

T &M Catering, LLC

(443) 553 – 3124

[www.tmcaters.com](http://www.tmcaters.com)

## THE MASTER LIST

Stationary Hors d' Oeuvres – All pricing based upon headcount and menu compilation. We suggest selecting 3 – 4 items.

Fresh Fruit Display with Dip

Classic Crudite with Dip

Mezze – Roasted Vegetables, Hummus, Tzatziki, Olives, Baba Ghanoush, and Pita

International Cheese and Charcuterie Board with Jams, Mustards, Grape Clusters, and Crackers

Chilled Spinach Dip in Bread Bowl with Torn Artisanal Breads

Nacho Bar – Tortilla Chips, Warm Queso, Crema, Classic Tomato Salsa, Sliced Jalapenos, and Guacamole

Traditional OR Baltimore Bruschetta with Crostini

Boneless Wing Bite Bar ( Buffalo, Shezuan, BBQ, Garlic Parmesan, or Old Bay) select three with accoutrements

Philly Cheese Steak Bar – Liscios Club Rolls with Shaved Ribeye and Chicken with Accoutrements

Hot Crab Au Gratin

Hot Spinach Parmesan Dip

Buffalo Chicken Dip

Hot Spinach , Ricotta, and Bacon Dip

Jalapeno Bacon Dip

Cheddar Ale Fondue with Soft Pretzel Sticks and Assorted Mustards

Classic Shrimp Cocktail Display

Oysters on the Half Shell – Blue Points, Chesapeake, and special of the week with Mignonettes, Lemons, Limes, Cocktail Sauce, etc.

Slider Bar – Brioche Slider Rolls, Traditional Beef, Brisket, Pulled Pork, Jerk Chicken, Brown Rice and Zucchini, Buffalo Chicken, or Crab Cake ( if available) with accoutrements

Seasonal Soup Stations – Crab Bisque, Chilis, Tomato Basil Bisque, or Curried Pumpkin Bisque

Passed Items – All pricing is based upon overall compilation of items. We suggest 2 – 4 items from this category.

Shrimp Cocktail Shots

Ceviche Shots – Grouper with Cilantro Lime and Coconut Milk, Scallop in Citrus with Shaved Fennel Bulb, or Classic Shrimp Pacifico

Soup Sips with Petite Grilled Cheese

Petite Chicken and Waffle Bites

Shrimp and Grit Shots in Low Country Gravy or Salsa Verde

Brown Sugar Bacon Wrapped Shrimp

Petite Maryland Crab Cake Bites ( if available)

Pork Dumplings

Spring Rolls or Egg Rolls ( Chicken, Shrimp, Pork , and Vegetable) with Dipping Sauce

Spicy Tuna Tartare over Seaweed Salad in Leaf Boat

Ginger Lime Shrimp in Lychee Compote in Leaf Boat

Chipotle Chicken OR Garlic Cumin Shrimp Taco Bite with Avocado Crema

Assorted Petite Meat Skewers – Chorizo with Pineapple, Chicken Shwarma OR Sofrito Chicken, Mediterranean OR Korean style Beef

Grilled and Carved Lamb Chops with Mint Jelly and Cherry Balsamic Jam

Spanakopita

Chicken or Beef Empanadas

Sliders of Choice

Petite Cheese Steak Bites of Choice

Filo Cup with Montrachet Goat Cheese Mousse and either Tart Green Apple with Truffle Honey OR Strawberry Bruschetta depending upon season

Chicken Tender Cups

Mac – n- Cheese Cups

Cucumber on the Bias topped with Dilled Cream Cheese and Chive

Assorted Flat Bread Bites – Caprese, Proscuitto with Provolone Blistered Tomato, Goat Cheese with Wild Mushrooms and Balsamic Drizzle

Lamb or Chicken Gyro Bite with Tzatziki

### The Staples

All pricing for dinner menus whether buffet or food stations is based upon overall compilation of items.

We suggest 2 - 3 Entrees, 2 Accompaniments, 1 Vegetable, and we ALWAYS offer 2 salads and Breads/Rolls.

### Beef Options

Herb and Coffee Rubbed Oven Roasted and Carved Beef Tenderloin with Horseradish Crema and Bernaise

Marinated, Grilled, and Carved Flank Steaks with Horseradish Crema or Chimichurri add on

Carved Boneless Ribeye with Au Jus and Horseradish Crema on the Side

Carved New York Striploin with Horseradish Crema

Slow Braised Beef Short Ribs in Tracey's Tomato Red Wine Demi

Oven Roasted Carved Beef Top Round in Au Jus with Horseradish Crema

Slow Braised Beef Pot Roast in Herb Tomato Red Wine Demi

Smoked and Carved Beef Brisket with Rolls and Condiments

#### Poultry

Cider Brined Oven Roasted and Carved Breast of Turkey with Cranberry Chutney and Cracked Mustard

Chicken Picatta

Chicken Marsala

Caprese Chicken Roulade

Bacon and Swiss Stuffed Chicken Roulade in Dijon Cream Drizzle

Chicken Breast finished in Bourbon Peach Glaze with Bacon Crumble

Spinach Ricotta Stuffed Chicken Roulade Finished in White Wine Glaze with Pancetta Crumble

Chicken Parmesan

Breaded Chicken Cutlet with Tomato OR Strawberry Bruschetta

Chicken Saltimbocca

Butter Chicken

Chicken Tikka Masala

Chicken Sofrito

Jerk Chicken Parts with Jerk BBQ

Cider Brined Garlic and Herb Blistered Chicken Parts

Classic BBQ Chicken with Assorted BBQ Sauces

Honey Ginger Chicken with Green Onion and Black Sesame Seed

#### Pork

Pernil – Caribbean style Roast Pork

Smoked Pulled Pork

Five Spice Rubbed Pork loin with Hoison

Mediterranean Herb Encrusted Sliced Pork loin

## Oven Kahlua Pig

### Lamb

Marinated, Grilled, and Carved Lamb Chops with Mint Jelly and Cherry Balsamic Jam

Slow Braised Mediterranean or Middle Eastern Style Lamb Leg

### Seafood

Filet of Salmon, Mahi Mahi, Rockfish, or Chilean Sea Bass

Classic Maryland Crab Cakes with Cocktail and Remoulade ( if available)

Old Bay Buttered Shrimp

Shrimp and Scallop Saute in Herb and Garlic White Wine Butter Or Citrus Glaze with Basil

Breaded Rockfish Bites with Tomato Corn Relish and Remoulade

### Fun Random Stations

Pricing is based upon overall menu items/stations. We suggest 2 – 3 Stations if you are seeking this route.

### Italian Theme/Pasta Bars

Two Types of Pasta with Choice of Sauces, Meatballs, etc.

### Mac – n- Cheese Bars

Five Cheese, Alfredo, or Gorgonzola Mac with Chopped Bacon, Green Onion, Crispy Onion, Sundried Tomato and Old Bay

### Mashed Potato Bars

Buttermilk Mash and Sweet Potato Mash with Gravy, Butter, Sour Cream, Shredded Cheddar, Bacon, Green Onion, Petite Marshmallows and Candied Pecans

### Taco Bars

#### Corn and Flour Tortillas

Carne Asada, Beef Barbacoa, Ground Chorizo, Al Pastor, Chipotle Shredded Chicken, Chipotle Chicken, Mahi Mahi, or Cilantro Garlic Lime Shrimp ( select three proteins)

#### Fiesta Yellow Rice

#### Refried or Spiced Black Beans

Guacamole, Tomato Salsa, Pineapple Pico, Crema, Cotija, Shredded Cheddar, and Hot Sauces

Slider Bars

Brioche Slider Rolls

Traditional Burger, Brisket, Jerk or Buffalo Chicken Pulled Pork, Brown Rice and Zucchini Cakes, or Maryland Crab Cakes ( if available)

All Accoutrements

BBQ

Pulled Pork, Smoked and Sliced Brisket, Classic BBQ Chicken

Smokey Assorted Bean Baked Beans

Five Cheese Mac – n – Cheese

“Moms” Cole Slaw

Honey Butter Corn Bread

\*Asian, Caribbean, and Indian upon request

Accompaniments

Herb and Garlic Blistered Red Potatoes OR Old Bay Blistered Red Potatoes

Buttermilk Mashed Potatoes

Cheddar and Sour Cream Mashed Potatoes OR Horseradish and Garlic Mashed Potatoes

Scalloped Potatoes

Baked Potato Bar with Fixins

Tri Potato Roast – Reds, Sweets, and Yukon Golds in Garlic , Sea Salt, Cracked Pepper, and Fresh Herbs

EVOO and Sea Salt Dusted Yukon Gold Potato Planks

Assorted Mac – n- Cheese

Puerto Rican Style Rice and Beans

Wild Rice

Rice Pilaf

Cheese Tortellini in Rose Cream with Basil Chiffonade or Red Sauce

Fresh Roasted Green Beans with EVOO, Garlic, Shaved Parm, and Balsamic Drizzle

Braised and Spicy Collard Greens

Roasted Vegetable Medley

Blistered Brussels Sprouts ( Garlic with Fig Jam, Balsamic Glazed, or Soy Miso Glazed)

Broccoli OR Asparagus in Dilled Lemon Butter

Street Corn Salad

“Moms” Cole Slaw

White Bean, Potato, and Tomato Casoulet

Assorted Risotto

Pumpkin Mascarpone Ravioli OR Classic Cheese Ravioli in Assorted Sauces

Polenta Bake finished in Eggplant Ragout with Shaved Parm

#### Salads

Classic Garden Green Salad

Classic , Baby Kale, OR Arugula Caesar

Watermelon and Arugula Salad with Feta, Pickled Onion, and Fresh Chopped Mint in Citrus Watermelon Vinaigrette

Fresh Berry Salad over Tender Greens with Candied Pecans and Montrachet Goat Cheese in Balsamic Vinaigrette

Tomato Peach Salad with Montrachet Goat Cheese in Lavendar Vinaigrette

Candy Apple Salad of Granny Smith Apples , Candied Pecans, and Montrachet Goat Cheese over Tender Greens in Fuji Apple Vinaigrette

Italian Garden Salad

Baby Kale, Pickled Onion, Dried Cranberries, Pepitas, and Goat Cheese in Balsamic Vinaigrette

Citrus Gorgonzola Salad with Candied Pecans over Tender Greens in Balsamic Vinaigrette

Caprese Salad over Greens in Italian Style Vinaigrette

Bacon Blue Salad with Sweet Grape Tomatoes over Chopped Iceburg

#### Dessert

Assorted Seasonal Pies and/or Cakes

Pound Cake Bar – Assorted Pound Cake Flavors with Berries, and Whipping Cream

Cheese Cake Bar - New York Style Cheese Cake with Berries, Berry Compotes, Warm Caramel, Hot Fudge, Assorted Crushed Nuts, and Whipping Cream

Eggless Raw Cookie Dough Bars with Accoutrements

Assorted Mousse Shots – Elvis, Key Lime, Cheese Cake, Vanilla, and Chocolate with fun Garnish

Assorted Finger Desserts – Petite Cannoli, Cream Puffs, Dessert Bars, and Petite Cheese Cakes

### Late Night Snacks

Nacho Bars – Tortilla Chips, Warm Queso, Salsa, Guacamole, Crema, Sliced Jalapenos, and Hot Sauces - \$4.50 Per Person

Hot Pretzel Sticks with Cheddar Ale Fondue and Assorted Mustards – Flat \$300. Fee

Philly Cheese Steak Bar – Liscios Rolls with Shaved Ribeye and Chicken with Accoutrements - \$5.50 Per Person

Assorted Pop Corn Bar – Popcorn Bags with Butter, White Cheddar, and Ketel Corn popcorn Displayed – Flat \$225. Fee

S'mores Bar – Graham Crackers, Hershey Bars, Peanut Butter Cups, Twix Bars, and Marshmallows – Flat \$250. Fee