



Thank you for taking an interest in our new catering division. After 11 years, we have decided to expand further into a variety of culinary cuisines through catering to you!

Whether it is small get together or a large upscale event, we can help with all of your hospitality needs. Our menus range from home gatherings, to tailgates, to weddings. We can also take on your ideas and create a one of a kind menu.

We have an on site facility in the heart of Uptown Annapolis that can hold up to 50 guests or we can travel to your home or on site venue.

Through our experienced team you can relax while we cater to you and your guests needs.

**** Please contact us to discuss details and pricing with bar options***

***For On-site Events Please Contact Erin Dryden
@ (410) 570-4648
For Off-Site Events Please Contact Kara McConville
@ (443) 370-4808***

Additional Per Guest Appetizer and Platter Selection

Abundant Seasonal Vegetables with Assorted Dips

Artisan Cheese Display to include

***French Brie, Other Tasting Cheeses, Crackers, Grapes and
Driscoll Strawberries***

Mediterranean Antipasti

Sushi Bar

Grilled Vegetable Platter with Red Pepper Hummus

***Salmon Sashimi with Capers, Onion, and Eggs Served on Mini
Bagels***

Maryland Crab Fondue served with Toasted French Baguettes

***Artichoke and Parmesan Fondue served with Toasted French
Baguettes***

***Raspberry, Cranberry or Peach Baked Brie wrapped in Puff
Pastry***

Maryland Raw Bar including

Clams, Mussels, Crab Claws, Steamed Shrimp, Oysters,

***Bread Hollowed and Filled with Salmon, Shrimp, Crab,
Artichoke***

or Spinach Dip Brushetta Station

***Fresh Grilled Italian Crostinis with Marinated Tomatoes, Basil
and Garlic***

Mozzarella and Eggplant Napoleon

Wheel of Grilled Eggplant, Housemade Mozzarella, Seasonal Slices of Tomato and Balsamic Vinaigrette

Grilled Calamari in a Balsamic Tomato Sauce

Single Portion Appetizers, (2 per Guest)

Cocktail Sandwiches filled with Smoked Turkey and Chutney

Chorizo Filled Dates Wrapped in Bacon

Country Ham on Biscuits

Mini Burgers

Phyllo Triangles filled with Apple & Sausage

Spinach & Feta or Chicken Tarragon

Miniature Beef Wellington

Gouda Macaroni and Cheese Bites

Miniature Lamb Chops Stuffed with Garlic Pesto

Variety of Stuffed Mushrooms

Empanaditas - El Salvadoran Pies with Assorted Fillings

Crispy Asparagus Straws

Asian Meatballs

Shrimp or Chicken Sate with Papaya Peanut Dipping Sauce

Sweet Potatoes & Red Potatoes topped with Sour Cream & Caviar

***Caprese Croistini - Warm French Bread Topped with Fresh
Tomato, Mozzarella & Basil***

Homemade Foccacia Squares with

Assorted Toppings and Fresh Parmesan

Mini Maryland Crab Cakes with Old Bay Aioli

Crab or Sausage Puffs

Kobe Fresh Beef or Yellow Fin Tuna Tartar on Toast Points

Cherry Tomatoes stuffed with assorted Fillings

Tortilla Rollups

Mini Quiche Lorraine or Spinach and Mushroom

Assorted Appetizer Skewers

Breakfast/Brunch

Rise and Shine

Fresh Fruit Display

Bagel Display with Assorted Cream Cheese

Vegetable Egg Frittata

Sausage and Cheese Frittata

Local Coffee Station

Early Bird

Citrus Salad Drizzled with Honey

Pastry Display

Breakfast Burritos

Veggie, Sausage and Bacon

***French Toast Casserole Topped with Powdered Sugar and Fresh
Fruit***

Mimosa Bar

Local Coffee Station

Afternoon Delight

Shrimp and Oyster Shooters with Spicy Cocktail Sauce and Domestic Beer

Mimosa Bar

Champagne, Fresh Assorted Juices and Fruit

Bloody Mary Bar

Vodka and Tequila with Many Add On Items (please refer to Bloody Mary Menu)

Assorted Bagel Tray with Cream Cheese, Smoked Salmon, Capers, Sour Cream, Onions, and Lemon

Pancake wrapped Sausages served with Gourmet Syrup

Maryland Benedict

English Muffins topped with Egg, Crab and Hollandaise

Spinach Florentine Quiche

Navy Pride Salad

Pineapple and Blueberries in a light House made Honey Syrup

Local Coffee Station

Soups-Station (Choose 3) or Menu Additions

Maryland Corn Chowder

French Onion

Butternut Squash Soup with Maryland Crab

Shrimp Bisque with Sherry Carafe

Classic Maryland Crab

Classic Cream of Crab

***Chilled Summer Green Tomato Gazpacho with Tomatillo and
Jalapeño***

Fresh Tomato Basil

Wild Mushroom Bisque

New England Clam Chowder

Served with Cheese Straws or Crackers

Salads

BLT Salad

Grilled Iceberg with Beefsteak Tomatoes, Thick-Cut Bacon and a Wedge of Blue cheese in a Shallot Vinaigrette

Iceberg Wedge

Iceberg Lettuce Quarter with Crisp Bacon, Diced Tomatoes and Creamy Blu Cheese Dressing

Caesar Salad

Grilled Romaine Spears Topped with Parmesan slices, House made Croutons, and a Creamy Caesar Dressing

Arugula Salad

Rocket Lettuce topped with Marinated Tomatoes and Provolone Cheese topped with a Balsamic Vinaigrette

Chopped Salad

Butter Lettuce with Apples, Walnuts, and Pomegranate Seeds with a Cider Vinaigrette

Mixed Greens Salad

Mixed Field Greens with Red Onion, Clementine Segments and Avocado Slices with Key Lime Vinaigrette

Greek Salad

Wild Field Greens, Tomatoes, Cucumbers, Carrots, Black Olives, Marinated Mushrooms, Pepperoncinis and Feta Cheese with a Greek Vinaigrette

Caprese Salad

Seasonal Tomatoes with House made Buffalo Mozzarella, Chopped Garden Basil

Fresh Basil-Garlic Olive Oil Dressing

Citrus Salad

Grapefruit, Naval Oranges, and Clementines with a Mint Sugar

Spinach Salad

Baby Spinach, Artichoke Hearts, Toasted Pine Nuts tossed with our House made Italian Dressing and topped with a Grilled Portobello Mushroom

Dinner Buffet #1

Grilled Romaine Spears Topped with Parmesan slices, House made Croutons, and a Creamy Caesar Dressing

Marinated Sliced Beef Tenderloin

Served with a Creamy Horseradish Sauce

Maryland Lump Crab Cakes

Served with Romelade Sauce

Roasted Rosemary Fingerling Potatoes

Grilled Eggplant, House made Buffalo Mozzarella, and Seasonal Tomatoes with a Balsamic Glaze

Fresh Breads and Rolls

Cheesecake Assortment

Dinner Buffet #2

BLT Salad

***Grilled Iceberg with Beefsteak Tomatoes, Thick-Cut Bacon and
a Wedge of Blue cheese in a Shallot Vinaigrette***

Stuffed Pork Loin

With Fruit Compote

Breast of Chicken Oscar

With Maryland Crab

Grilled Vegetables

Potatoes Lyonnais

Thinly Sliced Potatoes with Layers of Cheese and Onion

Fresh Breads and Rolls

Caramel Apple Tart

Dinner Buffet #3

Arugula Salad

***Rocket Lettuce topped with Marinated Tomatoes and Provolone
Cheese topped with Balsamic Vinaigrette***

Sundried Tomato Roast Rack of Lamb

With Basil Mint Pesto

Roasted Filet of Chesapeake Rockfish

With Lemon Beurre Blanc or Jumbo Lump Crab Imperial

Mushroom Risotto

Asparagus with Lemon Beurre Blanc

Fresh Breads and Rolls

Chocolate Mousse

Dinner Buffet #4

Chopped Salad

***Butter Lettuce with Apples, Walnuts, and Pomegranate Seeds
with a Cider Vinaigrette***

Grilled Garlic Crusted Flank Steak

with Tomatillo Corn Relish

Roasted Vegetable Tart

***A Savory Quiche with Assorted Vegetables and Cheeses Baked
in a Pastry***

Rosemary Red Potatoes

With Olive Oil and Sea Salt

Chefs Sauté of Fall Vegetables

A Selection of Fruit Pies

Dinner Buffet #5

Mixed Greens Salad

***Mixed Field Greens with Red Onion, Clementine Segments and
Avocado Slices with Key Lime Vinaigrette***

Alaskan Grilled Salmon

With Tropical Fruit Salsa

Pork Tenderloin

Grilled Rosemary–Garlic Marinated

Fork Tender Tiny Potatoes

Asparagus Bundles

Miniature Gourmet Finger Dessert

Dinner Buffet #6

Greek Salad

Wild Field Greens, Tomatoes, Cucumbers, Carrots, Black Olives, Marinated Mushrooms, Peperoncinis and Feta Cheese with a Greek Vinaigrette

Mediterranean Grilling Station

Grilled Salmon or Swordfish Skewers

with Eggplant and Onion

Marinated Garlic Crusted Sliced Flank Steak

Penne Mare e Monte

Penne Pasta Sautéed with Shrimp, Scallops, Crabmeat and Mushrooms in a Creamy Rose Sauce

Grilled Mediterranean Vegetables

Basket of Freshly Baked Bread

An Assortment of Cheesecakes

Dinner Buffet #7

Seasonal Green Tomato Gazpacho Station

Served with Spicy Sour Cream and Twists

Fajita Station

Grilled Boneless Chicken Strips

Seared Flank Steak Strips

Grilled Peppers and Onions

Fresh Steamed Tortillas

Pico de Gallo, Chopped Onion and Tomato

Grated Monterey Jack Cheese

Southwestern Refried Beans

Spanish Rice

Key Lime Pie Bites

Dinner Buffet #8

Spinach Salad

Baby Spinach with Artichoke Hearts, Tomatoes, Baby Portobello Mushrooms, Toasted Pine Nuts and Tossed in a Balsamic Vinaigrette

Sesame Crusted Carved Tuna Loin

with Wasabi Cream, Soy, Pickled Ginger

Sliced Oriental Breast of Duck

With Port Wine Cherries

Roasted Potato Skewers

Small Red potatoes with an Herb Olive Oil Drizzle

Grilled Vegetables

Basket of Freshly Baked Bread

Individual Fruit Tarts

Spring Cocktail Reception

Passed Appetizers

Miniature Lamb Chops

With Mint Chutney

Seafood Salad on Endive Leaves

Tabled Hors D'oeuvres

Local Cheeses

Served with Seasonal Fruit and Crackers

BLT Salad

***Grilled Iceberg with Beefsteak Tomatoes, Thick-Cut Bacon and
a Wedge of Blue cheese in a Shallot Vinaigrette***

Tender Burgers

***French Silver dollar Rolls Layered with Lettuce, Tomato,
Medium Rare Sliced Garlic Beef and Horseradish Cream***

Asparagus Bundles, Served with a Lemon Buerre Blanc

Chicken Pasta Salad

***Penne Tossed with Chicken, Pesto, Tomatoes, Spinach, and
Mozzarella***

Miniature Pick up Sweets

Summer Cocktail Reception

Ahi Tuna Served on Adzuki Bean Chips topped with Fresh Pico de Gallo

Caprese Salad

Seasonal Tomatoes with Buffalo Fresh Mozzarella, Chopped garden Basil and Fresh Basil-Garlic Olive Oil Dressing

Summer Green Tomato Gazpacho Station

With Twists and Tabasco

Salmon Sashimi

with Cucumber Mayo on Crostinis

Caribbean Chicken and/or Beef Jerk Skewers

Served with a Mango Coulis

Miniature Fresh Fruit Tarts

Fall Holiday Reception

Passed Appetizers

Crab Bruschetta

Warm French Bread with Crab and Cheeses

Butternut Squash, Ricotta, and Sage Crostini

Chorizo Filled Dates wrapped in Bacon

Tabled Hors D'oeuvres

Mediterranean Antipasti

***Soprasatta, Prosciutto and Italian Cheeses, Served with
Flatbreads***

Butternut Squash Soup

***Grilled Stuffed Cider-Brined Pork Loin Stuffed with Pecans and
Apples***

Grilled Cauliflower Steaks Topped with Kale Balsamic Relish

Free Range Turkey Breast Topped with Cranberry Relish

Roasted Garlic and Rosemary Potatoes

Vegetable Tian Casserole

***Mixture of Eggplant, Sweet Potatoes, Zucchini, Squash, Fresh
Herbs, and Parmesan***

Assortment of Cheesecakes and Pies

Winter Holiday Reception

Bite Size Goat Cheese Tarts

Topped with Roasted Tomato Jam and Sugared Pecans

Miniature Beef Wellingtons

Artisan Cheeses

***White Wensleydale, French Brie, Belle Blanche, Saint Albray,
St. Pete's***

Served with Gourmet Crackers, Seasonal Fruit

Tabled Buffet

Red Wine Braised Short Ribs

***Slow Cooked with Vegetables and Herbs with Aged Cabernet
Sauvignon***

Chicken Annapolis

***Chicken Breasts Topped with Crab and Mushrooms in a
Creamy Rose Sauce***

Grilled Eggplant Rollatini

Eggplant stuffed with Ricotta, Chives, and Diced Tomatoes

Brussel Sprouts Tossed with Walnut Vinaigrette

Fork Oven-Roasted Potatoes with Sea Salt and Pepper

Assortment of Holiday Cookies, Mini Tarts

and Cheesecakes

Farm To Table Reception

Firefly Farms Cheese Display

***White Wensleydale, French Brie, Belle Blanche, Saint Albray,
St. Pete's***

Served with Gourmet Crackers, Seasonal Fruit

Oyster Shucking Station

Displayed on Block Ice with a Professional Seafood Attendant

Shucked Oysters

***Oyster Shooters with Stoli, Spicy Cocktail Sauce, and Domestic
Beer***

***Marinated Grilled Peppered Maryland Chesapeake Rockfish
Fillets***

***Grilled Pine Nut and Pesto Encrusted Pork Tenderloin With
Prosciutto***

Tabled Buffet

Grilled Shrimp Sugarcane Kebobs

Grilled Radicchio and Romaine Spears Caesar Salad

Caprese Risotto

Eastern Shore Corn Salad

Miniature Shortcake Biscuits

***Fresh Whipped Cream Blueberries, Blackberries, Raspberries
and Strawberries***

Chocolate Truffle Brownies

Caribbean Menu

Welcome Station

***Tropical Cheese and Fruit Display
Featuring Mango Brie, Parsley Goat Cheese, Pineapple Roulade
And Other Island Cheeses with Sliced Melons, Strawberries,
Crackers and Grapes***

Butlered Hors D'oeuvre Skewers

Island Shrimp Tempura

Coconut Chicken Skewers

***Beef Tenderloin Sate
With Peanut Sauce***

***Salad of Baby Spinach and Arugula
Tossed Brown Sugar Toasted Pecans, Mango, Goat Cheese and
Red Onion Rings with Lemon Vinaigrette***

***Caribbean Style Mahi Mahi
With Crisp Cellophane Noodles***

***Sliced Grilled Pork Tenderloin
With Grilled Dijon Pineapple Relish***

Grilled Vegetables

***Green Coconut Rice
With Chiffonade of Spinach, Coconut Milk and Fresh Coconut***

Fresh Banana Bread, Corn Cakes and French Rolls

Topical Cheesecake

Perfect Endings

Artisanal Cheese and Fruit Display Drizzled with a Balsamic Glaze and Served with Toast Points

Assorted Fruit Tarts served with a Cream Anglaise

Apple Pie Cheesecake

Bailey's Cheesecake

Pumpkin Cheesecake

Tiramisu

Zabaglione

A lightly Whipped Egg Custard Creamed with Marsala Wine and Served with Fresh Berries

Chocolate Mousse

Mini Canolis

Cream Puffs

An Assortment of Miniature Pick-Up Style Desserts

Cookie & Brownie Platter