



# *Platinum*

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# *Menu*

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## **RX CATERING**

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## The Cocktail Reception

*The cocktail reception includes your choice of four items from our hors d'oeuvres table*

### Hors D'oeuvres Table

#### **Antipasti Mosaic**

Balsamic-Grilled Portabella Mushrooms, Basil-Marinaded Mozzarella, Boursin and Salami Capicola, Grilled Artichoke Hearts, Grilled Zucchini, Squash, Mixed Greek Olives, Prosciutto Wrapped Asparagus, Roma Tomatoes, Roasted Red Peppers, Roast Beef and roasted Vidalia Onion

#### **Fresh Seasonal Fruit and Cheese**

Fresh, Seasonal Fruits, Domestic Cheeses and a Beautifully presented and served with Assorted Crackers

#### **Charcuterie Board**

An Assortment of Cured Sausages, Aged Meats, Artisanal Cheeses and Dried Fruits  
Accompanied by Flatbreads, Assorted Olives, Roasted Tomatoes

#### **Deluxe Raw Bar**

Selection of Chilled Oysters, Crab Claws, Ahi Tuna and Shrimp  
Served with Cocktail Sauce, Horseradish, Fresh Lemon, Sauce Mignonette and Tabasco

#### **Fresh/Dried Fruit and Cheese Mosaic**

Fresh, Sun-Ripened Fruits, Gourmet Dried Fruits and Artisanal Cheeses  
Beautifully presented and served with House-made Crostini

#### **Ceviche Martini**

A Duo of Marinated and Chilled Diced Salmon and Tuna Accompanied by Avocado, Cilantro, Jalapeño, Mango Salsa, Red Onion, Tomatoes, and Grilled Corn Tortilla Chips  
*Artistically displayed in Mini Martini Glasses*

#### **Oyster Raw Bar**

Chilled Bay Oysters served on the Half Shell  
Accompanied by Old Bay Cocktail Sauce, Mignonette Sauce, Horseradish, Fresh Lemon and Tabasco

#### **Smoked Salmon Platter**

Smoked Salmon garnished with Capers, Egg and Red Onions  
*Served with House-made Crostini*



#### **Canapés**

**Herb Crostini with Choice of Toppings:** Prosciutto with Goat Cheese and Basil Berry Jelly, Wild Mushroom and Boursin, and Thin Slice Tenderloin

#### **Fiery Lamb Kofta**

Seasoned Ground Lamb, Grilled on a Bamboo Skewer  
Served with Harrisa Sauce, a Spicy Cayenne Pepper Relish, for Dipping

#### **Lamb and Plantain Kofta**

Ground Lamb and Plantain Grilled on a Bamboo Skewer  
*Served with Tomato-Yogurt Sauce*

#### **Pollo Tacos**

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

#### **Caprese Chicken Skewer**

Bite-Sized Basil Marinated Chicken, Grape Tomatoes, & Fresh Mozzarella & Balsamic Glaze

#### **Prosciutto-Wrapped Asparagus**

Tender Asparagus Tips wrapped in Italian Prosciutto  
*Finished with Balsamic Glaze*

**Petit Mini Lamb Chops** Served with Au Jus Sauce

#### **Bacon-Wrapped Sea Scallops**

*Served with Honey Dijon Sauce*

#### **Ahi Tuna Martini**

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

#### **Citrus Sea Scallops**

Pan Seared and topped with Pineapple Salsa

#### **Mini Crab Cake**

Mini Broiled Crab Cake with House Remoulade

#### **Mini Vegetable Egg Roll**

Traditional Bite-Sized Egg Roll served with Duck Sauce

#### **Petite Lobster Roll**

Traditional Lobster Salad served on a Mini Hawaiian roll



**Lobster Mac n' Cheese**

Classic Elbow Macaroni in Creamy White Cheddar Sauce  
Garnished with Chunk of Maine Lobster and Served in a Petit Cup with Demitasse Fork

**Lump Crab Stuffed Mushroom Cap**

Stuffed with Lump Maryland Crab Cake

**Oyster Rockefeller**

Freshly Shucked Oyster with Fresh Spinach, Onion, Parsley, Lemon, Tabasco Sauce and Rock Salt  
Served on the Half Shell with Parmesan Cheese and Bread Crumbs

**Shrimp & Crab Cocktail**

Jumbo Tiger Shrimp, Crab Meat with Classic Cocktail Sauce and Lemon  
*Served in Demitasse Cup*

**Tequila Lime Shrimp**

Tiger Shrimp marinated in Tequila Lime Sauce

**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

**Spiked 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

**Buffalo Chicken Dip**

Hand-Pulled Chicken, Gourmet Cheeses and Wing Sauce  
*Served with Tortilla Chips*

**Chilled Asiago and Artichoke Dip**

Asiago Cheese and Artichokes

**Crab and Artichoke Dip**

Lump Crab Meat, Artichoke Hearts and Gourmet Cheeses



## **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

### **Naan**

Traditional Indian bread, served warm with Crispy Edges

## **Choice of Salad**

### **Asian Salad**

Mesclun and Romaine Greens topped with Mandarin Oranges, and Crunchy Noodles

*Served with Sesame-Soy Vinaigrette*

### **Caesar Salad**

Crisp Romaine tossed with Shredded Parmesan and Crouton

*Served with Classic Caesar Dressing*

### **Greek Salad**

Fresh Romaine, Mixed Greens, Sliced Red Onions, Tomatoes, Kalamata Olives, Cucumbers and Feta

*Served with Greek Dressing*

### **House Salad**

Romaine and and Iceberg topped with Tomatoes, Carrots, Cabbage and Croutons

*Served with choice of Dressing*

### **Iceberg Wedge**

Iceberg Wedge topped with Red Onions, Bacon, Tomato and Bleu Cheese Square

*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)*

### **Oven Roasted Turkey Breast**

Oven-Roasted Whole Turkey Breast  
*Served with a Roasted Garlic Gravy*

### **Chicken Coq au Vin**

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

### **Oven-Roasted Beef Basil Tenderloin**

Whole Filet marinated with a House Herb Blend, Basil, and Garlic  
*With a Red Wine Demi-Glace*

### **Prime Rib**

Served Medium and Roasted with Garlic and Rosemary  
*Served with Au Jus and Horseradish Cream*

### **Herb Crusted Rack of Lamb**

*Served with Whole Grain Mustard Demi-Glace*

### **Short Ribs**

Boneless Braised Short Ribs  
*Available Flavors: Teriyaki, BBQ and Provencal*

### **Rib Eye Steak**

Flavorful, Oven-Roasted Rib Eye Steak

### **Cracked Pepper Tenderloin**

Roasted Tenderloin with Cracked Pepper  
*Served with Horseradish Cream*

### **Roasted Pork Tenderloin**

Herb Crusted Oven Roasted Tenderloin  
*served with Coarse Ground Mustard Sauce*

### **Veal Tenderloin with Glazed Pearl Onions**

Marinated with Garlic, Fresh Thyme and Balsamic  
Reduction Stacked with Grilled Onions  
(Surcharge may apply)



### **Jambalaya Chicken**

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

### **Paella**

Elegantly served in an authentic Spanish Paella Pan – a Breathtaking Presentation!  
Saffron-Scented Rice topped with a Bounty of Fresh Shrimp, Scallops, Calamari, Chicken, Chorizo  
Sausage, Clams and Mussels Mixed with Bell Peppers

## **Seafood Selections**

### **Parmesan Crusted White Fish**

White Fish crusted with Parmesan Herb Mayo  
*Finished with Lemon Butter Sauce*

### **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*

### **Whole Maryland Rockfish**

Local Maryland Rockfish roasted with Lemon and Fresh Herbs Served with  
*Lemon Sauce and Roasted Summer Vegetables.*

### **Blackened Rockfish**

Whole Local Rockfish seasoned with Blackened Spices

### **Garlic Shrimp**

Grilled Shrimp in Savory Garlic Sauce

### **Broiled Maryland Crab Cake**

Jumbo Lump Crab 8oz Cake  
*Finished with a Homemade Remoulade*

### **Surf and Turf**

Grilled Filet Mignon with Red Wine Demi Glaze and Broiled Lobster Tail with Drawn Butter  
(This item will be considered a dual Entrée)

### **Baked Halibut**

Lemon Dusted and Topped Sundried Tomato and Compound Butter

### **Garlic Shrimp**

Grilled Shrimp in Savory Garlic Sauce



**Maryland Lump Crab Cake**

Jumbo Lump Maryland Crab Cake with House Remoulade

**Blackened Caribbean Redfish**

Served with Tequila-Lime Sauce

**Tropical Mahi Mahi**

Fresh Mahi Mahi seasoned with Sriracha Chili

**Penne with Lobster Sauce**

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

**Vegetarian Entrée Selection**

**Spinach Ravioli**

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

**Wild Mushroom Risotto**

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

**Brown Butter Gnocchi**

Pan-Seared Gnocchi in Brown Butter, finished with Brussel sprouts leaves fried sage & shaved parmesan  
and fresh basil

**Eggplant**

Grilled Eggplant and Tomato Compote with Fresh Mozzarella, fresh basil mounted on a House-made  
Polenta Cake

**Eggplant Parmesan**

Roasted Eggplant layered with Cheese and Marinara sauce

**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**

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

**Tortellini Rosé**

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

**Stuffed Shells**

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

**ON THE SIDE** *(select two sides)*

**Au Gratin Potato Rounds**

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

**Belgian Frites**

Hand-Cut Idaho French Fries  
Served with Truffle Aioli and Smoked Tomato Ketchup

**Brown Butter Gnocchi**

Pan-Seared Gnocchi in Brown Butter and Sage  
Finished with sliced Black Truffle

**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 & Truffle

**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 Rice Pilaf**

Brown rice combined with Orzo and Fresh Herbs

**Classic Rice Pilaf**

Long Grain White Rice sautéed with Diced Onions and Rich Broth  
Finished with Spring Peas

**Wild Rice Pilaf**

Wild rice combined with Orzo and Fresh Herbs

**Spanish Rice**

Spanish-Style with Rice

**Orzo**

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

**Israeli Couscous**

Large Grain Pearl Couscous with Diced Vegetables

**Paella Rice**

Spanish-Style with Diced Vegetables

**Rice and Beans**

White Rice with Red Kidney Beans and Black Beans

**Wild Mushroom Risotto**

Arborio Rice cooked with Mushrooms, Spring Peas and Creamy White Wine Sauce  
*Finished with Parmigiano Reggiano*

**Carbonara Mac**

Bacon, Peas and Mushrooms mixed in a Creamy Cheese Sauce

**Gourmet Mac n' Cheese**

Smoked Gouda, Muenster, Parmesan and Mozzarella

**Lobster Mac n' Cheese**

Chunks of Maine Lobster in Creamy Macaroni and Cheese



**White Cheddar Macaroni and Cheese**

Classic Elbow Macaroni in Creamy White Cheddar 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 Southwestern spices, Tomatoes, Peppers and Onions & Cilantro

**Haricot Verts**

French Green Beans sautéed with Shallots and Garlic

**Sautéed Mushrooms**

Sautéed in a White Wine and Garlic Butter

**Sautéed Spinach**

With Garlic, Lemon and Olive Oil

**Creamed Spinach**

Fresh Spinach with Heavy Cream and Garlic

**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**

Fresh Steamed Carrots, Broccoli and Cauliflower Florets

**Steamed Broccolini**

Fresh Broccolini with Lemon Butter Sauce

**Vegetable Trio Gratin**

Alternating slices of Grilled Eggplant, Roasted Zucchini and Roasted Plum Tomato

*Baked on a bed of caramelized onions and topped with Parmesan Cheese and Fresh Herbs*

**Green Beans**

With our Special blend of Seasonings



**Green Bean Almandine**

With Toasted Almonds and our Special blend of Seasonings

**Bacon and Brown Sugar Green Beans**

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

**Baby Vegetable Mélange**

Patty Pan Squash, Zucchini, Tri-Colored Baby Carrots, Pearl Onions,  
Baby Corn, Shitake, Portabella & Wild mushrooms  
*Served with a House-made Balsamic Dressing*

**Zucchini**

Fresh Roasted with Peppers and Onions

**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, Boursin, Broccoli Florets, Bacon Bits, Chives, Roasted Garlic Butter, Sundried tomatoes, Shrimp, Grilled Chicken and Sour Cream

**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



**Oven-Roasted Beef Basil Tenderloin**

Whole Filet marinated with a House Herb Blend, Basil, and Garlic  
*With a Red Wine Demi-Glace*

**Prime Rib**

Served Medium and Roasted with Garlic and Rosemary  
*Served with Au Jus and Horseradish Cream*

**Beverages**

**A selection of Iced Teas and Lemonade's and Iced Water**