



Corporate Maryland Crab Feast Menu

Butler Passed Items:

- **Spiced Jumbo Gulf Shrimp**
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:

- **Smoked and Roasted Tenderloin of Beef**
Rosemary and Black Pepper Seasoned Tenderloin of Beef Sliced and Served with Shaved Red Onions, Dijon Mustard, Tiger Sauce, Mayonnaise and Prepared Horseradish
- **Mini Soft Rolls**
- **Grilled Vegetable Display**
Grilled Marinated Locally Grown Zucchini, Yellow Squash, Sweet Peppers and Eggplant with a Red Pepper Dipping Sauce
- **Sliced Local Farm Fresh Tomatoes and Cucumbers Vinaigrette**
- **Fresh Seedless Watermelon Slices**

Made to Order Items/Action Stations:

- **Boardwalk Style Fries**
*Hand Cut Shoestring Idaho Potatoes with Traditional Condiments:
Ketchup, Old Bay, Kosher Salt, Black Pepper and Malt Vinegar*
- **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

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

Dessert:

- **Assorted Cookies, Brownies and Chocolate Dipped Strawberries**
*Mini Tollhouse Cookies, Oatmeal Raisin Cookies, Sugar Cookies,
Chocolate Dipped Strawberries, Lemon Bars and Triple Chocolate Brownies*

Hill Culinary

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