



# Made With Love Catering

## APPETIZERS & STARTERS

### **Saucy BBQ Meatballs**

\$50/140 pcs

### **MWL Signature Jumbo Party Wings**

\$125/ 100 Wings

Flavors: Fried w/ Mumbo Sauce, BBQ, Jerk,  
Pineapple Jerk, Buffalo, Teriyaki, or Lemon  
Pepper

### **Pulled Chicken Sliders**

Flavors: BBQ & Buffalo

\$30/Dozen

### **Shrimp PoBoy Sliders**

\$75/2 Dozen

### **Maryland Style Mini Crab Cakes**

w/ Homemade Remoulade Sauce

\$75/ 2 Dozen

### **Spicy Lemon Garlic Shrimp**

\$60/100 pcs

# APPETIZERS & STARTERS CON'T.

## **Spinach Artichoke Stuffed Mushrooms**

\$65/60 pcs

## **Crab Stuffed Mushrooms**

\$120/60 ct

## **Fried Chicken and Waffle Bites**

\$75/50 ct

## **Classic Deviled Eggs**

\$25/24 pcs

## **Cranberry & Goat Cheese Bites**

Pastry Stuffed with Goat Cheese and topped with cranberry sauce.

\$30/30 ct

## **Buffalo Chicken Bites**

Pastry filled with buffalo chicken dip topped with cheese

\$30/30 ct

## **Sweet Potato Casserole Bites**

Fluffy pastry stuffed with sweet potato casserole.

\$50/48 pcs

# APPETIZERS & STARTERS CON'T.

## **Fresh Veggie Platter**

\$75

Baby Carrots, Broccoli Florets, Celery Sticks, Cucumber Slices, and Sweet Mini Peppers with Ranch Dressing and Hummus.

## **Fruit Platter**

\$75

Watermelon, Cantaloupe, Honey Dew, Grapes, Pineapple and Strawberries

## **Fruit Salad w/ Mint Honey Lime Dressing**

\$75

Strawberries, Watermelon, Cantaloupe, Honey Dew Grapes, and Pineapple tossed in a mint honey lime dressing.

## **Fruit & Cheese Platter**

\$60

Cubed Cheddar Cheese, Grapes, and Assorted Crackers.

## **Antipasti Platter**

\$75

Assorted meats that may include: Salami, Prosciutto, Pepperoni, with Cheese, Olives, Marinated Artichoke Hearts, Crackers, and Grapes.

# SALADS

## **Mixed Green Salad**

\$50 Full Pan

Mixed Greens, Carrot, Grape Tomatoes, and Cucumber served with Italian and  
Dressing

## **Caesar Salad**

\$75 Full Pan

## **Greek Salad**

\$75 Full Pan

Choice of Pasta, Quinoa, or Romaine lettuce with tomatoes, cucumbers, feta cheese and  
olives, tossed w/ a Greek dressing.

## **Cranberry-Apple Salad w/ Raspberry Vinaigrette**

\$75 Full Pan

Baby spinach tossed with dried cranberries, crisp apples, goat cheese and toasted almonds

SALADS  
CON'T.

**Classic Potato Salad**

\$35 Half Pan/\$75 Full Pan

**Cole Slaw**

\$35 Half Pan/\$75 Full Pan

**Macaroni Tuna Salad**

\$45 Half Pan/ \$90 Full Pan

A creamy blend of pasta shells, tuna, celery, onion, and relish

**Seafood Pasta Salad**

\$75 Half Pan/\$120

A creamy blend of pasta shells, tuna, shrimp, crab meat, celery, onion, and relish

**Strawberry Summer Salad**

\$75 Full Pan

Baby Spinach with fresh strawberries, feta cheese, sliced red onion, toasted almonds w/ Raspberry Vinaigrette

**Watermelon Mint Feta Salad**

\$40 Half Pan/\$75 Full Pan

Juicy watermelon topped with fresh mint leaves, Feta cheese, red onion, dressed with lime juice and balsamic glaze



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## VEGAN APPETIZERS

### **Veggie Dip Cups w/ Hummus**

Fresh Bell Pepper, Celery, Carrot, Tomato, Broccoli & Cucumber

### **Portobello Mushroom Bruschetta**

Grilled Portobello Mushrooms with Fresh Tomatoes, Basil & Garlic

### **Mushroom Crostini**

w/ Rosemary Lemon Cashew Cream

### **Veggie Spring Rolls**

### **Stuffed Mushrooms**

w/ Spinach & Artichoke

### **Vegan Ceviche**

This seafood-free vegan ceviche with avocado and mango is packed with zesty Tropical flavors

### **"Chick"en Salad Lettuce Cups**

Vegan twist to chicken salad made w/ chickpeas



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## VEGAN ENTREES

### **Vegetable Lasagna**

Lasagna Noodles layered with roasted vegetables, tofu-cashew ricotta, and "meat" sauce

### **Eggplant Lasagna (Gluten Free)**

Roasted Eggplant Layered w/ tofu-cashew ricotta, "meat" sauce and Vegan Mozzarella

### **Vegan Jambalaya**

Kidney, Garbonzo, and Cannellini Beans w/ Rice and Cajun Spices

### **Butternut Squash Stuffed Shells**

Jumbo Pasta Shells Stuffed with Roasted Butternut Squash, cashew ricotta and spinach, served with a Butternut sauce

### **Portobello Mushrooms Sliders**

w/ Marinated Mushrooms topped with Grilled onions, Vegan Mayo, Basil Aioli and Lettuce

### **Vegan Potato Salad**

Classic recipe w/ vegan mayo

### **BBQ Pulled Sweet Potato Sandwiches**

Shredded sweet potato sauteed with smokey BBQ sauce topped vegan coleslaw on a toasted bun

### **Mediterranean Quinoa Stuffed Peppers**

### **Quinoa Taco Salad**

w/ Tortilla Chips

### **Thai Basil Tofu Stir Fry**

w/ Jasmine Rice

# ENTREES

## **MWL Chicken**

\$100/50 pcs

Choice of Dark meat or boneless chicken served Fried, Herb Roasted, Jerk, or BBQ

## **Herb Roasted Salmon**

\$8/6 oz

## **Maryland Style Lump Crab Cakes**

\$75/Dozen

## **Fall off the Bone BBQ Spare Ribs**

\$100/3 Slabs

## **Jamaican Style Curried Chicken Stew**

\$100/50 pcs

Choice of Dark Meat or boneless chicken seasoned with curry spices, cooked with coconut milk potatoes and chick peas

## **Cajun Jambalaya**

\$75 Half Pan/\$120 Full Pan

Smoked sausage and chicken in a seasoned sauce, and cooked with rice



ENTREES  
CON'T

**Crab Stuffed Shrimp**

\$120/50 pcs

**Fried Catfish Nuggets**

\$5.25/PP

**Pineapple Brown Sugar Glazed Ham**

\$85/Serves 25

**Roast Beef w/ Gravy**

\$85/Serves 25

**Garlic Herb Pork Loin Roast w/ Gravy**

\$75/ Serves 25

**Roasted Turkey Breast w/ Gravy**

\$75/Serves 25

## PASTA ENTREES

### **Cajun Alfredo Pasta**

\$100/Full Pan

Choice of Chicken Breast, Shrimp, or Smoked Sausage seasoned with cajun spices in a creamy alfredo sauce

### **Pastalaya**

\$75 Half Pan/\$120 Full Pan

Chicken, Andouille Sausage, and Shrimp seasoned with Cajun Spices and served with Pasta

### **Bubbly Baked Lasagna**

\$75 Half Pan/\$120 Full Pan

w/ Ground Beef or Turkey

### **Roasted Vegetable Pasta**

\$75 Full Pan

Broccoli, bell peppers, zucchini, red onion, and garlic tossed with olive oil and balsamic vinegar served with pasta

### **Shrimp Scampi Pasta**

\$75 Half Pan/\$120 Full Pan

Shrimp cooked in a garlic butter wine sauce, served over pasta.

### **Baked Ziti**

\$75 Half Pan/\$120 Full Pan

Beef or Turkey Sausage Marinara Sauce, ricotta and mozzarella cheeses w/ Penne Pasta

# VEGETABLE SIDES

## **Collard Greens**

\$35 Half Pan/\$70 Full Pan  
w/ Smoked Turkey or Vegan

## **String Beans**

\$35 Half Pan/\$70 Full Pan  
w/ Smoked Turkey or Vegan

## **Corn on Cob**

\$20/20 pcs

Fresh steamed bite sized corn on the cob seasoned with butter and garlic

## **Roasted Mixed Vegetables**

\$75 Full Pan

Broccoli, Red Onion, Zucchini, Yellow Squash, Mushrooms, and Garlic roasted with balsamic vinegar and olive oil

## **Asparagus**

\$50 Half Pan/\$100 Full Pan

Fresh asparagus spears roasted with garlic and olive oil

SIDES  
CON'T.

**Signature Mac and Cheese**

\$35 Half Pan/\$70 Full Pan

**Yellow Rice**

\$30 Half Pan/\$60 Full Pan

Rice combined with warm and savory spices

**Garlic Mashed Potatoes**

\$35 Half Pan/\$70 Full Pan

**Roasted Potatoes**

\$35 Half Pan/\$70 Full Pan

Sweet Potatoes also available

**Sweet Potato Casserole**

\$35 Half Pan/\$70 Full Pan

Mashed sweet potatoes with a marshmallow and Pecan topping

**Cajun Seafood Mac and Cheese**

\$75 Half Pan/\$120 Full Pan

Creamy mac and cheese with shrimp, crab and cajun spices

**BBQ Baked Beans**

\$35 Half Pan/\$70 Full Pan

Sweet and smokey baked beans with choice of pork or turkey bacon

SIDES  
CON'T.

**Caribbean Rice and Peas**

\$35 Half Pan/\$70 Full Pan

Cooked with fragrant thyme and coconut milk

**Curried Potatoes w/ Chick Peas**

\$45 Half Pan/ \$90 Full Pan

Potatoes and chick peas cooked in a medley of spices. Vegan

**Cajun Red Beans and Rice**

\$45 Half Pan/ \$90 Full Pan

Classic Cajun red beans, slow cooked with smoked turkey and creole seasonings

**Plantains**

\$35 Half Pan/ \$70 Full Pan

Sweet plantains roasted with butter and brown sugar.

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Catering

# DESSERT MENU

## **Bread Pudding w/ Rum Sauce**

\$65 Half Pan

Made With Love Signature served with rum soaked raisins and a decadent rum sauce

## **Captain Cookie Platter**

\$75/60 ct

Chocolate Chip, Double Chocolate, Oatmeal Raisin, Snickerdoodle, and Peanut Butter

## **Sweet Potato Pie**

\$15 each/8 Slices

## **Strawberry 4-Layer Cake**

\$60 9 inch Round/\$120 Sheet Cake

White Cake with Strawberry and Pastry Cream Filling, Whipped Cream Frosting topped with Berries

## **Carrot Cake**

\$35/9 Inch Round

w/ Cream Cheese Icing

DESSERTS  
CON'T.

**Coconut Pineapple Cake**

\$35/9 inch Round

Yellow Layer Cake with Cream Cheese Icing & Coconut Pineapple Filling  
Serves 12

**German Chocolate Cake**

\$40/ 9 inch Round

Layered chocolate cake topped with a coconut-pecan frosting  
Serves 12

**Lemon Pound Cake**

\$25

Lemon flavored bundt cake, drizzled with lemon icing  
Serves 16

**Lemon Layer Cake**

\$25-9 inch Round/\$50 Sheet Cake  
w/ Cream Cheese or Chocolate Frosting  
Serves 12/30

**Ghirardelli Chocolate Cake**

\$35-9 inch Round/\$50 Sheet Cake  
w/ Cream Cheese or Chocolate Frosting  
Serves 12/30

**Red Velvet Cake**

\$35/ 9 inch Round  
w/ Cream Cheese Frosting  
Serves 12

## DESSERTS CON'T.

### **Sweet Potato Cake**

\$45/9 inch Round  
w/ Cream Cheese Frosting

### **German Chocolate Brownies**

\$24/Dozen  
Chocolate Brownie Squares with a coconut, pecan topping

### **Cheesecake/Strawberry Cheesecake**

\$30/ Serves 12

### **Chocolate Covered Strawberry Platter**

Assorted Flavors: Dark Chocolate, White Chocolate, Cookies and Cream,  
Chocolate Chip, Ground Toffee  
\$120/60 ct

### **Mini Gourmet Cakes**

Layered Personal Sized Cakes  
Available Flavors: Lemon, Chocolate, Vanilla, Red Velvet, Coffee,  
Caramel  
\$60/Dozen

### **Mini Specialty Cakes**

Available Flavors: Lemon Cake w/ Fresh Blue Berries, Vanilla w/ Fresh  
Strawberries, Chocolate w/ Fresh Raspberry, Almond Hazelnut Praline,  
Coconut Pineapple

### **Cake Pops**

Available Flavors: Chocolate, Vanilla, Cookies and Cream, Coffee, Red  
Velvet, Lemon, Caramel, Maple Bacon  
\$35/Dozen