

Maryland Country Caterers
Wedding Package
Making your day Special



301-855-2771
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673 Keith Lane
Owings, MD 20736



Picnic in the Pyrenees

Passed Hors d'oeuvres

Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre

Plated and Served 1st Course

Organic Baby Spinach Salad

Julienne Red Onions, fresh Goat Cheese, Strawberries, Apple wood Smoked Bacon,
drizzled with Champagne Vinaigrette.

Buffet Dinner

Herbs de Provenca Fire Roasted Chicken Breast

Garlic Roasted Tenderloin of Beef
With a Sangiovese Mushroom Demi glaze

Grilled Olive Oil Basted Salmon
Accompanied with Mango Salsa

Asparagus and Petit Green Bean Salad
Tossed with finely diced Red Onions, Red Peppers
& Tarragon Vinaigrette

Chive Poached Red Skin Potatoes
Finished with Extra Virgin Olive Oil

Roasted Seasonal Vegetables

Roll Basket

Filled with fresh Baked Rolls, Ciabatta and Artisan Baguette
Served with Whipped Butter and Extra Virgin Olive Oil

Fresh Brewed Gevalia's Select Regular & Decaf Coffees
With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &
Spring Water
Served with Lemon Wedges

Package includes menu, basic linen table covers, linen
napkins, MCC house china, flatware, glassware, Maitre'd &
wait staff

Pricing based on a minimum of 100 guests



Tuscan Hillside

Passed Hors d'oeuvres

*Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre*

Plated and Served 1st Course

Insalata al Fresca

Spring mix with shaved carrots, mushrooms, red onion and crumbled gorgonzola

Buffet Dinner

Bistecca alla Fiorentina

*Grilled Flank Steak rubbed with Olive Oil & Garlic
Carved and served with horseradish*

Chicken Bruschetta

*Boneless breast of chicken topped with
fresh mozzarella, diced tomatoes and red pepper*

Parmesan Herb Roasted Potatoes

Farfalle ala Puttanesca

*Fresh pasta sautéed with tomatoes, red onions, capers,
black olives, oregano and garlic*

Lemon Oil & Balsamic Roasted Vegetable Medley

Basket of Fresh Breads, Ciabatta, Baguette & Fresh Baked Roll

Served with extra virgin olive oil

Fresh Brewed Gevalia's Select Regular & Decaf Coffees

With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &

Spring Water

Served with Lemon Wedges

Package includes menu, basic linen table covers, linen napkins, MCC house china, flatware, glassware, Maitre'd & wait staff

Pricing based on a minimum of 100 guests

Add Roasted Side of Key West Salmon



An Event to Remember

Passed Hors d'oeuvres

*Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre*

First Course (Served)

*Italian Wedding Soup
Or your Choice from our Soup Menu*

Second Course (Served)

*Caesar Cosmopolitan
Served with a Bread Stick & Parmesan Tuile*

Plated and Served Dinner

*A Southern Maryland Crab Cake
Served with Cocktail Sauce & Lemon Wedges*

&

*Three Pepper Roasted Tenderloin of Beef
Finished with Port Wine Demi Glace*

Asparagus-Petit Green Bean Bundles

Roasted Fingerling Potatoes

*Basket of Fresh Breads, Ciabatta, Baguette & Fresh Baked
Roll*

Served with extra virgin olive oil and Whipped Butter

*Fresh Brewed Gevalia's Select Regular & Decaf Coffees
With flavored syrups, creamer, sugar, Splenda & equal*

*House-Brewed Southern Style Sweet Tea, Lemonade &
Spring Water
Served with Lemon Wedges*

Package includes menu, basic linen table covers, linen
napkins, MCC house china, flatware, glassware, Maitre'd &
wait staff

Pricing based on a minimum of 100 guests



Classic Menu

Passed Hors d'oeuvres

*Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre*

Starters

Mixed Greens Garden Salad

Buffet Dinner

Roasted Top Round of Beef

*Carved at buffet & Served with Au Jus and Horseradish
sauce*

Boneless Breast of Chicken

*Fire Herb Roasted, Key West, Picatta, Marsala
(Look at our Chicken Menu for more ideas)*

Your choice of three vegetables:

*Green Beans Parmesan, Parmesan Herb Roasted Red
Skinned Potatoes, Roasted Vegetable Medley, Gourmet
Macaroni & Cheese, Country Green Beans, Wild Rice Pilaf,
Garlic Mashed Potatoes*

Homemade Rolls

Served with whipped butter

Fresh Brewed Gevalia's Select Regular & Decaf Coffees

With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &

Spring Water

Served with Lemon Wedges

Package includes menu, basic linen table covers, linen
napkins, MCC house china, flatware, glassware, Maitre'd &
wait staff

Pricing based on a minimum of 100 guests

Add Shrimp Scampi to any Menu

Land and Sea

Passed Hors d'oeuvres

*Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre*

Plated and Served 1st Course

Mixed Field Greens

*Topped With Tomatoes, Cucumbers, Red Onions, Croutons
Served with Classic Balsamic Vinaigrette and Buttermilk Ranch Dressings*

Plated and Served Dinner

Key West Roasted Salmon Fillet

Served with Mango Salsa

&

Fire Roasted Herb Chicken Breast

Finished with Supreme Sauce

Carrot -Petit Green Bean Bundles

Wild Rice Timbale

*Basket of Fresh Breads, Ciabatta, Baguette & Fresh Baked
Roll*

Served with extra virgin olive oil and Whipped Butter

Fresh Brewed Gevalia's Select Regular & Decaf Coffees

With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &

Spring Water

Served with Lemon Wedges

Package includes menu, basic linen table covers, linen
napkins, MCC house china, flatware, glassware, Maitre'd &
wait staff

Pricing based on a minimum of 100 guests

Chesapeake Dinner Menu

Passed Hors d'oeuvres

Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre

Plated and Served 1st Course

Mixed Field Greens

Topped With Tomatoes, Cucumbers, Red Onions, Croutons
Served with Classic Balsamic Vinaigrette and Buttermilk Ranch Dressings

Plated and Served Dinner

Maryland Lump Crab Cake

With cocktail sauce, tartar sauce & lemon wedges

Fire Roasted Boneless Breast of Chicken

Served with white wine supreme sauce

Old Bay Roasted Red Skin Potatoes

Miniature French Green Beans

Fresh Baked Rolls and Cheddar-Herb Biscuits

Fresh Brewed Gevalia's Select Regular & Decaf Coffees

With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &

Spring Water

Served with Lemon Wedges

Package includes menu, basic linen table covers, linen napkins, MCC house china, flatware, glassware, Maitre'd & wait staff

Pricing based on a minimum of 100 guests



Wine Country Italian Family Dinner

Passed Hors d'oeuvres

Choice of Two from our Hors d'oeuvres List
Plus one Complimentary Chef's Choice Hors d'oeuvre

Starters

Antipasto Platter

One per table loaded with Cheese, Italians Hams and Meat, Olives, Pickled Vegetables, and Extra Virgin Olive oil. Served with a bread basket piled with Fresh Baked Foccacia,

Ciabatta, and Artisan Baguettes.

Soup Course (plated and served)

Italian Wedding Soup

Salad Course (plated and served)

Insalata al Fresca

Spring mix with shaved carrots, mushrooms, red onions, and crumbled gorgonzola.

Dinner Course (Butlered and served table side) Choose Two

Bistecca alla Fiorentina

Grilled flank Steak rubbed with Olive Oil & Garlic

Prosecco Marinated Grilled Chicken Breast

Italian Sausage Stuffed Pork Loin

Main Course Sides (served Family Style)

Bowtie Arriabatta

Penne Alfredo

Balsamic Roasted Vegetable and Potato Medley

Fresh Bread Basket

Filled with fresh Baked Rolls, Ciabatta and Artisan Baguette.
Served with Extra Virgin Olive Oil and whipped Butter

Fresh Brewed Gevalia's Select Regular & Decaf Coffees

With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &

Spring Water

Served with Lemon Wedges

Package includes menu, basic linen table covers, linen napkins, MCC house china, flatware, glassware, Maitre'd & wait staff

Pricing based on a minimum of 100 guests



Portico Vineyard Garden Party

Gourmet Panini Sandwiches

*Prosciutto with Asparagus, Sun-Dried Tomato Aioli, and Baby Mozzarella,
Chipotle Roast Turkey Breast with Pepper jack and Cilantro Lime Aioli, &
Grilled Swordfish with Arugula and Lemon Aioli*

Assorted Tortilla Wraps

*Artfully displayed multicolored wraps of Roast Beef, Black Forest Ham &
Garden Fresh Vegetables*

Grilled Key West Chicken Platter

*Boneless breast of chicken, grilled & chilled, artfully displayed
and accompanied with Baguette slices & Artisan rolls*

*Herb Mayonnaise, Mango Salsa, Imported Dijon &
Horseradish*

Grilled Fingerling Potato Salad

Dressed with Warm Wild Mushroom Vinaigrette.

Wild Rice and Craisin Salad

Tossed with a Fine Dice of Mirepoix and Refreshing Orange Vinaigrette.

Caprese Salad

*Local Grown Tomatoes, Baby Mozzarella, Fresh Basil, Red Onion &
Balsamic Vinaigrette*

Cucumber-Dill Salad

*Locally grown Cucumbers, shaved with Sweet Onions,
and tossed in a light White Wine and Dijon Dressing*

Roll Basket

*Filled with fresh baked Herb Rolls, Ciabatta and baguette
Served with extra virgin olive oil*

Fresh Brewed Gevalia's Select Regular & Decaf Coffees

With flavored syrups, creamer, sugar, Splenda & equal

House-Brewed Southern Style Sweet Tea, Lemonade &

Spring Water

Served with Lemon Wedges

Package includes menu, basic linen table covers, linen
napkins, MCC house china, flatware, glassware, Maitre'd &
wait staff

Pricing based on a minimum of 100 guests

Tavola Italiana – Plated Meal

Passed Hors d'oeuvres

Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre

Plated and Served 1st Course

Caprese Salad

Fresh Vine Ripe Tomatoes & Fresh Mozzarella
Finished with Aged Balsamic Vinaigrette & Imported Extra Virgin Olive Oil,
Capers & Fresh Basil
OR

Organic Baby Spinach Salad

Julienne Red Onions, fresh Goat Cheese, Strawberries,
Applewood Smoked Bacon, drizzled with Champagne
Vinaigrette.
OR

Your Choice of Soup

Plated & Served Dinner

(guests to choose entrée with RSVP)

**Grilled Chicken Breast Wrapped with Prosciutto & Fresh
Mozzarella**

Served over a ragout of fingerling potatoes & fire roasted vegetables
Finished with a Dijon White Wine Sauce
OR

Garlic Roasted Filet Mignon

Finished with Porcini Demi Glace
Served over a ragout of fingerling potatoes & fire roasted vegetables
OR

Jumbo Lump Crab Stuffed Fresh Filet of Rockfish

Served over a ragout of Fingerling Potatoes & Fire Roasted Vegetables
Finished with Lemon Buerre Blanc and crispy Leeks OR
OR

Grilled Local Vegetable Lasagna

Finished with Red Pepper Coulis and Parmesan Cheese
Fresh Brewed Gevalia's Select Regular & Decaf Coffees
With flavored syrups, creamer, sugar, Splenda & equal
House-Brewed Southern Style Sweet Tea, Lemonade &
Spring Water
Served with Lemon Wedges

Package includes menu, basic linen table covers, linen
napkins, MCC house china, flatware, Glassware, Maitre'd &
wait staff. Pricing based on a minimum of 100 guests.



Artisan Bread and Cheese Display

An Artfully Displayed Hors'doeuvre Table including the following:

Artisan Rolls and Breads

Lavosh, Assorted Gourmet Crackers, Foccacia, Pita Bread Wedges, & Fresh Baked Baguettes

Fresh Grapes and Strawberries

Seasonal Fruit

Garden Fresh Vegetables

Grilled and marinated in Aged Imported Balsamic Vinegar.

A Variety of Artesian Cheeses

Cheddar, Dill-Havarti, Fresh Goat Cheese, Gorgonzola, Smoked Gouda, and Brie

accompanied with assorted dried fruit and nuts.

Various Imported Olives and Pickled Vegetables

Aged Salami, Italian Hams, and Pepperoni.

Hummus and Olive Tapenade

Nassawango Crab Dip

Infused Olive Oils

Package includes menu, basic linen table covers, linen napkins

MCC house china, flatware, glassware, maitre d & wait staff

Pricing based on a minimum of 100 guests

Ask about adding one of the following at an additional cost:

Add Key West Roasted Side of Salmon

Add Cranberry BBQ Meat Balls

Add Italian Sausage bites; with Sautéed Onions and Peppers

Add Tomato Bruschetta



An Elegant Affair – Stations

Passed Hors d'oeuvres

*Choice of Two from our Hors d'oeuvre List
Plus one Complimentary Chef's Choice Hors d'oeuvre*

Artisan Rolls and Breads

*Lavosh, Assorted Gourmet Crackers, Focaccia,
Pita Bread Wedges, & Fresh Baked Baguettes*

Fresh Grapes and Strawberries

Seasonal Fruit

Garden Fresh Vegetables

Grilled and marinated in Aged Imported Balsamic Vinegar.

A Variety of Artesian Cheeses

*Cheddar, Dill-Havarti, Fresh Goat Cheese, Gorgonzola, Smoked Gouda, and
Brie
accompanied with assorted dried fruit and nuts.*

Various Imported Olives and Pickled Vegetables

Aged Salami, Italian Hams, and Pepperoni.

Hummus and Olive Tapenade

Nassawango Crab Dip

Infused Olive Oils

Stations (Chef manned or Solitary)

Choose Two or more Stations!

Carving Station

*Chef Carved Garlic Roasted Tenderloin of Beef
With Demi-Glace, Gorgonzola Cream Sauce, & Horseradish*

Green Bean & Asparagus Salad

Tossed In a Roasted Garlic Vinaigrette

Herb Roasted Fingerling Potatoes

Fresh Baked Ciabatta & Baguette Breads

Fresh Catch

Whole Oven Roasted Key West Salmon

Served with Mango Salsa on the Side

Jeweled Jasmine Rice

Accented with capers and fresh vegetables

Roasted Seasonal Vegetables

Fresh Baked Rolls & Baguette

Little Italy

Wild Mushroom & Artichokes over Black Pepper Pasta

3 Cheese Tortellini

Tossed In a Fresh Basil Pesto

Insalata al Fresca

*Spring mix with shaved carrots, mushrooms, red onion & crumbled
gorgonzola*

drizzled with red wine vinaigrette

Parmesan Garlic Bread



Pasta Trio Station

*Wild Mushroom Ravioli, Three Cheese Tortellini, and
Farfalle Pasta sautéed to order with your chosen sauce.
Artful display of Marinara Sauce, Alfredo Sauce, Basil Pesto,
Crushed Red Pepper, Imported Parmesan Cheese, and Finely
diced Prosciutto. Fresh Baked Artisan Breads and Rolls and
Classic Caesar Salad.*

Fried Rice Station

*Your choice of Ingredients; Teriyaki Marinated Chicken
Breast, Hoison Beef Chunks, Sweet and Sour Shrimp,
Skillfully Wok fried with fresh Vegetables, Farm Fresh Eggs,
and Steamed Jasmine Rice.*

Fresh Taco or Burrito Station

*Prepared for all to see, Fresh Flour Tortillas, Traditional
Corn Tortillas, and Hard Taco Shells, filled with your choice
of Carne Asada, Chipotle Grilled Chicken Breast, or Baja
Shrimp. Assorted Topping display of; Shredded Cheddar,
Diced Sweet Onions, Cilantro, Jalapeños, Fresh Salsa,
Tomatillo Salsa, and Shredded Lettuce.
Add fresh Sliced Avocado or Guacamole*

Stir-Fry Station

*Hoison Beef, Teriyaki Marinated Chicken, and Sweet and
Sour Shrimp, Wok Fried with fresh Baby Corn, Red Sweet
Peppers, Sweet Onions, Julienne Carrots, Broccoli Florets,
and Snap Peas. Served with assorted sauces and Vegetable
Spring Rolls.*

Burgers and Fries

Certified Angus Beef sliders and Turkey Sliders, cooked and served to order with fresh Shoe String Fries. Assorted topping display of Chili, Cheddar Cheese Sauce, Diced Sweet Onions, Sweet Pickle Relish, Ketchup, Dijon, Jalapeños, Ranch Dressing, Old Bay, Malt Vinegar, and Hot Sauce.

Alternative Slider:s Buffalo, Fried Chicken Breast, Grilled Chicken Breast, Cajun Chicken Breast, and Ahi Tuna Slider, served with Wasabi Mayonnaise.

Quesadilla Station

Chipotle Grilled Chicken, Carne Asada, and Grilled Vegetable Quesadillas Grilled and Cut to order. Served with Fresh Salsa, Sour Cream, Guacamole, and Hot Sauce.

Raw Bar

Shucked to order and layed over crushed ice, Local & Specialty Oyster & Cherry Stone Clam. Accompanied with Saltine Crackers, Cocktail Sauce, Fresh Lemon Wedges, & Hot Sauce.

Flaming Donut

Glazed Donuts sautéed in Sweet Butter and Flambéed with Rum and Served topped with Vanilla Bean Ice Cream.

Bananas Foster

Fresh Bananas, Brown Sugar and Whisky Flambéed and served over Vanilla Bean Ice Cream.

Bourbon Sweet Potato Donuts and Beignets

Fresh Fired to order Sweet Potato Donuts and Classic Beignets topped with Powdered Sugar and a rich Caramel Sauce Flambéed with Bourbon.

Crème Brulee

Classic Rich and Creamy dessert, Chef Fired before you eyes, and topped with fresh berries.

Ice Cream Sunday Bar

*Hand Dipped Vanilla Ice Cream
Served With Toppings; Chopped Nuts, Chocolate Chips, Crushed Oreo Cookies, Rainbow Sprinkles, Cherries, Whipped Topping, Chocolate Syrup, Caramel, Strawberry*

Fresh Brewed Regular & Decaf Coffee

With flavored syrups, creamer, sugar, Splenda & equal

Fresh Brewed Ice Tea, Lemonade & Spring Water

Served with Sugar, Splenda & Lemon Wedges

Package includes menu, basic linen table covers, linen napkins

MCC house china, flatware, glassware, maitre'd & wait staff

Pricing based on a minimum of 100 guests



Hors d'oeuvre Suggestions

Bites from the Sea

Maryland Crab Dip-served in min pretzel cups
Mini Ahi Tuna Tacos



Jumbo Lump Crab Balls
Baltimore Cocktail Shrimp
Crab Imperial Stuffed Mini Potato Skins
Cajun Shrimp
Scallops Wrapped with Applewood Smoked Bacon
BBQ Shrimp wrapped in Bacon
Creamy Thai Bam Bang Shrimp
Crab Imperial Stuffed Mushrooms

Labors of the Land

Teriyaki Chicken Skewers
Cranberry BBQ
Meatball Shooters
Mini Chipotle
Chicken Tacos
Marinated Flank
Steak Skewers
Turkey Vegetable
Pot stickers served
with Citrus Soy
Dipping Sauce
Beef Tenderloin
Canapés-topped with Dijon and Horseradish
Hawaiian Meatball Skewers



Meatball Sliders

Tarragon Chicken Salad in Mini Potato Skins

Rotisserie Chicken Wings- tossed in your choice of sauce;
Buffalo, Sweet and Sour, Thai Chili, Teriyaki, or Sweet Baby
Rays BBQ

Mini Carne Asada Chicken Tacos

Apple wood Smoked Bacon wrapped Chicken Bites

Buffalo Chicken "Lollipops"

Mini Beef Wellingtons

Grilled Portabella Wrapped Filet Mignon Bites

Pit Ham on Mini Spoon Biscuits

Gifts of the Garden (Vegan items starred*)

Spanikopita-Delicate Phyllo stuffed with Feta and Spinach



Black Bean Quesadilla Roll-Ups

Asparagus and Goat Cheese Croquettes

Spinach and Feta Stuffed Mushrooms

Asparagus and Asiago wrapped in Phyllo

Warm Raspberry and Brie Phyllo

Mushroom Vol-au-Vents

Tomato Bruschetta Bites-served in Phyllo cups*

Boursin Cheese Stuffed Belgium Endive

Wild Mushroom and Artichoke Croustades*

Lemon Roasted Asparagus*

Macaroni & Cheese Croquettes

Assorted Quiche

Entrees

Chicken

Bruschetta Chicken- Grilled Chicken breast topped with diced local tomatoes, red onions, fresh basil and fresh mozzarella.



Fire Herb Roasted Chicken- Chicken breast marinated in our special blend of herbs and spices and grilled to perfection. Goes perfectly with Supreme Sauce and our fresh Mango Salsa.

Key West Chicken- Chicken Breast marinated in Lemon oil with, Thyme, and Basil. Grilled and served with our fresh Mango Salsa.

Chicken Vesuvio- Grilled chicken breast topped with Artichoke Hearts, Sweet Red Bell Peppers, Red Onions, and smothered with White Wine Sauce.

Prosciutto Wrapped Mozzarella Chicken Breast- Chicken breast stuffed with fresh mozzarella and wrapped with Imported Prosciutto Ham. Finished with a White Wine-Dijon Sauce.

Bourbon St. Chicken Breast- Chicken breast marinated in Cajun Spices, grilled and glazed with Bourbon Sauce.

Jamaican Jerk Chicken- Chicken Breast marinated in Jerk spices, grilled and finished with a Pineapple Glaze. Wonderful paired with our Fresh Mango Salsa.

Cordon Bleu- Chicken Breast stuffed with Black Forest Ham, Swiss Cheese, lightly breaded and cooked to a golden brown. Served with White Wine-Dijon Sauce

Apple-Jack Brandy Chicken- Chicken Breast stuffed with green apples and Almonds and finished with an Apple-Jack Brandy Sauce.

Chicken Chesapeake- Grilled Chicken Breast topped with Lump Crabmeat and finished with a Dijon Butter Sauce.

Chicken Imperial- Grilled Chicken Breast topped with Lump Crabmeat Imperial and finished with Hollandaise.



Beef- We are proud to serve Certified Angus Beef

Chef Carved Prime Rib- Accompanied with Horseradish, Au Jus, and Mushroom-Port Wine Demi-Glace.

Hand Carved NY Strip- Chef Carved to order and served with Horseradish, Au Jus, and Mushroom-Port Wine Demi-Glace.

Steamship Roast of Beef- Served with Horseradish and Au Jus.

Top Round- Chef Carved to order, served with Horseradish, Au Jus, and Mushroom-Port Wine Demi-Glace.

Flank Steak- Marinated and sliced thin. Served with Chimichurri Sauce and Horseradish.



Seafood

Jumbo Lump Crab Cake- Traditional Maryland Crab Cake, Jumbo Lump Crab Meat and No filler.

Shrimp Scampi- Jumbo Shrimp sautéed with Sweet Butter, Fresh Lemon Juice, White Wine, and Fresh Dill.

Key West Grilled Salmon- Served with our Fresh Mango Salsa.

Grilled Mahi-Mahi- Served with our Fresh Mango Salsa.

Potato Crusted Tilapia- Pan-seared to a golden Brown and finished with a Dijon-Wine Sauce.

Broiled Lobster Tail- Brushed with Lemon Butter.

Crab Imperial- Jumbo Lump Crab Meat tossed with Imperial Sauce, broiled and finished with Hollandaise.

Shrimp Imperial- Jumbo Shrimp Stuffed with Crab Imperial and boiled to perfection.

Pork

Thick-Cut Pork Chops- Grilled to perfection and served with Bourbon Spiced Apples.

Pork Stuffed Pork Chops- Thick-cut Pork Chop filled with Italian Sausage and Cornbread Stuffing. Topped with Apple-Jack Brandy Sauce.

Fire-Roasted Pork Loin- Served with Pepper Jelly, Dijon and Whole-Seed Mustards.

Stuffed Pork Loin- Filled with Italian Sausage Stuffing.

Veal, Lamb, & Game

Roast Leg of Lamb- Rubbed with Garlic and Olive Oil, roasted Medium and served with Cherry Demi-Glace.

Lollipop Lamb Chops- Grilled and served with Mint Jelly.

Venison Filet- Wrapped with Applewood Smoked Bacon, grilled and served with Blueberry Demi-Glace

Fire Roasted Buffalo- Served with Wild Mushroom-Port Wine Sauce



Soups and Salads

Cream of Crab Soup- Rich and Creamy Maryland Classic finished with Sherry Wine.

Maryland Hard Crab Soup- Maryland's traditional Crab Soup, loaded with fresh Vegetables and Lump Crab Meat.

Seafood Bisque- Scallops, Crab, Salmon, and Lobster in a Rich and Creamy Broth, Spiked with Brandy.

Chef Luis' Creamy Tortilla Soup- An MCC favorite. Delicious with just a hint of spice, served with Crispy Tortilla Strips, Great Vegetarian Soup! Want Chicken, no problem.

Grilled Seasonal Vegetable Gazpacho- Perfect for hot summer days! Served chilled with a Cilantro Pesto.

Country Chicken Noodle- Grandma's Recipe, Flavorful broth and plenty of chicken. Pair with one of our Sandwiches.

Fire-Roasted Tomato Bisque- Creamy tomato soup. Finished with Parmesan-Garlic Croutons. Vegetarian.

Navy Bean and Country Ham- Made with Smoked Ham hocks, just like Grandma used

Beef Vegetable- Chef Braden's secret recipe! Slow cooked with generous amounts of Beef and seasonal Vegetables.

Garden Fresh Mix Salad- Cucumbers, Garden Tomatoes, Julianne carrots & croutons. Drizzled with red wine vinaigrette

Organic Baby Spinach Salad- Julienne Red Onions, fresh Goat Cheese, Strawberries, Applewood Smoked Bacon, drizzled with Champagne Vinaigrette.

Insalata al Fresca- Spring mix with shaved carrots, mushrooms, red onion and crumbled gorgonzola

Caprese Salad- Fresh Vine Ripe Tomatoes & Fresh Mozzarella. Finished with Aged Balsamic Vinaigrette & Imported Extra Virgin Olive Oil, Capers & Fresh Basil

Grilled Fingerling Potato Salad- Dressed with Wild Mushroom Vinaigrette.

Wild Rice and Craisin Salad- Tossed with a Fine Dice of Mirepoix and Refreshing Orange Vinaigrette.

Cucumber-Dill Salad- Locally grown Cucumbers, shaved with Sweet Onions, and tossed in a light White Wine and Dijon Dressing



Planning that perfect day – you know the one you always dreamed of... you and your guests enjoying “a little bit of Tuscany and Napa of Southern Maryland” locally at the exquisite Running Hare Vineyard, or the breathtaking vista from the mansion lawn atop Sugarloaf Mountain, dancing the night away on the Italian marble floor in the glass enclosed atrium at Historic Newton White Mansion, the rustic richness of the barn at Jefferson Patterson Park, enjoying the gardens of Oakland Manor or the view of the Chesapeake from London Town Publick House. Whether you choose your own backyard, your local community center or your church hall, let us help you transform your setting into a magical place for your special day.

Your wedding day is your day, not ours and we want you to have your dream come true. With our staff's experience and expertise we will help you make your dream a reality.

As a full service caterer we can provide wonderful food along with a wide variety of linens, china & silver patterns, tables, chairs, tents, archways, punch fountains, chocolate fountains, centerpieces and any other specialty item you might need to make your day all you dreamed of. Whether your wedding is a formal dinner, buffet style dinner, cocktail reception, cake & punch or a hors d'oeuvres reception, Maryland Country Caterer will make the occasion everything you hoped for.