



# Be My Guest

Catering and Events...Expect the Best

## Spring/Summer Plated Menu

### Stationary Hors D' Oeuvres

#### Fresh Fruit & Cheese Display

Assorted seasonal fruit including Strawberries, Cantaloupe, Pineapple, Red & Green Grapes, Domestic & French cheeses, in a beautiful display  
Options including: Gouda, Wisconsin Cheddar, Brie, Goat & Pepper Jack  
Cracker basket

## **Cocktail Hour**

### **Butler Passed Hors D'oeuvres**

(3 suggested)

#### **Mini Crab Cakes**

Maryland classic, Remoulade Sauce w/ chive garnish

#### **Bacon Wrapped Scallops (GF)**

Sweet Sea Scallops wrapped in bacon, baked w/ maple glaze

#### **Petite Vegetarian Spring Rolls (V)**

Served Warm w/ Gingered Soy Dipping Sauce

#### **Buttermilk Fried Chicken & Waffles Skewer**

Maple Bacon Drizzle

#### **Tuscan Balsamic Bruschetta**

Plum tomatoes w/ Parmesan served on toasted baguettes  
w/whipped feta

#### **Pear & Brie w/ Almonds**

In a Filo Beggars Purse

#### **Blackened Fish Bites (GF)**

Bite sized chunks of fresh fish on a stick w/ lemon dill tartar

#### **Spanakopita**

Filo triangle w/ goat cheese & spinach filling baked golden brown

#### **Chicken Chicharrones (GF)**

Crispy corn tortilla triangles, shredded spiced chicken, sour cream  
Guacamole, tomato & cilantro, served bite size

#### **Tomato Mozzarella Skewer (GF)**

Basil & balsamic drizzle

#### **Coconut Shrimp**

W/ Thai Chile dipping sauce

#### **Beef Tenderloin Skewer Wrapped in Bacon**

Beef Tenderloin with Gorgonzola  
w/ Apple Smoked Bacon

## **Guests asked to take their seats**

Introductions, Toasts, Blessing TBD

### **Starter**

On table for guest's arrival

#### **Artisan Dinner Rolls**

Bread plate w/ butter rosette

#### **BMG Wedding Salad**

Field Greens, Strawberries & Blueberries,  
Sugared Walnuts & Feta crumbles  
Champagne Vinaigrette

### **Plated Dinner**

(Select 2 proteins, plus 1 Vegetarian)

(Guests select one entree)

#### **Garlic Herb Crusted - New York Strip of Beef**

Mushroom wine demi sauce or Maître D'hôtel Butter

#### **Lemon Dill Salmon Filet**

Beurre Blanc Sauce

#### **Blackened Mahi-Mahi Filet**

Citrus butter & Mango Salsa

#### **Grilled Filet Mignon**

Wild Mushroom Demi-Glace Sauce

#### **Maryland Jumbo Lump Crab Cakes**

Lump Crab Cakes seasoned with old bay  
Sautéed in butter served w/ Remoulade Sauce

#### **Red Skinned Mashed Potatoes (GF)**

Butter, garlic & cream

#### **Grilled Asparagus**

Lemon Butter

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#### **Vegetable Strudel**

Phyllo pastry with Mediterranean vegetables

## **Desserts**

### **One Tier Wedding Cake**

Chocolate/chocolate buttercream, Vanilla/vanilla buttercream, Lemon/lemon buttercream, Carrot/cream cheese, Red Velvet/cream cheese, Fresh Strawberry/strawberry buttercream, Chocolate/peanut buttercream, Spice/cream cheese

### **Assorted Dessert Table**

Mini Cupcakes, Cookies, Mini Tarts

## DETAILS TO CONSIDER:

BE MY GUEST CATERING can provide wedding cake and dessert options.

BE MY GUEST can provide coffee service featuring fresh brewed regular and decaffeinated coffees, a selection of teas, sugar, Splenda and cream

BE MY GUEST can provide a soft beverage bar with assorted sodas, juices, bar fruit, ice & bar setups.

BE MY GUEST can provide bar packages upon request.

BE MY GUEST provides highly skilled service staff & bartenders for your event.

BE MY GUEST will coordinate all rentals.

BE MY GUEST will ensure the event goes seamlessly. One lead staff will monitor timeline and run your event. Service will begin 2-3 hours before your event and extend through clean up.

BE MY GUEST offers Day of Event planning services.