



9115 Whiskey Bottom  
Road Suite E  
Laurel, Maryland 20723  
1-800-213-7427  
301-725-4244

## SERVED MEAL SAMPLE #1

### DUAL ENTRÉE

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

During the Cocktail Hour

See Our Supplemental Menus for Additional Selections Available

#### **Spiced Grit Cakes**

*Creamy & Mildly Spiced Grits Cake Featuring Sharp Vermont Cheddar  
and the Perfect Amount of Jalapeño Peppers  
Topped with a Sweet Pepper Jelly & Delicate Micro Greens*

#### **Baked Brie Tartlets**

*Flaky Phyllo Filled with Danish Brie, Spiced Poached Pears & Lightly Toasted Almonds*

#### **Shrimp Wrapped in Bacon**

*Herb-marinated shrimp wrapped with Applewood smoked bacon and skewered  
glazed with our signature smoky BBQ sauce*

#### **Thai Chicken Satay**

*Marinated Boneless Chicken Sliced, Skewered & Broiled with Spicy Peanut Sauce*

#### **Ahi Tuna Wonton**

*Sesame Encrusted Rare Ahi Tuna Served on a Crispy Wonton with Wasabi Aioli and Wakame Salad*

#### **New Orleans Barbeque Shrimp and Grits Station**

*During The Cocktail Hour*

*Creamy Cheddar Cheese & Scallion Grits Topped With Pan-Seared Barbeque Shrimp*

#### **Served To Guest Tables**

See Our Supplemental Menus for Additional Selections Available

#### **Deconstructed Garden Salad**

*Red & Green Leaf Lettuce Wrapped with Cucumber Slice and Garnished with Shaved Carrot,  
Sliced Cherry Tomatoes and Seasoned Croutons, Drizzled with a Maple Balsamic Dressing*

#### **Artisan Breads and Butter**

Served Meal Sample #1 Continued on next page....

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SERVED MEAL SAMPLE #1 – Continued

**Dual Entrée Featuring:**

**Braised Short Ribs**

*Perfectly Seasoned Boneless Ribs in Our Homemade Sauce Garnished with Fried Leeks  
&*

**Jumbo Lump Crab Cake**

*Baked with a Touch of Old Bay Served with Our Homemade Cocktail & Tartar Sauces*

**Sweet Potato Pave**

*Thinly Sliced Sweet Potatoes Layered with Parmesan Cheese, Cream, Fresh Herbs and a Touch of Butter*

**Char-Grilled Vegetables**

*Zucchini, Yellow Squash, Carrots & Eggplant, Char-Grilled & Fanned on Each Guest's Plate*

**Coffee Station**

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

**We Will Cut and Serve Your Wedding Cake at No Additional Charge**

\$99.00 Per Person\* + Tax

Based on a minimum of 100 Guests

Pricing varies depending on location and guest counts

\*Price subject to change based on current market price of crab

**THE ABOVE PACKAGE INCLUDES:**

Our Professional & Courteous Staff

2 Hours of Set-Up, 4 Hours of Reception & 1 Hour of Break Down

All Necessary Serving Equipment

All China, Glassware & Flatware

*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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