

reception stations & action stations

MINIMUM 20 GUESTS/PRICE PER GUEST

All stations are designed to last for 2 hours maximum

the salad bowl*:

TWO SELECTIONS 16

FOUR SELECTIONS 28

classic caesar hearts of romaine, aged parmesan, focaccia herb croutons, classic dressing

asian chop napa cabbage, peanuts, bell peppers, lychees, carrots, chinese vinaigrette

greek romaine feta cheese, olives, pepperoncini, red onions, and lemon-herb dressing

the wedge baby iceberg, bacon, blue cheese, teardrop tomatoes, boiled egg, cucumber, white french dressing

charred broccoli miso vinaigrette, toasted peanuts

cous cous chick peas, artichokes, cucumber, tomatoes, lemon-mint dressing

quinoa tabouli parsley, mint, red onion, tomato, red beans, blood orange vinaigrette

tomato melon feta cheese, cucumber, basil vinaigrette

gastro pub* 29:

CHOOSE FIVE:

deviled eggs with fried oyster, beer remoulade

fried pretzel pale ale mustard

lobster corn dogs tarragon aioli

blt bite peppered bacon, lettuce, tomato and bacon mayo

morty's reuben mini corned beef, kraut, thousand island, marble rye

guinness battered fish & chips

shepperd pie braised short rib, guinness gravy, yukon gold mashed

gourmet potato bar* 24:

CHOOSE THREE:

the loaded yukon gold mashed, applewood smoked bacon, cheddar cheese, chives, sour cream

the italian beef giardinere, provolone, roasted italian beef

the midwestern bbq brisket and tobacco onions

the deep south buttermilk, black pepper, fried chicken

the peruvian mashed, purple potatoes, aji peppers, peruvian spiced chicken

the orient wasabi mashed, kung pao shrimp, crispy noodles

tuscan pasta station* 25:

CHOOSE THREE:

PASTA CAN BE DISPLAYED OR PREPARED TO ORDER

butternut squash raviolis with sage and brown butter sauce

gnocci shrimp with vodka sauce

penne pasta pomodoro

rigatoni pasta with lobster, crab and roasted tomato basil sauce, chili flakes

cavatelli pasta with barolo braised beef cheek ragout, wild mushrooms and shaved pecorino ramano

*\$250 uniformed chef's fee (2 hour maximum)



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risotto bar 25:

CHOOSE THREE:

lobster risotto maine lobster, asparagus tips, chives

spanish saffron garlic shrimp, chorizo, tomatoes, olives

the tuscan sundried tomato, pancetta, peas, reggiano cheese

butternut squash caponata squash, butternut puree, pecorino

wild mushroom risotto shallots, chives, parmesan

maryland crab risotto old bay, roasted corn, lemon chive oil

LukFu

dim sum 31:

pan fried pork & vegetable dumplings

shiu mai cantonese steamed shrimp dumplings

lotus sticky rice pork and minced vegetables in lotus leaf

char sui bao bun bbq pork filled bun

vietnamese fried spring rolls

crab rangoon

the iEN VIVO! 27:

southwestern corn tortilla chips with black beans, tomatoes, nacho cheese sauce, onions, jalapenos, sour cream, guacamole, salsa fresca and salsa verde

CHOOSE THREE:

pork al pastor with avocado cream, pineapple, onion, cilantro

grilled mahi mahi chipotle aioli, jicama slaw

marinated carne asada with roasted pineapple salsa, cilantro

pollo asada with roasted corn salsa, cotija cheese, lime creme

battered fried cauliflower chipotle mayo, queso fresco, salsa roja

it's a wing thing 25:

ACCOMPANIED WITH BLUE CHEESE & CREAMY RANCH

traditional buffalo style wings

sriracha honey wings

garlic parmesan wings

thai sweet chili wings

old bay wings



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b'more favorites 28:

CHOOSE THREE:

crab dip with waffle fries
maryland mini crab pretzel
mini pit beef with onion and horseradish cream
mini crab bites with remoulade and cocktail sauce

pizza & flatbreads 20:

CHOOSE THREE:

cheese pizza
pepperoni pizza
supreme pizza
vegetarian pizza
margherita, fresh mozzarella, basil and olive oil flatbread
fig and manchego cheese with baby arugula, caramelized balsamic drizzle flatbread
smoked salmon with caviar and crème fraiche flatbread
bbq chicken flatbread
three cheese flatbread

slider bar 22:

CHOOSE THREE:

beef, cheddar and herb mayo, brioche bun
beef, blue and bacon, caramelized red onion
teriyaki chicken, hawaiian roll
pulled pork, purple coleslaw, pretzel bun
slider dogs, traditional condiments
maryland crabcake slider with old bay slaw
italian meatball slider with fresh mozzarella & tomato

gourmet mac & cheese bar 22:

CHOOSE THREE:

the classic
short rib and smoked gouda
crimini and porcini mushrooms, fontina, mascarpone
maryland crab, old bay butter, house fried chip
roasted pulled pork, aged cheddar, topped with bbq sauce
roasted chicken, manchego cheese, rajas
pancetta, green peas, parmigiano



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market seafood display

100 PIECE MINIMUM, PRICED PER PIECE

All Served with horseradish, cocktail sauce, mignonette, Tobasco™, citrus and crackers

stone crab claws (seasonal) MP

pacific oysters on the half shell, 6

chilled maine lobster medallions, 12

fresh shucked little neck clams, 6

jumbo shrimp cocktail, 5

sushi 8 - sushi bar 25

ASSORTED SUSHI & SASHIMI

displays served with soy sauce, wasabi, pickled ginger and chopsticks

a sushi chef is available upon request \$400 (one chef per 100 guests)

add chilled edamame, seaweed salad, or sunomono 3.50 per guest

