



Silver

Menu

RX CATERING

1069 MAIDEN CHOICE LANE

BALTIMORE, MD 21229

443-575-6283

WEBSITE: WWW.RXCATERINGBALTIMORE.NET

EMAIL: BALTIMORE@RXCATERING.NET



The Cocktail Reception

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

Vegetable Display

Raw Seasonal Vegetables Served with sundried tomato and cilantro ranch dip

Fruit and Cheese

Fresh Seasonal Fruits & Domestic Cheeses
beautifully presented and served with assorted crackers

Hors d'oeuvres table

Buffalo Chicken Dip

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

Asiago and Artichoke Dip

Asiago Cheese and Artichokes

Spinach Dip

Fresh Spinach and Gourmet Cheeses

Warm Roasted Corn

Corn Kernels blended with Monterey Jack and Cheddar Cheese with Fresh Pimentos

Baked Spinach and Artichoke Dip

Fresh Spinach, Gourmet Cheeses and Artichoke Hearts

International Chips and Dip

Hummus served with Kalamata Olives and Pita Chips

Chicken Wingettes

Mildly Spicy Jerk Marinated Chicken Wingettes

or

Our Original Buffalo Wing Sauce tossed with Seasoned Chicken Wingettes

Deviled Eggs

The traditional style served with Smoked Paprika

or

Crab infused Devil Eggs Topped with Chives



Buffalo Chicken Petit Cup

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

Bacon Twists

Hickory Smoked Bacon baked around Crispy Grissini

Spinach Stuffed Mushroom Cap

Filled with Feta Cheese and Spinach

Mini Croissants Sandwiches

Chicken Salad or Shrimp Salad

BLT Bite

Bacon, Lettuce, Tomato with Aioli
Served in a Crispy Phyllo Shell

Tomato-Basil Brochette

Vine Ripe tomatoes tossed with fresh basil and extra virgin olive oil
Served on toasted crostini

Chicken Satay

Tender Chicken breast sliced thin and marinated in teriyaki

Southwest Egg Rolls

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

Mini Vegetable Egg Roll

Bite-Sized Traditional Egg Roll
Served with Duck Sauce

Mini Hot Dogs

All Beef Hot Dogs with Pickle, Chopped Onion and Ketchup and Yellow Mustard
Served on Mini Buns

Mini Chicken Quesadilla

Our blend of Chicken or Shredded Cheese
Served with Salsa and Sour Cream

Seared Chicken and Vegetable Pot Sticker

Served with Sweet Bourbon-Soy Dipping Sauce

Shrimp Cocktail

Shrimp with Classic Cocktail Sauce



Potato Latkes

Garnished with Sour Cream & Chives

Choice of Bread

Assorted Dinner Rolls

French, Wheat and Dinner Rolls

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

Naan

Traditional Indian bread, served warm with Crispy Edges

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

Greek Salad

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

Winter Salad

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

Summer Salad

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



ENTRÉES

Please select one Entrée (dual Entrées available)

Chicken Selection

Classic Roasted Chicken

Bone in or Breast available in Italian, Honey Roasted, Barbeque or Rosemary & Garlic

Tandoori Chicken

White Meat Chicken grilled with Indian Spices and Tomatoes
Served with Grilled Peppers and Onions over Basmati Rice

Jamaican Curry Chicken

Marinated Chicken Breast seasoned with Curry, Onion and served over
Jasmine Rice with Fried Plantains
Finished with Curry Sauce

Boneless Chicken Cacciatore

Boneless Chicken simmered in a Velvety Tomato Sauce, with Peppers, Onions and White Wine and topped with Mozzarella Cheese

Bourbon Chicken

A New Orleans Favorite, Sweet and Tender
Served with White Rice

Chicken Française

Tender Chicken breast sautéed in White Wine and Lemon Sauce

Chicken Piccata

Tender Chicken breast in Lemon-Caper Sauce

Cider Infused Chicken

Savory Chicken Breast served with Roasted Carrots, Apples and Rosemary
With a Cider Vinaigrette

Citrus Herb Chicken

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 and Cajun sauce



Jerk Marinated Chicken Breast

Grilled Chicken Breast marinated in Traditional Jerk Seasonings
Served with a Pineapple Salsa

Parmesan-Crusted Chicken Breast

Topped with Fresh Mozzarella and Tomato Bruschetta
Finished with Fresh Arugula

Tequila Lime Chicken

Tender Chicken Breast in Light Tequila Lime Sauce

The Other Selections

Oven Roasted Turkey Breast

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

Flank Steak Marsala

Tender Roasted Flank Steak in Creamy Mushroom Marsala Sauce

Herb Crusted Sirloin

Slow Roasted Sirloin, Sliced
Served with Au Jus

Dijon Grain Mustard Pork Loin

Oven-Roasted Pork
Served with Whole Grain Mustard Sauce

Mediterranean Tilapia

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

Panko Crusted Orange Roughy

Orange Roughy Encrusted with Seasoned Japanese Bread Crumbs
Served with Lemon Butter

Shrimp and Chicken Stir Fry

Fresh Shrimp sautéed with Tender White Meat Chicken

Pasta Selection

Fettuccini Alfredo

Creamy Basil, Parmesan and Garlic Sauce



Fettuccini or Penne Primavera

Seasonal Vegetables tossed in a creamy Alfredo sauce

Stuffed Shells

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

Baked Ziti

Our special Tomato Sauce mixed with Ground Beef, Mozzarella and Parmesan
Cheeses

Vegetarian Entrée Selection

Spinach Ravioli

Ravioli stuffed with Fresh Spinach and Ricotta Cheese sautéed in Sage-Infused Brown Butter
Finished with Diced Tomatoes and Shaved Parmesan

Brown Butter Gnocchi

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

Wild Mushroom Risotto

Arborio Rice sautéed with Spring Peas, Wild Mushrooms and a Creamy White Wine Sauce
Finished with Parmigiano Reggiano

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 Pineapple Salsa

ON THE SIDE.....

Your Choice of two sides



Green Beans

With our Special blend of Seasonings

Collard Greens

Slow Stewed Collard Greens

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, Southwestern Spices, Cilantro and Onions

Creamed Spinach

Fresh Spinach with Heavy Cream and Garlic

Steamed Mixed Vegetables

Fresh Steamed Carrots, Broccoli and Cauliflower Florets

Zucchini

Fresh Roasted with Peppers and Onions

Au Gratin Potato Rounds

Decadent Layers of Gourmet Cheeses and Sliced Potatoes cut into Rounds

Baked in Heavy Cream and Cheese

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



Rice Pilaf

Classic Rice Pilaf

Long Grain White Rice sautéed with Diced Onions and Rich Broth

or

Brown rice combined with and Fresh Herbs

or

Wild rice combined with and Fresh Herbs

Spanish Rice

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

Saffron Rice

Yellow rice, onion, olive oil, black pepper, and salt.

Macaroni & Cheese

Classic Elbow Macaroni Cheddar Cheese Sauce

or

Fiesta Mac n' Cheese

Jack and Cheddar Cheeses with Roasted Chicken, Pico de Gallo and Jalapeños

Beverage

A selection of Iced Teas and Lemonade and Iced Water