



julie st.marie
catering | event coordination

Business Info

Business Address: 1981 Moreland Pkwy. – Bldg 4A, Bay 6
Annapolis, MD 21401

Email: Julie@JulieStMarie.com

Telephone: 240-882-2369

website: <https://JulieStMarie.com>

Established 2011

Business Certified – Woman Owned & Small Business

Fully licensed & insured – MD Dept. of Health
+ Catering & Food Facility Licensed

ServSafe Certified

I have been a business owner for over 40 years & my mission is to provide personal service to all of our clients. We offer easy ordering, fresh ingredients, & healthy options. My kitchen team is happy to accommodate special dietary needs.

We provide delicious food at affordable prices & can assist with your rental & beverage needs. Need staff for your event? We can help you with that, too.

Our menu is a guide. If you want something that you don't see please email or call me.

Julie St. Marie

Pricing subject to change due to market fluctuations & supply chain availability.

»» APPETIZERS ««

Skewers & Kabobs

Gf Df Beef Sirloin Satay – \$3.25

Gf Beef Tenderloin – \$3.25
+ with gorgonzola, wrapped in applewood smoked bacon

Gf Df Beef Yakatori – \$3.50
+ sirloin coated in teriyaki & Mirin wine glaze, with spring onion.

Gf Df Braised Short Rib Wrapped in Applewood Smoked Bacon – \$4.75

Gf Df Chicken Stay – \$2.75
+ with thai chili dipping sauce or thai peanut.

Gf Df Chicken Tandoori – \$2.75
+ with North Indian spice marinade.

Gf Df Chili Lime Chicken Kabob – \$3.25
+ Spanish Onion, Poblano, & Red pepper

V VEGAN Gf Fresh Seasonal Fruit Skewers – \$3.50

Gf V Mozzarella, Tomato, & Basil – \$3.75
+ with balsamic glaze.

Gf VEGAN V Roasted Root Vegetable Kabob – \$3.75
+ sweet potato, red beet, carrot, parsnip; plant based.

Gf Df Salmon Satay – \$4.25
+ with Miso glaze.

Gf Df Turkey Tenderloin – \$2.75
+ wrapped in applewood smoked bacon.

Gf Df Scallop – \$3.75
+ wrapped in applewood smoked bacon.

Puff Pastry, Phyllo, & Tarts

Beef Bourguignon Puff – \$3.50
+ beef marinated in bourguignon wine sauce & layered into puff pastry.

Mini Beef Wellington – \$3.50

V Brandied Peaches & Brie Puff – \$2.75

Carolina Pulled Pork in Mini Corn Cup – \$2.75

Chicken Salad in Phyllo Cup \$3.75 – garnished with dried cranberry.

Classic Pigs in a Blanket \$1.75 – cocktail sized all-beef frank wrapped in puff pastry.

V Raspberry, Toasted Almonds & Brie – \$2.75
+ in phyllo.

Reuben Puff \$2.50 – Beef, sauerkraut, & Swiss, topped with spicy mustard & Russian dressing, in puff pastry.

Mini Shepherd's Pie \$2.75 – Beef sautéed with spices, mixed with carrots & peas in a pastry shell, topped with duchess whipped potatoes.

V Spanakopita – \$2.25
+ baby spinach & feta in a phyllo triangle

V Wild Mushroom & Artisan Cheese Tart – \$2.75

Maine Lobster Puff – \$3.25
+ with Sherry Newburg sauce.

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MORE APPS & NIBBLES

Beef Bulgogi Taquito \$2.75 – Korean style beef in a crispy flour tortilla

Caprese Bruschetta \$3.25
+ tomato, mozzarella, basil with balsamic glaze on crostini

Cocktail Meatballs – \$2.75

Coconut Coated Chicken Tenders \$2.59
+ succulent chicken tender coated in Malibu rum batter & coconut.

Crab Balls \$55 – priced per dozen

Crab Dip \$85 – with sliced baguette
+ serves 10-12

Deviled Eggs – \$2.25
+ with lump crab & old bay 2.75

Guacamole Bite – Crispy tortilla chip breading filled with smashed avocados, diced tomatoes, onions, jalapeño peppers, cilantro & lime. \$1.75

Pecan Coated Chicken Tender – \$2.50

Malibu Coconut Shrimp – \$3.25
+ with shredded coconut rum batter.

Mac n' Cheese Bites \$2.50

Mini Corn & Edamame Quesadilla – \$2.75
+ combo of edamame beans, corn, jack cheese, roasted red bell & poblano peppers.

Mini Corn Dog – \$1.25

Pretzel Platter \$3.95 – Pigs in a Blanket & Pretzel Bites
+ with Mustard & Cheese dipping sauce.

Mini Stuffed Potato Skins \$2.95
+ with white truffle oil.

Mini Stuffed Potato Skins \$2.95
+ with Cheddar & Bacon

Rockfish bites – market price
+ lightly fried in an Old-Bay beer batter.

Jumbo Shrimp – \$2.75
+ with classic cocktail sauce

Spinach Pinwheels – \$1.75
+ spinach & herb cheese in a bite size flour tortilla

Symbols

Dairy Free

Gluten Free

Vegan

Vegetarian

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PARTY PLATTERS

Gf **Beef Tenderloin** \$18.95 – priced per serving
+ includes roll & horseradish cream sauce.

Gf Df **Honey Rosemary Chicken** \$9.95 per person –
boneless breast marinated in fresh Rosemary, olive oil,
& garlic.
+ includes rolls.

Brown Sugar Mustard Glazed Ham \$8.50
+ includes honey & mini buttermilk biscuits.

Gf Df **Salmon** \$12.95 – baked with olive oil, lemon, &
fresh herbs.

Gf **Smoked Breast of Turkey** \$9.50
+ includes mayo, mustard & rolls.

Gf **Petite Crab Cake** \$11.95
+ with cocktail sauce

Gf Df **Flank Steak** \$12.50 per person – marinated in
citrus, cilantro, garlic, shallots, spices, & olive oil,
grilled & sliced.
+ includes chimchurri & sliced baguette.

Gf Df **Chicken Wings** \$21 per dozen – Barbecue, Orange
glaze, or Sriracha
+ with Celery & Carrot sticks, Ranch or Blue
Cheese, 3 dozen minimum

VEGAN **Gf** **Roasted Vegetables** \$5.95 – zucchini, squash,
portobella mushroom, asparagus, bell peppers, sweet
onion & in season veggies.

Cheese & Charcuterie \$125 – A selection of domestic,
imported, local cheeses, & cured meats, dried &
seasonal fruit, crisps & flatbread.
+ serves 8-10

VEGAN **Gf** **Vegetable Crudite Platter** \$48 – herb dip with
carrots, celery, cauliflower, broccoli, & cucumbers.
+ serves 6-8.

V Gf **Mediterranean Mezze Platter** \$75 – Hummus,
Cucumber, Red Bell Pepper, Grape Tomatoes, fresh
Mozzarella, Greek Olives, Nuts, Pepperoncini & Grapes.
Served with Pita Wedges.
+ serves 6-8.

V **Epic Chips & Salsa Platter** \$9.95 – authentic Pico de
Gallo, Guacamole, Cheese dip, Sour Cream, Tortilla
Chips

Prices are per person or by platter.

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DINNER ENTRÉES

Ahi Tuna – seasoned with Sriracha, paprika, & brown sugar, blackened, served rare; \$24.95
+ includes choice of vegetable & starch.

🍷 **Beef Tenderloin** – marinated in our special seasonings & grilled. \$26.95
+ includes choice of vegetable & starch.

Chicken Marsala – breast of chicken, pan seared, cooked in mushroom & marsala wine sauce; with penne pasta & Chef's choice veggie. \$19.95
+ includes Caesar salad, & lunch roll.

Chicken Stir Fry – Our specially seasoned Asian inspired vegetables, stir fried with chicken; includes jasmine rice, garden salad, & lunch roll. \$16.95

Chicken Piccata – scallopini style, prepared with garlic, lemon, & butter & capers. \$17.95
+ with angel hair pasta & vegetable.

🍷 **Honey Rosemary Chicken** – boneless breast marinated in fresh rosemary, olive oil & garlic, & grilled. \$16.95
+ with rustic roasted vegetables & rice of the day.

Tuscan Chicken Pasta – sautéed chicken, spinach & sun dried tomatoes in light cream sauce over penne pasta. \$19.95
+ includes Chef's choice Veggie, Caesar salad, & lunch roll.

Chili Buffet – Traditional Beef Chili or White Bean Chicken Chili \$15.95 per person
+ includes shredded cheddar, diced onion, sour cream, jalapeno's, & tortilla chips.

🍷 **Crab Cake** – 4 oz. super lump crab cake; includes vegetable, starch, & lunch roll. \$26.95

🍷 **Eggplant Parmesan** – with fried, sliced eggplant layered with cheese & marinara, then baked. \$19.95
+ served with caesar or garden salad, roll.

Fajitas – grilled chicken & flank steak, black beans & rice, sautéed onions & green peppers, shredded lettuce, tomato, Mexican blend cheese, sour cream, black olives, jalapeños, salsa, flour tortillas, & corn chips. \$19.95
+ Add Shrimp + \$4.75 per person.

Italiano – choice of cheese tortellini, ravioli, or stuffed shells, alfredo or marinara sauce. \$16.95
+ includes broccoli, garden salad, & lunch roll.

🍷 **Atlantic Salmon** – marinated in olive oil, fresh lemon, & herbs, pan seared & baked, finished with white wine. \$19.95
+ with choice of vegetable & starch.

Shrimp Scampi – sautéed in white wine, garlic, lemon & butter, garnished with fresh herbs. \$18.95
+ with grilled asparagus & linguine.

Sliders – grilled or fried chicken, pulled pork, or beef; 2 per person \$19.95
+ includes mac n' cheese, green beans, & coleslaw.

Southern Style Barbecue – pulled pork barbecue, baked bean medley or mac & cheese, green beans & coleslaw. \$19.95
+ includes slider roles.

Pasta Primavera – fresh vegetable medley combined with grilled chicken, alfredo sauce & pasta; includes Caesar salad, & lunch roll. \$16.95
+ Add shrimp + \$4.75 per person.

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DESSERT

priced per dozen unless noted

Bars & Brownies \$33.00 – chocolate brownie, white chocolate blondie, peanut butter brownie with Reese's Pieces, Rocky Road brownie, Raspberry Linzer bar.

Cookies – \$18.00
+ chocolate chip, oatmeal raisin, sugar, & m&m.

Mini Cheesecake Bite Assortment \$33.00 – plain, berry, mocha, & chocolate
+ priced per dozen

Petite Cheesecake Assortment \$9.95 for 6 – New York, Marble, Blueberry, Caramel, Chocolate, Raspberry.

Miniature Cupcakes \$27.00 – Raspberry, Lemon, Mango, Milk Chocolate, White Chocolate, Dark Chocolate.

Dessert Cups \$22 – Tiramisu, Chocolate Mousse, Lemon Crumble, Raspberry Delight
+ 8 total / 2 of each type

Passion Tart Assortment – Apple Vanilla; Apricot Almond; Caramel Almond; Chocolate Praline; Lemon, Chocolate \$33.00

Miniature Pastry Assortment \$48.00 – Praline cream puff; Moellux Chocolat; Moellux pistachio-lemon; Moellux coco-dulce; Red berry cake; Tiramisu cake; Mango cake; Opera cake

Chocolate Covered Strawberries – priced per dozen \$33.00
+ 48 hour notice required

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»→ DELIVERY & PICKUP ←«

Pickup available at our commercial kitchen

Minimum delivery charge – \$40.00

»→ EQUIPMENT & SERVICE WARE ←«

- *Drop-off items are packaged in durable plastic, aluminum, or eco-friendly containers.
- *Eco-friendly disposable plates, cutlery & serving utensils available at \$1.50 per person.
- *Disposable chafer, pan, & eco-heat. \$10.00 each.
- *China, Flatware, Glassware, Linens, & other equipment are available at an additional cost.

»→ BILLING ←«

Payment is due upon ordering. Convenience fee of 3% applied to credit card payments.

»→ CANCELLATIONS ←«

All cancellations must be made with a minimum of 72 hours advance notice.

Please allow 48 to 72 hours notice on all orders. We do our best to accommodate last minute orders.

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