



Winter 2012

BEECHTREE CORPORATE CATERING

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BREAKFAST

CONTINENTAL BREAKFAST

Orange Juice
Fresh Seasonal Melon, Tropical Fruit & Berries
Fresh Bakery Selection
Sweet Butter, Cream Cheese, Fruit Jam and Preserves
\$8 per person

THE AMERICAN BREAKFAST

Orange Juice
Fresh Seasonal Melon, Tropical Fruit & Berries
Fresh Bakery Selection
Sweet Butter, Cream Cheese, Fruit Jam and Preserves
Fluffy Scrambled Eggs
Crispy Smoked Bacon and Sausage
Home Fried Potatoes
\$12 per person

THE OMELET CHEF

Orange Juice
Fresh Seasonal Melon, Tropical Fruit & Berries
Fresh Bakery Selection
Sweet Butter and Cream Cheese, Fruit Jam and Preserves
Crispy Smoked Bacon and Sausage
Home Fried Potatoes
Fluffy omelet selection includes:
Honey Ham • Swiss Cheese • Cheddar Cheese
Heirloom Tomatoes • Sweet Onions •
Peppers • Baby Spinach • Asparagus
1 attendant required per 75 guests \$125 per chef **\$15 per person**

BREAKFAST ENHANCEMENTS

Beverages:

Freshly Brewed Colombian Coffee & Decaf Coffee \$15 per box (serves 8-10) Breakfast Tea \$15 per box
Chilled Deer Park Bottled Waters \$1 each
Vitamin and Energy Waters \$2 each
Regular and Diet Soft Drinks \$1 each

Smoked Salmon With capers, onions, sieved egg, tomato, red onion \$5 per person

Egg Sandwich Broken Egg, Country Sausage, Jack Cheese on Toasted Muffin \$3 per person

Miniature Frittatas Country Ham and Cheddar Cheese, Fresh Vegetables \$2 per person

MEETING BREAKS

Meeting Eye Opener Pack

Freshly Brewed Colombian Coffee & Decaf Coffee
Deer Park Bottled Waters
Freshly Baked Scones & Danish Pastry
\$6 per person

Meeting Snack Pack

Assorted Selection of Kettle Cooked Chips, Heart Healthy Nuts, Fruit Bars, Granola Bars
\$2 per person

Ball Park Break

Ballpark Sized All American Beef Hot Dogs, Yellow Mustard, Ketchup, Relish
Soft Pretzels and Popcorn Bags
Old Fashioned Root Beer and Cream Sodas
\$6 per person

Chesapeake Bay Break

Maryland Crab Dip
Freshly Baked Bread Sticks and Grilled Pita Wedges
Strawberry Lemonade and Peach Sweet Tea
\$8 per person

South of the Border

Chili Spiced Ground Sirloin Beef, Cilantro & Garlic Spiced Chicken. Taco shells, dressed with Frissee, Aged shredded cheddar and diced heirloom tomatoes. Cilantro. Guacamole, Chive Sour Cream, Chili Sauce, Margarita Lemonade **\$8 per person**

We offer easy order express catering designed for the needs of the busy professional. Our express menus offers an assortment of creative items ranging from freshly baked scones and mouth watering gourmet sandwiches to hearty delicious entrées.

Most importantly the quality of our food and service is unbeatable. As a client of Beechtree Catering you can expect personalized and consistent service.

*All it takes is one simple phone call
410-297-9461 **THANK YOU FOR YOUR ORDER!***



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LUNCH

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CAFÉ DIEM SANDWICH TRAY

[Choice of three sandwiches]

Maryland Pit Beef: Thinly Sliced Medium Rare House Roast Beef, Caramelized Onion, Horseradish Sauce, Freshly Baked French Baguette

Roast Turkey Breast: Fresh Oven Roasted Turkey Breast, Avocado Aioli, Baby Greens, Freshly Baked French Baguette

Italian Grinder: Sliced Ham, Genoa Salami, Provolone, Leaf Lettuce, Vine-ripened Tomato, Lightly Dressed with Oregano Olive Oil Vinaigrette, Freshly Baked Baguette

County Club Sub: Roast Turkey, Honey Baked Ham, Swiss & American Cheese, Leaf lettuce, Vine Ripened Tomato, Freshly Baked French Baguette

White Meat Chicken Salad: Toasted Walnuts, Golden Raisins, Tarragon Aioli, Freshly Baked Baguette

Mediterranean Vegetarian Wrap: Grilled Marinated Vegetables, Roasted Peppers, Chickpea Hummus, Feta Cheese, Pepperoncini, Sun-Dried Tomato Tortilla

Choice of Two Side Dishes: Old Bay Penne Pasta Salad, Fresh Fruit, German Potato Salad, Cole Slaw, Caesar Salad, House Salad, Kettle Cooked & Chip Assortment

Includes: Chocolate and Oatmeal Raisin Cookie Tray

\$12 per person

LUNCH ENHANCEMENTS

Soup Du Jour \$4 pp

Maryland Crab Soup \$5 pp

Chilled Deer Park Bottled Waters \$1 ea

Regular and Diet Soft Drinks \$1 ea

Jumbo Chocolate Chip & Oatmeal Raisin Cookie Tray \$2 pp

LOMBARD STREET DELICATESSEN

Deli Case

Corned Beef, Oven Roasted Turkey, Honey Baked Ham, Roast Beef

Sandwich Enhancements

Lettuce and Tomato

American Cheese, Swiss Cheese, Pepper Jack Cheese
Rye Bread, Kaiser Rolls, Whole Grain Breads
Deli Mustard, Mayonnaise and Kosher Pickle Spears

Choice of Two Side Dishes: Old Bay Penne Pasta Salad, Fresh Fruit, German Potato Salad, Cole Slaw, Caesar Salad, House Salad, Kettle Cooked & Chip Assortment

Chocolate Chip and Oatmeal Raisin Cookie Tray
(Jumbo Cookie Upgrade \$1 pp)

\$13 per person

BOX LUNCHES

Includes: Fresh Fruit, Potato Chips and Beechtree Baked Cookie, Bottled Water

[Choice of three sandwiches]

Maryland Pit Beef: Thinly Sliced Medium Rare House Roast Beef, Caramelized Onion, Horseradish Sauce, Freshly Baked French Baguette

Roast Turkey Breast: Fresh Oven Roasted Turkey Breast, Avocado Aioli, Baby Greens, Freshly Baked French Baguette

Italian Grinder: Sliced Ham, Genoa Salami, Provolone, Leaf Lettuce, Vine-ripened Tomato, Lightly Dressed with Oregano Olive Oil Vinaigrette, Freshly Baked Baguette

County Club Sub: Roast Turkey, Honey Baked Ham, Swiss & American Cheese, Leaf lettuce, Vine Ripened Tomato, Freshly Baked French Baguette

White Meat Chicken Salad: Toasted Walnuts, Golden Raisins, Tarragon Aioli, Baked Baguette

Vegetarian Option: House Salad OR

Mediterranean Wrap: Grilled Marinated Vegetables, Roasted Peppers, Chickpea Hummus, Feta Cheese, Pepperoncini, Sun-Dried Tomato Tortilla

\$12 per person (Minimum 20-99)

\$10 per person (Minimum 100-300)



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LUNCH / DINNER BOARD ROOM MENU

CHARM CITY

Beechtree House Salad: Mixed Field Greens, Red Onion, Carrots, Cucumber, Herb Croutons, Grape Tomato, Balsamic Vinaigrette

Fresh Fruit, Berry and Melon Medley

Penne Pasta warmly tossed with Seasonal Grilled Asparagus, Grilled Summer Squash, Roasted Peppers, Grape Tomatoes, Light Chardonnay Cream Sauce

Grilled Herbed Chicken Breast or Delicious Chipotle Seasoned Shrimp Served with Portuguese Artisan Rolls with Sweet Creamery Butter

\$14 per person (Chicken)

\$16 per person (Shrimp)

BAJA

Grilled Lime-Chicken Breast

Jumbo Shrimp

Chili Spiced Flank Steak

Salsa Fresca, Lime Sour Cream, Cheddar, Crisp Lettuce, Chipotle Aioli

Baja Rice with Black Beans and Corn

Grilled Corn, Flour and Sun-Dried Tomato Tortillas

\$16 per person

CHESAPEAKE

Roma Tomato Salad: Buffalo Mozzarella, Aged Balsamic and Basil Vinaigrette

Classic Caesar Salad: Crisp Romaine Hearts, Herbed Croutons, Shaved Parmesan

Maryland Crab Cakes served with Classic Tartar Sauce

Freshly Baked Rolls

\$18 per person

VIP PLATED LUNCHEON MENU

Chicken Roulade

Roast Free Range Chicken Breast Stuffed with Spinach and Asiago Cheese

Filet Mignon

Pan Seared Petite Ranchers Choice Beef Tenderloin with Béarnaise Sauce

Maryland Crab Cake Platter

Pan Roasted Jumbo Lump Crab Cake on a Toasted Brioche Crouton with Baby Spring Greens, Grape Tomatoes, Jicama, Cucumber and Orange Segments, White Zinfandel Sauce

Grilled Atlantic Salmon Fillet Salad

Orange Glaze, Micro Greens and Citrus beurre blanc

Beechtree's Crab Roulade

Free Range Chicken Breast Roulade Stuffed with Jumbo Lump Crab, Mornay Sauce

Chef's Accompaniments & Chef's Daily Bakery Selection Included.

\$25 per person / \$30 per person duet combo.

**Service required for VIP Menu \$125 per server
24 hour pre order required**



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LUNCH VIP RECEPTION

BETA SLIDERS

Roast Beef: Caramelized Onions and Horseradish Sauce on a Freshly Baked French Baguette

Beechtree Club Wrap: Roast Turkey, Honey Ham, Smoked Bacon, Lettuce and Tomato Wrapped in a Sun Dried Tomato Tortilla

Tarragon Chicken Salad: Walnuts and Golden Raisins on Baby Brioche Roll

Roast Turkey Breast: Cranberry Chutney and Seasonal Greens on Baby Brioche Roll

\$14 per person

Includes:

*Beechtree House Salad
Old Bay Penne Pasta Salad
Chef's Bakery Special*

MILLENIUM SLIDERS

Roast **Tenderloin of Beef**, Roast Red Peppers, Boursin cheese, Mesclun Greens on Freshly Baked French Baguette

Jumbo **Shrimp Salad**, Lightly Seasoned with Lemon and Old Bay on Baby Brioche

Grilled Chicken Club, with Smoked Gouda, Roasted Red Pepper, Mesclun Greens, Cajun Remoulade in Sun Dried Tomato Tortilla

\$16 per person

Includes:

*Classic Caesar Salad
German Potato Salad
Chef's Bakery Special*



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MEET AND EAT BUFFET LUNCH / DINNER

SALAD SELECTIONS

(Select One)

House Salad

Cranberries, shaved parmesan, croutons, cucumber, carrots, grape tomato in balsamic vinaigrette

Classic Caesar Salad

Romaine hearts finished with fresh herb croutons and grated parmesan

ENTRÉE SELECTIONS

(Choice of Two)

Roasted Turkey Breast

With cranberry orange relish, roasted red potatoes with fresh herbs

Chicken Hawaiian

Citrus grilled chicken breast with grilled pineapple and shiitake mushrooms
Ginger, garlic, pineapple and a house made teriyaki sauce, rice pilaf

Rosemary Chicken Sauté

Pan-seared free range breast of chicken with shallots, rosemary and Chardonnay cream sauce, rice pilaf

Sirloin Beef Tips

Sautéed sirloin tips with wild mushroom and fresh herb egg noodles, finished with a Burgundy cream Demi-glaze

Braised Brisket of Beef

Local, Corn-fed Brisket slow Braised with Roasted Shallots, Baby Potatoes, Red Wine Sauce

Roast Top Round

Slow roasted ranchers reserve top round of beef with fresh herbs and spices served with horseradish cream, roasted red potatoes with fresh herbs

Roast Salmon

Pan roasted Atlantic salmon with artichoke, leek and wild mushroom ragout, rice pilaf

Grilled Salmon

Mango, Pineapple, Cilantro, Orange Cream Sauce, rice pilaf

Penne Pasta Sauté

Grilled Asparagus, Char-Grilled Tomato, Shaved Parmesan, Chardonnay Cream Sauce

Buffet Includes:

Beechtree's Seasonal Vegetable Medley
Artisan Baked Rolls with Sweet Creamery Butter
Assorted Beverages
Chef's Daily Bakery Special

\$20 per person Lunch Onsite / \$25 Offsite
\$25 per person Dinner Onsite / \$30 Offsite



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BARBEQUE PACKAGES

RED STAR BARBECUE

Ranchers Reserve Pit Beef
Jumbo All American Beef Hot Dogs
Barbecue Chicken
Sweet and Smokey Baked Beans
Potato Salad, Classic Cole Slaw
Fresh Fruit, Berry and Melon Medley
Freshly Baked Rolls
Mustard, Mayonnaise, Ketchup, Relish
Barbecue Sauce, Horseradish "Tiger" Sauce
Sliced Tomatoes, Sliced Onions, Pickles, Iceberg Lettuce
Chocolate Chip and Oatmeal Raisin Cookies

\$14 per person
(Additional fees and/or minimums may apply)

WHITE STAR BARBECUE

Pit Turkey Breast
Sweet Italian Sausage, Peppers & Onions
Black Angus Burgers
Sweet and Smokey Baked Beans
Potato Salad, Classic Cole Slaw
Fresh Fruit, Berry and Melon Medley
Freshly Baked Rolls
Mustard, Mayonnaise, Ketchup, Barbecue Sauce
Sliced Tomatoes, Sliced Onions, Pickles, Iceberg Lettuce
Chocolate Chip and Oatmeal Raisin Cookies

\$15 per person
(Additional fees and/or minimums may apply)

BLUE STAR BARBECUE

Kansas City Spare Ribs
Barbecue Chicken
Jumbo All American Beef Hot Dogs
Sweet and Smokey Baked Beans
German Potato Salad, Classic Cole Slaw
Fresh Fruit, Berry and Melon Medley
Mustard, Ketchup, Relish
Freshly Baked Rolls
(Serving 3 ribs and ¼ chicken per person)
Chocolate Chip and Oatmeal Raisin Cookies

\$22 per person
(Additional fees and/or minimums may apply)

SILVER STAR GRILL

Chipotle Rib Eye Steak
Barbecue Salmon Fillet
Barbecue Chicken
Sweet and Smokey Baked Beans
German Potato Salad, Classic Cole Slaw
Fresh Fruit, Berry and Melon Medley
Barbecue Sauce
Freshly Baked Rolls
Chocolate Chip and Oatmeal Raisin Cookies

\$25 per person
(Additional fees and/or minimums may apply and Full Service Required)

STAR SPANGLED BARBECUE PIG ROAST

Whole Roast Pig Slow Cooked, hand pulled
Barbecued Chicken
Ranchers Reserve Pit Beef
Sweet and Smokey Baked Beans
Potato Salad, Classic Cole Slaw
Fresh Fruit, Berry and Melon Medley
Freshly Baked Rolls
Mustard, Mayonnaise, Carolina BBQ Sauce
Sweet & Smokey Barbecue Sauce, Horseradish "Tiger" Sauce
Sliced Tomatoes, Sliced Onions, Iceberg Lettuce
Freshly Baked Rolls
Chocolate Chip and Oatmeal Raisin Cookies

\$25 per person
(Additional fees and/or minimums may apply and Full Service Required)

BBQ EXTRAS

*Macaroni & Cheese \$3 German Potato Salad \$2
Old Bay Penne Pasta Salad \$2
House Garden Salad \$2
Caesar Salad \$3
Corn on the Cob \$1.50
Watermelon Slices \$1
Jalapeño Corn Bread \$1.50
Soft Drinks, Lemonade, Iced Tea \$3
The Seasons Fruit Cobbler \$3*



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RECEPTION

Hors D'oeuvres

Vegetarian

Double Cream Brie Canapés \$4

Panko Crusted Baby Eggplant with roasted cherry tomato and basil jam \$3

Spinach and Feta Cheese with fresh dill, wrapped in a flakey fillo dough purse \$3.50

Grilled Figs with Rosemary Mascarpone rolled in imported prosciutto \$3.50

Tomato and Buffalo Mozzarella Bruschetta with basil pesto, grilled foccacia \$2.50

Vegetarian Samosas \$3.50

Crisp pastry with a filling of mildly spiced potatoes, Green peas, ginger and chilies

Seafood

Coconut Fried Shrimp with spicy mango dipping sauce \$4.50

Maine Diver Scallops wrapped in crispy smoked bacon \$4

Miniature Maryland Crab Cakes served with classic Cocktail Sauce \$6

Smoked Salmon Canapé with dill crème fraiche \$4

Lobster Bruschetta, heirloom tomatoes, roasted corn, bell pepper, grilled foccacia \$5

Crab Bruschetta, heirloom tomatoes, fresh basil, balsamic vinaigrette, foccacia \$4

Ahi Tuna Wonton Crisps, seared rare, wasabi aioli, soy reduction and micro greens \$5

Meat

Frenched Lamb Chops with rosemary, cumin, mint and honey glaze \$5

Mini Tostados filled with chili spiced ground sirloin, frisee, aged shredded cheddar, vine ripened tomatoes and cilantro lime guacamole \$4

Beef or Chicken Satay marinated in Thai inspired spices, Peanut Dipping sauce \$ 4

Baby-Angus Burgers topped with aged cheddar, baby arugula, and garlic aioli \$3



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RECEPTION DISPLAY

Fresh Vegetable Crudités: Served with a variety of dips \$3

Maryland Crab Dip: This house specialty is full of jumbo lump crab meat in a sherry inspired cream sauce with toasted Pita points and bread sticks \$ 5.50

Fresh Fruit Display: A beautiful array of the seasons tropical and domestic fruits \$3.75

Gourmet Cheese Display: A unique selection of domestic and imported cheeses, complimented with fruits and crackers \$ 4.50

Shrimp and Crab Cocktail: Jumbo Old Bay poached gulf shrimp and blue point crab claws chilled and served over Ice with Fresh lemon, cocktail sauce \$ MP

Add an illuminated ice carving tower for the ultimate presentation \$150

Maryland Raw Bar: Fresh clams and oysters served with a variety of condiments. \$ MP

Mashed Potato Bar: \$8

Served in martini glasses with an array of toppings for guests to choose from:

Yukon gold mashed, Yukon gold mashed with Boursin cheese and roasted garlic

Toppings to include; Red wine shallot demi reduction, fresh chive, double smoked bacon, sour cream, broccoli florets, aged shredded cheddar, grilled wild mushrooms.

Pasta Station \$8

Penne and Farfalle pasta with spicy tomato sauce and vodka garlic cream sauce with julienned grilled chicken and seasonal vegetable medley.

Extras: Smoked Salmon \$5 Sautéed Tiger Shrimp \$5

Butter Poached Lobster \$12 Jumbo Lump Crab \$6

CARVING STATIONS

Whole Roast Turkey served with cranberry chutney \$8

Maple Cured Virginia Ham served with pineapple salsa \$8

Grilled Beef Tenderloin served with raspberry demi glaze \$12

Roast Loin of Pork served with wild mushroom ragout \$9

Roast Rack of lamb honey mustard glazed with mint jelly and pomegranate jus \$10

Roast Prime Rib Served with horseradish sauce and port wine jus \$11

\$125 Attendant Fee Applies Per Chef's Station

As a full service caterer we are pleased to work with you on menus suited to meet your needs. Please feel free to inquire about menus that are not listed in our sample package.

All food and beverage prices listed are per person plus 20% Service Fee and 6% MD tax unless otherwise noted or listed as inclusive.



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BEECHTREE INFORMATION

Pricing

All food and beverage prices listed are per person plus 20% Service Fee and 6% MD tax unless otherwise noted or listed as inclusive.

Ordering

We appreciate your order as far in advance as possible. We will do our best to accommodate last minute orders. 24 hours in advance is the normal minimum requirement. **Call 410-297-9461 Ext. 13 or email cdermott@beectreecatering.com to place your next order!**

Delivery

Beechtree Catering delivers to most areas in Harford County. A minimum \$10 delivery fee will be charged on all orders. Orders that require chafing dishes or equipment drop off are charged an additional \$10 per delivery. Additional fees may be required.

Payment

Prior payment is requested.

Equipment

Beechtree Catering can assist with rental items of tables, chairs, linens and tenting if required. Fine china and glassware is also available.

Billing

We accept, Visa, MasterCard, Discover, American Express. Corporate Billing is available with a completed application and credit card on file.

Cancellation Policy

Cancellations must be received by email, phone or in writing 24 hours (1 business day) prior to the function. Orders cancelled less than 24 hours will result in a 100% charge to the client.

Service Staff

All of our menus can be paired with servers, bartenders, chefs and supervisors upon request. We suggest the addition of staffing especially for hot food orders and receptions in excess of 30 guests.

Full Service Events & Receptions

Beechtree catering will help you build a custom menu for your event and will assist you in all your event needs including rentals, linens and even floral arrangements.

Contact Us

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