



Catering Menu

Breakfast Buffet Selections

Just Donuts-\$4 per person

Assorted flavors of fresh donuts.

Bagels and Fruit-\$6 per person

Assorted flavored bagels and seasonal fresh fruit, cream cheese, butter and jellies.

Continental-\$9 per person

Assorted flavored muffins, bagels, Danish, buttered croissants, seasonal fresh fruit, cream cheese, butter and jellies.

All American Buffet-\$14 per person

Scrambled eggs, sausage, bacon and home fries. Assorted flavored muffins, bagels, Danish, buttered croissants, seasonal fresh fruit, cream cheese, whipped butter and jellies.

Add an Omelet Station-\$6 per person

Omelets made to order, with the following fixings: mushrooms, tomatoes, onions, peppers, diced ham and cheese.

Boxed Lunch Selections

Traditional-\$12 per person

Fresh Deli Sandwich - choice of smoked turkey, honey smoked ham and American cheese or roast beef. Served on a Kaiser roll with lettuce and tomato, a bag of chips, fresh whole fruit, and fresh baked cookie.

Deluxe-\$15 per person

Fresh Deli Sandwich - choice of smoked turkey, honey smoked ham and American cheese, homemade chicken or tuna salad. Served on a Kaiser roll with lettuce and tomato, a bag of chips, fresh whole fruit and fresh baked cookie.

Something Hot-\$18 per person

Fresh off the grill - hot dogs and choice of hamburger or grilled chicken. Served on a Kaiser roll with lettuce, tomato and red onion, bag of chips, fresh whole fruit and fresh baked cookie.

Buffet Selections

Lite fare Lunch-\$16 per person

A choice of chicken dish (Chicken Marsala, Chicken Whiskey, Chicken Provençal etc.) with herbed pasta or roasted potato, chef's choice of vegetable and garden salad with assorted toppings and dressings. Fresh baked cookies.

Traditional BBQ-\$24 per person

Choose **three** of the following: grilled hamburgers, hot dogs, marinated chicken breasts, pulled BBQ Pork, fried chicken, spicy Italian sausage with sautéed pepper and onions. Assorted buns, rolls, cheeses and condiments. Pasta salad, potato salad, coleslaw and potato chips, garden salad with assorted toppings and dressings. Fresh baked cookies and brownies.

Deluxe Barbeque-\$30 per person

Choose **four** of the following: pulled pork BBQ, baby back ribs, fried chicken, grilled hamburgers, hot dogs, grilled marinated chicken breasts, spicy Italian sausage with peppers and onions. Assorted buns, rolls, cheeses and condiments. Pasta salad, potato salad, coleslaw, and potato chips, garden salad with assorted toppings and dressings. Fresh baked cookies and brownies.

The Delicatessen-\$18 per person

A cold cut display which includes smoked turkey, honey smoked ham, roast beef, salami, homemade chicken or tuna salad. Assorted buns, rolls, cheeses and condiments. Pasta salad, potato salad, coleslaw and potato chips, garden salad with assorted toppings and dressings. Fresh baked cookies and brownies.

Italian Buffet-\$22 per person

A selection of baked ziti in tomato and mozzarella, spicy Italian sausage with peppers and onions, breaded chicken parmesan with marinara sauce and melted cheese. seasonal vegetable, Caesar salad with assorted toppings. Fresh baked cookies and brownies.

Latin Buffet-\$22 per person

Chicken fajitas with peppers and onions, tortilla chips and salsa, rice and beans, Carnitas (Latin roast pork), Soft flour tortillas, garden salad with assorted toppings and dressings. Fresh baked cookies and brownies.

Seafood Buffet-\$40 per person

A selection of lump crab cakes, baked salmon, chef's seafood pasta, pasta salad, coleslaw, roasted red potato, chef's choice of vegetable. Assorted rolls and butter. Garden salad with assorted toppings and dressings. Fresh baked cookies and brownies.

Cold Hors D'oeuvres

Fresh Seasonal Fruit Display-\$4.50 per person

Display of freshly sliced seasonal fruits and berries.

Vegetable Crudit - \$4.50 per person

Crudit s of fresh vegetables with a creamy ranch dip.

International Cheese Display-\$5 per person

Display of domestic and imported cheese with crackers.

Antipasto Display-\$9 per person

An assortment of cured and smoked meats together with mozzarella, olives, and marinated vegetables.

Assorted Fancy Finger Sandwiches-\$75 per 50 pieces

Such as turkey & cucumber, capicola ham & provolone, chicken salad & egg salad.

Jumbo Shrimp Cocktail-\$12 per person

Assorted Fancy Canap s-\$100 per 50 pieces

Small decorative pieces of bread topped with savory items.

Crab Crostini-\$100 per 50 pieces

Crab ceviche topped with spicy citrus sauce.

Chili Chorizo Mozzarella Crostini-\$75 per 50 pieces

Garden fresh chilies and cured chorizo sausage in mozzarella cheese, with spicy aioli, on crostini.

Bruschetta- \$60 per 50 pieces

Hot Hors D'oeuvres

BBQ or Swedish Meatballs-\$5 per person

Chicken Fingers with Dipping Sauces-\$7 per person

Buffalo Wings with Bleu Cheese or Ranch-\$12 per person

Chicken Skewers (teriyaki, Caribbean jerk, citrus)-\$95 per 50 pieces

Marinated Beef Skewers-\$100 per 50 pieces

Miniature Crab Cakes-\$100 per 50 pieces

Assorted Mini Quiche-\$74 per 50 pieces

Spanakopita Triangles-\$75 per 50 pieces

Italian Sausage Stuffed Mushroom Caps-\$65 per 50 pieces

Crab Stuffed Mushrooms Caps-\$100 per 50 pieces

Maryland Style Crab Dip-\$9 per person

Stations

Pasta Station-\$13 per person

Select two pastas and two sauces

PASTA: Linguine, Fettuccine, Ziti, Tortellini, Rotini, or Penne

SAUCES: Marinara, Alfredo, Pesto, Olive Oil, Butter & Garlic

CONDIMENTS: Mushrooms, Peppers, Onions, Tomatoes and Parmesan Cheese

Add Grilled Chicken, Meatballs, and Italian Sausage for \$3 per person

Carving Station

Carving stations include the appropriate condiments and assorted rolls.

Top Round of Beef-\$9 per person

Honey Baked Ham-\$8 per person

Oven Roasted Turkey Breast-\$8 per person

Roasted Pork Loin-\$8 per person

Slow Roasted Prime Rib-\$13 per person

Roasted Tenderloin-\$18 per person

Oriental Stir Fry Station-\$13 per person

Select two rice and two sauces.

RICE: White, Basmati, Wild Rice or Fried Rice

SAUCES: Sweet & Sour, Honey Soy, Orange, or Sesame, Chef's Choice

CONDIMENTS: Peppers, Onions, Mushrooms, Green Beans, Baby Corn, Mandarin Oranges, Seasonal Vegetable

Add Grilled Chicken, Beef or Baby Shrimp for \$4 per person

Station Add-Ons

Starch Selection-\$2 per starch per person

Choice of: Baked Potato, Roasted Red Potatoes, Twice Baked Potato, Mashed Potato, Herb Buttered Noodles, White Rice, Wild Rice, or Rice Pilaf

Vegetable Selection-\$3 per vegetable per person

Choice of: Green Bean Almandine, Glazed Carrots, Steamed Mixed Vegetables, Broccoli, Vegetable Medley (seasonal blend)

Garden Salad-\$2 per person

Caesar Salad-\$3 per person

Romaine lettuce and Caesar dressing with parmesan cheese and croutons

SOUPS-\$ Market Price

Maryland Crab, Cream of Chicken & Mushroom, Seafood Bisque, Broccoli & Cheese, Chili, Cream of Crab, Chicken Noodle, "Chowdah", etc. See Chef for seasonal soups.

Make Your Own Buffet-\$ Market Price

Choose two of the following: Chicken Marsala, Chicken Provençal, Marinated Beef Tips, Chicken Picatta, Baked Salmon, Crab Cakes, Whiskey Chicken, Sliced Pork Loin, Baked Tilapia, Shrimp Alfredo, Lasagna (Vegetable or Meat), Jambalaya or Baked Ziti (see chef for special requests).

Plated Entrees

All entrée prices include: garden salad, warm dinner rolls & chef's choice of starch & vegetable

POULTRY

Whiskey Chicken-\$28 per person

Marinated chicken breast topped with smoked bacon and smoked provolone cheese, smothered in our signature whiskey BBQ sauce.

Chicken Provençal -\$28 per person

Marinated boneless chicken breast finished with diced tomato, fresh basil, olive oil and a touch of balsamic vinegar.

Chicken Marsala-\$28 per person

Sautéed chicken breast topped with mushrooms, finished with a marsala wine sauce.

Chicken Oscar-\$34 per person

Sautéed chicken breast smothered in jumbo lump crab meat & topped with asparagus. Served with Béarnaise sauce.

PORK

Center Cut Pork Chop-\$22 per person

Served with homemade fruit chutney.

Baby Back Ribs-\$25 per person

A full rack of slow cooked BBQ pork ribs.

Bangers and Mash-\$22 per person

Traditional sausages on a mound of mashed potatoes, topped with sautéed onions and a whiskey mustard sauce.

Pork Loin-\$25 per person

A seasoned slow roasted pork loin served with a thin pork gravy.

BEEF

Marinated Beef Tips-\$34 per person

Tender beef tips in house marinade, grilled and served with mushroom gravy.

New York Strip-\$38 per person

A twelve-ounce strip steak grilled to perfection topped with red onion marmalade.

Prime Rib-\$36 per person

Fourteen-ounce slow roasted to a perfect medium rare, served with Au Jus.

Filet Mignon-\$40 per person

A six-ounce center cut tenderloin grilled to medium rare. Served with a demi-glaze.

Beef Brochette-\$32 per person

Skewered tender beef tips and seasonal vegetables grilled to perfection.

Lamb-\$38 per person

Frenched rack of lamb in a Dijon herb marinade Served with mint sauce.

SEAFOOD

Sesame Soy Salmon-\$27 per person

Atlantic salmon grilled to perfection with sesame honey soy glaze.

Grilled Mango Salmon-\$32 per person

Atlantic salmon grilled to perfection and topped with mango salsa.

Old Bay Baked Tilapia-\$28 per person

Old Bay spiced tilapia baked and topped with citrus beurre blanc.

Shrimp Alfredo-\$26 per person

Large shrimp in pasta, with fresh vegetables and house alfredo sauce.

Beer Battered Fish n' Chips-\$22 per person

Chefs choice of fresh fish beer battered and deep fried to golden brown served with fries and tartar sauce.

Maryland Crab Cakes-\$ Market Price

Twin four-ounce Maryland-style crab cakes topped with lemon butter sauce.

Surf and Turf-\$ Market Price

Choice of tender meat accompanied by choice of seafood.

BEEF: Petite Filet, Prime Rib, New York Strip, Porterhouse, Sirloin, Pork, Chicken and Lamb are also available.

SEAFOOD: Crab Cake, Salmon, Lobster Tail, Shrimp, Sea Bass.

Vegetarian Options

Pasta primavera-\$18 per person

Pasta of the day tossed in a tomato sauce with garlic, basil and chef's seasonal vegetables.

Portabella Mushroom Cap-\$20 per person

Stuffed with spinach, red pepper and parmesan cheese.

Seasonal Veggie Kabob-\$18 per person

Skewered and grilled marinated seasonal vegetables served with a sweet chili sauce.

Baked Bell Pepper-\$20 per person

A whole bell pepper stuffed with rice and assorted beans and vegetables, baked to perfection served with a citrus aioli.

Veggie Burger-\$12 per person

Grilled garden burger topped with lettuce, tomato, onion and smoked provolone.

Desserts

Fresh Baked Cookies and Brownies-\$3 per person

Assorted Cakes and Pies-\$7 per person

Mini Sweet Table-\$10 per person

Petit Fors, Cakes, Pies, Cookies and Brownies

Deluxe Sweet Table-\$14 per person

Petit Fors, Cakes, Pies, Cookies and Brownies, Fresh Fruit Display and Chocolate Covered Strawberries

Drink Packages

Coffee-\$2 per person

Coffee & Juice-\$3 per person

Soda, Iced Tea, Lemonade-\$2 per person

We also offer bar and beverage cart options (i.e. Consumption, Open)

Is what you want not on the menu? The chef can cater to most special requests, just ask.

