

Display Hors D'oeuvres

CRAB DIP

JUMBO LUMP CRAB MEAT SEASONED TO PERFECTION AND SERVED IN A FRESHLY BAKED EXTRA LARGE BOULE WITH ASSORTED SIZED BREADS FOR DIPPING

SM \$38.00
MD \$54.00
LG \$85.00

SPINACH DIP

FRESH BABY SPINACH IN MEDITERRANEAN DIP SERVED IN A FRESHLY BAKED EXTRA LARGE BOULE WITH ASSORTED SIZED BREADS FOR DIPPING

SM \$32.00
MD \$48.00
LG \$75.00

ARTISAN CHEESE PLATE

AN ASSORTMENT OF WONDERFUL CHEESES FROM AROUND THE WORLD INCLUDING ITALIAN PECORINO & VERMONT AGED CHEDDAR ACCOMPANIED BY THIN CRISPS & FRESH FRUIT

SM \$60.00
MD \$75.00
LG \$110.00

GUACAMOLE, SALSA, TORTILLA CHIPS

FRESH AVOCADOS SERVED WITH OUR HOMEMADE SALSA ACCOMPANIED BY A VARIETY OF MIXED TORTILLA CHIPS

SM \$26.00
MD \$38.00
LG \$65.00

VEGETABLE PLATE

SEASONED VEGETABLES SLICED AND SERVED ON A PLATTER WITH CLASSIC RANCH & BLUE CHEESE DRESSING

SM \$36.00
MD \$46.00
LG \$75.00

MEDITERRANEAN PLATTER

HUMMUS, TAPENADE, SEASONED OLIVE OIL & BABA GANOUSH SERVED IN BREAD BOULES WITH AN ASSORTMENT OF SLICED BREADS FOR DIPPING

SM \$36.00
MD \$46.00
LG \$75.00

CALL TO ORDER: (410) 821-1358

Hors D' oeuvres

TOURIF CRUSTINI MOZZARELLA \$25.00 PER DOZ.

BALTIMORE'S BEST HANDMADE MOZZARELLA ATOP GRILLED TOAST POINTS, EXTRA VIRGIN OLIVE OIL & VINEGAR TOMATOES

WHITE MUSHROOM CRUSTINI \$20.00 PER DOZ.

SAUTED WHITE MUSHROOMS ON A TOASTED BAGUETTE WITH INFUSED TRUFFLE OIL

SESAME SEARED TUNA \$30.00 PER DOZ.

SUSHI GRADE TUNA SEARED & SERVED WITH EUROPEAN CUCUMBER & WASABI DRESSING WRAPPED IN A STONE MILL SOFT TORTILLA

MINI CRAB CAKES WITH COCKTAIL SAUCE \$30.00 PER DOZ.

JUMBO LUMP CRAB MEAT, BROILED TO PERFECTION ON A MINI BRIOCHE ROLL

GRILLED SEA SCALLOPS \$35.00 PER DOZ.

JUMBO SEA SCALLOPS GRILLED IN CITRUS VINAIGRETTE

ASIAN SATAY WITH PEANUT SAUCE \$25.00 PER DOZ.

MARINATED CHICKEN BREAST IN AN ASIAN PEANUT SATAY SAUCE

GORGONZOLA PIPED BELGIAN ENDIVE LEAVES WITH SPICY PECAN PIECES \$20.00 PER DOZ.

ENDIVE LEAVES FILLED WITH A DELICIOUS BLEND OF GORGONZOLA CHEESE & PECAN GARNISH

BRUSCHETTA \$20.00 PER DOZ.

AN ASSORTMENT OF STONE MILL BREADS TOPPED WITH OUR HOMEMADE ROASTED TOMATO TOPPING/GRILLED VEGETABLE TOPPING/ARTICHOKE & RICOTTA TOPPING

SMOKED SALMON CANAPE \$25.00 PER DOZ.

IMPORTED SALMON IN BRIOCHE WITH A DOLLOP OF SOUR CREAM & CAVIAR

SCALLOPS WRAPPED IN BACON \$30.00 PER DOZ.

JUMBO SEA SCALLOPS WRAPPED IN APPLEWOOD BACON & GRILLED TO PERFECTION ON SKEWERS

Dinners

PRIME BEEF TENDERLOIN \$26.95 PER PERSON

SEASONED AND GRILLED TO PERFECTION, SERVED WITH
WILD MUSHROOMS AND SPINACH

JUMBO LUMP CRAB CAKES \$26.95 PER PERSON

SEASONED WITH A HINT OF OLD BAY & VERY LITTLE FILLING

ROASTED TURKEY BREAST \$18.95 PER PERSON

SLOW ROASTED TURKEY BREAST IN ALL NATURAL JUICES. A
STONE MILL ORIGINAL

CHIPOTLE CHICKEN \$21.95 PER PERSON

WITH SWEET CORN RISOTTO & ROASTED RED PEPPERS

BEEF WELLINGTON \$26.95 PER PERSON

SLICED THEN WRAPPED IN A DELICATE PUFF PASTRY IN A
DEMI-GLAZE SAUCE

BRAISED SHORT RIBS \$26.95 PER PERSON

BRAISED & SLOW COOKED TO PERFECTION

CHICKEN PARM LASAGNA \$21.95 PER PERSON

CHICKEN COATED IN STONE MILL'S FOCACCIA BREAD CRUMBS,
COVERED IN OUR HOUSE MARINARA & TOPPED WITH PECORINO
& MOZZARELLA CHEESES

ASIAN CHICKEN STIR FRY \$18.95 PER PERSON

STIR FRY CHICKEN IN A MEDLEY OF SEASONED PAN SAUTEED
VEGETABLES

PAN SEARED MAHI MAHI \$26.95 PER PERSON

IN A CITRUS SAUCE WITH MEDITERRANEAN SALAD & ISRAELI
COUSCOUS

GRILLED CHICKEN CAESAR SALAD \$16.95 PER PERSON

TENDER CHICKEN BREAST GRILLED & SLICED WITH STONE
MILL'S CLASSIC CAESAR DRESSING

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WWW.STONEMILLBAKERY.COM