



9115 Whiskey Bottom
Road Suite E
Laurel, Maryland 20723
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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....

Serving the Area Since 1983

www.puttingontheritz.com

SERVED MEAL SAMPLE #1 – Continued

**Guests' Pre-Determined Choice of:
Five-Ounce Hand-Cut Beef Tenderloin**

*Perfectly Seasoned and Grilled Served with Red Wine Demi and Garnished with Fried Leeks
or*

Five-Ounce 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

\$115.00 - \$125.95 Per Person* + Tax

Based on a minimum of 100 Guests

Pricing may be higher depending on location, time frame, guest count and other event requirements.

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

*A customized linen package will be incorporated into your proposal.
Any necessary rental equipment may be added to your proposal at an additional cost.
Pricing does not include bar or bartenders.
Please see our list of bar packages for options and pricing.*