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## SERVED MEAL SAMPLE #1

### **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

**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.*

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