



Fine Catering
Wedding Cakes
Gourmet-To-Go

Thank you for considering The Palate Pleasers to cater your upcoming special event. We appreciate your business and are dedicated to providing the best quality food, a professional and friendly staff and a beautiful presentation for your event.

The Palate Pleasers is a family owned and operated business that was started in 1981. Our specialties are home wedding receptions and upscale parties. We also cater pig roasts, crab feasts, rehearsal dinners, birthday parties, dinner parties, corporate events, etc. As well as our home town of Annapolis, we often cater in Potomac, Chevy Chase, Baltimore and Maryland's Eastern Shore. At Palate Pleasers, we offer a wide range of international foods, and our in-house bakery produces some of the most delicious and beautiful pastries and wedding cakes in the area.

After looking over the selections on the following pages, please call us to set up a personal consultation to discuss your special event. We look forward to working with you.

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PLANNING YOUR PARTY

This menu is designed to help you with making menu selections for your upcoming catered event. The recommended guidelines can be adjusted to suit your individual needs. All of our items can be mixed and matched to suit your tastes and the season.

Appetizer Party—

- 3 passed appetizers
- 2 or 3 appetizer tables
- Pick-up desserts

Buffet—

- 3 passed appetizers
- 1 appetizer table
- 1 salad to serve on the buffet or at place settings
- Buffet dinner (choose 1 or 2 entrée items)
- Dessert or wedding cake

Served Dinner—

- 3 passed appetizers
- 1 appetizer table
- 1 served salad
- 1 dinner entrée
- Dessert or wedding cake

Our catered parties have a wide range of prices per person. We like to prepare an individual quote based on your requirements.

We can make all of the arrangements for the bar and rentals for your party. Items such as top-shelf liquor, special order beer and wine, tents, tables, chairs and specialty linens can be quoted on an as needed basis.

Again, thank you for considering The Palate Pleasers. We look forward to working with you and welcome any inquiries that you may have.

PASSED APPETIZERS

Tart Michelle—a mini tart with goat cheese, cherry tomato and mint

Tuscan Bread—with warm Stilton and pear

Golden Polenta—with roasted vegetables

Crostini Misti—crostini with mixed toppings

Hot Mushroom Caps—with pesto, spinach or sausage

Gourmet Pizza—homemade white pizza with assorted toppings-served bite size

Phyllo Triangles—stuffed with wild mushrooms, feta cheese, spinach or curried chicken and walnuts

Quesadillas—cheese, black bean, or shrimp-served with guacamole or salsa

Duck Profiteroles—herb profiterole with a duck mousse filling

Mini Pita—with hummus, goat cheese, and olivada

Open-Faced Sandwich—French bread with filet of beef, lamb or chicken breast with garlic herb butter, or sliced turkey with orange bread

Ham Biscuits— warm mini ham biscuits with honey butter spread

Mini Maryland Crab Cakes—served warm with cocktail sauce

Mini Salmon Cake—served with a dill sauce

Sushi—fresh sushi or California rolls with wasabi and dipping sauce

Swordfish Rice Cake—a jalapeno rice cake topped with swordfish and a chipotle chili sauce

Shrimp or Scallop Rumaki— a shrimp or scallop wrapped with bacon

Shrimp Scampi—broiled shrimp with garlic and parmesan

Shrimp Cocktail—served with cocktail sauce

Cheese Stuffed Shrimp—served with cocktail sauce

APPETIZER TABLE IDEAS

Antipasto—a beautiful and delicious choice for a platter or table.

Fresh vegetable arrangement with our homemade basil dip

Marinated or roasted vegetables such as artichoke hearts, mushrooms,
olives and red and yellow bell peppers

Italian meats such as prosciutto, salami or sausages

Spreads such as black or green olivada, hummus or baba ghannouj

Cheese roulade with roasted peppers provencal and pita chips

Goat cheese marinated in salsa rosa

Phyllo triangles filled with mushroom, spinach, cheese, or chicken curry

Stuffed mushroom caps with pesto, sausage or spinach

Crostini misti topped with spreads such as pate, mushroom, white bean,
sun-dried tomato or olivada

Fresh mozzarella with crushed black pepper, herbs, or fresh basil

Gourmet pizza or pita rustica

Crusty breads, flatbread, bread sticks, pita chips or crostini

Cheese and Fruit—

Brie served as phyllo wrapped, warm apple and walnuts, or summer with
raspberry and apricot sauces—served with crackers or French bread

Heart-shaped cheese garnished with pecans and green apples

Assorted imported cheeses with grapes

Layered cheese torta with pesto and sundried tomatoes

Cheese roulade with peppers provencal and pita chips

Warm Tuscan bread with Stilton and pears

European cheese and fruit with figs, dates, grapes, nuts and apricots

Seasonal fresh fruit arrangement or skewered fruit kebabs

Pate—choice of country or chicken liver

MORE APPETIZER TABLE IDEAS

Seafood—

- Caviar, shrimp or crab torte with crackers
- Smoked salmon cheesecake with crackers
- Hot crab or crab and artichoke dip with crackers or French bread
- Mini Maryland crab cakes or mini salmon cakes with dill
- Smoked fish that may include bluefish, salmon, trout or mussels
- Scallop or shrimp rumaki
- Shrimp—cocktail, stuffed or scampi
- Grilled shrimp with polenta
- Salmon tartar—chopped smoked salmon tossed with capers, onions, dill and chives with multigrain bread
- Smoked salmon or gravlax, sliced and served with multigrain bread
- Baked citrus or pecan crusted salmon fillet with multigrain bread
- Baked clams, mussels or oysters
- Mussels on the half shell with aioli
- Oyster bar with two sauces, ice bowls, lemons and seaweed garnish (seasonal)
- Assorted sushi with pickled ginger and wasabi

Southwest—

- Quesadillas with homemade guacamole and salsa—choice of cheese, shrimp, black bean, or chicken
- Mexican layered dip served with tortilla chips
- Tortilla chips served with guacamole, salsa and/or black bean dip
- Fajita spiced chicken skewers with a chipotle chili dipping sauce
- Cilantro shrimp
- Pickled jicama

MORE APPETIZER TABLE IDEAS

Tropical—

Vivid vegetable arrangement to include snow peas, red, yellow and orange bell peppers and carrots—served with 2 dips

Skewered salmon bites with a dipping sauce

Pork kebabs with jezebel sauce

Pork loin with mango salsa

Jerk chicken skewers with chipotle chili dipping sauce

Tropical fruit platter with pineapple, kiwi, mango, papaya, strawberries and fresh coconut shavings—served with skewers (seasonal availability)

Asian—

Thai shooters

Skewered shrimp with Thai chili sauce

Jalapeno rice cakes topped with grilled swordfish and cilantro sauce

Chicken sate with peanut dipping sauce

Herb profiteroles with a duck mousse filling

Grilled -

Marinated Portabello mushrooms

Marinated flank steak with jezebel sauce

Grilled chicken—fajita seasoned, Italian or cilantro lime

Marinated lamb chops

Assorted skewers—chicken sate, flank ribbon, pork, Cuban lamb or shrimp

Kielbasa or German sausages with mustards

Additional Meats—

Beef tenderloin filet with rolls and basil or chipotle sauce

Maple glazed ham or Amy's fresh ham with rolls or biscuits and mustard

Turkey breast with rolls and basil sauce

Pork tenderloin

HIGH TEA AND BRUNCH IDEAS

Tea or Brunch—

Small sandwiches such as warm ham or ham salad on biscuits, chicken salad and smoked turkey on orange bread

Open faced sandwiches such as shrimp and dill, smoked salmon, cucumber, beef tenderloin or lamb on French bread

Whole maple glazed ham with biscuits

Quiches—Lorraine, artichoke and red pepper and spinach with tomato

Torte Milanese

Layered egg casserole

Spinach ramekin

Shrimp and grits casserole or grits gruyere

Smoked salmon torta with crackers

Smoked salmon or gravlax with multigrain bread

Baked salmon fillet with dill sauce and multigrain bread

St. Andre with crackers or ginger snaps

Brie—phyllo wrapped, warm with apples and walnuts or summer with apricot and raspberry sauces—with crackers or French bread

Warm cheese puffs

Crispy bacon-date-almonds

Stuffed cherry tomatoes and stuffed endive

Hearts of palm wrapped with ham

Seasonal fresh fruit skewers, salad or platter

Scones with lemon curd on the side

Muffins—blueberry, cranberry, pumpkin or bran

Croissants or mini brioche

Apple cake or apple franjipan tarts

Lemon cake

Lemon, raspberry or almond bars

Mini fruit tarts with lemon curd

Shortbread cookies

Spiced nuts

SALAD SELECTIONS

Sally's Salad—mixed greens with roasted red and yellow peppers, toasted walnuts, crumbled goat cheese, fresh pears and pomegranate seeds (in season) with a homemade vinaigrette.

Teena's Salad—mesclun and Belgian endive with orange supremes, crispy pecans and a maple orange vinaigrette.

Italian Salad—mixed greens with sliced mushrooms, hearts of palm, artichoke hearts and shaved parmesan with a red wine vinaigrette.

Gourmet Greek Salad— baby greens with crumbled feta cheese, shaved red onions and yellow and red pear tomatoes with a balsamic vinaigrette.

Caesar Salad—crisp romaine lettuce tossed with homemade croutons, parmesan cheese and our homemade Caesar dressing.

Summer Salad—mixed greens topped with roasted almonds, fresh raspberries, and crumbled goat cheese with a raspberry vinaigrette.

Winter Salad—mixed greens topped with roasted walnuts, dried cranberries and crumbled bleu cheese with a honey vinaigrette.

French Salad—mixed greens with shredded carrots, tomatoes, sliced cucumbers and crumbled hard boiled egg with a creamy Dijon vinaigrette.

Antipasto Plate—roasted peppers, marinated mushrooms and olives, Tuscan white beans or hummus and bruschetta with goat cheese.

ENTRÉE SELECTIONS

Beef—

Santa Fe filet

Grilled flank steak

Herb crusted filet

Veal chops

Roasted filet

Poultry—

Fajita chicken

Chicken Dijon

Cornish game hen

Crusty herb

Chicken Picatta

Stuffed turkey breast

Italian grilled chicken

Stuffed chicken breast

Roasted duck breast

Seafood—

Citrus salmon

Pecan crusted salmon

Confetti salmon

Stuffed salmon

Salmon in pastry crust

Salmon cakes

Rockfish cakes

Crab cakes

Skewered shrimp

Shrimp scampi

Swordfish steak

Skewered swordfish

Pork—

Pork tenderloin

Maple glazed ham

Sesame pork

Pork kebabs

Pork bar-b-que

Lamb—

Rack of lamb

Lamb curry

Marinated leg of lamb

Cuban lamb kebabs

Grilled lamb chops

Casseroles—

Paella

Apple jack beef stew

Springtime spagattini

Eggplant parmigiana

Chicken pot pie

Beef, vegetarian or salmon lasagna

Beef, turkey or vegetarian Mexican casserole

Chicken tetrazzini or penne with artichokes

Pasta roll with chicken and mushroom sauce

Deviled crab mornay

SIDE ITEMS

Starches—

Mashed potatoes	Black bean salad	Rice pilaf
Stuffed new potatoes	White bean salad	Lemon rice
Shallot potato custards	Lentil walnut salad	Saffron rice
New potato salad	Corn soufflé	Rice northwoods
Sweet potato casserole	Springtime spagattini	Couscous salad
Mashed sweet potatoes	Penne & roasted veg.	Golden polenta
Roasted new potatoes	Various pasta salads	Wild rice pilaf

Vegetables—

Asparagus	Haricot verts	Snow pea salad
Pickled jicama	Fresh corn salad	Sugar snap salad
Marinated tomatoes	Glazed carrots	Cole slaw (vinaigrette)
Marinated cucumbers	Creamed spinach	Spinach ramekin
Tomatoes provencal	Roasted vegetables	Green bean salad

SUGGESTED DINNER MENUS

Pecan crusted salmon with Sally's salad, golden polenta, roasted veggies and bread

Rack of lamb with Teena's salad, mashed potatoes, creamed spinach and bread

Shrimp scampi with Italian salad, springtime spagattini, stuffed tomatoes and bread

Filet of beef with French salad, potato custards, haricot verts and bread

Crab cakes with Summer salad, new potato salad, Cole slaw and bread

Paella with Gourmet Greek salad, grilled vegetables and bread

Stuffed chicken breast with Teena's salad, rice pilaf, asparagus and bread

Chicken penne artichoke casserole with Caesar salad and bread

These menus are suggestions only. Please call with your favorite choices
and we can help you plan a complete menu.

DESSERT SELECTIONS

Tarts—

Apple or pear frangipan tart (almond filling)
Warm apple tart with caramel sauce and whipped cream
Summer fruit tart filled with lemon curd or pastry cream
Individual warm chocolate tart with whipped cream
Linzer torte

Pies and Cobblers—

Fresh fruit cobblers and crisps
Apple, three berry, pecan, pumpkin, key lime and lemon meringue pie

Cheesecakes—

Cheesecake with lemon or fruit topping
Crème brulee or chocolate raspberry truffle cheesecake

Pick-up Items—

Brownies, turtles, marble, lemon, almond, mint and raspberry bars
Assorted cookies
Mini crème puffs and éclairs or mini lemon curd fruit tarts

Other Ideas—

Croquembouche—a tower of crème puffs constructed with spun sugar
Almond tulip cookies with mousse or ice cream with raspberry sauce
Bread pudding with hard sauce
Crème caramel
Floating island- a meringue puff floating in a custard sauce

Cakes—

Chocolate ganache cake
Carrot cake with cream cheese icing
Lemon cake with lemon curd and fresh raspberries
Coconut cake with lemon curd and fresh coconut shavings

WEDDING CAKES

At Palate Pleasers, all of our wedding cakes are made fresh from scratch for your reception. Each tier consists of four layers with a filling of your choice and a butter cream icing. To select your wedding cake, you should choose a flavor for the cake, a filling of your choice and the style of decoration that you would like. If you wish to use fresh flowers, we recommend ordering them through your florist so that they are similar to your wedding flowers. We would be happy to put the flowers on the cake at the reception site when the cake is delivered. We also have a wonderful chocolate ganache groom's cake with chocolate curls that you can serve with a wedding cake.

Cake flavors—

Yellow cake—a great recipe with extra vanilla

Lemon cake—made with fresh lemon juice and lemon zest

Almond cake—made with crushed toasted almonds in the batter

Carrot cake—made with crushed pineapple and walnuts

Chocolate cake—a rich and moist recipe

Cake fillings—

Butter cream—works well as a filling or an outside icing

Lemon curd—also nice with fresh fruit

Almond brittle—crushed and blended with butter cream

Cream cheese icing—a great filling for carrot cake

Chocolate ganache—a rich chocolate icing

Mocha butter cream—great with the chocolate cake

Cake icings—

Butter cream—our traditional wedding cake icing

Italian butter cream—a richer but less sweet butter cream icing

Chocolate ganache—a rich, smooth icing that is poured over the cake

Please call to make an appointment with our cake consultant. She can give you samples and show you pictures. Our wedding cakes start at \$3.00 per person.