



LAURRAPIN

CATERING + EVENTS

Sample Menus

Corporate Event -Displayed Luncheon . . .

-Mediterranean Table-

Humus, baba ganoush, tapénade & tomato basil relish displayed with garlic crostini, flat bread, & a variety of olives and cured vegetables

-Sliders-

Classic Burger, Roast Beef, Southern Fried Chicken, Ham BLT, Cheddar Biscuit & Tofu Banh Mi, Shrimp Po' Boy

-Gourmet Wrap Pinwheels-

Seafood Salad, Smoked Salmon, Mediterranean Vegetarian, Southwest Turkey

-Salad Cups-

Pear Gorgonzola, Caesar, Waldorf and spinach
(all served in individual cups for grab and go)

-Dessert-

Assorted Cookies & Brownies



LAURRAPIN

CATERING + EVENTS

Sample Menus

Buffet Dinner . . .

-Traditional Caesar Salad-

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

-Fresh Baked Bread & Butter-

-Beef Bourguignon-

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

-Chicken Saltimbocca Roulade-

Boneless chicken breast stuffed with prosciutto ham, spinach, sun dried tomatoes and fontina cheese served with a marsala wine sauce with fresh sage

-Roasted Garlic Mashed Potatoes-

-Roasted Seasonal Vegetables-

-Dessert- Lemon bars, Blondies, Tiger Cake & Brownies



LAURRAPIN

CATERING + EVENTS

Sample Menus

Buffet Dinner . . .

-Pear Gorgonzola Salad-

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

-Fresh Baked Bread & Butter-

-Chef's Carving Station . . . Hand Carved Beef & Pork-

All natural beef, seasoned with fresh rosemary & garlic, slow roasted, along with a whole pork loin rubbed with fresh herbs & oven roasted both hand carved to order by a chef, served with assorted condiments & sauces

-Southern Rockfish-

Pan fried & topped with a roasted fresh corn & tomato salsa

-Butternut Squash Ravioli-

Roasted pepper & shallot cream sauce, garnished with sautéed squash

-Roasted Seasonal Vegetables-

-Medley of Yukon Gold, Red Bliss & Sweet Potatoes-



LAURRAPIN

CATERING + EVENTS

Sample Menus

Corporate Dinner . . .

Tray Passed Hors d'oeuvres

-Petite Maryland Style Crab Cakes-

Served with a remoulade sauce

-Brussels Sprout Bruschetta-

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

-Greek Lamb Meatballs-

Served with a tzatziki sauce

-Caprese Stuffed Mushrooms-

Tomato, fresh mozzarella and basil

-Smoked Salmon Canape-

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

-Pepper Crusted Tenderloin-

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

-Sesame Tuna-

Tuna crusted served in a petite martini glass with seaweed salad and sriracha



LAURRAPIN

CATERING + EVENTS

Sample Menus

Corporate Dinner Continued . . .

Displayed Appetizers

-Ploughman's Plank-

A variety of imported and domestic meats and cheeses. Displayed with olives, pickled vegetables, gourmet mustards, chutneys, crackers and breads ~Crab Dip Served with assorted crackers & pita bread

-Mediterranean Table-

Humus, baba ganoush, tapénade & tomato basil relish displayed with garlic crostini, flat bread, & a variety of olives and cured vegetables

Crab Dip-

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

-Baked Brie-

Dessert

-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 brulée spoons



LAURRAPIN

CATERING + EVENTS

Cocktail Party . . .

-Ploughman's Plank-

A variety of imported & domestic cheeses from various regions & countries all around the world, olives, marinated & pickled vegetables, & cured meats all displayed with gourmet mustards, chutneys, assorted flatbread, crackers & breads

Sample Menus

-Crab Dip-

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

-Laurrapin Sliders-

Beef Burger on freshly baked brioche with mustard, tomato, pickle & cheddar cheese

-Petite Maryland Style Crab Cakes-

Served with a remoulade sauce

-Spanakopita-

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

-Sausage Stuffed Mushrooms-

Roasted mushrooms stuffed with Italian sausage, peppers & Parmesan cheese

-Chicken Satay Skewers-

Chicken breast marinated in a Thai Curry Peanut Sauce & grilled



LAURRAPIN

CATERING + EVENTS

Sample Menus

Wedding . . .

Tray Passed Hors d'oeuvres

-Petite Maryland Style Crab Cakes-

Served with a remoulade sauce

-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)

-Watermelon and Feta-

Served with fresh mint, finished with balsamic reduction

-Scallop Ceviche-

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

-Lollipop Lamb Chops-

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



LAURRAPIN

CATERING + EVENTS

Sample Menus

Wedding . . .

Displayed Appetizers

-Ploughman's Plank-

A variety of imported & domestic cheeses from various regions & countries all around the world, olives, marinated & pickled vegetables, & cured meats all displayed with gourmet mustards, chutneys, assorted flatbread, crackers & breads

-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



LAURRAPIN

CATERING + EVENTS

Sample Menus

Plated Dinner Service

-Crab Cakes-

A Maryland Classic, lump crab meat lightly bound together & seasoned with old bay spice, with a remoulade on the side. Served with roasted fingerling potatoes and asparagus

-Traditional Grilled Filet Mignon-

Grilled medium to medium/rare. Served with a glace de viande. Served with roasted garlic mashed potatoes and asparagus

-Chicken Saltimbocca-

Roasted garlic oil, Italian cheese, chicken, spinach, sun dried tomatoes, Prosciutto ham, & fresh sage. Served with roasted fingerling potatoes and asparagus

-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



LAURRAPIN

CATERING + EVENTS

Sample Menus

Buffet Style Dinner Service

-Pear Gorgonzola Salad-

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

-Fresh Baked Bread & Butter-

-Grilled Marinated Flank Steak-

-Chicken Saltimbocca-

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

-Medley of Yukon, Red Bliss & Sweet Potatoes

-Green Bean Almondine-



LAURRAPIN

CATERING + EVENTS

Sample Menus

-Southern-Inspired-

Roasted or baked chicken and roasted pull roast; rice pilaf; green beans cooked in broth; mac 'n' cheese

-Jamaican-Inspired-

Curry chicken; rice and peas; mac 'n' cheese; preceded by an appetizer of plantain chips and jerk chicken skewers

-Asian-Inspired-

Peking duck carving station; moo shu pancakes; lo mein with napa cabbage, cured baby carrot, and garlic chive; edamame, ginger pork, and chicken and lemongrass dumplings; Korean beef BBQ and shiitake skewers

-New York-Inspired-

Reuben sliders with caraway sauerkraut; everything Frank in a blanket; potato knishes; mini falafel and lamb and beef shawarma pitas; mini bagel tower with smoked salmon and accompaniments; Hamptons chopped salad with tarragon ranch dressing

-Comfort Food-Inspired-

Korean fried chicken, Beyond burger, ricotta chicken meatball, and cauliflower & chickpea sliders; buffalo chicken meatballs with blue cheese sauce; fried cheese curds; Applewood bacon mac 'n' cheese; shoestring fries; Tex-Mex tater tots



LAURRAPIN

CATERING + EVENTS

Sample Menus

More Plated Dinner Samples . . .

-Steak and Cake-

Beef tenderloin with a demi glace and broiled maryland crab cake with remoulade sauce served with roasted garlic mashed potatoes and roasted seasonal vegetables

-Grilled Filet Mignon-

Served with a hunter sauce made with wild mushrooms. Grilled medium to medium rare served with fingerling potatoes and asparagus

-Maryland Rockfish-

Sautéed with fresh lemon, old bay, tomato & basil in a white wine butter sauce & topped with lump crab meat, served with roasted garlic mashed potatoes and roasted seasonal vegetables

-Chardonnay Chicken-

Brined with California chardonnay and fresh herbs, roasted and served with natural juices served with roasted garlic mashed potatoes and roasted green beans