

## ***Food Stations on the Bay***

### **Tempura – \$12.00 per person**

Assorted Vegetables, Shrimp & Chicken Fried in a Light Tempura Batter, Served with Plum Sauce, Black Bean Sauce & Soy Scallion Dipping Sauce

### **Asian – \$12.00 per person**

Assorted Vegetarian & Seafood Sushi with Soy Sauce, Wasabi, Pickled Ginger and Dim Sum Too Include Chicken Dumplings, Peking Duck Rolls & Vegetable Spring Rolls

### **Iced Raw Bar — \$25.50 per person**

The Market's Freshest Shellfish of Shrimp, Snow Crab Claws, Clams and Oysters Beautifully Displayed on a Bed of Crushed Ice, Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

### **Pasta – \$12.00 per person**

Cheese Tortellini and Penne with your Choice of Vodka Blush Sauce, Herb Pesto and Marinara Accompaniments to Include your Choice of Two of the Following: Seafood Medley, Mediterranean Vegetables or Crumbled Italian Sausage Served with Shaved Locatelli Cheese and Peasant Breads

### **Pot Pie Station – \$11.00 per person (choose two), \$14.00 per person (all three)**

Featuring the Following Three Fillings Ladled into Puff Pastry Shells: Roasted Corn, Yellow Squash, Zucchini and Red Pepper in a Chipotle Crema, Chicken and Shiitake in a Tarragon Chive Béchamel And Curried Lamb with Currants, Apples and Almonds. Choose Two

### **Fajitas – \$15.00 per person**

Grilled Marinated Chicken or Beef, Warm Flour Tortillas, Grilled Onions and Peppers, Grated Monterey Jack Cheese, Fresh Garden Salsa, Sour Cream & Guacamole

### **Philly Station – \$10.50 per person**

Cheese Steaks: with Grilled Wafer Steak, Rolls, Cheese Wiz, Grilled Onions, Cherry Peppers, Ketchup Hoagies: Italian, Turkey and Vegetarian with Lettuce, Sliced Tomatoes, Onions, Olive Oil, Oregano, Hot & Sweet Peppers with Philadelphia Soft Pretzels and Mustard

### **Reuben Station – \$11.50 per person**

Made-to-Order Grilled Miniature Reuben Sandwiches with Corned Beef and Turkey, Sauerkraut, Russian Dressing, Swiss Cheese, Rye Bread

**Risotto Station – \$11.95 per person**

Creamy Risotto with Toppings to Include Wild Mushroom Melange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Gorgonzola & Asiago Cheeses, Asparagus Tips and Shaved Prosciutto

**Seafood Station – \$20.50 per person**

Skewered Medallions of Swordfish, Poached Salmon Filet & Sautéed Scallops Offered with Lime Chile Sauce and a Saffron Aioli

**Sushi Station – \$22.50 per person**

Vegetable and Seafood Sushi to Include California, Spicy Tuna, Shrimp and Salmon Prepared-to-Order With Soy Sauce, Wasabi and Pickled Ginger

**Slider Station – \$9.00 per person**

Hamburger, Crab Cake or BBQ Pulled Pork on Petit Brioche Rolls Accompanied by a Seasoned Potato Wedge, Remoulade Sauce, Ketchup, Sautéed Mushrooms, Onion, Cheddar and Bleu Cheese

***Carved-to-Order:***

**Steamship of Beef – \$10.00 per person**

Served with Au Jus

**Prime Rib Of Beef – \$13.00 per person**

Accompanied by Creamy Horseradish Sauce

**Tenderloin of Beef – \$19.00 per person**

Espresso Rubbed, Herb Crusted, Tri-Colored Peppercorn or Ancho Chile Crusted

**Sirloin – \$11.00 per person**

Montreal Seasoned Sirloin Carved-to-Order, with Choice of: Merlot Demi Glace, Chipotle Mayonnaise, Garlic Aioli

## ***Carved-to-Order Continued...***

### **Loin of Pork – \$9.00 per person**

Herb Roasted, Hand Carved with Choice of: Roasted Shallot Jus, Peppercorn Sauce, Apricot Cream Sauce, Orange Balsamic Glaze

### **Maple Glazed Spiral Cut Ham – \$7.00 per person**

Served with Cornichons and Assorted Mustards

### **Turkey – \$7.00 per person**

Maple Glazed Served with Cranberry Mayonnaise, Peppercorn Mayonnaise, Sage Aioli, Sundried Cherry & Apple Relish

## ***“Short Plates”***

***Featuring Small Dishes Prepared-to-Order Choose Two to Create Your Station — \$15.95 per person***

Petit Chicken Roulade with an Herb, Apple & Andouille Stuffing and a Cider Glaze

Cheese Ravioli with Wilted Greens and Roasted Garlic

Cuban Braised Beef on Corn Cakes with a Lime Chili Crème Fraiche

Flank Steak Stackers with Caramelized Onions and Tomato Jam on Focaccia Served with Arugula Roasted Potato Salad

Mini Cheeseburger with Portobello and Blue Cheese and Sweet Potato Fries

Roasted Chicken & Portobello Ragout on a Polenta Cake

Mac & Cheese with Plum Tomato Florentine

Crab Cake Topped with a Dollop of Remoulade With a Chesapeake Bay Roasted Potato

Petit Cheddar Biscuit with Maple Glazed Ham and Fruit Chutney

Mustard Seared Scallop with Crème Fraiche Potato Salad

Thai Salmon Medallions with Sweet Asian Noodles and a Ginger Apple Chip

Shredded BBQ Pork on a Sweet Corn Cake with Apple Chutney