



Corporate Maryland Crab Feast

Passed Items:

- **Cream of Crab Shooters**
Natty Boh Steamed Giant Gulf Shrimp Chilled and served with Tomato Horseradish Sauce
- **MD Style Fried Chicken Sliders**
Buttermilk and Herb Fried Chicken Tenderloins on Sweet Hawaiian Rolls
- **Sweet Corn Hushpuppies**
Flash Fried Silver Queen Corn Hush Puppies with Lemony Old Bay Sauce

Displayed Items:

- **Pit Beef and Pit Turkey**
Shaved Rosemary and Black Pepper Seasoned Top Round of Beef and Sliced Brined & Smoked Fresh Turkey Breast Displayed with Red Onions, Dijon Mustard, Tiger Sauce, Herb Mayonnaise, Honey Lemon BBQ Sauce, Prepared Horseradish and Mini Soft Rolls
- **Grilled Vegetable Display**
Grilled Marinated Locally Grown Zucchini, Yellow Squash, Sweet Peppers and Eggplant with a Red Pepper Dipping Sauce
- **Fresh Broccoli Slaw**
Lightly Roasted Broccoli Florets Tossed with a Light Creamy Cole Slaw Dressing
- **German Style Potato Salad**
Idaho Potatoes with Leeks, Sherry Vinegar, Parsley and Caraway
- **Fresh Fruit Salad**
Assorted Melons, Tropical Fruits and Fresh Seasonal Berries

Made to Order Items/Action Stations:

- **Cooked to Order Sweet Corn on the Cob**
Local Sweet Corn Cooked to Order with Soft Butter, Kosher Salt, Black Pepper and Old Bay

Steamed MD Crabs (100 @ \$35 pp)

- **Steamed Well Seasoned #1 Maryland Hard Shell Crabs**
#1 Steamed Jumbo Crabs with Chesapeake Seasoning Drawn Butter and Crab Vinegar

Steamed Peel and Eat Shrimp

- **Large Peel & Eat Gulf Shrimp**
Ale Steamed Spiced Large Gulf Prawns with Drawn Butter and Cocktail Sauce

Dessert:

- **Fresh Strawberry Shortcake**
Flaky Cinnamon Sugar Crusted Biscuits Displayed with Vanilla Infused Whipped Cream, Strawberries, Crème Anglaise and Strawberry Coulis

Hill Culinary

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