



Gold

Menu

RX CATERING

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Cocktail Reception

The cocktail reception includes a vegetable display, cheese display and your choice of three items from our hors d'oeuvres table

Vegetable Display

Raw Seasonal Vegetables

Served with sundried tomato and cilantro ranch dip

or

Grilled Vegetables

Balsamic-Grilled Portabella Mushrooms, Grilled Zucchini, Roasted Asparagus, Squash, Eggplant and Red Peppers

Fresh Seasonal Fruit and Cheese

Fresh, Seasonal Fruits, Domestic Cheeses and a Beautifully presented and served with assorted crackers

Hors D'oeuvres Table

Roasted Red Bell Pepper Dip

Maryland Crab Dip

Spinach and Artichoke Dip

Bacon Twists

Applewood Bacon baked around Crispy Grissini

Spinach Stuffed Mushroom Cap

Filled with Feta Cheese and Spinach

BLT Bite

Bacon, Lettuce, Tomato Aioli

Served in a Crispy Phyllo Shell

Raw Bar

Selection of Crab Claws, Salmon and Shrimp

Served with Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tabasco

Smoked Salmon Platter

Smoked Salmon garnished with Capers, Egg and Red Onions

Served with House-made Crostini



Ahi Tuna Martini

Sesame Seared Ahi Tuna over Mixed Greens and Sliced Radish with Ginger Vinaigrette Served in a Mini Martini Glass

Buffalo Chicken Petit Cup

Crispy Buffalo Chicken with Creamy Bleu Cheese Dressing
Served in a Crispy Phyllo Shell

Pollo Tacos

Shredded Chicken or Beef seasoned topped with Avocado Crème
Served in a Petite Taco Shell or Served on a Petit Corn Tortilla Spoon

Prosciutto-Wrapped Melon

Seasonal Melon with Prosciutto

Seared Chicken and Vegetable Pot Sticker

Served with Sweet Bourbon-Soy Dipping Sauce

Southwest Trumpet

House-made Tortilla filled with Chicken, Cheddar and Cilantro
Served with Avocado Crème

Mini Vegetable Egg Roll

Bite-Sized Traditional Egg Roll
Served with Duck Sauce

Southwest Egg Rolls

Traditional Egg Roll filled with Chicken, Black Beans, Corn and Cheese
Served with Spicy Ranch Dipping Sauce

Thai Samosa

Fried Pastry stuffed with Peas, Potatoes and Onions
Served with Tamarind Chutney

Caprese Skewer

Bite-Sized Basil Grape Tomatoes, & Fresh Mozzarella drizzle with a balsamic glaze

Mediterranean Skewer

Fresh Mozzarella, Kalamata Olive, Grape Tomato, Red Pepper, and Zucchini
Finished with Balsamic Glaze

Spanakopita

Flaky Phyllo Triangles stuffed with Spinach and Feta



Fruit Skewers

Cantaloupe, Honeydew, Pineapple, and Watermelon(Seasonal)
Drizzled with Coconut Rum

Potato Latkes

Garnished with Sour Cream, Chives

Sweet Potato Latkes

Garnished with Cinnamon Cheese Cream and Candied Walnuts

Choice of Bread

Cheddar Biscuits

Homemade Cheddar Biscuits drizzled with Honey Butter

Country Corn Bread

Golden and Buttery Sweet Southern Style Cornbread

Garlic Bread

Our Sliced French Baguette spread with Garlic Butter and Parmesan Cheese and Toasted to Perfection

Assorted Dinner Rolls

French, Wheat and Dinner Rolls

Choice of Salad

House Salad

Romaine and Iceberg topped with Tomatoes, Carrots, Cabbage and Croutons
Served with choice of Dressing

Caesar Salad

Crisp Romaine tossed with Shredded Parmesan and Crouton
Served with Classic Caesar Dressing

Asian Salad

Mesclun and Romaine Greens topped with Mandarin Oranges, and Crunchy Noodles
Served with Sesame-Soy Vinaigrette



Greek Salad

Fresh Romaine, Mixed Greens, Sliced Red Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta
Served with Greek Dressing

Iceberg Wedge

Iceberg Wedge topped with Red Onions, Bacon, Tomato and Bleu Cheese Crumbles
Served with Bleu Cheese Dressing

Winter Salad

Mixed Greens with Dried Cranberries, Candied Walnut and Feta Cheese
Served with Balsamic Vinaigrette

Summer Salad

Mixed Greens with Fresh Strawberries and Cinnamon Toasted Almonds and Mozzarella
Served with Raspberry Vinaigrette

ENTREES

(Please select two entrées)

Chicken Selection

Tandoori Chicken

White Meat Chicken grilled with Indian Spices and Tomatoes
Served with Grilled Peppers and Onions over Basmati Rice Accompanied by Warm Pita Triangles

Jamaican Curry Chicken

Marinated Chicken Breast seasoned with Curry, Served over Rice with Fried
Plantains
Finished with Curry Sauce

Tuscan Airline Chicken

Pan-Seared Chicken Breast over Cheddar Garlic Mashed Potatoes and Maple Glazed Rainbow Carrots
Finished with a Tuscan Sauce

Chicken Coq au Vin

Bone-in Chicken simmered in Red Wine with Pearl Onions, Carrots and Potatoes

Chicken Cacciatore

Chicken Simmered with Tomatoes, Onions and Peppers topped with Mozzarella Cheese



Citrus Herb Chicken

Airline Chicken Breast roasted with Bright Citrus and Fresh Herbs
Finished with Citrus Reduction and an Orange Slice

Jambalaya Chicken

New Orleans Favorite with Rice, Sausage, Shrimp and Cajun sauce

Parmesan-Crusted Chicken Breast

Topped with Fresh Mozzarella and Tomato Bruschetta

Chesapeake Stuffed Chicken Breast

Chicken stuffed with Crab Meat and Baby Spinach with a White Wine
Cream Sauce

Spinach and Bacon Stuffed Chicken Breast

Chicken Breast filled with Spinach and Bacon and breaded with Panko served with Creamy Alfredo

Other Entrée Selections

Oven Roasted Turkey Breast

Oven-Roasted Whole Turkey Breast
served with a Roasted Garlic Gravy

Top Sirloin

Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor
Served with Red Wine Demi-Glace

Short Ribs and Mashed Potatoes

Boneless Braised Short Ribs over choice of Garlic Mashed Potatoes
Available Flavors: Teriyaki, BBQ and Provencal

Roasted Pork Loin

Oven-Roasted and marinated in Classic Italian Seasonings
Served with Wild Mushroom Demi Glaze

Braised Lamb Shank

Braised Baby Lamb Shank over Oven Roasted Potatoes
Served with Red Wine Lamb Demi Glaze

Broiled Maryland Crab Cake

Crab Cake
Finished with a Homemade Remoulade



Baked Cod Fish

Seasoned and Baked to Perfection and laid on a Spinach Bed

Finished with Brussels Sprout Leaves and Fried Sage

Baked Halibut

Lemon Dusted and Topped Sundried Tomato and Compound Butter

Blackened Caribbean Redfish

Served with Tequila-Lime Sauce

Cedar Plank Salmon

Whole Salmon Oven-Roasted on a Cedar Plank

Served with an Avocado Crème Sauce on the side

Salmon Wellington

Whole Salmon Filet wrapped in a Prosciutto, stuffed with Spinach and Baked in Puff Pastry

Served with a Creamy Lemon-Dill Sauce on the Side

Garlic Shrimp

Tiger Shrimp marinated in Citrus, Garlic and Parsley

Served over Saffron-Infused Rice tossed with Diced Spring Vegetables

Drizzled with a Pesto Vinaigrette

Mango Salmon

Sesame-Soy Glazed Atlantic Salmon Filet served over Jasmine Rice Finished with Fresh Mango Salsa

Surf and Turf

Grilled Petit Filet Mignon with Red Wine Demi Glaze and Broiled Lobster Tail with Drawn Butter

Blackened Salmon

Served with Cajun Cream Sauce

Panko Crusted Orange Roughy

Orange Roughy Encrusted with Seasoned Japanese Bread Crumbs

Served with Lemon Butter

Mediterranean Tilapia

Topped with Red Onions, Kalamata Olives, Fresh Herbs and Feta

Tropical Mahi Mahi

Fresh Mahi Mahi seasoned with Sriracha Chili



Vegetarian Entrée Selection

Spinach Ravioli

Ravioli stuffed with Fresh Spinach and Ricotta Cheese
Finished with Diced Tomatoes and Shaved Parmesan

Eggplant Parmesan

Roasted Eggplant layered with Cheese and Marinara

Provencal Tofu

Fresh Tomatoes, Basil, Roasted Garlic Tossed with Extra Virgin Olive Oil

Sesame Tofu

Sesame-Soy Glazed Tofu
Served with Fresh Mango Salsa

Vegetarian Strudel

Eggplant, Tomato, Caramelized Onion, Yellow Squash and Zucchini baked Quiche-
Style Finished with Parmesan Cheese and Fresh Mozzarella

Brown Butter Gnocchi

Pan-Seared Gnocchi in Brown Butter and Sage

Eggplant Steeple

Grilled Eggplant and Tomato Compote with Fresh Mozzarella Mounted on a House-made Polenta Cake

Wild Mushroom Risotto

Rice sautéed with Wild Mushrooms and a Creamy White Wine Sauce
Finished with Parmigiano Reggiano

Pasta Selection

Caprese Cappellini

Angel Hair Pasta tossed with Sundried Tomatoes, Fresh
Mozzarella, Mushrooms, Basil and Olive Oil Finished
with Parmigiano Reggiano and Balsamic Glaze

Fettuccini Alfredo

Creamy Basil, Parmesan and Garlic Sauce



Fettuccini or Penne Primavera

Seasonal Vegetables tossed in a creamy Alfredo sauce

Penne with Lobster Sauce

Penne Pasta tossed with Lump Crab Meat and Lobster Cream Sauce, topped with Cherry Tomatoes

Stuffed Shells

Jumbo Pasta Shells stuffed with Ricotta, Mozzarella and Parmesan
Smothered in House-made Marinara Sauce

Tortellini Rosé

Mini Cheese Tortellini and Fire-Roasted Cherry Tomatoes
Tossed in Tomato-Cream Sauce and Fresh Basil

Caprese Cappellini

Angel Hair Pasta tossed with Sundried Tomatoes, Fresh
Mozzarella, Button Mushrooms, Basil and Extra Virgin
Olive Oil Finished with Parmigiano Reggiano and
Balsamic Glaze

Fettuccini Alfredo

Creamy Basil, Parmesan and Garlic Sauce

Fettuccini or Penne Primavera

Seasonal Vegetables tossed in a creamy Alfredo sauce

Penne with Lobster Sauce

Penne Pasta tossed with Lump Crab Meat and Lobster Cream Sauce, topped with Cherry Tomatoes

Stuffed Shells

Jumbo Pasta Shells stuffed with Ricotta, Mozzarella and Parmesan
Smothered in House-made Marinara Sauce

Tortellini Rosé

Mini Cheese Tortellini and Fire-Roasted Cherry Tomatoes
Tossed in Tomato-Cream Sauce and Fresh Basil

ON THE SIDE.....

Au Gratin Potato Rounds

Decadent Layers of Gourmet Cheeses and Sliced Potatoes cut into Rounds
Baked in Heavy Cream and Cheese



Fingerling Potatoes

Petite Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic and Olive Oil

Gold Potato Wedges

Sliced and Grilled Yukon Gold Potatoes
Tossed with a Flavorful Garlic Butter Sauce

Lyonnaise Potatoes

Sliced Potatoes and Caramelized Onions

Mashed Potatoes

Rich, Whipped House-made Potatoes

Scalloped Potatoes

Decadent Layers of Gourmet Cheeses and Sliced Potatoes

Twice-Baked Potato

Yukon Gold Potatoes, hollowed out and blended with Sour
Cream Fresh Chives, Garlic, Bacon and Cheddar Cheese

Brown Butter Gnocchi

Pan-Seared Gnocchi in Brown Butter and Sage
Finished with Brussels Sprout Leaves and Fried
Sage

Saffron Rice

Spanish Rice

White rice, tomatoes, garlic, onions and tomato sauce.

Rice Pilaf

The classic long Grain White Rice sautéed with
Diced Onions and Rich Broth.

or

Brown rice combined Onions and Fresh Herbs.

or

Wild rice combined with Onions and Fresh Herbs

Orzo

Chicken Broth seasoned Orzo tossed with Sundried Tomatoes, Spinach
and topped with Parmesan Cheese

Couscous

Large Grain Pearl Couscous with Diced Vegetables



Gourmet Mac n' Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce

Smoked Gouda, Muenster, Parmesan and Mozzarella

Lobster Mac n' Cheese

Chunks of Maine Lobster in Creamy Macaroni and Cheese

Carbonara Mac

Bacon, Peas and Mushrooms mixed in a Creamy Cheese Sauce

Golden Corn

Sweet and Delicious Buttery Corn

Fiesta Corn

Sweet and Delicious Buttery Corn with dices Peppers and Onions

Black Beans

Black Beans with Tomatoes, Peppers and Onions

Sautéed Mushrooms

Sautéed in a White Wine and Garlic Butter

Sautéed Spinach

With Garlic, Lemon and Olive Oil

Steamed Asparagus

Lightly Steamed

Balsamic Asparagus

Grilled Asparagus with Feta Cheese Crumbles

Drizzled with a Balsamic Glaze

Red Pepper Asparagus

Topped with a Roasted Red Pepper Butter Compound

Steamed Mixed Vegetables

Steamed Carrots, Broccoli and Cauliflower Florets

Zucchini

Fresh Roasted with Peppers and Onions



Creamed Spinach

Fresh Spinach with Heavy Cream and Garlic

Green Beans

With our Special blend of Seasonings **or**

Green Bean Amandine

with toasted almonds and our Special blend of Seasonings

Haricot Verts

French Green Beans sautéed with Shallots and Garlic

Bacon and Brown Sugar Green Beans

With Hickory Smoked Bacon and Brown Sugar and our Special blend of Seasonings

Specialty Entrée (station)

Create Your Own Fajita Bar

Marinated Chicken and Steak

Served with Tortillas and help yourself toppings:

Spanish Rice, Black Beans, Sour Cream, Shredded Cheese and Chipotle Pepper

Paella

Elegantly served in an authentic Spanish Paella Pan

Saffron-Scented Rice topped with a Bounty of Fresh Shrimp,

Baby Scallops, Calamari, Chicken, And Chorizo Sausage

Mixed with Bell Peppers and Green Peas. Served in Martini Glass

Baked Potato Bar

Classic Baked Potatoes Accompanied by Cheddar Cheese, Pepper Jack, Broccoli Florets, Bacon Bits,

Chives, Roasted Garlic Butter, Sundried tomatoes, Grilled Chicken, and Sour Cream

Oven Roasted Turkey Breast

Oven-Roasted Whole Turkey Breast

served with a Roasted Garlic Gravy

Top Sirloin

Carved from the center of the Sirloin, Naturally Lean and Bursting with Bold, Beefy Flavor

Served with Red Wine Demi-Glace



New Orleans Shrimp and Grits

Blackened Tiger Shrimp, sautéed with Smoked Bacon, Diced Peppers and Onions Served over Cheddar Grits

Pasta Bar

Duo of Penne Pesto and Bowtie Marinara
Grated Parmigiano Reggiano, Fresh Mozzarella, Black Olives, Crushed Red Pepper Flakes, and Sundried Tomatoes and mushrooms, Italian Sausage, chicken strips

Roasted Pork Loin

Oven-Roasted and marinated in Classic Italian Seasonings
Served with Wild Mushroom Demi Glaze

Beverages

A selection of Iced Teas and Lemonade and Iced Water