

# Catering Menu

*Passed or Buffet Style*

**MD**  
BAKERY — BISTRO

## *Hors D'Oeuvres*

### *Crostinis*

Smoked Pimento Cheese, Bacon & Pickled Jalapeños  
Smoked Salmon with Boursin & Everything Seasoning  
Smoked Salmon with Caper Cream Cheese & Dill  
Smoked Beef Tenderloin with Bleu Cheese Mousse

### *Vegetarian Crostinis*

Boursin Cheese, Tomato Jam & Crispy Shallots  
Sun-dried Tomato, Feta and Olive Salad  
Chai Grape with Whipped Honey Goat Cheese and Thyme  
Bruschetta with Mozzarella and Basil



*Pictured Here: Smoked Beef Tenderloin Crostini*



*Pictured Here: Mexican Street Corn Shooter*

### *Shooters*

Shrimp Ceviche\*  
Shrimp and Grits\*  
Pork and Grits  
Shrimp Cocktail\*  
Chicken, Sausage &  
Shrimp Jambalaya\*

### *Vegetarian Shooters*

Hummus Crudite with Fresh Vegetables  
Ranch Crudite with Fresh Vegetables  
Mexican Street Corn with Cilantro, Cotija and Lime  
Antipasto - Marinated Olives, Mozzarella and Sun-dried Tomatoes  
with crispy prosciutto (*also available as a skewer*)  
Heirloom Tomato Ceviche  
Tomato Soup and Grilled Cheese  
Watermelon and Feta Salad

\*Thank you for understanding certain dishes with shrimp and seafood will be quoted at market price at time of estimate, but may be subject to a price increase if market forces increase our costs at out time of ordering.

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## *Hors D'Oeuvres*



*Pictured Here: Low Country Shrimp Boil Skewer*



*Pictured Here: Tomato Caprese with Mozzarella*

### *Skewers*

Charcuterie with Cured Meat, Cheese and Olives

Pork Belly and Grilled Pineapple

Sweet and Sour Meatballs

Low Country Shrimp Boil

Crab Balls with Lemon Aioli

Chicken or Shrimp\* Skewer Flavors:

- Rosemary
- BBQ
- Garlic Parmesan
- Honey Sriracha

### *Vegetarian Skewers*

Tomato Caprese with Mozzarella and Basil

Fresh Fruit with Mint

## *Charcuterie Station*

*A variety of cured meats, cheese, fruit, nuts, olives & spreads*

Custom built to meet your budget, taste and dietary restrictions.  
Beautifully displayed on wooden boards with house made crostinis.

# Catering Menu

*Stations Style*

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## *Pasta Bar*

### *Sauces*

Red Sauce  
Creamy Alfredo  
Basil Pesto  
Vodka Sauce

### *Proteins*

Grilled Chicken  
Meatballs  
Shrimp

### *Toppings*

Parmesan Cheese  
Blistered Tomatoes  
Sautéed Mushrooms  
Roasted Garlic  
Wilted Spinach  
Bacon Lardons  
Olives



*Pictured Here: Grilled Chicken Protein Option*

## *Taco Bar*



*Pictured Here: Build Your Own Tacos*

### *Proteins*

Ground Beef  
Blackened Chicken  
Carne Asada  
Grilled Shrimp\*  
Grilled Portobello

### *Sides*

Cilantro Rice  
Spanish Rice  
Black Beans  
Pinto Beans

### *Toppings*

Roasted Tomato  
Salsa  
Guacamole  
Cheddar Cheese  
Pickled Red Onions  
Pico de Gallo  
Jalapenos  
Charred Corn  
Green Onions  
Pineapple Salsa

# Catering Menu

*Stations Style*

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## *Slider Bar*

### *Burger*

Lettuce, Tomato,  
Cheddar Cheese,  
Ketchup, Mustard,  
Comeback Sauce

### *Pulled Pork*

Coleslaw, Pickles,  
Barbecue Sauce,  
Pickled Jalapenos

### *Veggie Burger*

Lettuce, Tomato,  
Pickles, Vegan  
Cheese, Ketchup,  
Mustard

### *Hot Chicken*

Lettuce, Tomato,  
Pickles, Ranch,  
Buffalo Sauce



*Pictured Here: Burger Slider*

## *Grits Bar*



*Pictured Here: Mashed Potato Bar*

### *Proteins*

Pork Belly  
Beef Short Ribs  
Blackened Shrimp\* with  
Sundried Tomatoes

### *Toppings*

Green Onions  
Parmesan Cheese  
Cheddar Cheese  
Blistered Tomatoes  
Buffalo Sauce

## *Mac and Cheese Bar*

### *Smoked Macaroni and Cheese with Toppings*

Green Onions	Bacon Lardons
Andouille Sausage	Cheddar Cheese
Parmesan Cheese	

## *Mashed Potato Bar*

### *Mashed Potatoes or Sweet Potatoes with Toppings*

Bacon Lardons	Sour Cream
Cheddar Cheese	Brown Sugar
Green Onions	Cinnamon
Whipped Butter	Candied Pecans
Roasted Garlic	



# Catering Menu

*Buffet Style*

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## *Chicken and Beef*

### *Chicken*

Chicken Marsala + Mushroom Cream Sauce  
Chicken Piccata + Lemon Caper Sauce  
Chicken Florentine + Spinach Cream Sauce  
Grilled Chicken + Alabama White Sauce

### *Beef*

Petite Filet + Mushroom Cream Sauce  
Steak Tips + Gorgonzola Cream  
Braised Short Ribs + Balsamic Demi  
Slow Roasted Beef Brisket + BBQ Sauce

## *Pork and Seafood*

### *Pork*

Prosciutto Wrapped  
Pork Tenderloin  
BBQ Pulled Pork  
Herb Roasted Pork Tenderloin  
+ Mustard Glaze

### *Seafood*

Pesto Grilled Salmon\*  
Shrimp & Grits\*  
Grilled Mahi\* with  
Lemon Dill Sauce



*Pictured Here: Herb Roasted Pork*

## *Carving Station*

### *Options*

Herb Rubbed Pork Loin  
+ Bourbon Applesauce  
Garlic & Pepper Roast Beef  
+ Caramelized Onion Au Jus  
Chipotle Flank Steak  
+ Charred Scallion Chimichurri

Prime Rib  
+ Horseradish Cream  
Beef Tenderloin  
+ Red Wine Jam

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## *Vegetables*

Green Bean Almondine  
Broccolini Almondine  
Sautéed Broccolini  
Grilled Asparagus with Parmesan  
Roasted Vegetable Medley  
Summer Succotash  
Green Bean Salad  
Grilled Mushroom Medley  
Southern Style Green Beans



*Pictured Here: Sautéed Broccolini Side*

## *Starches*

### *Pasta*

Smoked Macaroni  
Mac and Cheese Bar  
Creamy Alfredo

### *Potatoes*

Garlic Mashed Potatoes  
Boursin Mashed Potatoes  
Herb Roasted Fingerlings  
Mashed Sweet Potatoes  
Mashed or Sweet Potato Bar  
Rosemary Parmesan Red  
Skin Potatoes

## *Salads*

### *Classic Steakhouse*

Cheddar cheese,  
tomatoes, house-made  
croutons, red onions,  
ranch and/or herb  
vinaigrette

### *Watermelon Caprese*

Tomato, mozzarella, and  
arugula with basil vinaigrette

### *Roasted Butternut Squash*

Spiced Maple Vinaigrette

### *Spinach + Strawberry*

Lemon Poppy Seed Vinaigrette



*Pictured Here: Watermelon Salad*

# Catering Menu

Weddings

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## *Wedding Cakes - Every Detail in Perfect Order for a Perfect Day*

Congratulations on your engagement! This is such an exciting time in your life and Mason Dixon would be honored to be a part of your big day. With our custom Wedding Cake design, we can make your dream wedding a reality! A few highlights when choosing a Mason Dixon cake:

- A variety of scratch made cake, filling and frosting flavors to choose from
- Tasting of up to 4 flavors
- Allergen friendly options including vegan, dairy free, egg free and paleo
- Complimentary 6" round wedding cake on your first anniversary - no eating cake that has been in the freezer for a year!



*Pictured Here: Vanilla Wedding Cake*

## *Sweets and Treats*

### *Bites*

Brownie Bites  
Assorted Cookies  
Cheesecake Bites  
Mini Cupcakes  
Cake Pops  
Chocolate Covered Strawberries

### *Shooters*

Chocolate Trifles  
Strawberry Shortcake  
Key Lime  
Banana Foster with  
Banana Rum Caramel

### *Cheesecake Bar*

Traditional Cheesecake with assorted toppings:

Caramel  
Blueberries  
Raspberry Sauce  
Strawberry Sauce  
Chocolate Sauce



*Pictured Here: Cheesecake Bites, Brownie Bites, Chocolate Trifles*