



***Social Soiree Buffet Menu #1 (W)***

***Choice of two Hors D' Oeuvres:***

*Teriyaki Chicken Skewers- boneless chicken breast marinated in sweet teriyaki sauce and grilled over hardwood coals*

*Sweet and Sour Meatballs-all beef meatballs simmered in a sweet and tangy sauce*

*Sliders- mini grilled hamburgers on rolls with cheese, pickles, chopped onion, ketchup, and mustard*

***Choice of Two Entrées***

*Lasagna or Baked Ziti in Marinara Sauce topped with melted mozzarella and parmesan cheeses*

*Chicken- Florentine- Picata-Bourbon-Baked- Fried-Marsala*

*Beef- Tenderloin-Burgundy-TopRound Au Jus*

*Vegetable and Starch-*

*Grilled Vegetables-Squash, zucchini, eggplant, fennel, cherry tomatoes, carrots, onions, red and green peppers tossed in fresh herbs and extra virgin olive oil-finished with a splash of vinaigrette*

*Rice Pilaf in Chicken Stock with herbs*

***Choice of one salad***

*Greek Salad*

*Tossed Salad*

*Caesar Salad*

*Fresh Baked Garlic Bread*

*Soft Drinks, Iced Tea, and Water*

***\$18.50 Per Person Plus Tax & Service Charge***

\*Wait Staff must be added for all events catered by Baltimore's Best Events. Wait Staff is \$35/per hour per server.

## ***Social Soiree Buffet Menu #2 (W)***

*Tossed Salad-Mixed greens topped with tomato wedges, cucumber slices, shredded carrots & red cabbage, broccoli florets, onion, red and green peppers rings. Served with assorted dressings*

### ***Choice of Two Entrées***

*Lasagna-Sheets of pasta layered with meat sauce, ricotta and mozzarella cheese. Topped with mozzarella and Parmesan cheeses. Baked to a golden brown.*

*Chicken Florentine- Fresh spinach with shallots and garlic-flambéed with Ouzo- Baked on a boneless chicken breast and topped with mozzarella cheese.*

*Beef Burgundy-Cubed sirloin sautéed with pearl onions, mushrooms and garlic. Simmered burgundy red wine and rich beef stock.*

### ***Choice of Rice or Pasta***

*Fresh steamed sugar snap peas, sliced mushrooms green beans, broccoli, carrots and julienne red peppers*

*Homemade bread and rolls*

*Soft drinks & Bottled Water*

***\$16.50 per person plus tax & service charge***

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## ***Social Soiree Buffet Menu #3 (W)***

### ***Hors D' Oeuvres: (choose two)***

*Sesame Chicken Skewers-Boneless chicken breast crusted in black and white sesame seeds-threaded on a bamboo skewer and deep fried to a golden brown. Served with spicy peanut sauce*

*Assorted cheese cubes artfully displayed with fresh cut fruits and vegetables. Accompanied by various dips and crackers*

*Sweet and Sour Meatballs-All beef meatballs simmered in a sweet and tangy sauce*

*Vegetable Cornucopias-An array of vegetables blended with creamy Monterey Jack cheese-finished with a hint of cilantro and wrapped in a flour tortilla*

### ***Dinner:***

*Grilled Tilapia Filet-drizzled in teriyaki sauce and grilled over hardwood coals. Topped with a tropical salsa and drizzled with wasabi cream. Option of parmesan crusted tilapia available ( Salmon available at additional cost \$1.50 per person)*

*Bourbon Chicken- Boneless chicken breast sautéed with shallots and garlic. Simmered with chicken stock and Dijon mustard. Finished with Jack Daniels Kentucky Bourbon*

*Fresh steamed green beans with fresh herbs and slivered almonds*

### ***Choice of Rice or Pasta***

*Fresh baked bread or rolls with butter*

*Soft drinks and bottled water*

***\$18.50 per person plus tax & service charge***

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## ***Social Soiree Buffet Menu #4***

*Caesar Salad-Crisp Romaine leaves tossed with crunchy croutons in a creamy Caesar dressing.  
Garnished with Roma tomato wedges and dusted with freshly grated Parmesan cheese*

*Maryland Crab Cake-Jumbo lump crabmeat blended with Old Bay, mustard and mayonnaise. Broiled  
to a golden brown*

*Served with crackers, cocktail and tartar sauces*

*Chicken Rosemary- Boneless chicken breast marinated in extra virgin olive oil, rosemary,  
shallots and lemon-  
Grilled over mesquite coals*

*London Broil-Flavorful flank steak marinated in garlic, mustard seed, pepper, salt and paprika.  
Sliced thin and topped with onions and mushrooms*

*Long grain and wild rice simmered in chicken stock with fresh herbs*

*Sugar snap peas, sliced mushrooms green beans, broccoli and carrots steamed  
with a splash of soy sauce*

*Homemade bread and rolls*

*Assorted petite desserts*

*Soft drinks & Bottled Water*

***\$24.50 Per Person Plus Tax & Service Charge***

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## ***Social Soiree Buffet Menu #5***

### ***Appetizers (choose one)***

*Prince Edward Island Mussels in a garlic white wine butter sauce*

*Crab Bruschetta*

*Grilled Shrimp Kabob w/ roasted vegetables*

### ***Salads (choose two)***

*Strawberry spinach salad topped with fresh strawberries, crumbled goat cheese and walnuts*

*House salad- an assorted bed of greens topped with tomatoes, cucumbers, cheddar cheese, and croutons*

*Classic Caesar- fresh Parmesan over romaine lettuce and croutons*

### ***Entrees (choose two)***

*Surf and turf- 6oz Filet Mignon and grilled shrimp served with rice pilaf and grilled asparagus*

*Shrimp scampi served over linguini*

*Chicken Chesapeake- a grilled chicken breast topped with Maryland lump crab with a red skin potatoes and a vegetable*

### ***Desserts (choose one)***

*Strawberry Sorbet - Strawberry Parfait - Chocolate mousse - Cappuccino brownie a la mode*

*Soft Drinks, Iced Tea, and Water*

***\$26.50 Per Person Plus Tax & Service Charge***

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## ***Social Soiree Buffet Menu #6***

*Caesar Salad or Fresh garden salad with sliced cucumbers, tomato wedges, carrots  
Served with assorted dressings and croutons*

### ***Entree (choose one)***

*\*Fried Chicken-Perdue roaster pieces soaked in buttermilk, dredged in flour seasoned with thirteen herbs and spices-deep fried to a golden brown.*

*\*Meatloaf-Ground beef delicately seasoned, form into a loaf and wrapped in bacon, brushed with our secret sauce and topped with cheese-served with mushroom gravy*

*\*Baked or Fried Flounder-Fresh flounder filet lightly battered and deep fried served with a delicate lemon butter sauce*

*\*Ham Steak-Country ham steak pan seared-served with gravy and pineapple slices*

*\*Hot Roast Beef- Lean slices of roast beef swimming in rich beef gravy*

*\*Hot Turkey-Sliced turkey breast wrapped around our traditional homemade stuffing-served in turkey gravy*

*\*Pork Chops-Center cut pork loin chops grilled to perfection*

*\*Pot Roast-Black Angus beef roast simmered with root vegetables until fork tender*

*\*Chicken Parmesan -Breaded chicken cutlet deep fried to a golden brown-topped with homemade marinara, mozzarella and Parmesan cheeses*

### ***Starch - (choose one)***

*Wild rice, rice pilaf, mashed potatoes, macaroni and cheese, egg noodles in butter and herb, roasted red bliss potatoes*

*Steamed seasonal vegetable medley*

*Fresh baked rolls and butter*

*Lemonade & Iced Tea*

***\$13.50 Per Person Plus Tax & Service Charge***

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