



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 Antipasto Kabob | \$2.75 | Gf Df Moroccan Lamb Kabob | \$3.25 |
| artichoke, salami, sun-dried tomato, mozzarella | | with fig, apricot, & peppers. | |
| Gf Df Beef Sirloin Satay | 3.25 | Gf V Mozzarella, Tomato, & Basil | \$3.25 |
| | | ~ with balsamic glaze. | |
| Gf Beef Tenderloin | \$3.25 | Gf VEGAN V Roasted Root Vegetable Kabob | \$2.75 |
| ~ with gorgonzola, wrapped in applewood smoked
bacon | | ~ sweet potato, red beet, carrot, parsnip; plant based. | |
| Gf Df Beef Yakatori | \$2.75 | Gf Df Salmon Satay | \$2.75 |
| ~ sirloin coated in teriyaki & Mirin wine glaze, with
spring onion. | | ~ with lime & cilantro marinade. | |
| Gf Df Braised Short Rib Wrapped in | \$3.25 | Gf Df Scallops | \$27 |
| Applewood Smoked Bacon | | ~ wrapped in applewood smoked bacon. | |
| Gf Df Chicken Stay | \$2.50 | Gf Df Turkey Tenderloin | \$2.25 |
| ~ with thai chili dipping sauce or thai peanut. | | ~ wrapped in applewood smoked bacon. | |
| Gf Df Chicken Tandori | \$2.75 | Gf Df Chili Lime Chicken Kabob | 3.25 |
| ~ with North Indian spice marinade. | | ~ Spanish Onion, Poblano, & Red pepper | |
| V VEGAN Gf Fresh Seasonal Fruit Skewers | \$2.75 | | |

PUFF PASTRY, PHYLLO, & TARTS

- | | | | |
|---|---------------|---|---------------|
| Beef Bourguigonne Puff | \$2.50 | V Raspberry, Toasted Almonds & Brie | \$2.75 |
| ~ beef marinated bourguigonne wine sauce &
layered into puff pastry. | | ~ in phyllo. | |
| Mini Beef Wellington | \$33 | Reuben Puff | \$1.75 |
| Carolina Pulled Pork in Mini Corn Cup | \$1.75 | Beef, sauerkraut, & Swiss, topped with spicy mustard &
Russian dressing, in puff pastry. | |
| Chicken Salad in Phyllo Cup | \$2.25 | Shepard's Pie | \$1.75 |
| garnished with dried cranberry. | | Beef sautéed with spices, mixed with carrots & peas in
a pastry shell, topped with duchess whipped potatoes. | |
| Classic Pigs in a Blanket | \$1.75 | V Spanakopita | \$2.25 |
| cocktail sized all-beef frank wrapped in puff pastry. | | ~ baby spinach & feta in a phyllo triangle | |
| | | V Wild Mushroom & Artisan Cheese Tart | \$33 |

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MORE APPS & NIBBLES

- Beef Bulgogi Taquito \$2.75
Korean style beef in a crispy flour tortilla
- V** Caprese Bruschetta 2.25
~ tomato, mozzarella, basil with balsamic glaze on crostini
- Gf** Clams Casino on the Half Shell \$2.25
~ tangy casino mix adorns clam on the ½ shell.
- Gf** Cocktail Meatballs \$9
- Coconut Coated Chicken Tenders \$1.75
~ succulent chicken tender coated in Malibu rum batter & coconut.
- Gf** Vegetable Spring Roll \$16
~ with thai chili dipping sauce
- Gf** Crab Dip \$75
~ ½ pan serves 10-12
- V** Deviled Eggs \$1.75
~ with lump crab & old bay 2.50
- Pecan Coated Chicken Tender \$2.50
- Malibu Coconut Shrimp \$3.25
~ with shredded coconut rum batter.

- Mac n' Cheese Bites \$15
- V** Mini Corn & Edamame Quesadilla \$2.75
~ combo of edamame beans, corn, jack cheese, roasted red bell & pablano peppers.
- Mini Corn Dog \$1.25
- V Gf** Mini Stuffed Potato Skins \$1.95
~ with white truffle oil.
- Gf** Mini Stuffed Potato Skins \$1.75
~ with Cheddar & Bacon
- Rockfish bites \$3.75
~ lightly fried in an Old-Bay beer batter.
- Gf Df** Jumbo Shrimp \$1.75
~ with classic cocktail sauce
- V** Spinach Pinwheels \$1.50
~ spinach & herb cheese in a bite size flour tortilla
- Gf Df** Chicken Wings \$21 per dozen
Barbecue, Orange glaze, or Sriracha
~ with Celery & Carrot sticks, Ranch or Blue Cheese,
3 dozen minimum

SYMBOLS

- Df** Dairy Free
- Gf** Gluten Free
- VEGAN Vegan
- V** Vegetarian

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PARTY PLATTERS

Gf Beef Tenderloin \$16.95 per person

marinated in our special seasonings & grilled.
~ includes rolls & horseradish cream sauce.

Gf Crab Cake market price

Choice of petite 2.5 oz. or 4 oz.

Gf Df Honey Rosemary Chicken \$9.95 per person

boneless breast marinated in fresh Rosemary, olive oil, & garlic.
~ includes rolls.

Gf Df Flank Steak \$11.50 per person

marinated in citrus, cilantro, garlic, shallots, spices, & olive oil, grilled & sliced.
~ includes chimchurri & sliced baguette.

Brown Sugar Mustard Glazed . . \$8.50 per person

Ham

~ includes honey & mini buttermilk biscuits.

Gf Df Salmon \$9.95 per person

baked with olive oil, lemon, & fresh herbs.
~ serves 8-10

Gf Smoked Breast of Turkey \$9.50 per person

~ includes mayo, mustard & rolls.

V Gf Mediterranean Mezze Platter \$48

Hummus, Cucumber, Red Bell Pepper, Prosciutto, Greek Olives, Grapes, Feta, Dolmas, dried Apricots, served with Parmesan & Black Pepper Lavash.
~ serves 6-8.

VEG AN V Gf Grilled Vegetable Platter \$5.50 per person

zucchini, squash, portobella mushroom, asparagus, bell peppers, sweet onion & in season veggies.

VEG AN V Gf Mini Mediterranean Platter \$32.00

hummus, carrot, celery, cucumber, pita wedges, & grapes.
~ serves 6-8

Gf Charcuterie Platter \$125

featuring Chapel's Country Creamery Artisan Cheeses from Maryland's Eastern Shore; Bay Blue, Cutlass, Talbot Reserve, & Woodbine; Prosciutto Cotto Rosemary, Genoa Salami, grapes, blackberries, nuts, & flatbread.
~ serves 8-10

V Epic Chips & Salsa Platter \$45

A trio of our authentic house-made specialties - Chef Nelson's pico de gallo, guacamole, & queso; with house-made tortilla chips.
~ serves 6-8

Gf Perfect Antipasto Platter \$58

genoa salami, pepperoni, prosciutto, asiago, broccocini, marinated artichoke hearts, antipasta pitted olives, peppadew peppers, & almonds; includes flatbread.
~ serves 6-8

VEG AN V Gf Vegetable Crudite Platter \$35

herb dip with carrots, celery, cauliflower, broccoli, & cucumbers.
~ serves 6-8.

Prices are per person or by platter.

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DINNER ENTRÉES

Ahi Tuna \$21.95

seasoned with Sriracha, paprika, & brown sugar, blackened, served rare;
~ includes choice of vegetable & starch.

GF Beef Tenderloin \$26.95

marinated in our special seasonings & grilled.
~ includes choice of vegetable & starch.

Chicken Marsala \$16.75

breast of chicken, pan seared, cooked in mushroom & marsala wine sauce; with choice of pasta & salad.
~ includes sliced baguette.

Chicken Stir Fry \$14.50

Our specially seasoned Asian inspired vegetables, stir fried with chicken; includes jasmine rice & broccoli.
~ substitute flank steak + \$3.25 substitute shrimp + \$3.25

Chicken Piccata \$14.50

scallopini style, prepared with garlic, lemon, & butter & capers.
~ with angel hair pasta & vegetable.

DF Honey Rosemary Chicken \$14.50

boneless breast marinated in fresh rosemary, olive oil & garlic, & grilled.
~ with rustic roasted vegetables & rice of the day.

Tuscan Chicken Pasta \$16.75

sautéed chicken, spinach & sun dried tomatoes in light cream sauce.
~ served with pasta, broccoli, Caesar salad, & lunch roll.

GF Crab Cake market price

4 oz. super lump crab cake or 2.5 oz. petite
~ includes choice of vegetable & starch.

V Eggplant Parmesan \$14.95

with fried, sliced eggplant layered with cheese & marinara, then baked.
~ served with caesar or garden salad.

Fajitas \$17.95

choice of grilled chicken or flank steak, black beans & rice, sautéed onions & green peppers, shredded lettuce, tomato, Mexican blend cheese, sour cream, black olives, jalapeños, salsa, flour tortillas.
~ Add Shrimp + \$3.75 per person.

Italiano \$14.25

choice of cheese tortellini or stuffed shells, alfredo or marinara sauce.
~ includes broccoli, garden salad, & lunch roll.

GF Atlantic Salmon \$17.95

marinated in olive oil, fresh lemon, & herbs, pan seared & baked, finished with white wine.
~ with choice of vegetable & starch.

Shrimp Scampi \$16.25

sautéed in white wine, garlic, lemon & butter, garnished with fresh herbs.
~ with grilled asparagus & linguine.

Sliders \$17.95

grilled or fried chicken, pulled pork, or beef; 2 per person
~ includes mac n' cheese, green beans, & coleslaw.

Southern Style Barbecue \$17.95

pulled pork barbecue, baked bean medley or mac & cheese, green beans & coleslaw.
~ includes slider roles.

Pasta Primavera \$14.50

fresh vegetable medley combined with grilled chicken, alfredo sauce & pasta; includes Caesar salad, & lunch roll.
~ Add shrimp + \$4.25 per person.

DESSERT

priced per dozen unless noted

Bars & Brownies \$27.00 ~ chocolate brownie, toffee blondie, lemon bar, magic cookie bar.	Mini Dessert Cups \$2.75 ea. Tiramisu, Chocolate Mousse, Lemon Crumble, Raspberry Delight
Carrot Cake \$4.25 per slice ~ whole cakes available	Miniature Pastries & Tarts \$33.00 tarts - lemon meringue, chocolate ganache, key lime or fresh fruit; cannoli, mini chocolate eclairs & cheesecake. ~ 2 dozen minimum; 1 week minimum notice.
Mini Cheesecake \$15.00 plain, berry, mocha, & chocolate ~ priced per dozen	Molten Chocolate Lava Cake \$5.25 ea. ~ 5 oz. mini Bundt.
Miniature Cupcakes \$17.00 ~ assorted flavors.	Raspberry White Chocolate \$4.75 per slice Cheesecake
Chocolate Covered Strawberries \$27.00	Rustic Apple Galette \$4.75 ~ priced per tart.
Cookies \$18.00 ~ chocolate chip, oatmeal raisin, sugar, & m&m.	Tiramisu \$4.75 per slice

DELIVERY & PICKUP

Pickup available at our commercial kitchen

Minimum delivery charge \$35.00

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