

**Be sure to Visit
Mr Charles Market.
FEATURING FULL SERVICE
DELI, GOURMET SAND-
WICHES, PREPARED
FOODS AND MEALS TO
GO, WINE, LIQUOR,
BEER, FRESH BAKED BA-
GELS AND PASTRIES, SPE-
CIALITY PIZZA, GOURMET
FOODS, SNACKS AND
BEVERAGES.
EAT-IN OR CARRY OUT**

Ordering Guide Lines

Please call between 9 a.m. and 7 pm Monday—Saturday Sunday 10 am and 2:30 pm. To assure the availability of your preferred selections call at least 48 hours in advance. All selections are made to specific orders. For Deliveries there will be a \$30.00 minimum. Please specify the exact Day and Time you would like to receive your order. For all orders, Mr. Charles Market, 70-60 Bistro accepts corporate checks, cash, visa, master card, discover card & American express. Credit cards must be present at time of delivery and pick-up. Cancellations must be made 48 hours in advance to avoid a 50% cancellation fee

Mr. Charles Market Catering Menu
"The Dining Experience"

12147 Park Heights Ave
Owings Mills Maryland 21117
Just south of Walnut Ave.
410-356.3844
www.mrcharlesmarket.com

CATERING & PERSONAL CHEF MENU

Custom Catering Menu

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CATERING MENU



Mr Charles Catering provides "The Dining Experience", custom designed Catering and Personal Chef Services. Chef Aharon Denrich creates custom menus, dishes and accompaniments developed from you, our client's, wishes and suggestions. If you are a Foodie, or just love great food Mr Charles Catering is your non BS caterer. We use only the finest and freshest ingredients, locally sourced when available. Chef Aharon goes to great lengths to make sure each dish is made uniquely tailored to your taste and event. In turn we insure that each event is uniquely designed for our clients and their guest's enjoyment. Chef Aharon will bring the culinary world to you for a true Dining Experience.

Be ready for the Experience of a lifetime

Our Services

- FULL SERVICE CUSTOM CATERING
- SPECIALTY BREAKFASTS & BREAKFAST PLATTERS
- CHEF DESIGNED CASUAL & FORMAL PARTIES, GALA'S, WEDDINGS, MITZVOT
- TRADITIONAL & CUSTOM HOT & COLD BUFFETS
- PLATED DINNER PARTIES FOR YOU IN YOUR HOME
- APPETIZERS & PARTY PLATTERS, SHIVA MEALS
- HAND CRAFTED DESSERTS & DESSERT PLATTERS
- FULL BEVERAGE & ALCOHOL SERVICE
- DÉCOR, CENTER PIECES
- CUSTOM DESIGNED MEALS, RECIPES AND MENUS
- HOLIDAY MENUS - COMPLETE HOLIDAY MEALS FOR 10 OR MORE
- FOOD & WINE CUSTOM GIFT BASKETS
- CORPORATE CATERING PROGRAM
- RX CATERING PROGRAM
- CUSTOM RECIPE AND MENU DESIGNS
- INTERNATIONAL CUISINE
- KOSHER STYLE AVAILABLE

Breakfast

- FRESH BAKED BREAKFAST PASTRIES
- ASSORTED TRADITIONAL & SPECIALTY BREADS & BAGELS
- HOUSE MADE FLAVORED CREAM CHEESES
- GOOEY STICKY BUNS
- TRADITIONAL & SPECIALTY SMOKED & CURED FISHES
- HAND SLICED BREAKFAST MEATS
- TRADITIONAL & SPECIALTY OMELETS & FRITTATAS
- SCRATCH MADE PANCAKES, CHALLAH FRENCH TOAST & WAFFLES
- HOUSE BLENDED COFFEE & TEAS

Mini Sandwiches & Wraps

- ROTISSERIE TURKEY BREAST, IMPORTED SWISS, DRIED CRANBERRY CHUTNEY, ROMAINE
- RARE ROAST BEEF, HORSERADISH MAYONNAISE, HAVARTI, GREEN LEAF LETTUCE
- GRILLED MARINATED VEGETABLES, CHIVE BURSON CHEESE, SUN DRIED TOMATO PESTO, BABY SPINACH
- HERB RUBBED HAM, RED ONION JAM, STONE GROUND MUSTARD, RED LEAF LETTUCE
- COUNTRY CHICKEN SALAD, ICEBERG LETTUCE, BEEF STEAK TOMATO
- GRILLED CHICKEN, BLACK OLIVE TAPPANADE, OVEN DRIED TOMATO, BASIL
- THAI SHRIMP SALAD, BIB LETTUCE, PICKLED CUCUMBER & CARROT
- MEDITERRANEAN TUNA SALAD, LEMON HERB MAYONNAISE, BABY SPINACH, CHICKPEAS, CALAMATTA OLIVES, ROASTED RED PEPPERS
- HOME STYLE EGG SALAD, RADICCHIO, HEIRLOOM TOMATO
- HOUSE SMOKED TURKEY, HAVARTI, GRILLED VEGETABLES
- FRESH MOZZARELLA, BASIL PESTO, GRILLED TOMATO, ARUGULA
- ISRAELI CHICKPEA CAKE, CUCUMBER YOGURT SAUCE, GRILLED RED ONIONS, TOMATO
- CUBAN SLICED PORK, MANGO MOJO SAUCE, GRILLED PAPAYA, CHARRED FRIZZE LETTUCE

Appetizers

- MR CHARLES ITALIAN ANTIPASTO PLATTER
- MR CHARLES MEDITERRANEAN TAPPAS TABLE
- SMOKED & CURED FISHES DISPLAY WITH TOASTED BLACK BREADS
- IMPORTED & DOMESTIC CHEESE DISPLAY WITH SEASONAL FRUITS & BERRIES
- SEASONAL FRESH VEGETABLE CRUDITE WITH ROASTED GARLIC & BASIL DIP
- GRILLED VEGETABLE CRUDITE WITH SUN DRIED TOMATO DIP
- BAKED BRIE WITH WILD MUSHROOMS & SPINACH
- BAKED BRIE WITH CARAMELIZED APPLES & DRIED CRANBERRIES
- SPINACH & SEARED ARTICHOKE DIP WITH GRILLED BRUSCHETTA
- BLUE CRAB SOUFFLETTE WITH HERB TOASTED CROSTINI
- MR CHARLES CHICKEN WING DISPLAY WITH ROASTED GARLIC & GORGONZOLA DIPPING SAUCE

Hors d Oeuvres

- Asian Crab Soufflette in Shiitake Mushroom Cap
- Coconut Lobster Skewer with Red Curry Dipping Sauce
- Mini Calamatta Olive & Goat Cheese Tart
- Gorgonzola Stuffed Artichoke Heart with Balsamic Syrup
- Vegetable Spring Rolls with Red Chili & Basil Dip
- Creole Crab Cakes with Basil Remoulade
- Wild Mushroom Strudel
- Grilled Sea Scallops with Pancetta Wrap
- Crispy Scallop Scrolls with Lime & Lemongrass Gastrique
- Roasted Vegetable Tartlettes with Basil Fondue
- Steamed Chicken & Shrimp Shoumai with Citrus Ponzu Sauce
- Thai Grilled Chicken Sate with Spicy Peanut Sauce
- Mini Assorted Quiches
- Prosciutto Canapé with Tropical Fruit Confetti
- Goat Cheese Boursin, Arugula Pesto, Radicchio Cup
- Herb Seared Beef, Toasted Garlic Crostini, Horseradish Jam
- House Smoked Salmon, Crispy Potato Latke, Crack Pepper& Lemon Crème Fraiche
- Curried Chicken & Almond Salad, Cucumber cup
- Scallop Civiche, Plantain Crisp, Candied Jalapeños
- Chili Rubbed Duck Breast, Mini Corn Cake, Smoked Tomato Marmalade
- Assorted Fresh Sushi Rolls with Soy Dipping Sauce
- Basil Panacotta with Red Peppercorn Dip
- Crispy Crab Stuffed Shrimp with Shiitake Mushroom Jam
- Pan Fried Pot Stickers with Soy Plum Glaze
- Carribbean Grilled Shrimp with Mango Cocktail Sauce
- Tempura Sushi Rolls with Soy Dipping Sauce
- Vegetable Somosas with Cucumber & Red Onion Riata
- Black Bean & Goat Cheese Empanadas with Charred Tomatillo Salsa
- Mini Roasted Vegetable & Sweet Potato Tamales with Chipotle Dipping Sauce
- Mini Beef Links in Puff Pastry with Stone Ground Mustard
- Baby Greek Spinach Pies
- Asian Tuna Tar Tar, Sesame Wonton Chip, Wasabi Aioli
- Beet & Horseradish Cured Salmon, Endive, Baby Dill Sour Cream
- Country Pate, Dried Berry Cumberland Sauce
- Thai Shrimp Salad, Prawn Cracker, Crystallized Lime zest
- Lemon Poached Oysters, Mini Risotto Cake, Chive Crème Fraiche, American Caviar
- Maryland Crab Salad, Cool Egg White Cup, Scallion Brulee
- Smoked Trout Salad, Red Potato Cup, Baby Fennel
- Cool Vegetable Terrine, Sun Dried Tomato Gelee
- Vegetarian Greek Dolmas

Build-A-Pasta

Pasta

- **Penne**
- **Rigatoni**
- **Linguini**
- **Orecchiette**
- **Fusilli**
- **Fettuccini**
- **Bowtie**
- **Tri colored Tortellini**
- **Mini Ravioli**

- **Calamatta Olives**
- **Broccoli**
- **Wild Mushrooms**
- **Roasted Seasonal Vegetables**
- **Seared Artichoke Hearts**
- **Asparagus**
- **Roasted Garlic**
- **Sun Dried Tomatoes**
- **Capers**
- **Gorgonzola Cheese**
- **Grilled Chicken**
- **Seared Shrimp & Scallops**
- **Shredded Parmigane & Romano Cheese**
- **Smoked Mussels**
- **Pancetta**
- **Spicy Italian Sausage**
- **Spinach**
- **Oven Roasted Tomatoes**

Sauces

Traditional Marinara
Spicy Pommodoro
Basil Pesto
Roasted Garlic Alfredo
Bolognese

Salad

- **Traditional Caesar Salad**, *Roasted Garlic Croutons, Shredded Parmigane*
- **Southwest Caesar Salad**, *Sweet Chili Croutons, Shredded Monchego*
- **Seasonal Mixed Greens Salad**, *Raspberry Balsamic Vinaigrette, Beef Steak Tomatoes, Fresh Vegetables*
- **Wild Mesclune Salad**, *Honey Walnut Vinaigrette, Crisp Endive, Toasted Pecans, Crumbled Gorgonzola*
- **Fusilli Pasta Salad**, *Sun Dried Tomatoes, Basil Pesto Vinaigrette, Baby Spinach, Broccoli, Shredded Parmigane*
- **Penne Pasta Salad**, *Roasted Seasonal Vegetables, Sun Dried Tomato Vinaigrette, Seared Artichokes*
- **Mediterranean Vegetable Salad**, *Cucumbers, Rainbow Peppers, Cucumbers, Tomatoes, Calamatta Olives, Feta, Lemon Herb Vinaigrette*
- **Black Bean & Corn Salad**, *Roasted Red Pepper Vinaigrette, Bermuda Onions, Scallions*
- **Tuscan Chickpea Salad**, *Aged Balsamic & Honey Vinaigrette, Grilled Red & Green Peppers, Broccoli, Roasted Garlic, Sun Dried Tomatoes*
- **Israeli Tomato Salad**, *Lemon-Dill Vinaigrette, Fresh Basil, Red Onion, Cucumber*
- **Seared Artichoke & Lentil Salad**, *Sun Dried Tomato, Baby Spinach, Fig Balsamic*

Entrees

- **Smoked Maryland Crab Cake**, Black Bean & Corn Relish, Charred Endive, Roasted Garlic Remoulade, Red Chili Oil
- **Pesto Grilled Chicken Breast**, Fire Roasted Artichoke Roses, Sun Dried Tomato Polenta, Frizzled Baby Carrot Tops, Roasted Red Pepper Coulis
- **Tandoori Grilled Prawns**, Curried Yellow Lentil Dhal, Pan Flashed Spinach, Melted Tomatoes, Peach & Blue Berry Chutney, Lavender-Sage Oil
- **Asian Grilled Chicken Breast**, Wok Flashed Vegetables, Buckwheat Noodle Cake, Crispy Rice Sticks, Cilantro Oil, Red Chili Oil
- **Roasted Cornish Hen**, Apple Bleu Cheese Stuffing, Sweet Potato Puree, Grilled Baby Fennel
- **Herb Veal Roast**, Chanterelle Mushroom Sauce, Garlic Mashed Potatoes, Baby Carrots, Fresh Green Beans
- **Pan Roasted Muscovy Duck Breast**, Blood Orange Jus, Roasted Fingerling Potatoes, Grilled Asparagus
- **Wild Mushroom Crusted Beef Tenderloin**, Port Wine Shallot Glaze, Warm Broccoli Rabe, Saffron Risotto Cake, Roasted Fig & Port Wine Reduction
- **Fennel Crusted Salmon Filet**, Celery Root & Potato Gratin, Braised Baby Spinach, Chive Oil & Roasted Tomato Coulis
- **Braised Monkfish Osso Bucco**, Roasted Tomato Saffron Broth, Minted Cous-Cous & Crispy Frizzled Leeks
- **Chili Rubbed Ribeye**, Cinnamon Scented Sweet Potatoes, Charred Asparagus & Red Onion Marmalade
- **Lemon-Thyme Rotisserie Chicken**, Toasted Orzo Pasta, Fried Sage Chips, Grilled Summer Squashes
- **Sage Roasted Chicken & Root Vegetables**, Savory Thyme Broth, Wrapped in Filo Dough, Wilted Baby Spinach, Rosemary Roasted Potatoes
- **Ancho BBQ Salmon Steak**, Blue Corn Tamale, Grilled Avocado, Oven Roasted Plum Tomatoes, Fried Epazote, Cilantro Aioli
- **Chinese Smoked Duck**, Sweet& Spicy Pickled Cucumber Salad, Steamed Jasmine Rice
- **Roasted Vegetable Cannelloni**, Melted Tomato Ragout
- **Mediterranean Roasted Chicken**, Sage Scented Cous-Cous, Grilled Leeks, Peppers, Zucchini, Eggplant & Harissa Sauce
- **Szechwan Peppercorn Crusted Tuna Loin**, Wok Charred Julienne Vegetables, Crispy Fried Chow Mien Noodles, Honey Soy Reduction

- **Pan Seared Snapper**, Black Bean Polenta, Mango Pico de Gallo, Coal Fired Onions, Jalapenos & Tomatoes
- **Jamaican Braised Beef Brisket**, Roasted Vegetable Empanadas, Charred Tomatillo & Tomato Salsa, Crispy Plantains
- **BBQ Polynesian Pork Ribs**, Ginger Coconut Scented Sticky Rice, Grilled Pineapple chutney
- **Cuban Roasted Pork**, Blood Orange Mojo, Crispy Taro Root, Black Eye Peas & Rice, Braised Kale
- **Baked Penne Pasta**, Oven Roasted Tomatoes, Ricotta, Fresh Basil, Baby Artichokes, Sweet Flat Leaf Spinach
- **Roasted Acorn Squash, Chickpea, Eggplant, Cous Cous Composition, Roasted Apple Confit**
- **Grilled Eggplant Napoleon**, Charred Fennel, Braised Greens, Sun Dried Tomato Polenta cake, Roasted Garlic Fondue
- **Southwest Vegetable Lasagna**, Black Beans, Jalapenos, Tomatoes, Cilantro Sour Cream

Dessert

- **Fresh Seasonal Fruit Salad**
- **Zebra Striped Strawberries**
- **Assorted Cookies & Brownies**
- **Lemon Bar**
- **Toasted pecan Diamonds**
- **Warm Apple Crisp, Calvados Whipped Cream**
- **Summer Strawberry Short Cakes, Framboise Whipped Cream**
- **Seasonal Berries, Belgian Chocolate Cup, Vanilla Crème**
- **Specialty Bread Pudding, Citrus Infused Chantilly, Brandied Fruits**
- **Chocolate Dipped Profiteroles, Coffee Pastry Cream**
- **White & Dark Chocolate Mousse**
- **Hand Dipped Éclairs**
- **Specialty Cakes**
- **Individual Desserts and much much more!!!**