

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
Blueberry Cured Salmon with Citrus Cream Cheese
Smoked Beef Tenderloin with Bleu Cheese Mousse

Vegetarian Crostinis

Boursin Cheese, Tomato Jam & Crispy Shallots
Mushroom Duxelle, Feta & Dill
Sundried Tomato & Feta, Olive Salad
Fig & Goat Cheese with Scallion Salad
Chai Grape with Whipped Honey Goat Cheese, 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
Caramel Bacon Popcorn
Chicken, Sausage &
Shrimp Jambalaya

Vegetarian Shooters

Hummus Crudite with Fresh Vegetables - flavors include: red bell pepper, jalapeno-cilantro, pesto, chipotle and roasted garlic
Ranch Crudite with Fresh vegetables
Mexican Street Corn with Cilantro, Cotija and Lime
Antipasto
Heirloom Tomato Ceviche
Fire Roasted Eggplant Dip
Tomato Soup and Grilled Cheese
Mexican Street Corn Popcorn

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Pictured Here: Low Country Shrimp Boil Skewer



Pictured Here: Tomato Caprese with Mozzarella

Skewers

Charcuterie with Cured Meat, Cheese and Olive
Rosemary Shrimp Skewer
BBQ Shrimp
Pork Belly and Grilled Peach
Pineapple and Prosciutto
Sweet and Sour Meatballs
Chicken Satay Skewer with Thai Peanut Sauce
Low Country Shrimp Boil
Garlic Parmesan Shrimp
Honey Sriracha Shrimp
Crab Balls with Lemon Aioli
Bacon Wrapped Jalapeños
Bacon Wrapped Dates with Lavender Goat Cheese,
Blueberry & Vanilla Goat, or Lemon & Tarragon Goat

Vegetarian Skewers

Tomato Caprese with Mozzarella and Basil
Watermelon and Feta
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
Mushroom Cream Sauce

Proteins

Grilled Chicken
Meatballs
Shrimp
Grilled Portabella

Toppings

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



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
Corn Salsa
Pineapple Salsa

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Stations Style

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Slider Bar

Burger

Lettuce, Tomato,
Smoked Gouda Cheese,
Ketchup, Mustard,
Comeback Sauce

Pulled Pork

Coleslaw, Pickles,
Barbecue Sauce,
Pickled Jalapenos

Veggie Burger

Lettuce, Tomato,
Pickles, Vegan
Cheese, Ketchup,
Mustard, Black
Pepper Aioli

Hot Chicken

Lettuce, Tomato,
Pickles, Ranch,
Buffalo Sauce



Pictured Here: Burger Slider

Grits Bar



Pictured Here: Mashed Potato Bar

Proteins

Blackened Shrimp with
Sundried Tomatoes
Pork Belly
Beef Short Ribs

Toppings

Green Onions
Parmesan Cheese
Cheddar Cheese
Blistered Tomatoes
Buffalo Sauce

Mac and Cheese Bar

Smoked Macaroni and Cheese with Toppings

Bacon Lardons	Green Onions
Lobster	Andouille Sausage
Taco Ground Beef	Parmesan Cheese
Cheddar 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
Mediterranean Chicken + Olives, Sundried Tomatoes and Artichokes

Beef

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

Pork and Seafood

Pork

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

Seafood

Baked Salmon
Caper Relish
Shrimp Scampi
Pesto Grilled Salmon
Shrimp & Grits
Grilled Mahi
Lemon Dill Sauce



Pictured Here: Herb Roasted Pork

Carving Station

Tier 1

Herb Rubbed Pork Loin
+ Bourbon Applesauce

Garlic & Pepper Roast Beef
+ Caramelized Onion Au Jus

Roasted Turkey Breast
+ Basil Pesto

Tier 2

Chipotle Flank Steak
+ Charred Scallion Chimichurri

Whole Roasted Salmon
+ Saffron Cream

Pastrami Spiced Lamb Leg
+ Dijon Cream

Tier 3

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
Grilled Vegetable Bar
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
Lobster Macaroni
Creamy Alfredo

Potatoes

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

Salads

Steakhouse Salad

Cheese, tomato, croutons,
red onion, ranch and/or
herb vinaigrette

Watermelon Caprese Salad

Tomato and mozzarella
with basil vinaigrette

Roasted Butternut Squash

Spiced Maple Vinaigrette

Spinach + Strawberry

Lemon Poppy Seed Vinaigrette

Grilled Pear and Craisin Salad

Gorgonzola 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
- Complimentary tasting of up to 4 flavors
- Wedding cake delivery and set up
- 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
French Macarons
Cheesecake Bites
Mini Cupcakes
Cake Pops
Chocolate Covered Strawberries
Mini Pies (Apple, Pumpkin, Pecan, Chocolate Pecan)

Shooters

Peach Cobbler
Apple Cobbler
Blueberry Cobbler
Bananas Foster with
Banana Rum Caramel
Chocolate Trifles
Strawberry Shortcake
Peaches and Cream

Bars

Ice Cream Bar
+ Vanilla Ice Cream with
assorted toppings:
Sprinkles, M&M's, Chocolate
Sauce, Caramel, Nuts

Cheesecake Bar
+ Plain Cheesecake with
assorted toppings:
Raspberry Sauce, Caramel,
Blueberries, Strawberries
Sauce, Chocolate Sauce

S'mores Bar
+ Graham Crackers,
Marshmallows and Chocolate



Pictured Here: French Macarons