



Catering Services
for all your

Breakfasts
Corporate Affairs
Happy Hours
Lunches
Dinners and
Special Events



BIDDLE
STREET
Catering
and
EVENTS

Corporate
Catering
Guide

www.biddlest.com

phone: **410-727-7777**

fax: **410-727-7797**

Biddle Street Catering and Events
215 East Chase Street
Baltimore, MD 21202

catering@biddlest.com



Welcome!

A bit about Biddle Street Catering and Events...

Business entertaining deserves the very best in catering. Today's busy and hectic schedule leaves little time for menu planning for special events such as:

- Promotions**
- Breakfast Seminars**
- Business Lunches**
- Corporate Dinners**
- Open Houses**



We, at Biddle Street Catering and Events, specialize in a wide range of services designed to meet your catering needs. Our menus reflect our chef's versatility in all price ranges. Choose from our samplings for breakfast menus, box lunches, cold and hot luncheons, cocktail receptions, buffets and traditional office parties. Feel free to choose directly from our menu or allow an account executive to assist you with planning your function. Keep in mind that any of our menu selections are available for pick-up or delivery.

An account executive is always available to help assess your needs to produce a successful event with a specialized menu within your budget. Our full service catering options include fine china, glassware, flatware, and elegant linens to compliment your meal. Our professional and discreet staff is ready to serve your every need.

Biddle Street's culinary staff can transform many of our menu items into health conscious foods. Throughout our brochure you will note Heart Healthy selections. We can provide specialized meals upon request.



For Information Call:

410-727-7777

Fax Line:

410-727-7797

How to use this Corporate Brochure



Catering Information

Unlike most caterers, Biddle Street Catering limits the number of events it handles on any given day. This unique policy affords us the opportunity to provide you with the ultimate degree of quality, attention, and service—and affords you, our valued client, peace of mind.

Corporate Accounts may prefer to use our computerized booking system to reserve future dates throughout the year. We will reserve your function and call you personally to review the menu, guest count, and location.

Creative food displays are one of our chef's goals when preparing single service platters. Silver trays, baskets or your own platters may be used by special request. All presentations are beautifully garnished.

Boxed Lunches are served in both high quality black and clear disposable plastic boxes with individual food compartments or white striped paper boxes.



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Breakfasts page 4

Hot Breakfasts page 5

Box Lunches page 6

Hot Lunches page 7

Cold Buffet Lunches page 8

Entrée Salads page 9

Dinners page 10

Hors D'Oeuvres page 11

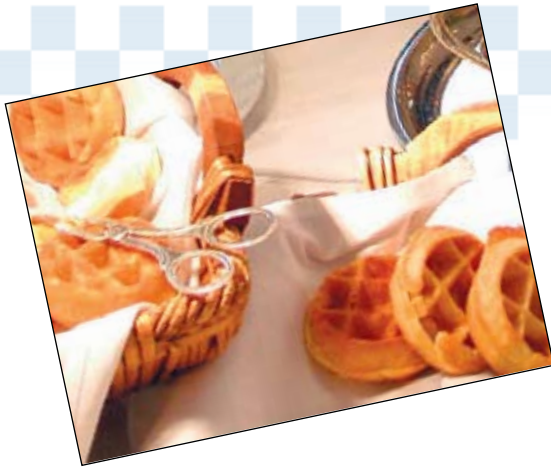
Beverages page 12

Desserts page 13

Picnics page 14

**Seminars,
Trade Shows,
& Out of The
Boardroom** page 16





Breakfasts

Cold Breakfasts

The aroma of fresh baked breakfast pastry abounds from our kitchen daily and is brought to you artfully displayed and ready for your enjoyment.

French Country Croissants – Flaky butter, almond and chocolate croissants served with whipped butter, fruit preserve, fresh cut seasonal fruit bowl, Colombian coffee and individual juices.

Country Stuffed Croissants – Homemade butter croissants individually stuffed with glorious fillings such as smoked turkey & gouda, honey ham & gruyere and tomato & dill havarti, fresh cut seasonal fruit bowl, Colombian coffee and individual juices.


Muffin Mania – BSC's pastry chef makes up an outrageous variety of muffins such as blueberry, German chocolate, oreo, banana split, chocolate apple streusel, blueberry and cream, cherry chocolate, chocolate, bran, corn, etc, etc, etc! This variety will change daily. Served with butter, preserves, individual juices, and Colombian coffee.

Mulberry Street Bagel Bar – The selection of jumbo bagels includes: poppy, onion, sesame, egg, cinnamon raisin and plain served with margarine, whipped butter, lite, plain and chive cream cheeses, assorted hard & soft cheeses, lettuce, tomato, red onion, Colombian coffee and individual juices.

Also Available at Extra Cost: Mulberry Extended — Same as Mulberry Street Bagel Bar but with the addition of smoked Nova Scotia salmon and/or homemade whitefish salad*

Our Glorious Bed and Breakfast Basket – Features our buttermilk, cheddar herb biscuits, assorted muffins, and cinnamon and raisin scones, with fresh cut seasonal fruit bowl, Colombian coffee and individual juices.

N.Y. Dairy Plate – The dairy platter offers the best smoked fish and sable, completely de-boned, and ready-to-eat with sliced and assembled smoked Nova Scotia salmon, our almost famous whitefish salad, and jumbo New York bagels with a variety of cream cheeses and lavish platters of sliced tomatoes, onions, cucumbers and oranges.

 **Bagel Bag** – Jumbo New York style bagel accompanied by cream cheese*, preserves, fresh fruit cup, orange juice cup, napkins and plasticware in a neat little bag.

The Continental Choice – Delicious buttermilk biscuits assorted hard cheeses, butter and preserves, or scrumptious assorted donuts, Colombian coffee and individual juices.

Breakfast Sampler – For those who want variety, this one's for you. The assortment includes danish, pastries, muffins, coffeecake loaves, and sticky buns served with preserves, individual juices and Colombian coffee. **Selection constantly changing.**

Breakfast Sampler with Bagel Bites – Same selection as above plus our New York Style Bagel Bites (1/3 of large bagel), lathered in cream cheese, and ready to eat. Served with individual juices and Colombian coffee.

Country Basket – A delightful basket offering an assortment of scones, homemade muffins, cheddar herb biscuits, rolls and sticky buns, butter, preserves, Colombian coffee and juice.

Hot Breakfasts

Strata King (Prepared Casserole Style) – Deep dish with layers of egg, bacon, bread, mushrooms and cheeses baked to melting perfection and served with Colombian coffee and individual juices. *(20 persons minimum)*

Frittata Strata – This version of South of the Border egg dish is mixed with Chorizo sausage, fresh tomato chunks, lots of cheese, chopped green peppers and onions, and a sprinkling of jalapeño peppers. Served with tortillas, and Mexica-Calla potatoes. *(20 persons minimum)*

***Food Substitutions, Low Fat Cream Cheese available upon request — Subject to availability**

A minimum of 15 persons is required for most items, except otherwise indicated.



Hot Breakfasts



Hot Breakfasts continued

The Quiche Connection – That's right, we make individual size quiche muffins. They are outrageous and delicious. Variety includes: bacon and gruyere, cheddar and ham, broccoli and mushroom, and sausage and apple. Served with Colombian coffee and individual juices.

The Dixie Fix – Great for a quick breakfast! Freshly scrambled eggs, country sausage and cheese are generously piled atop a homemade buttermilk biscuit, and then wrapped in foil for the perfect grab-and-go-breakfast. Served with Colombian coffee and individual juices.

Log Cabin Pancakes – Griddlecakes that are served with Vermont maple syrup and whipped butter with your choice of country sausage, ham, or bacon. Served with Colombian coffee and individual juices. **Also available in blueberry, chocolate chip, pecan, or granola pancakes at an additional cost.**

Fruit Filled Flapjacks – Freshly made pancakes that are overflowing with apple and peach stuffing and dusted with confectioners sugar. Served with Colombian coffee and individual juices.

Praline French Toast – Casserole of Challah bread French toast, topped with pecan praline and accompanied with maple syrup, butter, Colombian coffee and individual juices. *(20 persons minimum)*

Denver Skillet – This Rocky Mountain favorite will tantalize your taste buds. Complete casserole includes eggs, country ham, hashed brown potatoes, chunks of onion and pepper, and aged cheddar cheese, served piping hot with buttermilk biscuits, butter, preserves, Colombian coffee, and individual juices. *(20 persons minimum)*

Ask About Other Choices: Scrambled Eggs, Hot Cereal, Breakfast Torte, Cheese Grits, Eggs Benedict, Apple Cinnamon Cheese Strata, Hash Brown Potatoes, Turkey Sausage

Brunch Menus

Each menu is customized to our clients' needs. Whether you desire an event to show appreciation for your employees/clients, a sales/trade show or even an open house, Biddle Street Catering and Events has a wide array of brunch selections that can be mixed and matched to suit your requirements.



Some Options are:

- Omelets made to order
- Belgium waffle station with all the fixings
- Fresh fruit & cheeses
- Eggs Benedict station
- Fresh and smoked fish, Gravlax
- Poached salmon display
- Blintzes & crêpes
- Kugel (noodle pudding)
- Beignets & apple fritters
- Ham/smoked turkey or country sausage/bacon
- Authentic Viennese sweet table
- Miniature French pastries
- Hot & cold cereal
- Egg Beaters 

Heart Healthy Food Selections.



A minimum of 15 persons is required for most items, except otherwise indicated.





Box Lunches

Box Lunches*

Budget Deli Box – Select any two of these mini deli combo sandwiches: roast beef, breast of turkey, baked ham and cheese or corned beef. Served with homemade coleslaw or green onion potato salad, pickle slice, fresh fruit and cake square.

Chicken Box – Maryland fried chicken quarter presented with large homemade buttermilk biscuits and butter, green onion potato salad or coleslaw, fresh fruit and cake square.

Country Box – Includes one piece of fried chicken, mini ham & cheese on bun, country potato salad, pickle slice, fresh fruit and a slice of homemade apple cake.

♥ **Our Almost Famous Chinese Turkey Salad Box** – Grilled turkey, crisp iceberg lettuce, cucumbers, carrots and crunchy Chinese noodles, lite sweet & sour sesame dressing and served with orange wedges and almond cookies.

♥ **Salad Box** – Large scoop of Albacore tuna salad, spinach pesto pasta salad, assorted vegetable sticks, fresh fruit slices, pita bread wedges and cake slice.

Mt. Vernon Box – A mountain of shrimp salad served with sliced Maryland tomatoes, pickle slices, creamy coleslaw, and a crisp mini baguette. Fresh fruit and our famous carrot cake square.

Lombard Street Box – Combo corned beef, turkey breast, Swiss cheese, stacked high on rye, Russian dressing served on the side. Pickle slice, bag of chips, “Baltimore Coddie” with crackers and mustard and a fudge nut brownie.

Vegetarian Box – Natural muenster cheese, tomato, cucumber, romaine lettuce in a pita pocket, herb dressing, pesto pasta salad, fresh fruit and a dessert cake square.

♥ **Grilled Veggie Baguette** – Mushrooms, red onions, artichokes, red peppers, char-grilled egg-plant basted in a balsamic dressing and married with mozzarella cheese served on a fresh, baguette accompanied by fresh fruit and our carrot cake.

Famous Orioles Box – Char-grilled chicken breast and caramelized onions on a baguette and served with our balsamic-laced penne pasta with feta cheese, fresh roasted peanuts or seasonal fresh fruit, homemade fudge brownie.



* All Boxes contain Handy wipes, plastic ware, napkins and condiments. (Minimum 25—additional charge if fewer)

Heart Healthy Food Selections.





Hot Lunches

Hot Lunches

Maryland Crab Cake – Baltimore's favorite meal consists of a large plump Backfin crab cake, with our secret combination of spices and broiled to perfection. Served with our famous Caesar salad, homemade red potato salad, crisp mini French baguette or saltine crackers, dijon mustard and cocktail or tartar sauce.

♥ **Baked Potato Bonanza** – Baked large russet potatoes served with sides of broccoli, grated cheddar cheese, lite sour cream and bacon bits with your choice of either beef chili or pulled BBQ chicken, garden salad, your choice of dressing, rolls, and butter.

Little Italy Chicken Lasagna – Almost famous chicken lasagna with alternating layers of chicken breast, spinach, fresh mushrooms and wonderful cheese infused with both zesty red and parmesan white sauces. Accompanied with our Caesar salad and garlic bread. (Also available in our wonderful vegetarian style.)

Hot Wraps – Hearty tortilla wraps warmed to perfection! Our moist smoked turkey breast, fresh mushrooms and smoked gouda cheese, and our Reuben wrap with corned beef, swiss cheese, sauerkraut and Russian dressing, brought to you warm, and served with a fresh caesar salad bowl...

Quiche Combination – Deep dish, flaky crust quiches filled with your choice of broccoli & cheese, ham & cheese, bacon & cheddar or cheese & veggies served with our field green salad with choice selection of wonderful dressings.

♥ **Down Home Turkey Meatloaf** – This twist on an old-time favorite combines ground turkey and Biddle Street's blend of seasonings. Served with garlic mashed potatoes, mushroom gravy, chef's selected vegetables and hearth baked rolls and butter. (Also available in traditional beef.)

Maryland Fried Chicken – This original Baltimore's Best recipe creates incredibly moist fried chicken and is paired with green onion potato salad, creamy coleslaw and homemade buttermilk biscuits. (Optional Western fried potato wedges at additional cost.)

South of the Border – Grilled chicken quesadilla with sautéed onions, jack cheese and jalapeño peppers, beef tacos with all the fixings, including sour cream and salsa and Mexican rice or refried beans.

♥ **Penne Provincial** – Char-grilled chicken & artichokes, olives, mushrooms, and al dente penne pasta tossed with our homemade marinara sauce accompanied by focaccia and garlic bread, and our delicious Caesar salad. Mamma Mia!

♥ **Salmon Cakes** – Our fashioned homemade salmon cakes freshly pan-seared and served with garlic mashed potatoes, a crisp garden salad with lite Italian vinaigrette and bakery rolls.

♥ **Soup and Salad Combo** – We offer an assortment of homemade seasonal soups; call to find out the soup du jour! We serve our wonderful soups with a tossed garden salad, thick sliced Italian bread and butter. *(Minimum of 20 people)*

The Executive – Roast beef or breast turkey slices wrapped around fresh broccoli spears and smothered in our rich hunter sauce. Served with macaroni & cheese, or rice pilaf and a tossed garden salad, rolls & butter.

Chiabatta Style Pizza – Individual long Chiabatta bread pizza with your choice of the following toppings: Italian pepperoni, broccoli & mushroom; pesto artichokes; garlic; meatball and caramelized onion. Served with a Caesar salad.



Heart Healthy Food Selections. ♥

A minimum of 15 persons is required for most items, except otherwise indicated.



Cold Buffet Lunches

Cold Buffet Lunches

Buffet Deli Platter – This make-your-own assortment of sliced meat and cheeses includes corned beef, steamship roast beef, roasted breast of turkey, honey cured ham, assorted cheeses, homemade salads: coleslaw and potato salad, rye bread and rolls, mustard and mayonnaise.



Finger Sandwich Buffet

(Pre-made Sandwich Assortment) – Italian cold cut, chunky chicken salad, steamship roast beef, roasted breast of turkey, corned beef and honey cured ham, assorted cheeses, homemade salads of coleslaw and green onion potato salad, mustard, and mayonnaise.

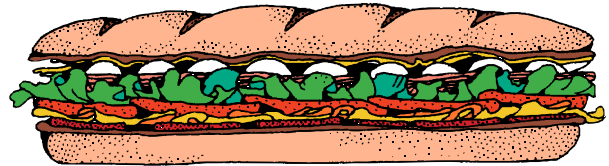
Gourmet Sandwich Buffet – Spectacular combination is pleasing for both the eye and palate. We present pre-made seafood salad croissants, smoked turkey & gouda, baked ham, corned beef, steamship roast beef, turkey breast and lump chicken salad prepared on a variety of breads. Served with rotini pesto pasta salad and Caesar salad. *(May substitute vegetarian choices)*

♥ **Manhattan Gourmet** – This upscale and healthy alternative is sure to be a crowd pleaser. Grilled salmon on a mini croissant, hand-sliced smoked turkey breast on a mini French baguette, char-grilled chicken breast on knot roll, Peking beef wraps, and our char-grilled mushroom and vegetable baguette are served with Caesar salad and your choice of new red potato salad or balsamic penne pasta with sundried tomatoes and feta cheese.

The Uptown Gourmet – An assortment of mini sandwiches, lump turkey salad in our petite homemade croissant, albacore tuna on button rolls, roasted turkey breast and steamed corned beef on rye wedges, French dip roast beef on mini baguette, smoked turkey & gouda in our floured tortilla and rare roast beef hoisin rolled in a lavish wrapper. Served with Caesar salad & pesto pasta salad.

Biddle Street Wraps – This combination of rollers includes grilled chicken Caesar, portabello mushroom wraps, smoked turkey & gouda, corned beef & swiss, Peking beef, Genoa salami & provolone. All served with parmesan rotini salad and individual bags of potato chips.

♥ **Low-Fat Turkey Buffet** – For the health conscious. Freshly roasted turkey breast, turkey pastrami, smoked turkey, variety of low-fat cheeses with lettuce and tomato, accompanied by mixed green salad & reduced fat red skin potato salad with pita, rye, mini baguettes or *reduced calorie wheat bread *(*Available upon request)*



Jumbo Party Subs

All Subs, unless otherwise noted, are served with your choice of Utz potato chips, potato salad, or coleslaw.

Italian Cold Cut – Specialty Italian meats: Genoa salami, cappicola ham & mortadella, combined provolone cheese, marinated onions and green peppers, lettuce, tomato, basil leaves and pepperoncini then sliced into irresistibly finger-sized portions.

Fresser Special – Wonderful double decker features layers of corned beef, switzer cheese, steamship roast beef, pastrami and turkey breast with lettuce, tomato, onions, olives and Russian dressing.

Make-your-Own-Meatball Sub – This hearty favorite comes with everything you need to make the perfect meatball sub! Begin with homemade meatballs smothered in our famous marinara sauce and then nestle them inside a freshly baked Chiabatta and top them off with fresh grated mozzarella and parmesan. Served with Italian style salad & chips.

♥ **Char-Grilled Veggie Sub** – Char-grilled mushrooms, red & green peppers, eggplant, red onions, sweet potatoes and artichokes with melted mozzarella on a crispy sub roll. Served with Asian sweet & sour cabbage slaw and pesto pasta salad.

Tuna Salad/Chicken Salad Sub – Your choice or chunk chicken salad or tuna salad.

Heart Healthy Food Selections.



A minimum of 15 persons is required for most items, except otherwise indicated.





Entrée Salads

Entrée Salads

All served with bread, rolls and whipped butter.

Shrimp Salad – A unique blend of shrimp, celery, garlic mayonnaise and seasonings makes this one of our most popular salads. Served with mini baguettes, seeded twist rolls, new red potato salad, and field green mesculin salad with choice of wonderful dressings.

Grilled Chicken Caesar – Marinated & char-grilled boneless breast of chicken, sliced into strips over romaine lettuce with a tangy Caesar dressing topped with jumbo garlic croutons and freshly grated parmesan cheese with pesto pasta salad.

Caribbean Chicken Salad – Savory grilled jerk style turkey breast tossed into a salad of crisp romaine lettuce, ripe tomatoes, pineapple chunks and crunch of tortilla chips blended with wonderful honey lime mustard dressing. Served with our original island coleslaw.

Chef Salad – Fresh roasted turkey breast and honey cured ham with Swiss and mild cheddar cheeses mixed with crisp iceberg lettuce, Maryland tomatoes, cucumbers and shredded carrots served with your choice of two of outstanding dressings. Served with potato chips or saltine crackers.

Salad Nouvelle – A spectacular array of salads to include chicken cashew salad, white Albacore tuna and our seafood salad surrounded by a colorful variety of carved fresh vegetables with a selection of homemade dips and, Asian cabbage & carrot salad.

♥ **London Broil Steak Salad** – Marinated char-grilled London broil tossed with multi-colored peppers, artichokes, new red potatoes and green beans in a creamy garlic dressing.

Panda Chinese Chicken Salad – Strips of marinated grilled turkey breast matched with chopped lettuce and tossed with cucumbers, carrots, spices and crispy Asian noodles, tossed with our very own lite Chinese-style sesame dressing. Served with sesame breadsticks and flatbreads.

Chicken Salad Cashew – Large chunks of cooked turkey breast, finely diced celery, salt, pepper and mayonnaise sparked with the nutty taste of fresh roasted cashews. Served with fresh vegetable sticks and dip, with freshly baked croissants and rolls along with our Caesar salad.

Mediterranean Chicken Caesar – Char-grilled chicken breast served on crisp romaine lettuce with grated romano and Feta cheeses tossed with kalamata olives, pepperoncini, our homemade Caesar dressing, and garlic croutons.

So-Ho Seafood Salad – Shrimp, seared scallops and king crab mixed in an incredible blend of vegetables, radi-torri, spiraletti, tortellini bundle pastas, tossed in a garlic seafood sauce and served with butter croissants, mini rolls, and field green mesculin salad with choice of wonderful dressings.

Crab Salad – Yes, you could not be in Maryland without the very taste of our crab salad. Backfin lump crab helps to produce this outrageous treat. Served with thin tortillas and homemade pita crackers. Yes, and add a side of ripe tomatoes & mozzarella with basil, and a big bowl of Utz potato chips.



Heart Healthy Food Selections.



A minimum of 10 persons is required for most items, except otherwise indicated.



Dinners

Dinners

The Chesapeake – The “regional jewel...” no one does crabs like Biddle Street Caterers... This trio is sure to entice any Marylander and will tantalize the taste buds of your out-of-town guests. We bring together crab cakes, soft-shell crabs, and grilled “local catch of the day” along with a double stuffed baked potato and chop salad to give you an unforgettable meal.

The Riviera – Hearty lasagna is prepared with layers of chicken breast, spinach, fresh mushrooms, and infused with white and red sauce, “A Little Italy” salad and garlic bread to complete this Italian dish.

Hot Vegetarian – Baked ziti with four cheeses, tossed garden salad, (choice of homemade dressings), and Vienna loaf with herb butter.

Texas Star – Texas style barbecue brisket & Cajun style chicken breast with baked macaroni & cheese, broccoli salad, corn bread and biscuits.

♥ **Grilled Salmon Teriyaki** – Fresh silver salmon marinated in our teriyaki marinade and grilled to perfection. Served with white steamed rice and an Asian chopped salad.

Shrimp & Crab Cannelloni – A remarkable combination of shrimp, scallops, and crab, seasoned with our special seafood spices, wrapped into a fresh pasta, baked perfectly, and topped with our shrimp bisque. Vegetable cannelloni is available for vegetarian guests. Served with Italian salad and garlic focaccia.

Chicken Karon – A boneless breast of chicken, rolled around a spicy mixture of boursin, spinach and gruyere cheese, basted with a sweet vermouth butter sauce, Minnesota wild rice, Caesar salad and French bread.

♥ **Fresh Catch** – Baked or broiled fresh fish, pasta primavera, steamed broccoli, homemade rolls & butter.

Chateaubriand – Mouthwatering Chateaubriand accompanied by Bordelaise sauce, double stuffed potatoes, fresh vegetables, Caesar salad and garlic bread.

Beef Wellington – Tender pieces of beef embraced in mushroom duxelle, encased in a puff pastry and baked till golden brown. Served with garlic mashed potatoes & steamed broccoli or field green salad.

Chicken Boulangere – Fresh and tender chicken made in the Old World French style with the slow roasting of leeks, carrots, onions, garlic, potatoes and combined with chopped plum tomatoes. An outstanding and delicious main course with chop garden salad.

♥ **Chicken Pierre** – A marinated and broiled boneless chicken breast with dijon crumb coating. Served with garlic mashed potatoes and steamed broccoli or green salad.

Turkey London Broil – We marinate, season, and grill turkey breast loins in quality and taste to resemble London broil. Our unique preparation turns this turkey loin into an ultimate taste sensation. Served with garlic mashed potatoes, steamed broccoli, or a fresh green salad.

East Baltimore Style Stuffed Shrimp – Fresh jumbo shrimp stuffed with Maryland lump crabmeat, lightly seasoned and baked with an herbal sauce. Served with Minnesota wild rice and Little Italy salad.

Maryland Crab Cake – Jumbo (2–5 ounce) Maryland lump crabcakes served with signature cocktail sauce. To compliment this traditional meal, we offer roasted red potatoes and a fresh chop salad.



Heart Healthy Food Selections. ♥

A minimum of 10 persons is required for most items, except otherwise indicated.

Hors D'Oeuvres



Below is a Limited Selection—Ask About Many Others:

Cold Hors D'Oeuvres

Meat

- Pâté Maison
- Lavish Cocktail Pinwheels
- Cracked Spice Tenderloin Crustini
- Roasted Pork Loin on Baguette Rusk
- Proscuitto Wrapped Fresh Asparagus

Poultry

- Curried Chicken Bouchée
- Peking Duck Wrapper
- Turkey London Broil Crustini
- Spicy Thai Chicken Tartlet
- Crêpe Purse with Pesto Chicken

Stationary Hors D'Oeuvres

- Camembert Crowned with Apples and Laced Caramel
- Planked Peppered Gravlox
- Antipasto: Italian, Greek, and New Orleans Style
- Vegetables in Bloom with Sesame Garlic and Spinach Dips
- Cheese Tortes: Apricot Curry, and Sundried Tomato Torte
- Maryland Blue Crab Dip
- Bruschetta Bar
- Hot Lobster Courvoisier
- Stuffed Brioche
- 7 Layer Mexican Dip



Seafood

- Crab Claws with Four Pepper Sauce
- Lobster Salad Éclair
- Seared Ahi on Confetti Cracker
- Smoked Oyster Canapé
- Chilled Garlic Prawns, Pesto Sauce
- Candied Smoked Salmon
- Smoked Salmon Lollipops
- California Sushi

Cheese and Vegetables

- Skewered Tortellini
- Stuffed Cherry Tomatoes Bocconcini
- Brie and Fruit Crustade
- Artichoke and Wild Mushroom Pizzetta
- Sicilian Caponata on Garlic Rusk
- Stuffed Grape Leaves



Hors D'Oeuvres



Below is a Limited Selection—Ask About Many Others:

Seafood

- Miniature Maryland Crab Cake
- Lobster Crêpe
- Grouper Fingers
- BBQ Gulf Shrimp with Bacon
- Soft Shell Crab Tempura
- Crab Spring Roll
- Mini Lump Crab Imperial
- Clams Casino
- Fried Calamari
- Oyster Fritter
- Coconut Shrimp with Banana Lime Sauce

Hot Hors D'Oeuvres

Meat

- Chimichunga
- Baby Lamb Chops
- Teriyaki Beef
- Meatballs Marsala
- Miniature Tenderloin Wellington
- Korean Beef Ribs
- Memphis Ribs
- Grilled Lamb Noisettes
- Veal á Roma
- Traditional Franks in Blanket

Poultry

- Chicken Satay
- Asian Tangerine Chicken
- Quartet of Wings: Jerk, Orange, Buffalo, and BBQ
- Tandoori Chicken Skewer
- Duck and Green Apple Quesadilla
- Chicken Kiev
- Sesame Chicken Fingers



Cheese and Vegetables

- Wild Mushroom Risotto Cake
- Spanakopita
- Potato Latkes
- Assorted Miniature Quiches
- Asparagus and Cheese Turnover
- Black Bean Empanada
- Shiitake Spring Roll
- Brie and Portabello Filo Cup

Beverages

- | | |
|--------------------|------------------|
| Brewed Coffee | Hot Mulled Cider |
| Brewed Decaf | Fruit Punch |
| Hot Tea | Sodas |
| Brewed Iced Tea | Orange Juice |
| Herbal Teas | Apple Juice |
| Lemonade | Bottled Waters |
| Apple Cider | Bottled Juices |
| Micro Brewed Beers | Maryland Wines |
| Martini Bar | Frozen Drinks |



We are fully licensed to serve alcoholic beverages, including beer and wine, throughout Maryland.

Desserts



Custom Bake Shop Desserts:

Our pastry department prepares morning pastries, cookies, desserts, and specialty items daily for delivery to our clients.

Gourmet Cakes and Tortes

- Cream Cheesecakes
Plain, Fruit, Espresso, Pumpkin
- Coffee Cakes
Cinnamon Crumb, Apple Streusel, Viennese Chocolate & Cheese Strips, Viennese Chocolate & Cherry Strips
- New York Strawberry Shortcake
- Walnut Pound Cake
- Chocolate Chambord
- Frangelica Hazelnut Torte
- Chocolate Mousse Truffle
- Italian Cream Cake
- Carrot Cake With Cream Cheese Icing

Specialty Items

- Pinenut Cream Roll
- Pistachio Mousse Roulade
- New Orleans Praline Bread Pudding
- Savanna Peach Ricotta Cheesecake
- Chocolate Volcano Cakes
- English Trifle
- Tiramisu
- Caramel Apple and Fresh Fruit Flans
- Crème Caramel
- Fresh Baked Butter Danish
- Chocolate Silk Bar
- Raspberry Trellis
- Chauson Pomme
- Custard Squares
- Strudel Bars



Miniature French Pastries*

A unique assortment of custom designed pastries:

- Glazed Fresh Fruit Tartlets
- Petit Four Glace
- Chocolate Almond Mousse Cups
- Triangle Strawberry Tortes
- Frangipan Cakes
- Fudge Truffles
- Chocolate Mocha Eclairs
- Banana Cream Tarts
- Chocolate Dipped Strawberries
- Glazed Pecan Nuggets
- Lemon Cream Tortes
- Chocolate Symphony



Mini Dessert Sampler Fresh Baked Home style Delicacies*

- Marble Cream Cheese Cheesecake
- Apple Streusel
- Carrot Cake
- Fudge Walnut Brownie
- Lemon Cream Bars
- Rainbow Layer
- Raspberry Bars

Gourmet Cookie Baskets: Traditional*

- Double Chocolate Chip
- Oatmeal Raisin
- Chocolate Chip
- Laced Sugar Cookie

Gourmet Cookie Baskets: Deluxe

- Double Chocolate Reverse
- Almond Cookie
- Raspberry Pinwheel
- Chocolate Biscotti
- Lemon Butter Cookie

Low Fat Desserts

- Angel Food
- Chocolate Mocha Decadence Strawberry Cake
- Angel Food
- Black Forest Torte Low Fat Cheese Cake

**Varieties may change*

Picnics



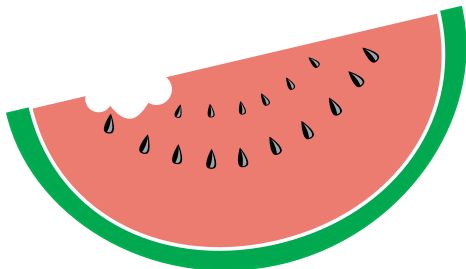
Any time is great time for a picnic!

Picnics

Biddle Street Catering and Events is a full-service catering company specializing in the complete catering and entertainment needs for your company picnic. Call and ask for one of our sales executives who will help you organize your next picnic. Select one of our picnic packages or create your own!

Traditional Picnic

- Beef Hamburgers and Cheeseburgers
Sizzling hot and extra juicy quarter pound burgers, served on seeded buns with condiments
- Low-Fat Turkey and Vegetarian Burgers
- Char-grilled All-Beef Hot Dogs
- Char-grilled Firelicked Chicken
- Slowly basted with our homemade barbecue sauce and grilled to perfection
- Ice-cold Watermelon Slices
- Dessert Basket
Includes an assortment of homemade cookies and rich fudge nut brownies
- Beverage Service
Includes an assortment of carbonated beverages, home made lemonade, and freshly brewed iced tea



- Down Home Salad Bar
Includes a green onion potato salad, traditional creamy cole slaw, parmesan macaroni salad, or pesto pasta salad

The Rodeo

- Pit Roasted Beef and Ham, & Apple Smoked Turkey carved the old-fashioned way with all the fixin's
- Char-grilled Firelicked Chicken
Slowly basted with our homemade barbecue sauce and grilled to perfection
OR
- Grilled Rope-Style Sausage with Caramelized Onions and Peppers
- Corn on the Cob
Served with melted butter and shakers of Old Bay seasoning or salt and pepper
- Memphis Molasses Baked Beans
- Tomato and Broccoli Salad
- Texas Red Bliss Potato Salad
- Ice-Cold Watermelon
- Warm Fruit Cobbler with a Scoop of Vanilla Ice Cream
- Beverage Service
Includes an assortment of carbonated beverages, home-made lemonade, and freshly brewed iced tea

The Alamo

- Pulled Turkey or Pork Sandwiches
Smoked overnight, pulled off the bone, and sauced on a homemade ranch bun
- Smoked Texas-Style Brisket
Mopped with bourbon barbecue sauce
OR
- Char-grilled Chicken BBQ
Slowly basted with our homemade sauce and grilled to perfection
- Down Home Salad Bar
- Ice-Cold Watermelon, Cookie & Brownie Basket,
- Beverage Service

Porterhouse Picnic

- Porterhouse Steak
Quality choice aged beef, pit charred and succulent with all the fixings
- Grilled Roaster Chicken Breast
Marinated in an herbal mixture and char-grilled to perfection
- Double Stuffed Idaho Potatoes
- Gourmet Caesar Salad Bar
Crisp romaine lettuce, Maryland tomatoes, cucumbers, onions, olives, blue cheese, freshly grated parmesan cheese, garlic croutons, and our special Caesar dressing

Picnics continued

Porterhouse Picnic continued

- Corn on the Cob
- Ice-Cold Watermelon Slices
- Turtle Caramel Brownies & Blondies
- Beverage Service

We'll bring the beer truck or the "ice luge." We are fully licensed to serve beer, wine, and alcohol throughout Maryland.

Maryland Crabfeast

- Hot and Spicy Maryland Blue Crabs
Served in the traditional fashion—fresh from the steamer with Old Bay Seasoning and accompanied with mallets, knives, heavy paper, and buckets
- Tilghman Island Crab Soup
Our delicate blend of Chesapeake spices in a rich vegetable broth folded with Maryland crab meat
- Plus Our Complete Traditional Picnic Menu



Biddle Street Catering & Events provides added fun with everything from themes to entertainment. Themes include Western, Carnival, Caribbean, Golf, Latino, Beach, Safari, and more.

Ultimate Crabfeast

- Hot and Spicy Maryland Blue Crabs
- Raw Bar
- We bring our skilled shuckers, maritime display, and the best tasting Chincoteague oysters & clams with cooking demonstrations
- Steamed East Baltimore Style Shrimp & Onions
- Sauteed Soft Crabs
- Traditional Crab Fluffs

Your Choice of:

- Tilghman Island Crab Soup & Cream of Crab Soup **OR**
- New England Style Clam Chowder

Also Includes:

- Steamship Roasted Beef and Smoked Turkey Carving Station, Maryland Silver Queen Corn, Ultimate Salad Bar, Fresh Fruit Display, Complete Sundae Bar, and Make Your Own Snowballs
- Beverages, Featuring Local Maryland Micro Brews and Light Beer
- Appearance by Mr. Crab, Demonstrating How to Eat Steamed Crabs

Fun Food options include:

- Snowball Stand With All The Fixings
- Ice Cream Cart • Cotton Candy Machine
- Soft Pretzel Display • Fresh Pop Corn Machine
- Sticky Apple Bar • Decorate Your Own Giant Cookies

All Biddle Street Catering Picnic Packages Include:

- Red and white check linen table cloths
- Disposable dinnerware
- Professional and courteous wait staff

Please remember that additional tables and chairs will be an extra charge. Equal substitutions and menu modifications can always be made.

Pizzazzing Up Your Picnic

Entertainment offers include live bands, disc jockeys, clowns, magicians, jugglers, and face painters, as well as games and rides such as Bingo, Ring Toss, Tug of War, Dunk Tank, Volleyball, Moon Bounce, Pony Rides, and automated rides, including: The Whip, Choo Choo train, and a ferris wheel. We can even add an exciting fireworks display!

Our resources abound—Let us bring the whole party to you.

Special Events, Trade Shows, & Out of The Boardroom



At Biddle Street Caterers we are prepared to help you take your seminar, conference, retreat, trade show, annual meeting, intimate power luncheon and team building meetings to a new level.

There are many considerations in the planning stages from meeting space to bottom line conscious pricing. Here are a few helpful hints that our experienced staff can assist with in your event process:

- **Perfect Meeting Space in House?** Our executive services will be brought to your door with delectable foods artfully displayed for breakfast, lunch and the afternoon stretch. Our discreet staff will set up your meeting space with utmost care to details.
- **Bored with the Boardroom?** Consider taking your group to one of the many classic venues around the area—a change of atmosphere fosters creative energy. Here we can help you shine with your clients and employees. Not only can we provide you with your catering needs but we can set up your room, from audio/visual to the writing tablets and pens to a comfort station of bottle waters.
- **Looking for a Diversion?** Consider an interactive afternoon break with our classic Maryland snow cone fest or perhaps a make your own Sundae Bar. Another creative thought and perhaps a challenge! Decorate your own sugar cookies with the theme of your meeting or creative logo.
- **How About a Theme?** Creating an atmosphere of excitement and fun is a Biddle Street tradition.

As you can see, Biddle Street is innovative in striving to raise the level of thinking in the corporate arena. Our creative team of experts will listen to you and help you develop an atmosphere that shouts success.

