

Mr. Charles Market Place
12147 Park Heights Ave
Owings Mills MD 21117
410-356-3844 fax 410-363-9140
Light Cocktail Party Menu

Catering Proposal

"The Dining Experience"

Menu 1

Appetizers & Hors d' oeuvres

Imported & Domestic Cheese Display, Sliced Tropical Fruits, Fresh Berries & Grapes, Crispy Flat Breads, Chocolate Caramel Sauce
Pan Fried Chicken & Vegetable Pot Stickers, Asian Plum Dipping Sauce
Mini Greek Spanikopita
Winter Tomato & Salad, Basil Infused Goat Cheese Herb Grilled Bruschetta
Smoked Salmon "Pinwheel", Roasted Garlic & Dill Cream Cheese, Toasted Crostini, Baby Fennel
Crispy Portabella Fritters, Sun-dried Tomato Remoulade
Mini Wild Mushroom Strudel

Menu style: Progressive Cocktail Party 2

Time: to be determined

Displayed Appetizers

Fresh Spring Garden vegetable crudités with Sun-dried Tomato aioli

Mediterranean Tappas Table:

Seared Artichokes & Mushrooms
Grilled Marinated Summer Squashes
Roasted Garlic Hummus

Passed Hors d' oeuvres

Assorted Japanese Sushi Maki Rolls, Soy Dipping sauce
Crispy Mini Vegetable Spring Rolls, Lime Cilantro Syrup
Beet & Horseradish Cured Salmon, Baby fennel, Chive Crème Fraiche, English Cucumber
Caribbean Grilled Shrimp, Mango mojo
Wild Mushroom Strudel
Gorgonzola Profiteroles, Porcini Mushroom Dark Chocolate drizzle

Mini Entrees

Wild Mushroom Beggars Purses, Roasted Garlic Fine Herbs Sauce
Sesame Seared Ahi Tuna, Soba Noodle Nest, Pickled Cucumber & Daikon Salad
Chinese Smoked Duck, Rice Flour Pancake, Cucumber, Bean Sprouts, Scallion, Hoisin Honey Glaze
Herb Grilled Baby Lamb chops, Gorgonzola polenta cake, Moroccan Spinach

Displayed Desserts

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Assorted Seasonal Cookies & Brownies
Zebra Striped Strawberries
Fresh Fruit Display w/ chocolate caramel sauce
Happy Birthday Cake "Happy 50th Birthday Robin"
Coffee & Specialty Tea

Menu style: Progressive Cocktail Party 3

Displayed Appetizers

Imported & Domestic Cheese Display with Seasonal Berries & Crispy Flat breads

Asian Dim sum & Sushi Table:

Asian Smoked Duck Burrito, Cucumber, Bean Sprouts, Scallion, Hoisin Honey
Glaze
Grilled Chicken & Beef Satay, Korean BBQ glaze
Assorted Japanese Sushi & Maki, Pickled ginger, Lime infused Wasabi
Bitter melon, Tea Smoked Chicken & Mango Stuffing
Steamed Assorted Dumplings, Plum Dipping Sauce
Fresh Edamame Basket, Miso Honey Aioli
Chinese Puffed Rice Ovals

Passed Hors d' oeuvres

Coconut Lobster Skewer, sweet red curry dipping sauce
Fontina Stuffed Artichoke Heart, Fig Balsamic syrup
Asian Tuna Tar Tar, Sesame Wonton Crisp, Wasabi Aioli
Duck Prosciutto Canapé, Summer Melon Confetti
Horseradish Cured Salmon, Baby Fennel, White Truffle Crème Fraiche, Potato
Crisp
Wild Mushroom Profiteroles, Porcini Mushroom Dark Chocolate drizzle
Sesame Scallop Scroll, Cilantro-Lime Syrup

Passed Mini Entrees

Herbed Duck Confit & Root Vegetable Cassoulet Wrapped in Filo,
Peppercorn Crusted Tuna, Lemon Thyme Vinaigrette, French Green Beans, Cool
Yukon Potato Round
Grilled eggplant Napoleon, Sun Dried Tomatoes, Goat cheese, Baby Arugula,
Crimini Mushrooms

Displayed Desserts

Seasonal Fruit Display with chocolate caramel sauce
Assorted Infused & Chocolate dipped Strawberries
Coffee & Specialty Tea

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Menu style: Progressive Cocktail Party 4

Menu

Displayed Appetizers

Winter Garden vegetable crudités, Roasted Garlic & Ginger aioli
Imported & Domestic Cheese Display seasonal berries & Toasted Flat breads
Assorted Japanese Maki sushi, pickled ginger, lime scented wasabi, soy dipping
sauce

Warm Asian Spinach & Artichoke Dip, Toasted Sesame Crisps

Hot & cold Hors d' oeuvres

Mini Beef Links Wrapped in Puff Pastry, Stone Ground Mustard
Crispy Vegetable Spring roll, red chili & basil simple syrup
Sesame Crusted Chicken Skewers, Hunan BBQ
Steamed Japanese Shoumai, Hoisin plum dipping sauce
Shiitake Mushroom Composition, Toasted ginger Filo cup
Szechwan Peppercorn Seared Beef, sesame wonton chips, horseradish jam
Curried sweet potato soup, 5-spice Crème Fraiche, toasted Pastry shell

Mini Entrées

Chinese Smoked Chicken rolls, flour tortilla, cucumber, bean sprouts, fresh
scallion
Sesame Crusted Cod, Wok Charred Asian Vegetables, Sticky Rice Cake, Honey
Soy glaze
Wild Mushroom Crusted Hanger Steak, Port wine shallot glaze, warm baby
spinach, Crispy Potato Rosti

Dessert

Mini Individual Desserts

(i.e. fruit Tartlettes, petite fours, profiteroles, napoleons, etc.)
Assorted Seasonal Fruit Display, Caramel Chocolate Dipping Sauce
House Brewed Coffee & Assorted Herbal Teas