



HORS D'OEUVRES

- Wings** Buffalo, Cajun, Hot, Hotty Hot, BBQ, Old Bay, Hot Garlic Parmesan, Jerk, Honey Old Bay, Mango Habanero, Yard Bird, Murphy Mcgee
Choice of Wing Sauce, Ranch or Bleu Cheese, Celery & Carrots
- Crab Dip**
House made Crab Dip served with Toasted Baguette Slices, Celery & Carrots
- Tenders**
Classic, B' more, or Buffalo Tenders served with your Choice of Dipping Sauce
- Jerk Strips**
Marinated and grilled served with Honey Mustard
- Meatballs**
Choice of Teriyaki or Marinara
- Buffalo Chicken Dip**
Buffalo, Shredded Chicken, Cream Cheese served with Tortilla Chips
- Sliders**
Your choice of Burger or BBQ Pork
- Bacon Wrapped Scallops*** \$3 extra/person
Scallops Wrapped in Applewood Bacon
- Steamed Shrimp**
Steamed Shrimp, Potatoes, and Onions served with Butter and Cocktail
- Crab Balls*** \$4 extra/person
Mini Crab Cakes served with Remoulade and Crackers
- Fruit Tray**
Assortment of Fresh Seasonal Fruit
- Veggie Tray**
Assortment of Fresh Veggies served with Ranch or Bleu Cheese
- Charcuterie Tray**
Assortment of Meat, Cheeses, and Crackers
- Oyster Shucking Station***
Oysters, Horseradish, Cocktail, Mignonette and Lemons
- Tomato Mozzarella Caprese** \$6 extra/person
Tomato, Mozzarella, Basil Kabobs

SALADS

- Feta Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar, Ranch, Thousand Island, Pepper Parmesan, Bleu Cheese, Caesar, and Honey Mustard
- Garden Salad**
Mixed Greens, Cucumber, Tomato, Red Onion, Bell Peppers, Mushrooms, Carrots and choice of Dressing
- Caesar Salad**
Romaine Lettuce, Parmesan, Croutons, and Caesar Dressing
- Strawberry Fields Salad**
Mixed Greens, Candied Pecans, Strawberries, Red Onion, Bleu Cheese Crumble, Balsamic Vinaigrette
- Homemade Potato Salad**

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

3 HOUR LIMIT PER ALL BUFFET

PRIVATE DINING ROOM ONLY

**EXTRA CHARGE FOR THE TIKI BAR AND SMALL BAR

BUFFET PACKAGES

30 per person Minimum Order

- OPTION 1** \$25
Three Hors D'oeuvres
- OPTION 2** \$30
One Hors D'oeuvre, One Salad, Two Entrees, Two Sides
- OPTION 3** \$35
Two Hors D'oeuvres, One Salad, Two Entrees, Three Sides
- OPTION 4** \$35
COMPANY HAPPY HOUR- Monday- Friday 3-6PM
Three Hors D'oeuvres, Domestic Beer and House Wine

All packages include soft beverage, tea, coffee and chef selection mini cakes and pastries

BRUNCH BUFFET \$25 11-2PM 30 per person Minimum Order

- ➔ **Salads (select one)**
Garden, Seasonal or Caesar Salad
- ➔ **Brunch (select three)**
- Mini Sandwiches**
Chicken Salad, Seafood Salad and/or Shrimp Salad
- Bagels**
Plain, Everything, Cinnamon Raisin; Served with Plain Cream Cheese or Veggie Cream Cheese
- Scrambled Eggs**
with or without cheese
- Fruit Tray**
Assortment of Fresh Seasonal Fruit
- Veggie Tray**
Assortment of Fresh Veggies served with Ranch or Bleu Cheese
- Charcuterie Tray**
Assortment of Meat, Cheeses, and Crackers
- Sausage, Biscuit, and Gravy**
- Creamed Chipped Beef and Biscuits**
- French Toast with Syrup**
- Crab Balls*** \$4 extra/person
Mini Crab Cakes served with Remoulade and Crackers
- ➔ **Breakfast Potatoes (select one)**
Hashbrown Casserole or Breakfast Potatoes
- ➔ **Breakfast Meats (select one)**
Bacon, Turkey Sausage, Sausage

ENTREES

- Crab Macaroni & Cheese**
Macaroni and Cheese mixed with Crab Meat
- Ziti (Meat or Meatless)**
Meat or Meatless, Ricotta, Mozzarella, Fresh Basil, and House Red Sauce
- Baked Salmon**
Choice of Grilled, Teriyaki or Blackened
- Chicken Parmesan**
Grilled or Breaded, Mozzarella, Fresh Basil, House Red Sauce over Pasta
- Crab Cakes*** \$5 extra/person
Crab Cakes Broiled served with Remoulade and Crackers
- Seafood Pasta**
Fettuccine pasta smothered in parmesan cream sauce and topped with shrimp, crab, mussels, and clams
- Chicken Alfredo**
Fettuccine Pasta in parmesan cream sauce with Blackened or Grilled Chicken
- Short Ribs**
Boneless Short Rib, Slow Cooked with Pan Sauce
- Mini Sandwiches**
Your choice of Shrimp Salad, Seafood Salad, and/or Chicken Salad
- Filet Mignon or Prime Rib*** \$8 extra/person
6oz Filet or 10oz Prime Rib

SIDES

- Red Bliss Potatoes
Au Gratin Potatoes
Rice Pilaf
Seasonal Vegetables
Macaroni & Cheese
Brussel Sprouts

BEVERAGE PACKAGES

*ADD FRESH SQUEEZED CRUSHES TO ANY PACKAGE \$5 EXTRA/PERSON

SILVER PACKAGE: \$17

HOUSE WINES & DOMESTIC BEER

GOLD PACKAGE: \$24

ALL WINES & ALL BOTTLE AND DRAFT BEER

PLATINUM PACKAGE: \$27

ALL WINES & ALL BEER AND RAIL DRINKS

DIAMOND PACKAGE: \$32

ALL WINES, ALL BEER, AND PREMIUM LIQUOR
Available for Brunch Buffet only

BRUNCH PACKAGE: \$15

MIMOSA, BLOODY MARY'S, CRUSHES, HOUSE WINE

CONSUMPTION BAR AND CASH BAR AVAILABLE