



LAURRAPIN

CATERING + EVENTS

Full Service Menu

Displayed Appetizers . . .

-Cheese Display-

A variety of imported & domestic cheeses displayed with gourmet mustard, chutney, crackers & breads

-Charcuterie Display-

A variety of imported & domestic smoked and cured meats, pickled vegetables served with assorted flatbread, crackers & breads

-Ploughman's Plank-

A variety of imported and domestic meats and cheeses displayed with olives, pickled vegetables, assorted gourmet mustards, chutney, crackers and breads

-Antipasto Display-

A variety of cured meats & salami, fresh mozzarella & Italian cheeses, marinated & pickled vegetables & olives served with an assortment of artisan breads

-Vegetarian Antipasto Display-

An assortment of marinated, grilled and pickled vegetables, olives, variety of Italian cheeses and dips, with sliced artisan breads



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Displayed Appetizers Continued . . .

-Crab Dip-

Our popular "Laurrapin" crab dip served with assorted crackers & pita bread

-Mediterranean Table-

Hummus, baba ghanoush, tomato basil relish, dolmates, olives, cured vegetables, pita bread, crostinis and flatbread

-Fruit Display-

Sliced fresh fruits & berries displayed and served with yogurt dip

-Grilled Vegetables-

A variety of grilled vegetables drizzled with balsamic glaze and basil pesto

-Vegetable Crudités-

Garden fresh vegetables, freshly cut & displayed, served with assorted dips

-Assorted Sliders-

Classic Burger, Spicy fried chicken, Pork Bahn Mi, Portobello



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Flatbreads . . .

-Margherita-

Basil pesto, tomato & fresh mozzarella

-Italian-

Marinara Italian sausage, pepperoni, mushroom, and Italian cheeses

-Smoked Salmon-

Dill cream cheese, capers, onion & tomato

-Chicken Saltimbocca-

Roasted garlic oil, Italian cheese, chicken, spinach, sun dried tomatoes, Prosciutto ham, & fresh sage

-Chicken Bruschetta-

Chicken, Italian cheeses & tomato bruschetta, basil oil drizzle

-Hippie Dip -

Mozzarella, goat cheese, roasted peppers, onions, olives, spinach & tomato served with side of humus



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Flatbreads Continued. . .

-Grilled Vegetable-

Marinara, mozzarella, goat cheese, grilled vegetables & olives

-Wild Mushroom-

Medley of mushrooms with creamy goat cheese, garlic oil and scallion

-Verde-

Garlic oil, apples, prosciutto, shaved parmesan cheese & fresh arugula

-Steak-

Grilled steak, gorgonzola, caramelized onions & fresh arugula, drizzled with a balsamic reduction

-Build Your Own Italian-

Marinara sauce, Italian cheeses

(Customize by adding your choice of toppings)



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Tray Passed Hors d'oeuvres . . .

-Petite Maryland Style Crab Cakes-

Served with a remoulade sauce

-Thai Shrimp Cocktail Shooters -

Chili lime marinated shrimp in an individual shot glass with a curry coconut sauce

-Shrimp Cocktail Shooters-

Served in an individual shot glass with cocktail sauce & lemon

-Coconut Fried Shrimp-

Served with a sweet chili sauce

-Charleston Shrimp and Grits-

Sautéed with peppers, onions and bacon in lemon butter sauce, served over creamy grits in a petite bowl

-Tuna Poke-

Diced marinated ahi tuna served with seaweed salad and sushi rice in a petite martini glass



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Tray Passed Hors d'oeuvres Continued . . .

-Scallop Ceviche-

Bay scallops marinated in lime juice with peppers, red onions and fresh cilantro, served in a petite martini glass

-Scallops Wrapped in Smoked Bacon-

Served with a horseradish cream sauce

-Bacon Wrapped Shrimp-

Roasted and basted with a hickory BBQ sauce

-Petite Beef Wellington-

Beef tenderloin wrapped in puff pastry with mushrooms, stone ground mustard and pâté

-Pepper Crusted Tenderloin-

Served on a crostini, horseradish cream sauce & red pepper relish

-Sesame Tuna-

Served in a petite martini glass with seaweed salad, sushi rice and sriracha

-Smoked Salmon Canape-

On a rye toast with dill cream, minced onion, tomato and capers



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Tray Passed Hors d'oeuvres Continued . . .

-Chicken and Waffles- **Full Service Menu**

Boneless chicken, marinated in buttermilk and dredged in seasoned flour, fried golden brown, served on top of a homemade waffle drizzled with chipotle maple syrup

-Prosciutto Wrapped Asparagus-

Wrapped in Italian ham, roasted, balsamic reduction

-Prosciutto Wrapped Melon-

Wrapped in Italian ham, drizzled with balsamic reduction

-Egg Rolls-

Stir fried vegetables with chicken and shrimp wrapped in a flour egg dough, fried and served with sriracha and ginger soy sauce (prepared vegetarian upon request)

-Lollipop Lamb Chops-

New Zealand Lamb encrusted with a rosemary dijon breading and served with mint demi glace

-Arancini Balls-

Breaded deep fried risotto balls stuffed with a beef ragout

-Vegetable Arancini Balls-

Breaded deep fried risotto balls stuffed with a vegetable ragout



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Tray Passed Hors d'oeuvres Continued . . .

-Caprese Skewers-

Fresh mozzarella, basil, tomatoes, with balsamic glaze

-Jerk Chicken Skewers-

Jamaican jerked served with a pineapple salsa

-Tandoori Chicken Skewers-

Marinated in an Indian chili rub and yogurt

-Chipotle Beef Skewers-

Tenderloin tips marinated in a chipotle sauce with peppers and onion

-Chicken Satay Skewers-

Marinated in a Thai curry peanut sauce & roasted

-Italian Stuffed Mushrooms-

Sausage, peppers and parmesan

-Caprese Stuffed Mushrooms-

Tomato, fresh mozzarella and basil

-Smokey Stuffed Mushrooms-

Bacon, onion and bleu cheese



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Tray Passed Hors d'oeuvres Continued . . .

-Thai Pork Meatballs-

Ground pork, scallions, ginger, garlic and curry, served with a sweet chili sauce

-Smoky Chimichurri Meatballs-

Seasoned ground pork and beef meatballs served with a green chimichurri sauce

-Italian Meatballs-

Ground beef, Italian seasons, parmesan and marinara sauce

-Chipotle BBQ Meatballs-

Seasoned ground beef, chipotle BBQ sauce

-Greek Lamb Meatballs-

Served with a tzatziki sauce

-Bacon Bourbon Meatballs-

Seasoned ground beef, bourbon barbecue sauce, bacon garnish



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Tray Passed Hors d'oeuvres Continued . . .

-Spanakopita-

Spinach, feta and fresh dill rolled in a flakey phyllo dough and baked

-Laurrapin Sliders-

Topped with cheddar, mustard, ketchup, and a pickle on a brioche bun

-Mushroom Burger Sliders-

Topped with sautéed mushrooms, Swiss and Dijon mustard on a brioche bun

-Ham Sliders-

Served on a cheddar cheese biscuit with red onion jam

-Bahn Mi Slider-

Vietnamese roasted pork, pickles asian vegetables, fresh cilantro and Serracha mayo

-Pulled Pork Sliders-

Topped with Carolina vinegar slaw on a brioche bun



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Tray Passed Hors d'oeuvres Continued . . .

-Quesadilla-

Your choice of vegetarian, chicken or beef in a flour tortilla filled cheddar jack cheese, Served with fresh guacamole and pico de gallo

-Vegetarian Quesadilla-

A flour tortilla filled with cheddar jack cheese, Served with fresh guacamole and pico de gallo

-Veggie Pie-

Roasted vegetables, feta cheese and fresh dill rolled in phyllo dough and baked

-Grilled Cheese and Tomato Soup-

Homemade tomato soup, served in a petite shot glass and garnished with a petite grilled cheese

(please specify if vegetarian preparation is required)

-Chili & Cornbread-

Homemade chili con carne served in a petite bowl, topped with cheddar cheese and cornbread

-Veggie Frittata-

A baked egg casserole with roasted tomato and diced vegetables



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Tray Passed Hors d'oeuvres Continued . . .

-Brussels Sprout Bruschetta-

Shredded roasted Brussels sprouts, smoked bacon & sauteed onion on a crostini with blue cheese

-Stuffed New Potato-

Baby red bliss potato stuffed with goat cheese and caramelized onion

-Corn and Crab Fritters-

Made with lump crab meat, served with a remoulade sauce

-Veggie Frittata-

A baked egg casserole with roasted tomato and diced vegetables

-BLT Bites-

Smoked bacon, tomato, and romaine skewered with whole wheat toast rounds, served with a herbed aioli

-Fresh Mozzarella, Tomato Bruschetta-

Served on a garlic crostini

-Watermelon and Feta-

Served with fresh mint, finished with balsamic reduction



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Fresh Salads . . .

-Traditional Caesar Salad-

Romaine tossed with a creamy anchovy dressing with garlic croutons & parmesan cheese

-House Salad-

Mixed greens with carrots, cucumbers, radishes and tomatoes, served with choice of ranch or balsamic dressing

-Field Green Salad-

Mesclun greens tossed with a dried cranberry port wine vinaigrette with carrots, cucumbers, tomatoes, toasted almonds & goat cheese

-Fall Apple Salad-

Arugula tossed with an apple cider vinaigrette topped with fresh apples, tomatoes, toasted pistachios & gorgonzola cheese

-Pear Gorgonzola Salad-

Mixed greens with sliced pears, golden raisins, tomatoes, toasted walnuts & gorgonzola cheese served with apple champagne vinaigrette



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Fresh Salads Continued . . .

-Arugula Peach Salad-

Arugula tossed with a raspberry vinaigrette & topped with peaches, almonds & goat cheese

-Beet Salad-

Baby spinach tossed with a berry vinaigrette topped with sliced beets, crumbled gorgonzola cheese & walnuts

-Summer Spinach Salad-

Baby spinach tossed in an orange balsamic vinaigrette topped with sliced strawberries, blackberries, crumbled goat cheese & candied nuts

-Fall Spinach Salad-

Baby Spinach tossed in an aged blue cheese vinaigrette topped with crispy bacon, hard boiled egg, pickled red onions & radishes

-Strawberry Poppy Seed Salad-

Arugula tossed in a poppy seed dressing & topped with fresh strawberries, feta cheese & almonds



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Chef's Carving Station . . .

-Roasted Beef Tenderloin-

Seasoned with fresh rosemary, garlic & slow roasted

-Roasted New York Strip Loin-

Seasoned spices and herbs and slow roasted

-Prime Rib-

Seasoned with garlic, rosemary and spices

-Honey Glazed Ham-

-Roasted Top Round of Beef-

Seasoned with garlic and spices & slow roasted

-Roasted Leg of Lamb-

Served with a tzatziki sauce

-Roasted Chicken-

Chicken marinated & simply roasted with fresh thyme, served with natural juices



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Chef's Carving Station Continued . . .

-Roasted Suckling Pig-

-Roasted Pork Loin-

Whole pork loin rubbed with fresh herbs oven roasted

-Roasted Turkey Breast

Fresh Turkey breast brined in Chardonnay, rubbed with fresh herbs & oven roasted

-Salmon-

Whole sides seasoned and oven roasted

Choice of 4 Sauces:

Au Jus
Demi Glace
Horseradish Cream
Stone Ground Mustard
Chipotle Barbeque
Herbed Mayo
Remoulade

Latin Sofrito
Cranberry Chutney
Tamarind Chutney
Cilantro Chutney
Tzatziki
Sweet Asian Chili
Basil Pesto



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Vegetables . . .

- Roasted Seasonal Vegetables-
- Green Bean Almondine-
- Green Beans-
- Grilled Asparagus-
- Roasted Brussels Sprouts-
- Parmesan Roasted Cauliflower-
- Broccoli Au Gratin-
- Roasted Broccoli-
- Traditional Cole Slaw-
- Fresh Corn on the Cob-
- Honey Glazed Carrots with Walnuts & Fresh Chives-
- Rosemary Roasted Root Vegetables-

-Ratatouille

Layers of Squash, Eggplant, Peppers, & Tomatoes baked with Mediterranean herbs

Rice . . .

- Rice Pilaf-
- Basmati Rice-
- Jasmine Rice-
- Wild Rice-
- Spanish Rice-
- Fried Rice-
- Puerto Rican Rice-



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Potatoes . . .

- Roasted Spiced Sweet Potatoes with Candied pecans-
- Twice Baked Yukon Gold Potatoes-
- Roasted Garlic Mashed Potatoes-
- Roasted Fingerling Potatoes-
- Medley of Yukon, Red Bliss & Sweet Potatoes-
- Baked Sweet Potatoes with Bacon & Goat Cheese-
- Potato Salad-
- Roasted Sweet Potatoes & Beets-
- Honey Rosemary Roasted Red Bliss Potatoes-
- Butternut Squash Mashed Potatoes-
- Fresh Herb Hashed Potatoes-
- Potatoes Dauphinoise-



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Entrees . . .

Lamb

-Dijon Rosemary Rack of Lamb-

Half or Full Rack of Lamb brushed with Dijon mustard and encrusted with rosemary and panko breadcrumbs, roasted

-Lamb Shank Osso Buco-

Lamb shank slowly braised with tomato, rosemary and red wine garnished with gremolata

-Lamb Tagine-

Spiced, marinated and slowly braised with tomato, garlic, fresh ginger and peas served on a bed of basmati rice and garnished with cilantro

-Lamb Kabob-

Marinated in fresh lemon, oregano and olive oil, skewered with fresh vegetable then grilled, served with orzo salad and tzatziki



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Entrees Continued. . .

Beef

-Traditional-

Grilled medium to medium/rare. Served with a glace de viande

-Woodland-

Served with a hunter sauce made with wild mushrooms. Grilled medium to medium rare

-Maryland-

Topped with crab imperial. Grilled medium to medium rare

-Béarnaise-

Smothered with a creamy béarnaise sauce. Grilled medium to medium rare

-Cuts-

Filet Mignon

Flat Iron Steak

New York Strip

Rib Eye

Tenderloin Steak



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Entrees Continued . . .

Beef

-Oscar-

Sautéed with asparagus & lump crab, topped with hollandaise sauce.
Grilled medium to medium rare

-Chimichurri-

Marinated in red chimichurri & garnished with green chimichurri. Grilled medium to medium rare

-Beef Bourguignon-

A classic French country dish of beef seared and slowly braised in burgundy wine with aromatic herbs and vegetables

-Smoked Brisket-

Served with classic sauce, coleslaw, cornbread and pickles

-Argentinian Pot Roast-

All natural beef slowly braised with onions, peppers, garlic, spices, & Malbec wine served with chimichurri sauce



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Entrees Continued. . .

Poultry

-Chicken Coq Au Vin-

Bone in chicken pieces seared and slowly braised in burgundy wine, mushrooms and garlic

-Chardonnay Chicken-

Whole chicken brined with California chardonnay and fresh herbs, roasted, sliced and served with natural juices

-Grilled Chicken-

Bone in chicken pieces marinated with fresh lemon, olive oil and herbs and simply grilled

-Chicken Fricassee-

Classic French dish of chicken pieces stewed with mushrooms, onions, cream and thyme

~Buttermilk Chicken and Waffles

Boneless dark meat chicken marinated in buttermilk, dredged in seasoned flour and fried, served with freshly made waffles and a chipotle maple sauce



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Entrees Continued. . .

Poultry

-Southern Cornbread Chicken Roulade-

Boneless chicken breast stuffed with a southern cornbread stuffing and roasted, served with a traditional pan gravy

-Chicken Saltimbocca Roulade-

Boneless chicken breast sautéed with fresh sage in a marsala wine sauce, stuffed with prosciutto ham, fontina cheese and spinach

-Southern Fried Chicken-

Buttermilk brined and dredged in a seasoned flour and deep fried until golden brown

-California Cordon Bleu Roulade-

Boneless chicken breast stuffed with artichokes, sun dried tomatoes, spinach and smoked gouda, panko breaded and fried, served with a fresh herb veloute

-Laurrapin Duck-

Confit leg and thigh with a pan seared breast served medium to medium rare with a cherry port wine reduction



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Entrees Continued. . .

Pork

-Autumn-

Marinated and grilled, served with a bourbon apple sauce

-Summer-

Rubbed with spices, grilled and smothered in a spicy sweet blueberry barbeque sauce

-Balsami-

Marinated with spices, herbs and garlic & topped with balsamic caramelized onion

-Honey Chipotle-

Grilled and basted with a chipotle honey barbeque sauces

-Cuts-

Boneless Pork Chop Pork Loin Bone-In Chop



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Entrees Continued . . .

Pork

-Asian-

Marinated with fresh ginger, tamari and far east spices, grilled and served with Asian cabbage slaw with fresh ginger and peanuts

-Carolina Style Pulled Pork-

Prepared Carolina style (vinegar based barbeque) served with homemade coleslaw, fresh brioche rolls & assorted hot & barbeque sauces

-Creole Pork Loin-

Stuffed with a crawfish dressing and served with a creole red gravy

-Fall Pork Loin-

Stuffed with dried cranberries, apple sage dressing and served with a pork glaze

-Pork Carnitas-

Slow cooked pork shoulder pulled, pressed and fried served with a black bean sauce, guacamole, pico de gallo, Mexican rice and corn tortillas



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Entrees Continued . . .

Seafood

-Crab Cakes-

A Maryland Classic, lump crab meat lightly bound together & seasoned with old bay spice, served with a remoulade

-Pommery Salmon

Pan roasted & served with a French Pommery mustard cream

~Piccata Salmon

Pan fried with lemon, butter & capers

-Thai Curry Salmon-

Pan seared & served on a bed of basmati rice with vegetables in a coconut red curry sauce

-Blackened Salmon-

Served with a lemon butter sauce

-Southern Rockfish-

Pan fried topped with a roasted fresh corn & tomato salsa



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Entrees Continued . . .

Seafood

-Maryland Rockfish-

Sautéed with fresh lemon, old bay, tomato & basil in a white wine butter sauce & topped with lump crab meat

-Eastern Shore Rockfish-

Pan roasted and topped with a country ham, potato, blue crab hash and a lemon thyme beurre blanc

-Fall Rockfish-

Oven poached with a butternut puree and julienne vegetable salad

-Imperial Stuffed Flounder-

Delicate filets stuffed with a lump crab imperial

-New England Style Cod-

Potato crusted and served with a clam and chive cream sauce

-California Sea Bass-

Grilled and served with an artichoke tomato olive salsa



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Entrees Continued . . .

<u>Seafood</u>

-Southern Catfish Etouffee-

Cornmeal crusted with a creole red gravy

-Seafood Jambalaya-

A classic Creole dish prepared with shrimp, scallops & crabmeat simmered with andouille sausage, peppers, onions, tomatoes & Creole spices served with rice

-Potato Crusted Corvina-

Sustainably farm raised corvina encrusted with Idaho potatoes, pan roasted & served with a light cream sauce

-Fresh Seasonal Catch -

Ask the chef to suggest our seasonally available catch including Mahi Mahi, Swordfish, Tuna & more

-Sea Scallops-

Seared Sea Scallops in a dry vermouth sauce with fresh chives



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Entrees Continued . . .

<u>Vegan/Vegetarian</u>

-Stuffed Acorn Squash-

Stuffed with a veggie risotto, served with a smear of squash puree & beet puree, garnished with shaved manchego

-Vegetarian Wellington-

Portobello topped with a spring squash, artichoke pate roasted red pepper bruschetta, wrapped in puff pastry, finished with a smear of beet and squash puree

-Chesapeake Zucchini Cakes-

Pan fried and served with fresh tomato relish

-Chana Masala-

Chickpea curry stew with tomatoes, peppers, ginger and spices, served over basmati rice

-Spanakopita-

Spinach, feta and fresh dill rolled in a flakey phyllo dough and baked



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Entrees Continued . . .

Pasta

-Wild Mushroom Ravioli-

-Butternut Squash Ravioli-

Roasted pepper shallot cream sauce, garnished with sautéed squash

-Baked Ziti-

Ziti baked in a velvety tomato sauce mixed the Italian sausage and mozzarella cheese

-Roasted Vegetable Lasagna-

Layers of lasagna noodles, ricotta cheese and grilled vegetables

-Spaghetti Alla Norma-

Sicilian style spaghetti tossed with roasted eggplant, garlic, tomato, basil and ricotta salata

-Cheese Ravioli-

Roasted pepper shallot cream

Basil pesto

Alfredo

Con Vodka

Pomodori

(Fresh tomato sauce with garlic and basil)



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Desserts . . .

-Assorted Brownie Display-

Lemon bars, Blondies, Tiger Cake & Brownies

-Petite Mousse & Crème Brulee Spoons-

A selection of three homemade parfaits individually served in mini-martini glasses; white chocolate & raspberry, cappuccino & chocolate/chocolate mousse & petite crème brûlée spoons

-Petite Desserts, Parfaits Crème Brûlée-

An assortment of petit fours, mini cheesecakes, all displayed with a selection of three homemade parfaits individually served in mini-martini glasses; white chocolate & raspberry, cappuccino & chocolate/chocolate mousse & petite crème brûlée spoons



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Desserts Continued . . .

-Tarte Tatin-

Classic French tart of caramelized apples, served with a chantilly cream

-Cheesecake-

Served with berry compote

-Molten Chocolate Lava Cake-

Traditional Italian chocolate lover's cake served warm, dusted in powdered sugar, with a molten chocolate center

-Italian Lemon Cake-

Layers of yellow cake with lemon curd filling with powdered sugar

-Pecan Pie-

A southern favorite, flaky pie crust with a pecan custard center topped with whole pecans & served with whipped cream