



Option 1

\$25 PER PERSON
25 PERSON MINIMUM

**ALL PACKAGES INCLUDE REFILLABLE
SOFT BEVERAGES, TEA, AND COFFEE**

► **CHOICE OF ANY 3 APPETIZERS**

WINGS

CHOICE OF WING SAUCE, RANCH OR
BLEU CHEESE, CELERY & CARROTS

CHICKEN TENDERS

CHOICE OF CLASSIC, HONEY OLD BAY,
OR BUFFALO. SERVED WITH YOUR CHOICE
OF DRESSING FOR DIPPING

BUFFALO CHICKEN DIP

BUFFALO, SHREDDED CHICKEN, CREAM CHEESE, TORTILLA CHIPS, CELERY

JERK CHICKEN STRIPS

MARINATED, GRILLED, SERVED WITH HONEY MUSTARD

PRETZEL BITES & QUESO

BITE SIZED PRETZELS, HOUSE MADE QUESO

MEATBALLS

TERIYAKI OR HOUSE RED SAUCE

CHEESEBURGER SLIDERS

AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES

HOUSE CRAB DIP

BAKED, MONTEREY JACK & CHEDDAR
CHEESE, BAGUETTE, CELERY & CARROTS

► **CHOICE OF 1 DESSERT**

ASSORTED DESSERT TRAY

ASSORTMENT OF BROWNIES, COOKIES,
& SEASONAL DESSERTS

FRESH FRUIT PLATTER

ASSORTMENT OF FRESH SEASONAL
FRUIT

*\$10 CAKEAGE FEE WILL APPLY WHEN
BRINGING OWN DESSERTS TO PARTY



**ALL PACKAGES INCLUDE REFILLABLE
SOFT BEVERAGES, TEA, AND COFFEE**

► **CHOICE OF SALAD**
CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS

GARDEN SALAD

MIXED GREENS, CUCUMBER, TOMATO, RED ONION, BELL PEPPERS,
MUSHROOMS, CARROTS, CHOICE OF DRESSING

STRAWBERRY FIELDS SALAD

MIXED GREENS, CANDIED PECANS, STRAWBERRIES, RED ONION, BLEU
CHEESE CRUMBLE, BALSAMIC VINAIGRETTE

► **CHOICE OF 2 APPETIZERS**
WINGS

CHOICE OF WING SAUCE, RANCH OR
BLEU CHEESE, CELERY & CARROTS

BUFFALO CHICKEN DIP

BUFFALO, SHREDDED CHICKEN, CREAM
CHEESE, TORTILLA CHIPS, CELERY

MEATBALLS

TERIYAKI OR HOUSE RED SAUCE

CHEESEBURGER SLIDERS

AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES

HOUSE CRAB DIP

BAKED, MONTEREY JACK & CHEDDAR
CHEESE, BAGUETTE, CELERY & CARROTS

CHICKEN TENDERS

CHOICE OF CLASSIC, HONEY OLD BAY,
OR BUFFALO. SERVED WITH YOUR CHOICE
OF DRESSING FOR DIPPING

PRETZEL BITES & QUESO

BITE SIZED PRETZELS, HOUSE MADE QUESO

JERK CHICKEN STRIPS

MARINATED, GRILLED, SERVED WITH HONEY MUSTARD

PRIVATE DINING & BUFFET PACKAGES

Option 2

\$35 PER PERSON
25 PERSON MINIMUM

► **CHOICE OF 2 ENTREES**
GRILLED SALMON

6OZ, CHOICE OF TERIYAKI OR HOUSE DRY RUB WITH CHIPOTLE HONEY

GRILLED CHICKEN BREAST

BRINED 8OZ BREAST, CHOICE OF JERK, BLACKENED, OR GARLIC HERB

BBQ PORK & GRITS

PULLED BBQ PORK & CREAMY CHEDDAR GRITS

STUFFED POBLANO PEPPERS

RICE, SEASONAL VEGGIE, MOZZARELLA, HOUSE RED SAUCE

CHICKEN PARMESAN

GRILLED OR BREADED, MOZZARELLA, FRESH BASIL, HOUSE RED SAUCE

BAKED ZITI

MEAT OR MEATLESS, RICOTTA, MOZZARELLA, FRESH BASIL, HOUSE
RED SAUCE

► **CHOICE OF 1 SIDE**

**GARLIC HERB RED
ROASTED POTATOES**

WILD GRAIN RICE

AU GRATIN POTATOES **SEASONAL VEGGIE**

► **CHOICE OF DESSERT**

ASSORTED DESSERT TRAY

ASSORTMENT OF BROWNIES, COOKIES, & SEASONAL DESSERTS

FRESH FRUIT PLATTER

ASSORTMENT OF FRESH SEASONAL FRUIT

*\$10 CAKEAGE FEE WILL APPLY WHEN
BRINGING OWN DESSERTS TO PARTY



CUSTOMIZE YOUR BUFFET PACKAGE WITH ANY OF OUR PREMIUM ADD-ON OPTIONS

► APPETIZER ADD-ON OPTIONS

VEGGIE TRAY | \$3

ASSORTMENT OF FRESH VEGGIES, SERVED WITH RANCH & BLEU CHEESE FOR DIPPING

CHARCUTERIE BOARD | \$3

ASSORTMENT OF CHEESES & MEATS

BAKED BRIE | \$3

PUFF PASTRY, CROSTINIS, FRESH BERRIES, HONEY DRIZZLE

TOMATO MOZZARELLA CAPRESE | \$3

MOZZARELLA, CHERRY TOMATOES, FRESH BASIL, BALSAMIC REDUCTION

SPINACH & ARTICHOKE DIP | \$3

CHEESY, CREAMY DIP, SPINACH, ARTICHOKE, PARMESAN CHEESE, SERVED WITH PRETZEL BITES & TORTILLA CHIPS

CRAB CORN DIP | \$4

SWEET CORN, JALAPEÑOS, CHEDDAR CHEESE, CRAB MEAT, SERVED WITH TORTILLA CHIPS

► ENTREE ADD-ON OPTIONS

CHICKEN ALFREDO | \$9

BLACKENED OR GRILLED CHICKEN, PENNE PASTA, HOUSE ALFREDO, SPINACH, BLISTERED TOMATOES, PARMESAN CHEESE

SHORT RIB | \$9

BONELESS, SLOW COOKED, PAN SAUCE

BALSAMIC FLANK STEAK | \$9

TENDER, MARINATED, GRILLED

PRIVATE DINING & BUFFET PACKAGES

Add-Ons

ADDITIONAL CHARGE PER PERSON

ADD-ON ITEMS SERVE
25 PEOPLE

ROASTED STREET CAULIFLOWER | \$3

COTIJA, STREET DUST, CILANTRO, LIME AIOLI

ASIAN POTSTICKERS | \$3

PORK FILLED, SWEET THAI CHILI, SOY SAUCE

LOONEY'S CRAB MAC N' CHEESE | \$4

BAKED THREE CHEESE BLEND WITH AN OLD BAY CHIP CRUST

COCONUT SHRIMP | \$4

FRIED GOLDEN, SWEET, MANGO CHUTNEY

STEAMED SHRIMP | MKT \$

ONIONS, POTATOES, CORN, OLD BAY, BUTTER & COCKTAIL SAUCE

SEAFOOD ALFREDO | \$10

PENNE PASTA, CRAB, SHRIMP, LOBSTER, HOUSE ALFREDO, SPINACH, BLISTERED TOMATOES, PARMESAN CHEESE

FILET MIGNON | \$11

5OZ, GRILLED WITH HOUSE HERB BUTTER

CRAB CAKES | MKT \$

6OZ, BROILED, LEMON, REMOULADE



Drink packages

BASIC PACKAGE

\$17 PER PERSON

HOUSE WINES
DOMESTIC DRAFT BEER

GOLD PACKAGE

\$27 PER PERSON

HOUSE WINES*
DOMESTIC DRAFT BEER*
ALL RAIL DRINKS

BRONZE PACKAGE

\$22 PER PERSON

ALL WINES
ALL DRAFT BEERS

PLATINUM PACKAGE

\$29 PER PERSON

HOUSE WINES*
DOMESTIC DRAFT BEER*
ALL CALL DRINKS

SILVER PACKAGE

\$24 PER PERSON

ALL WINES
ALL DRAFT BEERS
ALL BOTTLE BEERS

DIAMOND PACKAGE

\$32 PER PERSON

HOUSE WINES*
DOMESTIC DRAFT BEER*
ALL PREMIUM DRINKS

MD LIQUOR TAX & 20% GRATUITY WILL BE AN ADDITIONAL COST TO THE PRICING ABOVE

*ADDITIONAL PRICING OPTIONS ARE AVAILABLE TO ADD ALL WINES, ALL DRAFT BEERS, & ALL BOTTLE BEERS