

Keith Menu Design
Let us cater your next work of art

Oakland Mills Booster Club Annual Fundraiser

Saturday January 28, 2012

Hors D` Oeuvres

Selection of Imported & Domestic Cheeses

*Manchengo, Dill Havarti, Goat Cheese, Cheddar, Swiss, Double
Cream Brie, Pepper Jack, and Smoked Gouda
Sliced Baguettes, Water Crackers and Raspberry Preserves.*

Fresh Fruit Display

Selection of Sliced Seasonal Fruit and Berries

Mini Chicken Burritos

*Slow roasted cilantro chicken, refried beans, peppers, monterey jack and cheddar cheese mixed
Wrapped inside a flour tortilla, garished with sour cream and fresh pico de gallo*

Maryland Crab Soup

Traditional Maryland Style chunks of crab meat simmer in a tomato vegetable crab broth

Carving Station

Marintated slow roasted sirlion of beef served with a horseradish cream.

Roasted whole turkey served with ancho mustard, cranberry chutney.

Carving Station served with mini buns

Pasta Primavera

Seasonal vegetables tossed with tri-color cheese tortellini finished in a fresh oven dried tomato pesto

Sides

*Chef choice of seasonal vegetables
Spanish Rice*

Menu Created and Cater by Executive Chef Keith Davis