Fine Catering
Wedding Cakes
Gourmet-To-Go

Thank you for considering The Palate Pleasers to cater your upcoming special event. We appreciate your business and are dedicated to providing the best quality food, a professional and friendly staff and a beautiful presentation for your event.

The Palate Pleasers is a family owned and operated business that was started in 1981. Our specialties are home wedding receptions and upscale parties. We also cater pig roasts, crab feasts, rehearsal dinners, birthday parties, dinner parties, corporate events, etc. As well as our home town of Annapolis, we often cater in Potomac, Chevy Chase, Baltimore and Maryland’s Eastern Shore. At Palate Pleasers, we offer a wide range of international foods, and our in-house bakery produces some of the most delicious and beautiful pastries and wedding cakes in the area.

After looking over the selections on the following pages, please call us to set up a personal consultation to discuss your special event. We look forward to working with you.
PLANNING YOUR PARTY

This menu is designed to help you with making menu selections for your upcoming catered event. The recommended guidelines can be adjusted to suit your individual needs. All of our items can be mixed and matched to suit your tastes and the season.

Appetizer Party—
3 passed appetizers
2 or 3 appetizer tables
Pick-up desserts

Buffet—
3 passed appetizers
1 appetizer table
1 salad to serve on the buffet or at place settings
Buffet dinner (choose 1 or 2 entrée items)
Dessert or wedding cake

Served Dinner—
3 passed appetizers
1 appetizer table
1 served salad
1 dinner entrée
Dessert or wedding cake

Our catered parties have a wide range of prices per person. We like to prepare an individual quote based on your requirements.

We can make all of the arrangements for the bar and rentals for your party. Items such as top-shelf liquor, special order beer and wine, tents, tables, chairs and specialty linens can be quoted on an as needed basis.

Again, thank you for considering The Palate Pleasers. We look forward to working with you and welcome any inquiries that you may have.
PASSED APPETIZERS

Tart Michelle—a mini tart with goat cheese, cherry tomato and mint
Tuscan Bread—with warm Stilton and pear
Golden Polenta—with roasted vegetables
Crostini Misti—crostini with mixed toppings
Hot Mushroom Caps—with pesto, spinach or sausage
Gourmet Pizza—homemade white pizza with assorted toppings—served bite size
Phyllo Triangles—stuffed with wild mushrooms, feta cheese, spinach or curried chicken and walnuts
Quesadillas—cheese, black bean, or shrimp—served with guacamole or salsa
Duck Profiteroles—herb profiterole with a duck mousse filling
Mini Pita—with hummus, goat cheese, and olivada
Open-Faced Sandwich—French bread with filet of beef, lamb or chicken breast with garlic herb butter, or sliced turkey with orange bread
Ham Biscuits—warm mini ham biscuits with honey butter spread
Mini Maryland Crab Cakes—served warm with cocktail sauce
Mini Salmon Cake—served with a dill sauce
Sushi—fresh sushi or California rolls with wasabi and dipping sauce
Swordfish Rice Cake—a jalapeno rice cake topped with swordfish and a chipotle chili sauce
Shrimp or Scallop Rumaki—a shrimp or scallop wrapped with bacon
Shrimp Scampi—broiled shrimp with garlic and parmesan
Shrimp Cocktail—served with cocktail sauce
Cheese Stuffed Shrimp—served with cocktail sauce
APPETIZER TABLE IDEAS

Antipasto— a beautiful and delicious choice for a platter or table.
  Fresh vegetable arrangement with our homemade basil dip
  Marinated or roasted vegetables such as artichoke hearts, mushrooms,
  olives and red and yellow bell peppers
  Italian meats such as prosciutto, salami or sausages
  Spreads such as black or green olivada, hummus or baba ghannouj
  Cheese roulade with roasted peppers provencal and pita chips
  Goat cheese marinated in salsa rosa
  Phyllo triangles filled with mushroom, spinach, cheese, or chicken curry
  Stuffed mushroom caps with pesto, sausage or spinach
  Crostini misti topped with spreads such as pate, mushroom, white bean,
  sun-dried tomato or olivada
  Fresh mozzarella with crushed black pepper, herbs, or fresh basil
  Gourmet pizza or pita rustica
  Crusty breads, flatbread, bread sticks, pita chips or crostini

Cheese and Fruit—
  Brie served as phyllo wrapped, warm apple and walnuts, or summer with
  raspberry and apricot sauces—served with crackers or French bread
  Heart-shaped cheese garnished with pecans and green apples
  Assorted imported cheeses with grapes
  Layered cheese torta with pesto and sundried tomatoes
  Cheese roulade with peppers provencal and pita chips
  Warm Tuscan bread with Stilton and pears
  European cheese and fruit with figs, dates, grapes, nuts and apricots
  Seasonal fresh fruit arrangement or skewered fruit kebabs
  Pate—choice of country or chicken liver
MORE APPETIZER TABLE IDEAS

Seafood—

Caviar, shrimp or crab torte with crackers
Smoked salmon cheesecake with crackers
Hot crab or crab and artichoke dip with crackers or French bread
Mini Maryland crab cakes or mini salmon cakes with dill
Smoked fish that may include bluefish, salmon, trout or mussels
Scallop or shrimp rumaki
Shrimp—cocktail, stuffed or scampi
Grilled shrimp with polenta
Salmon tartar—chopped smoked salmon tossed with capers, onions, dill and chives with multigrain bread
Smoked salmon or gravlax, sliced and served with multigrain bread
Baked citrus or pecan crusted salmon fillet with multigrain bread
Baked clams, mussels or oysters
Mussels on the half shell with aioli
Oyster bar with two sauces, ice bowls, lemons and seaweed garnish (seasonal)
Assorted sushi with pickled ginger and wasabi

Southwest—

Quesadillas with homemade guacamole and salsa—choice of cheese, shrimp, black bean, or chicken
Mexican layered dip served with tortilla chips
Tortilla chips served with guacamole, salsa and/ or black bean dip
Fajita spiced chicken skewers with a chipotle chili dipping sauce
Cilantro shrimp
Pickled jicama
MORE APPETIZER TABLE IDEAS

Tropical—

Vivid vegetable arrangement to include snow peas, red, yellow and orange bell peppers and carrots—served with 2 dips
Skewered salmon bites with a dipping sauce
Pork kebabs with jezebel sauce
Pork loin with mango salsa
Jerk chicken skewers with chipotle chili dipping sauce
Tropical fruit platter with pineapple, kiwi, mango, papaya, strawberries and fresh coconut shavings—served with skewers (seasonal availability)

Asian—

Thai shooters
Skewered shrimp with Thai chili sauce
Jalapeno rice cakes topped with grilled swordfish and cilantro sauce
Chicken sate with peanut dipping sauce
Herb profiteroles with a duck mousse filling

Grilled -

Marinated Portabello mushrooms
Marinated flank steak with jezebel sauce
Grilled chicken—fajita seasoned, Italian or cilantro lime
Marinated lamb chops
Assorted skewers—chicken sate, flank ribbon, pork, Cuban lamb or shrimp
Kielbasa or German sausages with mustards

Additional Meats—

Beef tenderloin filet with rolls and basil or chipotle sauce
Maple glazed ham or Amy’s fresh ham with rolls or biscuits and mustard
Turkey breast with rolls and basil sauce
Pork tenderloin
High Tea and Brunch Ideas

Tea or Brunch—

Small sandwiches such as warm ham or ham salad on biscuits, chicken salad and smoked turkey on orange bread
Open faced sandwiches such as shrimp and dill, smoked salmon, cucumber, beef tenderloin or lamb on French bread
Whole maple glazed ham with biscuits
Quiches—Lorraine, artichoke and red pepper and spinach with tomato
Torte Milanese
Layered egg casserole
Spinach ramekin
Shrimp and grits casserole or grits gruyere
Smoked salmon torta with crackers
Smoked salmon or gravlax with multigrain bread
Baked salmon fillet with dill sauce and multigrain bread
St. Andre with crackers or ginger snaps
Brie—phyllo wrapped, warm with apples and walnuts or summer with apricot and raspberry sauces—with crackers or French bread
Warm cheese puffs
Crispy bacon-date-almonds
Stuffed cherry tomatoes and stuffed endive
Hearts of palm wrapped with ham
Seasonal fresh fruit skewers, salad or platter
Scones with lemon curd on the side
Muffins—blueberry, cranberry, pumpkin or bran
Croissants or mini brioche
Apple cake or apple franjipan tarts
Lemon cake
Lemon, raspberry or almond bars
Mini fruit tarts with lemon curd
Shortbread cookies
Spiced nuts
**Salad Selections**

*Sally’s Salad*— mixed greens with roasted red and yellow peppers, toasted walnuts, crumbled goat cheese, fresh pears and pomegranate seeds (in season) with a homemade vinaigrette.

*Teena’s Salad*— mesclun and Belgian endive with orange supremes, crispy pecans and a maple orange vinaigrette.

*Italian Salad*— mixed greens with sliced mushrooms, hearts of palm, artichoke hearts and shaved parmesan with a red wine vinaigrette.

*Gourmet Greek Salad*— baby greens with crumbled feta cheese, shaved red onions and yellow and red pear tomatoes with a balsamic vinaigrette.

*Caesar Salad*— crisp romaine lettuce tossed with homemade croutons, parmesan cheese and our homemade Caesar dressing.

*Summer Salad*— mixed greens topped with roasted almonds, fresh raspberries, and crumbled goat cheese with a raspberry vinaigrette.

*Winter Salad*— mixed greens topped with roasted walnuts, dried cranberries and crumbled bleu cheese with a honey vinaigrette.

*French Salad*— mixed greens with shredded carrots, tomatoes, sliced cucumbers and crumbled hard boiled egg with a creamy Dijon vinaigrette.

*Antipasto Plate*— roasted peppers, marinated mushrooms and olives, Tuscan white beans or hummus and bruschetta with goat cheese.
ENTRÉE SELECTIONS

**Beef—**
- Santa Fe filet
- Herb crusted filet
- Roasted filet
- Grilled flank steak
- Veal chops

**Poultry—**
- Fajita chicken
- Crusty herb
- Italian grilled chicken
- Chicken Dijon
- Chicken Picatta
- Stuffed chicken breast
- Cornish game hen
- Stuffed turkey breast
- Roasted duck breast

**Seafood—**
- Citrus salmon
- Salmon in pastry crust
- Skewered shrimp
- Pecan crusted salmon
- Salmon cakes
- Shrimp scampi
- Confetti salmon
- Rockfish cakes
- Swordfish steak
- Stuffed salmon
- Crab cakes
- Skewered swordfish

**Pork—**
- Pork tenderloin
- Sesame pork
- Pork bar-b-que
- Maple glazed ham
- Pork kebabs

**Lamb—**
- Rack of lamb
- Marinated leg of lamb
- Grilled lamb chops
- Lamb curry
- Cuban lamb kebabs

**Casseroles—**
- Paella
- Beef, vegetarian or salmon lasagna
- Apple jack beef stew
- Beef, turkey or vegetarian Mexican casserole
- Springtime spagattini
- Chicken tetrazzini or penne with artichokes
- Eggplant parmigiana
- Pasta roll with chicken and mushroom sauce
- Chicken pot pie
- Deviled crab mornay
SIDE ITEMS

Starches—

- Mashed potatoes
- Stuffed new potatoes
- Shallot potato custards
- New potato salad
- Sweet potato casserole
- Mashed sweet potatoes
- Roasted new potatoes

- Black bean salad
- White bean salad
- Lentil walnut salad
- Corn soufflé
- Springtime spagattini
- Penne & roasted veg.
- Various pasta salads

- Rice pilaf
- Lemon rice
- Saffron rice
- Rice northwoods
- Couscous salad
- Golden polenta
- Wild rice pilaf

Vegetables—

- Asparagus
- Pickled jicama
- Marinated tomatoes
- Marinated cucumbers
- Tomatoes provencal

- Haricot verts
- Fresh corn salad
- Glazed carrots
- Creamed spinach
- Roasted vegetables

- Snow pea salad
- Sugar snap salad
- Cole slaw (vinaigrette)
- Spinach ramekin
- Green bean salad

SUGGESTED DINNER MENUS

- **Pecan crusted salmon** with Sally’s salad, golden polenta, roasted veggies and bread
- **Rack of lamb** with Teena’s salad, mashed potatoes, creamed spinach and bread
- **Shrimp scampi** with Italian salad, springtime spagattini, stuffed tomatoes and bread
- **Filet of beef** with French salad, potato custards, haricot verts and bread
- **Crab cakes** with Summer salad, new potato salad, Cole slaw and bread
- **Paella** with Gourmet Greek salad, grilled vegetables and bread
- **Stuffed chicken breast** with Teena’s salad, rice pilaf, asparagus and bread
- **Chicken penne artichoke** casserole with Caesar salad and bread

These menus are suggestions only. Please call with your favorite choices and we can help you plan a complete menu.
DESSERT SELECTIONS

Tarts—
  Apple or pear frangipan tart (almond filling)
  Warm apple tart with caramel sauce and whipped cream
  Summer fruit tart filled with lemon curd or pastry cream
  Individual warm chocolate tart with whipped cream
  Linzer torte

Pies and Cobblers—
  Fresh fruit cobblers and crisps
  Apple, three berry, pecan, pumpkin, key lime and lemon meringue pie

Cheesecakes—
  Cheesecake with lemon or fruit topping
  Crème brûlée or chocolate raspberry truffle cheesecake

Pick-up Items—
  Brownies, turtles, marble, lemon, almond, mint and raspberry bars
  Assorted cookies
  Mini crème puffs and éclairs or mini lemon curd fruit tarts

Other Ideas—
  Croquembouche—a tower of crème puffs constructed with spun sugar
  Almond tulip cookies with mousse or ice cream with raspberry sauce
  Bread pudding with hard sauce
  Crème caramel
  Floating island— a meringue puff floating in a custard sauce

Cakes—
  Chocolate ganache cake
  Carrot cake with cream cheese icing
  Lemon cake with lemon curd and fresh raspberries
  Coconut cake with lemon curd and fresh coconut shavings
At Palate Pleasers, all of our wedding cakes are made fresh from scratch for your reception. Each tier consists of four layers with a filling of your choice and a butter cream icing. To select your wedding cake, you should choose a flavor for the cake, a filling of your choice and the style of decoration that you would like. If you wish to use fresh flowers, we recommend ordering them through your florist so that they are similar to your wedding flowers. We would be happy to put the flowers on the cake at the reception site when the cake is delivered. We also have a wonderful chocolate ganache groom’s cake with chocolate curls that you can serve with a wedding cake.

Cake flavors—
- Yellow cake—a great recipe with extra vanilla
- Lemon cake—made with fresh lemon juice and lemon zest
- Almond cake—made with crushed toasted almonds in the batter
- Carrot cake—made with crushed pineapple and walnuts
- Chocolate cake—a rich and moist recipe

Cake fillings—
- Butter cream—works well as a filling or an outside icing
- Lemon curd—also nice with fresh fruit
- Almond brittle—crushed and blended with butter cream
- Cream cheese icing—a great filling for carrot cake
- Chocolate ganache—a rich chocolate icing
- Mocha butter cream—great with the chocolate cake

Cake icings—
- Butter cream—our traditional wedding cake icing
- Italian butter cream—a richer but less sweet butter cream icing
- Chocolate ganache—a rich, smooth icing that is poured over the cake

Please call to make an appointment with our cake consultant. She can give you samples and show you pictures. Our wedding cakes start at $3.00 per person.