



Cocktail Reception

- *Shrimp cocktail with chipotle cocktail sauce and lemon wedges*
- *Cheesy Maryland crab dip with French bread and fried pita chips*
- *Jumbo shrimp wrapped in bacon(blackened or BBQ)*
- *Jumbo shrimp marinated in honey and chipotle peppers-served on a soft corn cake with pico de gallo and cumin cream*
- *Seafood cake with crabmeat, shrimp and lobster delicately seasoned- coated with panko bread crumbs and pan fried, topped with crème fraiche and salsa fresca*
- *Cream cheese and crab wontons with spicy mustard and duck sauce*
- *Maryland lump crab balls served with crackers and mustard*
- *Miniature crab cakes with remoulade*
- *Spinach & artichoke dip with toasted baguette*
- *Fried four cheese ravioli with served with marinara and Alfredo sauces*
- *Artichoke hearts stuffed with fresh sautéed spinach and topped with melted Brie*
- *Sesame chicken tender with tangy plum dipping sauce*
- *Curried chicken skewers with vegetable ranch dip*
- *Chicken potstickers over shredded red and green cabbage-
Drizzled with wasabi-ginger soy sauce reduction*
- *Wheel of French Brie stuffed with lump crabmeat or topped with Chambord sauce and fresh raspberries*
- *Antipasto skewer with baby mozzarella, sun dried tomato, black olive and artichoke hearts marinated in balsamic vinaigrette*
- *Bruschetta Display-Tomato concasse', roasted corn and black beans
Roasted eggplant caponata on garlic crostini*
- *Greek Spanakopitas*
- *Homemade hummus with roasted garlic and a hint of lemon-served with crackers and pita chips*
- Vegetable Cornucopias or Smoked Chicken Quesadillas`*
- *Mushroom caps stuffed with spinach and ricotta*

Glenmore Café & Caterers

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- *Mushroom caps stuffed with creamy crab imperial*
- *Wheel of triple cream French Brie topped with caramelized nuts and dried Fruits-Served with toasted baguette*
- *Jumbo shrimp wrapped around a goat cheese stuffed jalapeno wrapped in bacon and glazed with sweet Thai chili sauce*
- *Tenderloin medallions on Brioche with pickled onions, bacon jam and Gorgonzola*
- * Sweet potato cake topped with chipotle crème and black bean salsa*
- *Asparagus spears wrapped with crispy phyllo pastry, stuffed with creamy fontina cheese*
- *Mini chicken pot pies in flaky crust*
- *Braised short rib on polenta squares with creamy goat cheese*
- *Shrimp in Old Bay rim shot glass with spicy tomato juice, celery stalk, olives and pepperoncini*
- *Tri color tortellini artichokes and sun dried tomatoes with romesco dip*
- *Shrimp, grits and Andouille sausage served in an Asian spoon*
- *Lamb meatball skewer topped with spicy feta relish*
- *Mushroom puffs stuffed with fontina cheese, portabella, shitake and oyster mushrooms*
- *Sun dried tomato polenta squares topped with a dollop of creamy goat cheese*
- *Lasagna Cupcakes-Lasagna noodle stuffed with creamy ricotta and mozzarella cheeses-baked until golden brown*
- *Assorted egg rolls with duck sauce and spicy mustard*
- *Belgium endive leaves stuffed with lump crabmeat salad*
- *Norwegian smoked salmon with capers, onion, tomato and toast points*
- *Thai beef skewer marinated in red curry and coconut milk. Grilled and served with peanut sauce*
- * Thai chicken, shrimp and Vegan spring rolls fried to golden brown sweet Thai chile sauce and spicy vinegar dip*

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- *Dried figs stuffed with creamy Gorgonzola cheese and wrapped in applewood smoked bacon*
- * Diced pear, bleu cheese and pecans baked in flaky bite size pastry tart*
- *Hibachi beef and peppers skewers in teriyaki sauce*
- *Lamb skewered and marinated in olive oil, garlic and rosemary-drizzled with tzatziki sauce*
- *Taco cups-vegetarian, beef or chicken topped with cheese, salsa, sour cream, avocado and olives*
- *Pan seared Mahi Mahi in a crispy taco cup with Cole slaw, diced tomatoes and chile lime sauce*
- *Jumbo sea scallops wrapped in bacon and marinated in herbs, olive oil and lemon juice*
- *Jumbo sea scallops rubbed with Cajun seasoning and blackened on a cast iron skillet- served with sweet red pepper aioli*
- *Crispy shrimp wrapped in shredded phyllo with honey mustard dip*
- *Jumbo shrimp marinated in sweet and mildly spicy thai sauce and grilled. Served with wasabi cream for dipping*
- *Jumbo shrimp marinated in olive oil, whiskey, lemon and fresh herbs-served on Texas Toast with Kentucky bourbon mustard*
- *Pan seared tuna, sliced thin-with dill cream, cucumber relish and toasted baguette slices*
- *Ahi tuna tartare with minced capers and onion on a cucumber round drizzled with wasabi aioli*
- *Ahi tuna bites coated with crushed wasabi peas- pan seared served with ginger wasabi mayo*
- *Asian chicken salad on a cucumber round topped with fresh chives*
- *Beef tenderloin on garlic crostini with horseradish creme' and chives*
- *Coconut shrimp with orange-horseradish chutney*
- *Sweet & Spicy Bang-Bang shrimp with pina colada dip*
- *All beef meatballs simmered in a tangy sweet and sour sauce, homemade marinara or Swedish cream sauce*

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- *Cubed sirloin marinated in espresso and grilled-served with chimichurri dip*
- *Crab and shrimp quesadillas topped with guacamole and sour cream*
- *Lobster on a creamy cheese base with wild mushrooms in a pastry cup*
- *Seafood salad stuffed in a puff pastry Napoleon*
- *Wild rice cake with lobster medallion and truffled mousse'*
- *Jerk chicken skewers with pineapple salsa*
- *Southwest chicken eggrolls with black beans and corn-served with smoked tomato salsa and chipotle ranch dip*
- *Crispy duck confit tart topped with caramelized shallots and orange tamarind glaze*
- *Duck breast brochette with smoked bacon, jalapeno pepper wedge jicama slice and caramelized fig-oven roasted with red chile glaze*

Assorted Sushi Display with pickled ginger, wasabi, soy sauce and chopsticks

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