



**Special Events Menus**

## Tidewater Inn Breakfasts

All Coffee Breaks are designed for a One Hour Time Period

### Continental

Assortment of Muffins, Danish and Croissants,  
Sweet Butter and Preserves  
Chilled Orange and Cranberry Juice  
Fruit Infused Water  
Freshly Brewed Regular & Decaffeinated Coffee  
Variety of Tea  
**\$13.95 per guest**

### Deluxe Continental

Seasonal Sliced Fruit and Berries  
Yogurt and Granola  
Cold Cereals with Whole and Skim Milk  
Assortment of Muffins, Danish and Croissants  
Sweet Butter and Preserves  
Chilled Orange and Cranberry Juice  
Fruit Infused Water  
Freshly Brewed Regular & Decaffeinated Coffee &  
Variety of Teas  
**\$18.95 per guest**

### Sunrise Breakfast Buffet

Seasonal Sliced Fresh Fruit Display  
Cold Cereals with Whole and Skim Milk  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Maple Sausage Links  
Old Bay Spiced Potatoes with Sweet Bell Peppers & Onions  
Assortment of Muffins, Danish and Croissants  
Whipped Butter and Preserves  
Chilled Orange, Cranberry Juice and V8  
Fruit Infused Water  
Freshly Brewed Regular & Decaffeinated Coffee  
Variety of Teas  
**\$22.95 per guest**

### Breakfast Enhancements

Bagels with Cream Cheese: \$37 per dozen  
Oatmeal with Assorted Accoutrements \$3 per Guest  
Muffins, Danish & Croissants: \$42 per dozen  
Seasonal Sliced Fresh Fruit: \$5.50 per Guest  
Individual Natural and Fruit Yogurts: \$3.25 per Guest  
Buttermilk Biscuits and Cream of Chip Beef: \$4.25 per Guest

### Omelette Station

Farm Fresh Eggs, Egg Whites and Egg Beaters prepared to order by  
our Chefs to include  
Mushroom, Onion, Sweet Pepper, Tomato, Fresh Herbs, Bacon,  
Ham, Sausage and Cheese  
  
Chef Attendant Fee of \$100.00 per 30 guests  
with a maximum of 50 guests  
**\$8.95 per guest**

### Chesapeake Benedict

English Muffins topped with  
a petite Crab Cake, Poached Egg  
and Chesapeake Hollandaise  
  
with a minimum of 30 guests  
**\$12.95 per guest**



# Specialty Break Selections

All Breaks are designed for a Two Hour Time Period

**Morning**

Seasonal Sliced Fruit and Berries  
 Assortment of Muffins, Danish and Croissants  
 Freshly Brewed Regular & Decaffeinated Coffee  
 Variety of Tea  
**\$10.95 per guest**

**Bullitt House Tea Party**

Assorted Scones with Devonshire Cream & Jams  
 Tea Sandwiches to include Smoked Salmon, Cucumber  
 And Grilled Vegetable  
 Chilled Sparkling & Still Mineral Waters  
 Fruit Infused Water  
 Freshly Brewed Regular & Decaffeinated Coffee &  
 Variety of Tea  
**\$18.95 per guest**

**Sweet and Savory**

Freshly Baked Cookies  
 Rosemary Focaccia with Red Pepper Hummus  
 Bottle Water  
 Assorted Soft Drinks  
 Freshly Brewed Regular & Decaffeinated Coffees  
 Variety of Teas  
**\$14.95 per guest**

**All Day Beverage Service**

Still and Sparkling Mineral Water  
 Assorted Soft Drinks  
 Bottle Water  
 Freshly Brewed Regular & Decaffeinated Coffee  
 Variety of Tea  
**\$16.95 per guest**

**Afternoon**

Freshly Baked Cookies  
 Assorted Soft Drinks  
 Bottle Water  
 Freshly Brewed Regular & Decaffeinated Coffee  
 Variety of Tea  
**\$12.95 per guest**

**Wholesome**

Whole Fruits  
 Vegetable Crudités  
 Assorted Toasted Nuts and Dried Fruits  
 Chilled Sparkling & Still Mineral Waters  
 Fruit Infused Water  
 Freshly Brewed Regular & Decaffeinated Coffees  
 Variety of Teas  
**\$15.95 per guest**

**Avalon Theater**

Assorted Candy Bars  
 Popcorn  
 Swedish Fish  
 Assorted Soft Drinks  
 Freshly Brewed Regular & Decaffeinated Coffees  
 Variety of Teas  
**\$14.95 per guest**

**Break Enhancements**

Granola Bars \$29 per dozen  
 Individual Chips \$2.50 per guest  
 Packaged Chocolate Bars and Candy Bars \$46 per dozen  
 Whole Fruits \$28 per dozen  
 Cookies & Brownies \$33 per dozen  
 Coffee by the gallon \$55 per gallon  
 Fruit Smoothies Pitcher \$16 per pitcher



## Avon Plated Luncheon

Includes Three Courses: Soup or Salad, Entrée & Dessert  
Rolls served with Whipped Butter  
Only Two Selections

### Soup

Maryland Vegetable Crab  
Cream of Crab  
Tomato Basil Bisque  
Minestrone  
Tomato Cucumber Gazpacho

### Salad Selections

#### Assorted Greens

A collection of greens topped with  
dried cranberries, matchstick carrots  
and toasted almonds  
Tomato Basil Vinaigrette

#### Mediterranean

Romaine, bell peppers, pepperoncini, red onions and olives  
drizzled with a fetta vinaigrette

#### Spinach

Baby spinach topped with  
matchstick carrots, julienne purple onions  
and sliced mushrooms  
Roasted Red Bell Pepper Vinaigrette

#### Caesar

Romaine lettuce, parmesan and croutons  
and tossed with Caesar dressing

### Entrée Selections

Each entrée is presented with a  
Chef's selection of  
Potato or Grain  
Seasonal Vegetable

#### Rockfish

Herb pan seared Rockfish Filet  
with a Cream Sherry Sauce  
**\$32 per guest**

#### Herb Marinated Chicken Breast

Herbed Marinated and Grilled Chicken Breast  
drizzled with an Orange Crème Gastique  
**\$25 per guest**

#### Atlantic Salmon

Chesapeake spiced salmon filet with a  
brie Mornay and strawberry chutney  
**\$33 per guest**

#### Beef

Pan Seared Garlic-Chili Marinated Petite Sirloin  
finished with a Zinfandel Bordelaise  
**\$35 per guest**

#### Crab Cakes

Jumbo Lump Crab Meat mixed with  
Chesapeake Spices and formed into two cakes  
**\$38 per guest**

#### Chicken Cobb Salad

Marinated Grilled Chicken Breast  
served with a traditional Cobb Salad  
**\$28 per guest**

### Desserts

Fruit Tart  
Cheese Cake

Chocolate Marquise Mousse  
Peach Mousse Martini

Freshly Brewed Regular & Decaffeinated Coffee  
Variety of Tea



## Delicatessen Buffet

### Deli

Soup of the Day  
Mixed Greens with Dressing  
Sliced Seasonal Fruit Tray

Chefs Selection of:

Potato Salad, Shredded Slaw and Pasta or Grain Salad

### **Deli Display**

Assorted sliced Meats and Cheeses to include Roasted Beef,  
Turkey Ham, Swiss, Cheddar and other selections by our Chef

Accompaniments

Tomatoes, Lettuce, Pickle Spears, Assorted Rolls, Sliced Breads,  
Condiments

Chef's Selection of Assorted Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

Assorted Sodas

**\$29.95 per guest**

### Wraps

Soup of the Day  
Mixed Greens with Dressing  
Sliced Seasonal Fruit Tray

Chefs Selection of:

Potato Salad, Shredded Slaw and Pasta or Grain Salad

### **Pre-made Wraps Display**

Assorted sliced Meats, Cheeses, Lettuce, and Chef's selection of  
condiments wrapped with an oversized Soft Tortilla to include

Roasted Beef & White Horseradish Cheddar Wraps

Turkey & Havarti Cheese Wraps

Honey Ham & Swiss Cheese Wraps

Accompaniments

Pickle Spears

Condiments

Chef's Selection of Assorted Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

Assorted Sodas

**Maximum of 50 guests**

**\$31 per guest**

### Sandwiches

Soup of the Day  
Mixed Greens with Dressing  
Sliced Seasonal Fruit Tray  
Chefs Selection of:

Potato Salad, Shredded Slaw and Pasta or Grain Salad

### **Pre-made Sandwich Display**

Assorted sliced Meats, Cheeses, Lettuce, and Chef's selection of condiments sandwiched between two slices of  
Bread to include

Roasted Beef & White Horseradish Cheddar on Pumpernickel

Turkey & Havarti Cheese on Petite Ciabatta

Honey Ham & Swiss Cheese on a Mini Kaiser Roll

Accompaniments

Pickle Spears

Condiments

Chef's Selection of Assorted Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

Assorted Sodas

**Maximum of 30 guests**

**\$33 per guest**

### **Boxed Lunch**

One Sandwich or Wrap, Chips, Whole Fruit,  
Side Salad and Cookie  
Bottled Water

**Maximum of 50 guests**

**\$18.95 per guest**



## Easton's Farmer's Market Luncheon Buffet

Artisan Breads, Crispy Lahvosh and Freshly Baked Rolls  
served with Whipped Butter

### **Crudités**

Choose two dips:  
Buttermilk and Herb Dressing, Roasted Garlic Hummus,  
Olive Tapenade, Creamy Artichoke or Herb Spinach Dip

### **Soup**

Choose one:  
Tomato Cucumber Gazpacho  
Cream of Crab  
Maryland Vegetable Crab

### **Entrée Salads**

Grilled Chicken and Roasted Corn with Tomatoes and Chilies over Baby Spinach  
Traditional Cobb Salad  
English Cucumber, Tomato and Mushroom with Red Wine Vinaigrette

### **Dessert**

Seasonal Short Cake

### **Coffee & Tea**

Freshly Brewed Regular & Decaffeinated Coffee  
Variety of Tea

**\$39 per guest**



# Downtown Ease Luncheon Buffet

Artisan Breads, Crispy Lahvosh and Freshly Baked Rolls  
served with Whipped Butter

## Crudités

Choose two dips:  
Buttermilk and Herb Dressing, Roasted Garlic Hummus,  
Olive Tapenade, Creamy Artichoke or Herb Spinach Dip

## Soup

Choose one:  
Tomato Cucumber Gazpacho  
Cream of Crab  
Maryland Vegetable Crab

## Salads

Traditional Cobb Salad  
English Cucumber, Tomato and Mushroom with Red Wine Vinaigrette

## Entrées

Choose one or two:

Roasted Chicken Breast  
*Pancetta, Carrots, Spring Onions*

Grilled Salmon  
*Green Beans, Cherry Tomatoes, Herb Butter*

Sautéed Shrimp  
*Orzo with Bell Peppers, Spinach and Shaved Manchego*

Beef Sichuan  
*Matchstick Carrots, Spring Onions and Hoisin Sichuan Glaze*

## Dessert

Seasonal Cobbler

## Coffee & Tea

Freshly Brewed Regular & Decaffeinated Coffee  
Variety of Tea

## One Entrée Selection

\$38 per guest

## Two Entrée Selections

\$46 per guest



## Reception Appetizers

### Stationary Hors d'oeuvres

#### Mediterranean Dip & Vegetable Crudités

Hummus, Baba Ghanoush, Roasted Red Pepper Spread, Assorted Olives and Feta Cheese Wedges, Cracked Peppercorn Mélange over Extra Virgin Olive Oil served with Pita Bread and Bagel Chips  
Colorful display of crisp garden vegetables with assorted chilled dipping sauces  
**\$15 per guest**

#### Gourmet Cheese Sampler

A fine selection of domestic and hand crafted international cheeses artfully displayed with dried fruits, nuts assorted crackers and creative dipping sauces  
**\$9 per guest**

#### Creamy Hot Dips

Creamy Maryland Crab fondue and Creamy Spinach and Artichoke Dip served with sliced baguette  
**\$6 per guest**

#### Brie en Croûte

Whole Wheel of Brie topped with sliced Portobello Mushrooms, Strawberries and Balsamic Reduction baked in puff pastry served with sliced baguette  
**\$7 per guest**

#### Fruit

Sliced Fruit garnished with Grapes and Berries  
Served with Yogurt Dip  
**\$8 per guest**

#### Roasted Vegetables

Asparagus Spears, Portobello, Zucchini, Yellow Squash, Bell Peppers Garnish with Cipolline Onion and Carrot Flowers  
**\$7 per guest**

#### Antipasto

Fresh Mozzarella, Sliced Tomatoes, Basil Leaves, Asparagus, Prosciutto and Soppresata  
**\$7 per guest**

#### Chesapeake Favorites

Chesapeake oysters on the half shell served with cocktail sauce, mignonette, and Tabasco  
Cocktail crab claws, baked barbeque oysters, mini crab cakes and baked rockfish bites  
**\$18 per guest**

### Action Station

*All carving stations are served with petite rolls*

#### Turkey

Turkey Breast slowly roasted then carved to order by one of our chefs served with Cranberry-Apple-Orange Relish and Honey Mustard  
**\$9 per guest**

#### Virginia Ham

Seasoned with a bourbon and brown sugar glaze then spiraled sliced to order by one of our chefs served with pear-chili mustard  
**\$10 per guest**

#### Tenderloin of Beef

Beef Tenderloin tavern rubbed, seared, slowly roasted and sliced to order by one of our chefs served with horseradish cream and Cabernet Demi Glace  
**\$14 per guest**

#### Gnocchi

Yukon Gold Potato and Butternut Squash Gnocchi served in a petite glass topped with exotic mushrooms, lump crab meat or chicken apple sausage finished with toasted pine nut and muscat pan sauce or white truffle and mascarpone butter  
**\$16 per guest**

Chef Attendant Fee  
of \$100.00 per 40 guests



**Passed Hors D'oeuvres**

**Chilled**

- Rockfish Ceviche in a savory cone, *seasonal* \$105 per 50 pieces
- Smoked Salmon on Cucumber Coin with Lavender essence and Fish Roe \$125 per 50 pieces
- Tomato Basil Mozzarella Bruschetta on Crostini \$75 per 50 pieces
- Blackened Ahi Tuna on a Wonton Crisp topped with Seaweed Salad \$160 per 50 pieces
- Prosciutto wrapped melon, *seasonal* \$75 per 50 pieces
- Crab and Mango Salad on an Endive Spoon \$180 per 50 pieces

**Warm**

- Shrimp wrapped in Bacon served with a Horseradish BBQ \$160 per 50 pieces
- Mini Potato Cake topped with Maryland Crab Meat with Chesapeake Remoulade, *seasonal* \$120 per 50 pieces
- Miniature Maryland Crab Cakes served on a tasting spoon with Spicy Cocktail Sauce, *seasonal* \$200 per 50 pieces
- Mini Lamb Chops with Minted Apple Curry Glaze \$185 per 50 pieces
- Fried Oyster with Spicy Bloody Mary Shooter, *seasonal* \$100 per 50 pieces
- Sun Dried Tomato and Fetta in Phyllo with a balsamic reduction \$120 per 50 pieces
- Hibachi Steak with Hoisin Dipping Sauce \$100 per 50 pieces
- Shrimp and Chipotle Empanadas with a Mango Dipping Sauce \$115 per 50 pieces
- Ham n Biscuit with a cheese fondue \$150 per 50 pieces
- Turkey wrapped with Applewood Smoked Bacon \$115 per 50 pieces
- Spicy Beef Empanada with Mango Dipping Sauce \$145 per 50 pieces
- Chorizo Stuffed Dates wrapped in bacon \$115 per 50 pieces
- Asparagus Spear wrapped in pastry with a balsamic reduction \$95 per 50 pieces
- Tomato Basil Bisque in a Demi Tasse Cup \$80 per 50 pieces
- Oyster Fritters on a tasting spoon with Chesapeake Rémoulade, *seasonal* \$100 per 50 pieces

**Light House  
Reception Package**

*Tailored for One Hour*

**Passed Hors d'oeuvres**

- Tomato Basil Mozzarella Bruschetta on Crostini
- Shrimp wrapped in Bacon served with a Horseradish BBQ
- Hibachi Steak with Hoisin Dipping Sauce

**Stationary Hors d'oeuvres**

Choose One:

**Gourmet Cheese Sampler**

A fine selection of domestic and hand crafted international cheeses artfully displayed with dried fruits, nuts assorted crackers and creative dipping sauces

**Creamy Hot Dips**

Creamy Maryland Crab fondue and Creamy Spinach and Artichoke Dip served with sliced baguette

**Antipasto**

Fresh Mozzarella, Sliced Tomatoes, Basil Leaves, Asparagus, Prosciutto and Soppresata

**One Hour Open House Bar**

\$25 per guest



## Eastern Shore Crab Feast Dinner Buffet

Rolls served with Whipped Butter

### Soup

Cream of Crab

or

Maryland Vegetable Crab

### Salad

#### Spinach

Baby spinach topped with  
matchstick carrots, julienne purple onions, sliced mushrooms  
and cornbread croutons

Roasted Red Bell Pepper Vinaigrette

### Sides

Tomatoes and Cucumbers tossed with white balsamic

Three Potato Salad with a Creamy Dijon Dressing

Sweet Corn on the Cob

Creamy Coleslaw

### Entrées

#### **CHESEPAKE BAY BLUE CRABS**

#### **STEAMED**

**Order by the bushel and by seasonality**

#### **Chicken Breast Kabobs**

with Plum BBQ

### Dessert

Smith Island Cake

Sliced Watermelon

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

**\$35 per guest plus**

**Market Price of Selected Steamed Crabs**

### **Enhance the Eastern Shore Experience by adding!**

#### **Petite Rockfish Filets**

Old Bay Spiced, Pan seared and  
floating in a Cream Sherry Cream

**\$7.95 additional per guest**

#### **Oyster Fritters**

Pan seared Oyster fritters topped  
with Spicy Chesapeake Rémoulade

**\$10.50 additional per guest**



## Dinner Buffet

### Courtyard BBQ

Pepper Jack Corn Muffins

#### Salads

Tavern Greens  
*Cucumbers, Grape Tomatoes, Charred Onions, Balsamic Vinaigrette*  
New Potato Salad with Egg and Chives  
Classic Coleslaw

#### Entrées

Choose two or three:

Sweet and Spicy Baby Back Ribs  
Asian Glazed Skirt Steak  
Lemon and Rosemary Chicken  
Grilled Salmon with Charred Heirloom Tomato Salsa  
Dry Rubbed BBQ Beef Sliders

#### Sides

Three Bean Chili  
*with all the Fixing's*  
Grilled Seasonal Vegetables  
Tavern Mac N Cheese

#### Dessert

Seasonal Short Cake  
Old Fashion Chocolate Cake  
Watermelon and Fresh Mint  
  
Freshly Brewed Regular & Decaffeinated Coffee  
Variety of Tea

#### **Two Entrée Selection**

\$54 per guest

#### **Three Entrée Selections**

\$58 per guest



# Sharp's Island Light Buffet

Rolls served with Whipped Butter

## Soup

*Choose one:*

- Maryland Vegetable Crab
- Snapping Turtle Soup
- Cream of Crab

## Salad

### **Assorted Greens**

A collection of greens topped with dried cranberries, matchstick carrots and toasted almonds  
Apple Cider-Balsamic Vinaigrette

## Side Salads

*Choose two:*

- Tomatoes and Cucumbers tossed with white balsamic
- Three Potato Salad with a Creamy Dijon Dressing
- Marinated Vegetables drizzled with Red Balsamic
- Penne with Peas and Smoked Salmon

## Displays

*Choose one:*

- Vegetable Crudit 
- Seasonal Fruit Salad

## Entr es

*Chose One, Two or Three:*

### **Rockfish Filets**

Old Bay Spiced floating in a Cream Sherry Cream

### **Baked Oysters**

Chincoteague Oysters layered with cracker crumbs and a Saffron and Tarragon Custard then baked

### **Marinated Herbed Chicken Breast**

with Plum BBQ

### **Beef Medallions**

Garlic-Chili Marinated tender cut of beef Grilled then Sliced and finished with a Zinfandel Bordelaise

### **Atlantic Salmon**

Honey Dijon-Whole Grain Mustard Glazed Atlantic Salmon Filet floating in a Golden Tomato Marinara

## Dessert

Smith Island Cake

Assorted Cookies

Seasonal Short Cake

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

**One Entr e Selection**

**\$56 per guest**

**Two Entr e Selection**

**\$58 per guest**

**Three Entr e Selections**

**\$60 per guest**



## Easton's Stations Package

*Tailored for One and a Half Hours*

### Passed Hors d'oeuvres

Select Any Three from Our Passed Hors D'oeuvres List

### Carvings

*Served with petite rolls*

#### **Turkey**

Turkey Breast slowly roasted then carved to order by one of our chefs served with Cranberry-Apple-Orange Relish and Honey Mustard

#### **Tenderloin of Beef**

Beef Tenderloin tavern rubbed, seared, slowly roasted and sliced to order by one of our chefs served with horseradish cream and cabernet demi glace

### Displays

#### **Mediterranean Dip & Vegetable Crudités**

Hummus, Baba Ghanoush, Roasted Red Pepper Spread, Assorted Olives and Feta Cheese Wedges, Cracked Peppercorn Mélange over Extra Virgin Olive Oil served with Pita Bread and Bagel Chips  
Colorful display of crisp garden vegetables with assorted chilled dipping sauces

#### **Gourmet Cheese Sampler**

A fine selection of domestic and hand crafted international cheeses artfully displayed with dried fruits, nuts  
assorted crackers and creative dipping sauces

### Sauté

Chef Attendant Fee  
of \$100.00 per 40 guests

### Gnocchi

Yukon Gold Potato and Butternut Squash Gnocchi served in a petite glass topped with exotic mushrooms, lump crab meat or chicken apple sausage  
finished with toasted pine nut and muscat pan sauce or white truffle and mascarpone butter

### Dessert

Chef Selection of Stationary Display

**\$75 per guest**



## Plated Talbot Town Fare

Rolls served with Whipped Butter

### Starter

Choose one:

#### Soups

Cream of Crab

Snapping Turtle

Maryland Vegetable Crab

Minestrone

#### Salads

Romaine with Cornbread Croutons, Shaved Parmesan and Caesar Dressing

Nuts and Berries with mixed Greens and Balsamic Vinaigrette

Cucumber wrapped Baby Spinach with Roasted Red Pepper Vinaigrette

### Entrées

Choose one:

#### Tuscan Chicken

Chicken Breast stuffed with Prosciutto, Spinach and Fontina Cheese served with Capannelle Pasta and Garlic Cream

**\$35 per guest**

#### Ahi Tuna

Sésame Seed Chard encrusting served  
Pineapple Salsa and Sichuan Glaze

**\$46 per guest**

#### Frenched Pork Chop

Porcini Mushroom encrusted Double Boned Rib Pork Chop,  
Garlic Mashed Potatoes and Cabernet Wine Glaze

**\$38 per guest**

#### Herbed Rockfish

Herb encrusted Rockfish served with  
Garlic Mashed Potatoes and Tomato and Corn Relish

**\$42 per guest**

#### Filet of Beef

Grilled Filet of Beef with Garlic Mashed Potatoes  
and Peppercorn Cabernet Demi Glace

**\$48 per guest**

#### Crab Cakes

Petite Jumbo Lump Crab Cakes atop sliced tomato  
floating in a Dijon Cream

**\$49 per guest**

### Dessert

Choose one:

#### Key Lime Crème Brûlé

Key Lime infused custard finished with a caramelized sugar crust, topped with Blueberries

#### Peach Cannoli

Peach Mousse in a Cannoli Shell served with sliced Peaches, Lavender Honey  
topped with Powdered Sugar

#### Strawberries and Cream

Strawberries sliced and served over Angel Food Cake  
Floating in a Strawberry Coulis topped with Chantilly Cream

#### Carrot Cake

Traditional with a Cream Cheese Icing

#### **Coffee and Tea Service**

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea



## John Molls' Decanter Plated Dinner

For parties of 18 or less

Sliced Pretzel Bread served with Whipped Butter and Soy Bean Tapenade

### Chefs Choice of Amusé-Bouché

### Starters

Choose two:

**Seafood Martini**

Lobster, Shrimp and Lump Crab Meat atop  
Chiffonnade Romaine drizzled with  
Lemon Sherry Vinaigrette

**Roasted Tomato and Yellow Bell Pepper Bisque**

Two separate bisques pored together before service and  
garnished with a floating Rosemary Goat Cheese Crostini and  
drizzled with Truffle Oil

**Oyster Stew**

Cream of Chincoteague Oysters drizzled with a Chili Coulis  
garnished with a Fried Oyster

**Crab Two Ways**

Jumbo Lump Crab Bruschetta on Crostini  
And  
Crab Stuffed Mushrooms

**Roasted Baby Beets**

A bouquet of Roasted Baby Beets with a Roasted Lilly infused  
Chèvre and pickled Bermuda Onions spritzed with White  
Truffle Oil

**Caesar meets Niçoise**

Sesame seed encrusted Tuna atop  
chopped romaine, parmesan tuile, olive,  
tomato, green bean, lemon,  
egg, Dijon and garlic

**Roasted Caprice**

Sliced, slow roasted vine ripe tomato stacked with sliced fresh mozzarella and basil leaves,  
perched in a bed of mâche finished with basil oil, balsamic reduction,  
cracked sea salt and cracked peppercorn mélange

### Entrées

Choose one:

**Lamb**

Porcini Mushroom encrusted  
Bone-in Lamb Ribeye  
**\$59 per guest**

**Rockfish Imperial**

Rockfish filet stuffed with Crab Imperial and  
baked to perfection  
**\$57 per guest**

**Eastern Shore Seafood Stew**

Mussels, Clams, Shrimp and Crab in a  
Tomato Saffron Broth topped with a Lobster Tail  
**\$56 per guest**

**Twin Crab Cakes**

Pan seared Jumbo Lump Crab Cakes over a Fried Green  
Tomatoes floating in a Salsa Verde  
served with a Chesapeake Rémoulade  
**\$52 per guest**

**Beef Porterhouse**

2 inch thick cut of the Short Loin  
Tavern Rubbed and Grilled Slowly to Perfection  
**\$65 per guest**

**Duck**

Two ways  
Confite of Leg and Thigh and  
Crispy Seared Breast with Asian Glaze  
and Pearled Vegetables

**\$45 per guest**

**Surf and Turf**

Applewood Bacon wrapped Beef Filet paired  
with two Jumbo Shrimp stuffed with Crab Imperial  
**\$59 per guest**

**Red Snapper**

Macadamia encrusted Red Snapper Filet  
with Wild Berry Compound Butter  
**\$46 per guest**



## Dessert

Choose one:

### Berries Three Ways

Iced Berries drizzled with Iced Wine  
Zabaglione topped with Assorted Berries  
Macerated Berries topped with Grilled Angel Food Cake and Chantilly Cream

### Chocolate

Chocolate Mousse in a petite Martini Glass  
Chocolate Carrot Cake with Cream Cheese Icing  
Dark Chocolate Ice Cream with petite Chocolate Chip Cookie

### Apple

Homemade Apple Pie served in a cast iron dish  
served alamode

### Lemon Pound Cake

Garnished with Assorted Berries  
floating in a Crème Anglaise

