



Beechtree 2012 Wedding Package

www.beechtreecatering.com

811 S Stepney Road, Aberdeen Maryland 21001



About Beechtree Catering

Congratulations on your recent engagement and thank you for your interest in **Beechtree Catering**. We have an experienced staff that is ready to meet your unique needs and are confident you and your guests would enjoy their Beechtree experience. Our menus are planned to suit most events and budgets but remain flexible to meet your specific needs. Our talented Executive Chef and Culinary Team bring forth exciting, savory and unique works. Quality ingredients, fresh food and innovative presentations allow Beechtree to create amazing fare. Our style of preparation is ideal for serving hot dishes to all of your guests no matter the location or size of the group. Executive Chef Manny has created buffet packages that offer variety to your guests. Maybe you have always dreamed of a plated meal for your reception, if so; refer to our Dinner Menus for more ideas. For something more personal... our Executive Chef and Wedding Coordinator can work together to create a personal menu for your special day.

Beechtree takes pride in supporting our local farmers. We use only the finest seasonal ingredients. Our beef is Rancher's Reserve stock, insuring the tenderest cut. To insure the freshest quality, fruits and vegetables are handpicked and delivered daily. Our seafood is also selected from the market daily and delivered from a local vendor. Beechtree Catering is dedicated to excellence in food quality, preparation and presentation. We are confident you will soon see why we are "Harford County's Preferred Caterer".

From the Beechtree Owners/Partners
Manny Martinez, Cathy Dermott, John Mooney

All food and beverage prices plus 20% gratuity and 6% Maryland sales tax.

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Passed Hors D'oeuvres

Double Cream Brie Canapés \$4

Served in a flaky fillo pastry cup, topped with fresh raspberry & mint compote

Pancho 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

Chilled Gazpacho Shooters, topped with crème fraîche and chopped English cucumber \$3

Coconut Fried Shrimp with spicy mango dipping Sauce \$4.50

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

Maine Diver Scallops wrapped in crispy smoked bacon \$4

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

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

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

Beef or Chicken Satay marinated in Thai inspired herbs and spices
With a Peanut Dipping sauce \$ 4

Seared Beef Tenderloin Carpaccio on gorgonzola latkes topped with a sweet onion confit \$4.50

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

Smoked Salmon Pinwheels \$4

Thinly sliced Norwegian salmon artfully presented with a dill crème fraîche

Served on a cucumber canapé

Crispy Potato Latkes topped with smoked Atlantic salmon and crème fraîche \$4

Maine Lobster Bruschetta, heirloom tomatoes, roasted corn, bell pepper, cilantro infused vinaigrette, grilled foccacia \$5

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

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

Vegetarian Samosas, Crisp pastry with a filling of mildly spiced potatoes, green peas, ginger and chilies \$3.50

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Stationary Hors D'oeuvres/Stations

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 freshest 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

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.

Miniature Tacos: \$6

Chili spiced ground sirloin beef and cilantro & garlic spiced chicken

Served in mini taco shells, dressed with frissee, aged shredded cheddar and diced heirloom tomatoes.

Toppings to include: cilantro and lime guacamole, chive sour cream, chili sauce

Risotto Station: \$10 (choice of 2)

Wild & domestic mushroom risotto

Risotto Milanese: scented with saffron & Italian parsley

Sweet pea risotto with crispy pancetta

Pumpkin risotto with gorgonzola cream

Crab and asparagus risotto scented with nutmeg

Lemon & sage risotto served with julienne grilled chicken

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

Pasta Station \$8

Penne and Farfalle pasta with spicy tomato sauce and vodka garlic cream sauce

Extras: Smoked salmon \$5 Sautéed Tiger Shrimp \$5 Julienned Grilled Chicken \$3

Butter Poached Lobster \$12 Jumbo Lump Crab \$6 Seasonal vegetable Medley \$2

\$125 Attendant Fee Applies Per Chef's Station

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Wedding Brunch Buffet

Fresh Orange Juice and Spicy Tomato Juice

Fresh Fruit Display

Seasonal fresh fruit artistically arranged finished with fresh seasonal berries

Pastry Basket

Bagels, Warm Scones, Croissants, Artisan Breads

Cheese Blitzes

With a seasonal fruit sauce

Smoked Salmon: With capers, onions, sieved egg, tomato, red onion

Fluffy Omelet Selections Include:

**Virginia Ham • Swiss Cheese • Aged Cheddar Cheese
Heirloom Tomatoes • Sweet Onions • Bell Peppers
Asparagus • Baby Spinach**

We prepare each omelet to order with fresh local sautéed ingredients

Crème Brulee

Iced Tea, Soft Drinks, Freshly Brewed Colombian Coffee

\$23.00 per person

\$125 Omelet Chef

Brunch additions that you may enjoy

Maryland Crab Soup \$4

Smoked Gouda Scalloped Potatoes \$3

Waffle Station: With whipped cream, strawberries and warm maple syrup \$3

Crispy Yukon Gold Pan Roasted Potato with sweet onion fresh herb and spices \$2

Applewood smoked center cut bacon and breakfast sausage links \$2

Caesar Salad with Fresh Herb Croutons \$2

Fresh romaine hearts tossed with our Caesar dressing & herb croutons

Seafood Newburg \$3

An assortment of fresh seafood sautéed in a béchamel sauce, laced with sherry

Top Round of Beef Carving Table \$4

Roasted to perfection served with a tiger sauce.

Maryland Crab Cakes \$6 (1 per person)

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Buffet Packages may be easily customized, upgraded and/or combined with all of our menu offerings. Ask your event planner for details and pricing.

Beechtree Signature Barbecue

Hors'doeuvres

Fresh Fruit Display Seasonal Select Fresh Fruit artistically arranged
Cheese Display Imported and Domestic Cheeses served with Honey Mustard and Gourmet Crackers

Salads

Tomato Salad

Vine ripened roma tomatoes, basil, grilled red onion and fresh buffalo mozzarella

Caesar Salad with Fresh Herb Croutons

Fresh romaine hearts tossed with our Caesar dressing and finished with Parmesan cheese

From the Grill (Choice of three)

Rib-Eye Steak

Brushed with fresh rosemary, garlic and extra virgin olive oil

Atlantic Salmon Fillet

Glazed with a house made teriyaki sauce

Beef Tenderloin Kabob

Grilled to perfection

Lamb Kabob

Served with a dill cucumber yogurt & feta dipping sauce

Jumbo Chicken Breast

Marinated in fresh herbs & spices

Center Cut Pork Chop

Honey and Rosemary glazed

Buffet Includes

Grilled Summer Squash Petals

Marinated in fresh herb olive oil with Boursin cheese and roasted peppers

Roasted Red Bliss Potatoes

Seasoned to perfection

Green Beans Amandine

Sautéed green beans with toasted almonds

Fresh Baked Rolls and Butter

Iced Tea, Soft Drinks, Coffee Service

\$35 per person
\$125 Chef's Charge for Grill Station

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BEECHTREE BUFFET A

Hors'doeuvres

Fresh Fruit & Gourmet Cheese Display: Seasonal Select Fresh Fruit artistically arranged And Imported and Domestic Cheeses served with Honey Mustard and Gourmet Crackers

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

Seasonal House Salad

Assorted baby lettuce with roast red pear, red onion, grape tomatoes, candied pecans, parmesan and balsamic walnut vinaigrette

Artisan Rolls with Sweet Butter

Entrees (Please Select 2 Entrees)

Roast Top Round of Beef Carving Table: Roasted to perfection with a horseradish sauce

Roast Turkey Carving Table: With cranberry chutney

Baked Virginia Ham Carving Table: With a rum raisin sauce

Chicken Hawaiian

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

Chicken Rosemary

Served with a light cream rosemary sauce, saffron rice pilaf

Atlantic Salmon Fillet

Grilled and topped with a mango salsa, finished with a light orange cream sauce.

Sirloin Beef Tips

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

From The Buffet

Saffron Rice Pilaf
The Seasons Fresh Vegetable Medley
Roasted Potatoes with Fresh Herbs

Iced Tea, Soft Drinks, Coffee Service

\$35 per person

\$125 Chef's Fee for Carving Tables

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BEECHTREE BUFFET B

Hors D'oeuvres

Fresh Fruit & Gourmet Cheese Display: Seasonal Select Fresh Fruit artistically arranged
And Imported and Domestic Cheeses served with Honey Mustard and Gourmet Crackers

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

Soup

Maryland Crab Soup: Homemade traditional Eastern Shore style Crab Soup

Salads

Caesar Salad

Fresh Romaine Hearts tossed with our Caesar Dressing & Herb Croutons

Seasonal House Salad

Chef's Selection of Mixed Greens tossed in our House Dressing

Entrée (Choose Two)

Chicken Chesapeake

Sautéed Jumbo Chicken Breast stuffed with Jumbo Lump Crabmeat in a Mornay sauce.

Grouper Filet

Filet of Grouper in a Potato Crust and pan seared, topped with a Pineapple Mango Salsa.

Roast Prime Rib of Beef Carving Table

Roasted to perfection and served with Au Jus

Seafood Frad Diablo

Sautéed Jumbo Shrimp, Scallops, Mussels, Crabmeat in a mildly spicy Sauce of Tomatoes, Bell Peppers, Chipotle chilies and Chardonnay

The Chef's Seasonal Fresh Vegetable Selections

Iced Tea, Soft Drinks, Coffee Service

\$45 per person

\$125 Chef's Charge for Carving Tables

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BEECHTREE BUFFET C

Hors D'oeuvres

Fresh Fruit & Gourmet Cheese Display: Seasonal Select Fresh Fruit artistically arranged
And Imported and Domestic Cheeses served with Honey Mustard and Gourmet Crackers

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

Soup (Choose One)

Maryland Crab Soup
Homemade traditional Eastern Shore style Crab Soup

Italian Wedding Soup
Traditional style with house-made meatballs, escarole and fresh parmesan

Salad

Caesar Salad
Fresh Romaine Hearts tossed with our Caesar Dressing & Herb Croutons

Seasonal House Salad tossed in our House Dressing

Entrée (Choose Two)

Maryland Crab Cakes
Our tribute to the taste of Maryland

Beef Tenderloin Carving Table
Marinated and Grilled with Fresh Herbs and spices served with a Tiger sauce.

Lobster Thermidor
Lobster tails split and sautéed in Shallots, Fresh Tarragon and whole grain mustard. Combined with a Béchamel sauce and flavored with White Wine.

Steak Diane
Sautéed Beef Tenderloin tips with Morel and Chanterelle Mushrooms in a Cognac Demi-Glaze and Béarnaise sauce

The Chef's Seasonal Fresh Vegetable Selections

Iced Tea, Soft Drinks, Coffee Service

\$50 per person
\$125 Chef's Charge for Carving Tables

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Seated Dinners

*Seated dinners are served with the Beechtree House Salad or Caesar Salad and Artisan rolls;
For each entrée the Chef carefully selects the freshest seasonal vegetable accompaniments
Iced Tea, Soft Drinks and Coffee Service are included*

Entrée's

Chicken Roulade \$29

Free range chicken breast stuffed with spinach and asiago cheese, accompanied by grilled asparagus, drizzled with truffle vinaigrette.

Mediterranean Halibut \$37

Pan seared Maine halibut with haricots verts, Nicoise olives and heirloom cherry tomatoes with roasted fingerling potatoes, drizzled with extra virgin olive oil

Salmon Roulade \$29

Grilled Atlantic salmon with sautéed broccoli raab, creamy saffron risotto in a vanilla bean Champagne sauce

Grilled Prime Rib-Eye Steak \$33

Yukon gold truffle mash potatoes and creamy sautéed baby spinach, finished with cabernet jus

Roast Prime Rib \$33

Slow roasted in fresh Herbs and Spices with fresh horseradish and port wine Jus \$28

Maryland Crab Cakes \$MP

Twin all jumbo lump crab cakes with lemon and chive beurre blanc

Chicken Chesapeake \$33

Free range pan seared chicken breast stuffed with lump crabmeat accompanied with white asparagus in a Mornay Sauce

Grilled New York Strip Steak \$35

A Ranchers choice 14-oz strip steak topped with gorgonzola butter and crispy fried leeks in a cognac cream sauce

Filet Mignon \$41

Pan seared 8-oz Ranchers choice beef tenderloin with chateau potatoes and béarnaise sauce

Chef's Duet

New York Strip & Crab Stuffed Chicken Breast \$39

New York Strip & Crab Cake \$41

Filet Mignon & Crab Cake \$43

Multiple entrée selections are subject to a \$5 charge per person. Selections must be pre-ordered at least 72 hours in advance. Vegetarian or special diet orders will not be assessed the charge.

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Beverage Options

Wedding events include soft drinks, iced tea and coffee service. Beechtree does not carry a liquor license. The client is to provide all alcohol for Beechtree to serve. We will be happy to assist you in making selections and pairings as well as recommending suitable vendors. For off premise events Beechtree provides high quality disposable. If you desire glassware for an off premise event, then rental charges will be assessed. There is a \$1 additional charge to all packages that have added a fifth hour. All Bars will have a Beechtree Bartender. The charge is \$125 for each bartender. 1 bartender per 75 guests is required.

Alcohol Policy

Beechtree Catering is responsible for complying with all local and state liquor board regulations. No one under the age of 21 years is permitted to consume alcoholic beverages on the premises of Beechtree. Please advise your guests to bring a valid government issued photo ID. The staff has the right to use discretion in all cases.

Function Requirements

The maximum amount of on premise guests is 150 (sit down) without additional tent rental. No limit for off premise functions. Functions are booked in 2, 3, 4 or 5 hour increments. Buffet Packages require a minimum of 40. Saturday events require a \$2500 food and beverage minimum. Friday and Sunday events require a \$1500 food and beverage minimum. Holidays minimums are doubled.

Deposits/Payment

Reserving Beechtree for a wedding function requires a deposit of \$1000. This deposit is non-refundable and shall be applied toward the balance due. This deposit is due within 7 days of reserving your date. A second deposit representing the estimated balance is due 7 (seven) days prior to your event. The final amount is due the day of your event. In the event of late payments, 15% interest will be added to the outstanding balance.

Room Charges and Delivery Charges

A fee of \$250 will be charged when Beechtree Stepney Road is reserved for a 3 hour event. Each additional hour is charged at the rate of \$250 per hour. Beechtree will provide basic white linens included with room rental. For colored linens, an extra charge will be applied. China, glassware and silverware are included for on premise events. China and silverware are included for off premise events. Standard banquet chairs and tables are provided only for on premise events.

In addition to our menu prices, a delivery charge of \$250 will be assessed for a 3 hour off premise event. Each additional hour is charged at the rate of \$250 per hour.

Ceremony fees

A fee of \$250 will be charged when the ceremony is held at Beechtree. This does not include rental of chairs or tenting (outdoors) a fee of \$250 will be charged to set up and break down ceremony chairs for off premise events. (Rental of chairs not included)

Charges for Additional Time

Prices in this package are per person and are based on contracted 2, 3 or a maximum of 4 hours. Additional charges will be assessed for overtime. Overtime must be arranged when finalizing the event.

Guaranteed Guest Count

Your final attendance guarantee is required seven (7) days prior to your event. This number is guaranteed and is not subject to reduction. We will prepare a 3% increase unless notified 5 days in advance.

Food and Beverage

Beechtree makes sure that food and beverages are ample and abundant at your event, because of sanitary reasons "leftover" food and beverages are not packaged at the end of the event for the client's later consumption. No food or beverages may be brought in from an outside vendor. Beechtree does not provide wedding cakes, so feel free to select an outside vendor. There is no charge for cutting and serving cakes provided by our clients.

Final Appointment

The final appointment is scheduled 30 days prior to your function. At this time, we will finalize attendance and menu details, as well as answer any questions you may have. Of course we are happy to meet with you at any time to help you with the planning process.

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