

# Dinners

**The Chesapeake** – The “regional jewel...” no one does crabs like Biddle Street Caterers... This trio is sure to entice any Marylander and will tantalize the taste buds of your out-of-town guests. We bring together crab cakes, soft-shell crabs, and grilled local catch of the day along with a double stuffed baked potato and chop salad to give you an unforgettable meal. *Market*

**The Riviera** – Hearty lasagna is prepared with layers of chicken breast, spinach, fresh mushrooms, and infused with white and red sauce, “A Little Italy” salad and garlic bread to complete this Italian dish. *\$8.50 per person.*

**Hot Vegetarian** – Baked ziti with four cheeses, tossed garden salad, (choice of homemade dressings), and Vienna loaf with herb butter. *\$7.50 per person.*

**Texas Star** – Texas style barbecue brisket & Cajun style chicken breast with baked macaroni & cheese, broccoli salad, corn bread and biscuits. *\$11.95 per person.*

♥ **Grilled Salmon Teriyaki** – Fresh silver salmon marinated in our teriyaki marinade and grilled to perfection. Served with white steamed rice and an Asian chopped salad. *\$13.95 per person.*

♥ **Shrimp & Crab Cannelloni** – Homemade Cannelloni Mania – Fresh pasta wrapped with your choice of gourmet fillings, and baked to perfection. *All Served with Italian salad and Garlic Bread.*

**Savory Chicken and Mushroom Duxelle:** served in a light cream sauce. *\$9.75 per person.*

**Seafood Cannelloni:** shrimp, scallops, and crab with seafood spices, topped with shrimp bisque. *\$11.25 per person.*

**Vegetarian:** fresh spinach, mushroom, and Gruyere cheese topped with marsala wine sauce. *\$8.50 per person.*

**Chicken Karon** – A boneless breast of chicken, rolled around a spicy mixture of boursin, spinach and gruyère cheese, basted with a sweet vermouthe butter sauce, Minnesota wild rice, Caesar salad and French bread. *\$13.25 per person.*

♥ **Fresh Catch** – Baked or broiled fresh fish, pasta primavera, steamed broccoli, homemade rolls and butter. *Market*

**Chateaubriand** – Mouthwatering Chateaubriand accompanied by Bordelaise sauce, double stuffed potatoes, fresh vegetables, Caesar salad and garlic bread. *\$21.95 per person.*

**Beef Wellington** – Tender pieces of beef embraced in mushroom duxelle, encased in a puff pastry and baked till golden brown. Served with garlic mashed potatoes & steamed broccoli or field green salad. *\$11.95 per person.*

♥ **Chicken Boulangère** – Fresh and tender chicken made in the Old World French style with the slow roasting of leeks, carrots, onions, garlic, potatoes and combined with chopped plum tomatoes. An outstanding and delicious main course served with chop garden salad. *\$10.95 per person.*

**Chicken Pierre** – A marinated and broiled boneless chicken breast with dijon crumb coating. Served with garlic mashed potatoes and steamed broccoli or green salad. *\$11.55 per person.*

**Sicilian Eggplant Parmesan** – The best eggplant parmesan you’ll ever taste! Thin sliced eggplant, lightly crusted and quick sautéed, stacked in layers between mozzarella and provolone cheese, then topped with homemade marinara and baked until bubbly. Served with our Little Italy Salad. And Garlic Bread *\$9.25 per person.*

**NEW!**

**A minimum of 10 persons is required for most items except otherwise indicated.**

*We are proud to say all of our entrees are housemade, from scratch.*



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**Turkey London Broil** – We marinate, season, and grill turkey breast loins in quality and taste to resemble London broil. Our unique preparation turns this turkey loin into an ultimate taste sensation. Served with garlic smashed potatoes, steamed broccoli, or a fresh green salad. *\$11.75 per person.*

**East Baltimore Stuffed Shrimp** – Fresh jumbo shrimp stuffed with Maryland lump crabmeat, lightly seasoned and baked with an herbal sauce. Served with Minnesota wild rice and Little Italy salad. *Market*

**Maryland Crab Cake** – Jumbo (2–5 ounce) Maryland lump crabcakes served with signature cocktail sauce. To compliment this traditional meal, we offer roasted red potatoes and a fresh chop green salad. *Market*

**The Oriental** – Our very best selection of Asian favorites include our General Tsos Chicken, stir fry beef and broccoli, our Shanghi fried rice, crispy noodles, and our famous Szechwan string beans. *\$12.50 per person.*

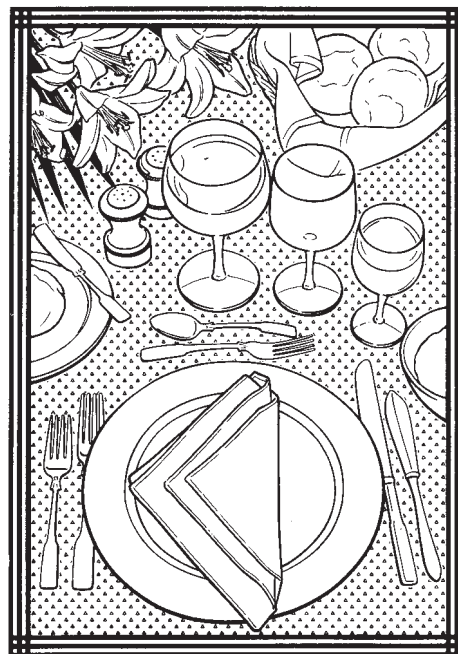
**Chicken Marsala** – Our boneless breast of chicken, carefully sautéed with mushrooms, and topped with our rich marsala sauce. Presented with tossed penne and freshly grated pecorino romano and side of steamed broccoli. Served with crisp garlic bread, or chibatta loaf. *\$12.95 per person.*

**Chicken Parmesan** – A sumptuous double size chicken breast, pounded and lightly dusted with Italian crumbs, and lightly sautéed, topped with our blend of mozzarella and parmesan cheese, and served with our homemade marinara sauce. Presented with our pesto primavera, and vegetable of the day. Served with crisp garlic bread, or chibatta loaf. *\$12.95 per person.*

**Breast Wellington** – Tender moist chicken breast coupled with our sherried portobello mushroom duxell mixture, and encased in puff pastry bundle. Presented with Minnesota wild rice, and our carrot-cauliflower timbale. Served with twist rolls, and butter. *\$11.95 per person.*

**Grilled Chicken Breast** – Succulent boneless chicken breast grilled to perfection and based with our light herbal or Nashville BBQ sauce. Presented with angel hair pasta or rice pilaf, and steamed vegetables. Served with twist rolls, and butter. *\$11.95 per person.*

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