



CATERING

PASSING HORS D' OEUVRES (PRICED PER DOZEN)

BEEF, PORK, LAMB & DUCK

- Seared Beef Tenderloin with horseradish cream on a crostini \$39
- White Truffle Pancake with grilled steak-smoked salt rubbed beef with tomato Parmesan fondant, radicchio salad, and micro greens \$51
- Beef Satay served with a red Thai curry coconut cream dip \$48
- Roasted Fennel Pork on rosemary skewers \$42
- Grilled Baby Lamb Chops with mint sauce or mango chutney \$51
- Miniature Beef Wellington \$45
- Sausage and Red Pepper stuffed mushrooms \$33
- Steak Tartare on grilled country bread with micro greens \$42
- Beef Carpaccio with summer black truffle, arugula, shaved parmesan on toasted lavash \$42
- Pate de Campagne served on toast points with grainy mustard \$48
- Cherry Duck Confit in pastry bouchee \$42
- Miniature Franks in a blanket with dijon mustard \$36

CHICKEN

- Chicken Tikka Kabob, marinated breast in fresh ginger mild curry spices and yogurt \$47
- Jerk Chicken with zesty Jamaican spices, red peppers and mango dipping sauce \$47
- Chicken Marsala in puff pastry \$36

Fully Licensed and Insured

22 South Harrison Street ♦ Easton, MD 21601 ♦ Phone 410-822-3204 ♦ Fax 410-820-6550

Email: masons@masonsgourmet.com

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SEAFOOD	• Tuna Tartar on crispy wonton with wasabi crème fraiche	\$39
	• Grilled Shrimp with cocktail sauce	\$39
	• Oysters on the ½ shell with cocktail sauce, horseradish, and Tabasco	\$36
	• Smoked Salmon on bellinis with creamy dill sauce	\$51
	• Miniature Crab Cakes with spicy remoulade	\$42
	• Sea Scallop BLT with crispy bacon, cherry tomato, and micro greens	\$51
	• Lobster Bite served on toasted brioche with tarragon mayo	\$48
	• Choice of: Cream of Crab, Tomato Basil, Lobster Bisque, Split Pea, Cream of Asparagus, MD Crab, Cream of Mushroom, Tomato Basil, Potato Leek in demitasse cups	\$33
	• Assorted Tea Sandwiches-cucumber and smoked salmon, watercress with shrimp and hard boiled egg, ham and asparagus, prosciutto and melon with boursin cheese, roast beef and horseradish cream	\$42
	VEGETABLE	• Asparagus wrapped in puff pastry
• Southwest Black Bean Spring Roll		\$36
• Cheese Puffs		\$36
• Cheesy Zucchini Onion Flatbread		\$36
• Brie Croustades with tomato chutney		\$36
• Spanikopita		\$36
• White Bean Bruschetta		\$36
• Wild Mushroom Bruschetta		\$36
• Goat Cheese Tartar on toasted pumpernickel with balsamic glaze		\$36
• Bruschetta of fresh imported Buffalo mozzarella, tomatoes and basil		\$36
• Roasted Mini Potatoes stuffed with assorted topping, (crème fraiche with caviar, scallions, chopped bacon bits)		\$38

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ENTRÉES (PRICED PER PERSON)

CHICKEN	• Chicken Saltimbocca-bone in chicken breast stuffed with sage and mozzarella, broccolini, garlic mashed potatoes, lemon beurre blanc	\$19
	• Chicken Piccata- jasmine rice, sautéed spinach, lemon-caper beurre blanc sauce	\$19
BEEF & LAMB	• Beef stroganoff-thin slices of beef with onions and mushrooms, sautéed in butter and combined with a sour cream sauce over egg noodles	\$18
	• Braised beef short-rib with sweet baby carrots and soft polenta	\$22
	• Grilled Australian lamb chops with mini goat cheese ravioli, fava beans, roasted garlic, lamb jus	\$30
SEAFOOD	• Maryland jumbo lump crab cakes (5 oz.) with asparagus, shiitake mushrooms, cherry tomatoes, and lemon dill vinaigrette	\$18
	• Maryland jumbo lump crab cakes (5 oz.) with charred corn salsa and tomato sauce gazpacho	\$18
	• Salmon crusted with asparagus, mushrooms, leeks, or ratatouille	\$12.95
	• Seared sea scallops over mushroom risotto	\$22
	• Sautéed shrimp with a white bean salad over watercress	\$18
VEGETARIAN	• Angel hair pasta with white truffle oil and asparagus	\$15
	• Penne pasta with tomatoes, capers, and basil	\$15

VEGETABLES/SIDES \$5.50 PER SERVING (UNLESS OTHERWISE NOTED)

- Creamed spinach
- Baby carrots
- Asparagus
- Steamed broccoli with garlic and parmesan
- Crispy green beans with shallots and walnuts
- Green peas with pearl onions and Applewood smoked bacon
- Yukon gold garlic mashed potatoes
- Honey glazed root vegetables (cippolini onions, parsnips and carrots)
- Candied yams with apple butter
- Herb roasted potatoes
- Roasted potatoes gratin
- Risotto with wild mushrooms
- Tri-colored roasted potatoes
- Baby grilled eggplant with feta, extra virgin olive oil, and sea salt
- Grilled mixed vegetables-brussels sprouts, squash, onions, asparagus

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- Sautéed broccoli rabe with extra virgin olive oil and garlic
- Warm roasted baby beet and pear salad with Roquefort cheese, balsamic vinaigrette **\$8.95 pp**
- Davon Crest Farms baby greens with apples, pears, walnuts, and shallot balsamic vinaigrette **\$7.95pp**
- Fresh sourdough, rustic olive, and pecan walnut bread with whipped butter **\$8.25 per loaf**

IMPORTED CHEESE BOARD

A selection of imported cheeses displayed with fresh grapes, and strawberries. Crackers included **\$8 per person**

BRIE ENCROUTE

One kilo of brie wrapped in puffed pastry and baked. Served with sliced baguette, crackers, and apples **\$50**
(Serves 15-20 People)

CRUDITÉS WITH DIP

Assortment of fresh vegetables served with an herb dip **\$5 per person**

ANTIPASTO

Prosciutto, salami, pepperoni or capicola, marinated artichokes, mushrooms, olives, roasted red peppers and cherry tomatoes drizzled with olive oil and garnished with fresh herbs. Served with focaccia and crostinis **\$8 per person (Minimum 20 People Required)**

CHARCUTERIE BOARD

Pate, prosciutto, smoked turkey, chorizo sausage, house-made jam, smoked European ham served with pear chutney and baguette **\$12 per person**

CRAB ARTICHOKE DIP with crostinis **\$6.50 per person**

CHILLED WHOLE POACHED SALMON

Fresh salmon poached with an aspic decoration, traditional garnishes and sauces, pumpernickel bread and crackers **\$225 (Serves 30 People)**

SCOTTISH SMOKED SALMON

Smoked salmon with black bread, capers, chopped onion, chopped hard boiled egg, and cream cheese **\$14 per person**

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WHOLE ROASTED TURKEY

Serves 6-8 (14 lb average)

\$95

Served with cranberry/orange muffins, herbed mayonnaise and cranberry sauce

Serves 15-18 (20 lb average)

\$150

COUNTRY HAM

With home made biscuits and assorted mustards. (Serves 15-18) **\$120**

WHOLE BEEF TENDERLOIN

Served with crostini and horseradish cream sauce. Serves 10-14 ppl., Six pound average **\$225**

SLIDERS

Mini Angus Burgers **\$4/each**

Crab Cake Sliders **\$4.50/each**

PICNIC FARE

Brats off the grill on mini Portugese rolls **\$8 per person (two brats per person)**

Pulled pork barbecue and rolls **\$7.50 per person**

Fried or Barbecued chicken **\$3.50 per piece**

Sides **\$4.50 per person**

- Coleslaw
- Potato Salad
- Pasta Salad
- Tomato Cucumber Salad
- Tomato Red Onion Salad

SOUPS BY THE QUART

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- ❑ Country Vegetable **\$16**
- ❑ Chili **\$16**
- ❑ Roasted butternut Squash **16**
- ❑ Cream of Crab Soup **\$18.95**
- ❑ Chilled Vegetable or Fruit Gazpacho **\$16**
- ❑ Lobster Bisque **\$19.95**
- ❑ MD Crab **\$18.95**
- ❑ Cream of Mushroom **\$16**
- ❑ Tomato Basil **\$16**
- ❑ Potato Leek **\$16**

DESSERTS

- Chocolate mousse in chocolate cups with fresh mint **\$8 PP**
- Blackberries, raspberries, blueberries in a chocolate cup with crème anglaise **\$8PP**
- Cup cakes **\$3.25 EA**
- Assorted Italian cookies **\$22 LB**
- Mini French pastries **\$24 DOZ**
- Strawberries dipped in Chocolate **\$2.75 EA**
- Chocolate truffle assortment **\$1.75 PP**
- Individual fruit tartlets **\$6**
- Assorted muffins (Bran, Raisin, Apple, Blueberry etc.) **\$20 DOZ.**
- Cookies **\$1.25 EA**
- Brownies **\$1.95 EA**
- Apple Pear Tart **\$44.50**
- Cheese cake (any variety of flavors) **\$48.50**
- Opera cake **\$45**
- Carrot cake **\$45**
- Deep Dish Apple Pie **\$30**
- Apple and Berry Pie **\$MP**
- Chocolate peanut butter cake **\$45**

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