



9115 Whiskey Bottom
Road Suite E
Laurel, Maryland 20723
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HEAVY HORS D'OEURES SAMPLE #1

Butler-Passed Hors D'oeuvres

Passed throughout the Event

Please Refer to our Supplemental Menus for Additional Selections Available

Melted Brie Cups

*Phyllo Cups Filled with Melted Brie Cheese and Crowned
With Marinated Pears and Sliced Almonds*

Sesame Chicken

Tender bites of marinated boneless chicken breast, dredged in Japanese bread crumbs and black and white sesame seeds, deep-fried until golden brown and served with a mango and coconut chutney

Cashew Shrimp Crisps

*Cooked and Chilled Shrimp Dressed with a Sweet Thai Chili Sauce,
Presented on a Crisp Eggroll Wrapper Disk with Thai Slaw and Chopped Cashews*

Mini Beef Burgers

*Cocktail Burgers Topped with Cherry Tomatoes, Romaine Lettuce, and Cheese
Served with Our Homemade Steak Sauce on a Petite Roll*

Charred Onion Napoleons

*Pressed Puff Pastry Sheets Layered with Onion Confit, Kalamata Olives, Sun Dried Berries
And Basil-Scented Mascarpone*

Forest Mushroom Tartlet

*Shiitake, Button and Oyster Mushroom Medley Sautéed with Shallots, Garlic, Fresh Herbs and
Parmesan Cheese Baked into a Buttery Tart Shell*

Served from Stations

Please Refer to our Supplemental Menus for Additional Selections Available

Seared Scallops and Risotto Station

*Jumbo Sea Scallops Pan Seared and Served atop Mushroom Risotto
Dressed with Truffle Oil, Grated Parmesan Cheese and Micro Greens*

Gourmet Tenderloin Carving Station

*Sliced Roasted Tenderloin Presented Over Our Renowned Garlic Mashed Potatoes,
Drizzled with a Cabernet Reductions, Ringed with Gorgonzola Crumbles And Crispy Leek Garnish*

Continued on next page...

Serving the Area Since 1983

www.puttingontheritz.com

Heavy Hors D'oeuvres Sample #1 ...Continued

Coffee Station

*Brewed Regular and Decaf Coffee with Hot Water for Assorted Teas
Complemented with Cream and Chocolate Shavings*

Martini Ice Cream, Brownie & Hot Fudge Bar

*Fill Your Martini Glass with Vanilla Ice Cream, Brownies, Hot Fudge, Assorted Toppings,
Whipped Cream and Cherries*

\$73.95 Per Person + \$200.00 per Server/Chef/Station Attendant + Tax
Based on a minimum of 100 Guests
Pricing varies depending on location and guest counts

THE ABOVE PACKAGE INCLUDES:

Our Professional & Courteous Staff
2 Hours of Set-Up, 4 Hours of Reception and 1 Hour of Break Down
All Necessary Serving Equipment
All China, Glassware and Silverware

*A customized linen package will be incorporated into your proposal.
Pricing does not include Bar or bartenders; please see list of bar packages for options and pricing.*

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