobster cream sauce

### BAKED ZITI

Served in a tomato sauce with sausage, gouda cheese & topped with mozzarella

### CHICKEN CHESAPEAKE

Seared chicken breast topped with jumbo lump crab meat & imperial sauce baked to perfection

### FETTUCCHINI ALFREDO

Served with or without grilled chicken

### MURRAY'S BONE-IN CHICKEN

Topped with a bordelaise sauce

### PETITE TENDERLOIN

Served with béarnaise sauce

### HERB-LEMON CHICKEN

Sautéed chicken filets in an herb-lemon sauce; served over rice

### LOBSTER RAVIOLI

Soft pillows of lobster-stuffed ravioli served with an orange-vodka cream sauce

### SOY GLAZED TUNA

Sushi-grade tuna grilled medium rare with soy glaze & topped with wasabi mayo

### BAKED LASAGNA

### FILET MIGNON

Available in 5, 6 or 7 oz. portions

### JAMBALAYA

Savory chicken, sausage & shrimp tossed in a spicy tomato creole sauce

### SHRIMP SCAMPI

Jumbo shrimp sautéed with garlic & shallots in a butter sauce

### VEAL OR CHICKEN MARSALA

Sautéed with mushrooms & marsala wine over angel hair pasta

### ASSORTED MINI SANDWICHES

Tenderloin, crab cake, shrimp salad, chicken salad, tuna salad, roasted prime rib, turkey, ham

### AVOCADO STUFFED WITH CHICKEN SALAD

Served with a garden salad topped with mangos

### BBQ PULLED PORK

Served with kaiser rolls

### MEDITERRANEAN TILAPIA

Topped with garlic bread crumbs with a tomato & white wine sauce

### SLICED BEEF TENDERLOIN

Served with grand marnier sauce

### SHRIMP & GRITS

Served with grand marnier sauce

### MINI GRILLED CHICKEN SLIDERS

Topped with pepperjack cheese, avocado, tomato, lettuce & jalapeños

\* All fish are 4 oz. portions

## SIDES

### ROASTED RED BLISS POTATOES

### SEASONAL VEGETABLES

*Steamed with garlic butter*

### BROCCOLI AU GRATIN

### PARMESAN & GARLIC CAULIFLOWER

### FRESH ROASTED CORN

### CREAMED SPINACH

### BAKED SWEET POTATOES

### STEWED TOMATOES

### CARROTS

### ZUCCHINI

### MASHED POTATOES

### MINI FINGERLING TWICE BAKED POTATOES

### SWEET POTATO MASH

### ASPARAGUS

*Steamed with garlic, shallots & butter*

### MACARONI & CHEESE

### FRIED MACARONI & CHEESE

### RICE PILAF

### FOUR CHEESE AU GRATIN POTATOES

### GREEN BEANS

*(almondine, italian style or sautéed with garlic & shallots)*

### GARLIC BREAD

*Homemade; brushed with garlic butter & toasted*

## SALADS

*\*Chicken, Filet Mignon or Shrimp can be added to any salad for an additional charge\**

### CAESAR

*Fresh romaine tossed with our own caesar dressing, croutons & parmesan cheese*

### GREEK

*Assorted greens, feta cheese, kalamata olives, onions, green bell peppers, tomato, cucumber & anchovies with our own greek dressing*

### ARUGULA/ROMAINE SALAD

*Arugula and romaine lettuce, cucumber, yellow cherry tomatoes, feta, pomegranate seeds, balsamic dressing*

### TOSSED

*Assorted greens, tomatoes, cucumbers & red cabbage*

### TRIO SALAD

*Chicken salad, tuna salad & shrimp salad*

### ARTISAN ANTIPASTO SALAD

*Rotini pasta, genoa salami, pepperoni sausage, asiago cheese, black olives, peppers & tomatoes*

### WATERFORD SALAD

*Shrimp, scallops & crab meat with champagne vinaigrette*

### SOUTHWESTERN SALAD

*Assorted greens with black beans, roasted corn, cilantro & bacon*

### TOMATO & MOZZARELLA CAPRESE

*Sliced tomatoes & mozzarella drizzled with olive oil & basil & a balsamic glaze*

### TOMATO & CUCUMBER SALAD

*Ripe tomatoes & cucumbers in an italian dressing*

### APPLE BLUE CHEESE WALNUT SALAD

*Tossed with mesculin, iceberg & caramelized walnuts, topped with a champagne vinaigrette*

### SEAFOOD PASTA SALAD

*Crab & shrimp*

### MEDITERRANEAN ORZO SALAD

*Tomato, feta, red onion, green peppers & black olives tossed in a homemade dressing*

### CHOPPED ARUGULA SALAD

*Mixed with romaine, cherry tomatoes, cucumber, avocado, goat cheese, served with a balsamic dressing*

## DESSERTS

### BASIC SET-UP: MINI ÉCLAIRS, CREAM PUFFS, MINI CHEESECAKES

### MIXED BERRY SALAD

*Strawberries, blueberries, raspberries & blackberries*

### CREAM PUFF & STRAWBERRY SKEWERS

*Drizzled with chocolate*

### ICE CREAM SUNDAE BAR

*\$150 set-up fee*

### FRESH FRUIT SALAD\*\*

*Delicious mix of local & exotic fruit*

*\*\*Fondue Option Available, \$100 set-up fee*

### HOMEMADE BREAD PUDDING

### CUSTOMIZED CAKES AVAILABLE

*(must be ordered in advance)*

### GOURMET MINI DESSERTS (11 DIFFERENT VARIETIES)

*Black Bottoms*

*Mousse Cups*

*Lemon Squares*

*Cream Puffs*

*Éclairs*

*Carrot Cake Squares*

*Brownies*

*Fruit Tarts*

*Chocolate Covered*

*Strawberries*

*Cannolis*

*Cheesecakes*

# MICHAEL'S *Cafe*

CUSTOMIZABLE BUFFET

TIMONIUM  
 MIDDLE-RIVER

## CARVING STATION *\*\$150 set up fee & \$25/hr for carver*

ROASTED TURKEY

BAKED HAM

BEEF TENDERLOIN

LEG OF LAMB

## BRUNCH BUFFET *Can be created for groups of 30 or more. Details available upon request.*

## CHILLED SEAFOOD PLATTERS *Customized to your liking. Pricing may vary.*

*\* All Buffets are customized.*

*\* Proposed price includes coffee, tea & soda.*

*\* Handmade or special order items are a minimum order of 30 pieces.*

*\* Only a bar tab option is available Thursday - Sunday (no cash bar).*

*We can offer a limited bar (house brandy & domestic) if desired. We can also work with a reasonably priced budget.*

*\* Proposed price does not include 6% tax or 20% gratuity.*

*\* Customized cakes, flower arrangements & decorations available for any occasion for an additional fee.*

*\* Private conference room for Power-Point presentations.*

*\* Hors d'oeuvres available in buffet style or for the tables.*

AVAILABLE AREAS

*Inside Patio*

*Gerard Dining Room*

*Outside Patio*

*York Dining Room*

*I have read and agree to the above terms: \_\_\_\_\_ Date: \_\_\_\_\_*

**Please fax back to 410-252-9575**