

The Prime Choice

QUALITY CATERERS

BOARD ROOM LUNCHEONS

Tarragon Salmon

Grilled Tarragon Salmon
with a Jeweled Rice Pilaf

Traditional Caesar Salad

With our Herb Croutons

Savory Crepes

Filled with Shiitake Mushrooms
and topped with a
Light Pesto Cream Sauce

Wedges of Rosemary Focaccia

Key Lime Pie

\$19.95

Chicken Annapolis

Sautéed Chicken Breasts Stuffed
with Jumbo Lump Crab Meat in a
Light White Wine Sauce

Rice Pilaf with Almonds

Romaine Salad

with Mandarin Oranges and Pecans

Assorted Rolls and Butter

Individual Fruit Tarts

Topped with Chambord Whipped Cream

\$19.95

Grilled Tenderloin

Sliced Marinated Tenderloin with
Shallots and Red Wine

Offered in A Burgundy Sauce

Roasted Potatoes

Asparagus Bundles

Assorted Breads and Butter

Miniature Pastry Array

\$25.95

Chicken Roulade

Chicken Breasts Rolled and Filled
with Spinach and Shiitake Mushrooms
in a Herb Sauce

Corn Soufflé

Green Beans Amandine

Assorted Breads and Butter

Gourmet Cake Slices

\$17.95

Pork Loin with Wild Bing Cherries

Tender Grilled Pork Loin offered
with a Wild Bing Cherry Sauce

Wild Rice Medley

Maria's Salad

Mixed Greens with Avocados,
Tomatoes, and Purple Onions
in a Vinaigrette

Assorted Rolls and Butter

Fresh Mixed Berries

Topped with Chambord Whipped Cream

\$17.95

Chesapeake Crab Cakes

Traditional Maryland Crab Cakes
Offered with Cocktail Sauce

Parmesan Basil Angel Hair Pasta

Fresh Garden Salad

With Assorted Dressings

Assorted Rolls and Butter

Gourmet Cake Array

\$19.95

Sherried Chicken with Artichokes

Sautéed Chicken Breasts with
Artichoke Hearts and Gruyere Cheese
In a Sherried Béchamel Sauce

Basil Fettuccini

Provençal Tomatoes

With Herbed Bread Crumbs
and Parmesan Cheese

Baby Spinach Salad

with Strawberries and Cucumbers

Chocolate Mousse

\$17.95

Beverages

Sodas, Mistics, and Waters

\$1.50

Assorted Sodas

\$1.00

Paper Goods

Plates, Napkins, Utensils
(Cups & Ice if Beverages Ordered)

\$1.75

Legacy Ware

Upscale Clear Plastic Disposables

\$2.95