



Special Occasions Menus

Menus designed to be picked up or delivered and set up to make your party more enjoyable and relaxing for you.

Rehearsal Dinners

Baby Showers

Bridal Showers

Birthday Parties

Bar/Bat Mitzvahs

Game Nights

Family Reunions

Office Happy Hours

Wine & Beer Tastings/Tours

Super Bowl Parties



Something for Everyone

*Maryland Crab Dip
Served with baguette slices and crackers*

*Assorted Miniature Sandwiches
Oven Roasted Turkey, Black Forest Ham, Roasted Top Round of Beef
Served on fresh baked country rolls – condiments on the side*

*Rotisserie Roasted Chicken Drumsticks and Wing Sections
With choice of 2 sauces on the side; teriyaki, bbq, buffalo, old bay, Thai chili
Served with bleu cheese or ranch dressing*

*Fresh Crudité Display
Garden fresh vegetables with chipotle ranch dip*

Cranberry BBQ Meatballs

Fresh Fruit and Melon Platter

Pasta Vegetable Salad

Garden Party

Tropical Salad

Mixed greens and iceberg lettuce with candied pecans, feta, mandarin oranges, red onion and grape tomatoes & lemon house made poppy seed dressing

Assorted Tortilla Wraps

Black forest ham, Oven Roasted Turkey Breast, Grilled Chicken Caesar, Roasted Vegetables, Beef & Cheddar

Tarragon Chicken Salad & Old Bay Shrimp Salad

With baguette slices & gourmet crackers

Spinach Dip

With fresh vegetables and grilled naan

Choose 2 salads

Roasted Red Skin Potatoes tossed in a lemon herb dressing

Caprese Platter

Garden Tomatoes, fresh mozzarella drizzled with balsamic glaze and fresh basil

Cucumber Dill Salad

Cucumber slices, sweet onions tossed in a light yogurt dill sauce

Summer Grilled Sweet Corn salad with tomatoes, red onion, bell peppers, smoked Gouda & cilantro with a light lime vinaigrette

Arugula Salad with fresh Avocado, cucumbers, tomatoes, red onion, grapefruit

Grilled Watermelon Feta Salad

Cocktail Party

Maryland Crab Balls

With lemon wedges, cocktail sauce and tartar sauce

Grilled Three Pepper Tenderloin Platter

Served with herb mayonnaise & horseradish

With fresh baked country rolls

Scallops Wrapped in Bacon

Baltimore Style Shrimp Cocktail

Nicks Assorted Sausage Bites

With sautéed peppers and onion and assorted mustards

Buffalo chicken Dip

With celery and carrots

Hummus Duo

Roasted Red Pepper and Seasonal Hummus

Served with cucumber slices and grilled Naan

Parmesan Herb Roasted Potato Bites

With sour cream & chive dip

Substitute the tenderloin platter with one of the following...

Roasted Pork Loin with roasted red potatoes and caramelized onions

Grilled Chicken Platter with grilled vegetables served with pesto sauce and chipotle aioli

A Taste of the Mediterranean

Falafel Bites with Tahini Sauce

*Baked Kubbah with Tzatziki sauce
(rice and beef patties)*

Greek Pasta Salad

OR

Cous Cous Salad

Roasted Red Pepper Greek Yogurt Hummus

Caramelized onion, tomato and olive tapenade

White Bean Artichoke Dip

Lebanese Beef or Lamb Croquettes

Grilled Pita, Olives and Marinated Vegetables

Prosciutto Wrapped Fresh Figs stuffed with bleu cheese

OR

Bacon Wrapped Dates with Goat Cheese

Cinco de Mayo

Beef or Chicken Empanadas

Black Bean Dip

OR

7 Layer Dip

House made Salsa, Salsa Verde, and Guacamole

Cheese Quesadillas

Chile con Queso

Chili Tequila Carne Asada Strips

Served with flour tortillas

Mexican Street Corn Salad

Salsa, Sour Cream, Tortilla Chips

Fondue with Friends

Choose 2

*Wisconsin Cheddar, Lager Beer Cheese, Bacon Cheddar, Spinach Artichoke Gruyere
Four Cheese, Classic Swiss, Queso Fundido*

Dippers include;

Apple slices, mushrooms, baguette slices, pretzel bites, tortilla chips and fresh vegetables

Caprese Platter or Spinach Salad

Charcuterie Board

Table of Plenty

Seasonal Fruit

Charcuterie Board garnished with pickled vegetables and olives

Aged Artisan Cheese Display garnished with dried fruit

Marinated Grilled Vegetables

Maryland Crab Dip

House made Hummus and Tapenade

Spinach Dip with fresh vegetables

OR

Seasonal Bruschetta

Roasted Beet and feta platter

Green Bean Asparagus Vinaigrette

OR

Orzo Vegetable Salad

Afternoon Tea

*Assorted Tea Sandwiches – Choose 3
Cucumber Avocado, Ham Salad, Watercress Egg Salad, Chicken Salad,
Salmon and Cream Cheese, Tuna Salad*

*Assorted Scones, Pastries & Muffins
With honey butter, powdered sugar, clotted cream and flavored jams*

*Feta, Mint and Watermelon Skewers
OR
Fresh Fruit Kabob with honey yogurt dip*

Maryland Crab Deviled Eggs

*Spring Salad
Mixed greens, blueberries, slivered almonds, strawberries & feta crumbles
With a light honey Dijon vinaigrette dressing*

Game Day

Cranberry BBQ Meatballs

*Buffalo Chicken Dip
With celery and carrots*

*Rotisserie Chicken Drumsticks and Wing Sections
With BBQ, buffalo and old bay; ranch or bleu cheese dressing*

*Pulled Pork BBQ Sliders
With country rolls and slaw*

OR

Sloppy Joe Sliders

*French Onion Dip
With kettle chips*

*Italian Cold Cut Sub
With condiments on the side*

*Salsa Trio
Pico, Black Bean and Corn, Salsa Verde
With tortilla chips*

IPA Beer Cheese with pretzel bites

Step Up your gathering by adding the following for an additional fee:

Chili Bowl topped with tomato, onion, cheese & served with tortilla chips or crusty baguette

Slow cooked marinated pork ribs, dry rub, classic bbq, north Carolina mustard, Alabama White

Box Lunches

(great for wine tasting/brewery tours or conferences)

Choose 3:

*Oven Roasted Turkey with Swiss, Tarragon Chicken Salad, Tuna Salad
Roasted Top Round of Beef & Provolone, Black Forest Ham & Cheddar*

OR

Choose 2:

*Beef & Cheddar Wrap, Ham and Swiss Wrap, Chipotle Chicken Wrap
Buffalo Chicken Wrap, Turkey Swiss Wrap*

OR

Grilled Chicken Caesar Salad, Southwest Chicken Salad, Cobb Salad, Greek Salad

Veggie Cup with dip or Fresh Fruit and Melon Cup

Individual Bag of Pretzel or Chips

Homemade Cookie

Bridal/Baby Shower Brunch

*Spinach Strawberry Salad
With lemon poppy seed dressing*

Silver Dollar Pit Ham Biscuits

Bacon and Spinach Egg Casserole

Maple Pecan French Toast Bake

Fruit Kabobs with marshmallow cream dip

OR

Fruit Salsa with cinnamon crisps

Tortellini Pasta Salad

Shrimp or Chicken Salad Stuffed Tomato Bites

Complete your meal by adding on one of Chef's Frittatas...

Ham & Swiss

Roasted Vegetable

Aged Cheddar

Broccoli & Cheese

Maryland Carb

Shrimp and Bacon

Bridal Shower Luncheon

*Tarragon Chicken salad & Baltimore Style Shrimp Salad
Served with baby croissants and baguette slices*

Country Ham Biscuits with honey

Maryland Crab Quiche

Caprese Platter

Spinach Strawberry Salad with lemon poppy seed vinaigrette

Fresh Fruit & Melon Platter

With choice of dip: honey yogurt, lemon poppy or creamy marshmallow

Just for Fun

*Assorted Sausage Bites with sautéed peppers and onions
With mustards*

*Chicken Lettuce Wraps
With Asian ginger soy*

Baltimore Style Deviled Eggs & Curried Deviled Eggs

*Hummus Trio Dip
Roasted Red Pepper, Garlic, Roasted Pumpkin & Gouda
Served with fresh vegetables and grilled naan*

Ramen Noodle Salad

Mac and Cheese Croquettes

Bang Bang Shrimp Pasta

Maryland Crab Straws

Complete any of the menus with one of the following platters....

Whole Cold Poached Salmon with cucumber scales & preserved lemon rinds

Served with capers, diced onions & dill yogurt sauce

Antipasto Platter

*Cured meats, artichoke hearts, peppers, peppadew peppers,
Assorted cheeses, fresh mozzarella, gourmet olives & focaccia bread*

Mexican Dipping Platter

*Fresh Guacamole, Homemade Salsa, Salsa Verde, Cheese Queso, Chili Con Queso,
Black Bean Dip, Jalapeno Poppers, Tortilla Chips*

Hawaiian Poo Poo Plater

*Baby Pork Ribs, Shrimp Toast, Vegetable Potstickers, Mango, Hawaiian Chicken Bites, Pineapple,
Kiwi, Papaya, Passion Fruit, Kumquat, Plantains, Guava, Sautéed Hawaiian Style Vegetables -
Served with pita*

Mezze Platter

*Falafel Balls with Tzatziki, Tabbouleh Salad, Tapenade, Baba Ghanoush, Hummus
Lamb Meatballs, Middle Eastern Chicken Bites marinated in a blend of lemon, yogurt and spices,
Grilled Vegetables, Pickled Carrots and Radishes, Cucumbers - With pita wedges*

House Made Chicken Tenders with BBQ, Buffalo and Honey Dijon Sauces (50 pieces)

Pan Seared Sashimi Tuna with seaweed salad

Topped with cilantro lime sauce and avocado slices

Chilled Seacuterie Board – Seafood Lovers Delight

Platter of Fresh seafood grilled or poached

*Large Shrimp, Sea Scallops, Marinated Tuna, Salmon, Calamari, Marinated Mussels, Crab Claws
served with Cocktail sauce, lemon wedges, capers, crackers & grilled naan*

Niçoise Platter

*Seared Tuna served with champagne vinaigrette, haricot verts, baby potatoes, cherry tomato
wedges, hard boiled eggs, black olives and watercress salad
Served with crackers, baguette slices, fresh dill and herbs*

Southern Maryland Fried Chicken Platter (40 pieces)

Taco Bar – Choose 2 proteins

*Slow Braised Pork, Shredded Beef, Chipotle Shredded Chicken, and Cilantro Lime Shrimp - Served
with fresh cilantro, red onion, tangy cabbage & lettuces slaw, homemade salsa, house made
guacamole, lime wedges & sour cream; corn and flour tortillas
Rice & Beans*

Rotisserie Chicken Wings & Drummie Sections with 3 dipping sauces (50 pieces)

Thai chili, old bay, BBQ, Buffalo, Garlic Parmesan, Salt & Vinegar

Hors d'oeuvres by the piece
(minimum purchase is 24 pieces)

Maryland Crab Balls

Scallops Wrapped in Bacon

Falafel balls served with tahini sauce

Baltimore Shrimp Cocktail

Steamed Spiced Shrimp with cocktail sauce and lemon

Chesapeake Crab Wontons

Buffalo Chicken Blasts

Bacon Bleu Mushroom Caps

Risotto Balls with marinara

Lamb Meatballs with mint chutney

Cranberry BBQ Meatballs

Deviled Eggs (add crab or bacon for an additional fee)

Corn Dog Bites

Fruit Kabobs

Mac & Cheese Bites

Buttermilk Chicken Parmesan Sliders

BLT Stuffed Cherry Tomatoes

Chickpea Fritters with coconut chutney

Ham and Cheese Croquettes

Veggie Spring Rolls

Fish and Chip Bites

Philly Cheesesteak Spring Roll

BBQ Pork Egg Roll

Maryland Crab Straws

Potato Pancake Medallion with sour cream and chives

Korean Pork Belly Tiny Taco

Pulled Jerk Chicken on Fried Plantain Chip

Greek Cucumber Salad Cup

Cheddar, Bacon & Shrimp Grit Cake Bites