

Action Stations

Our Catering Specialist is pleased to customize your menu to your dietary requirements.

*All Action Stations require a *Culinary Attendant at \$100.00 each, unless noted.*

Each Action Station has a minimum of 50 Guests.

Groups under 50 Guests will incur a \$100.00 Service Charge.

**One Culinary Attendant per 25 Guests.*

Prices are per person

PASTA STATION

Your choice of Two Pastas & Two Sauces

ANNAPOLITAN SELECTION

Choice of Two:

Tortellini, Farfalle or Penne Pasta

Choice of Two:

Alfredo, Wild Mushroom, Basil Pesto, Spicy Sausage or Whole Grain Mustard Cream Sauce

\$9.00 per person

MARYLAND INN SELECTION

Choice of Two

Chicken, Cheese & Spinach Tortellini, Spiced Beef & Mozzarella Tortellini,
Potato Gnocchi, Crab Ravioli, Lobster Ravioli, Wild Mushroom Ravioli,
Or Mediterranean Ravioli

Choice of Two

Pancetta Sage Cream, Roma Tomato Ragout, Nicoise Olive Ragout,
Sun Dried Tomato Pesto or Black Pepper Asiago Cream Sauce.

\$14.00 per person

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ICHIBAN WOK STATION

Accompanied by Steamed White Rice

Choice of Two:

Oriental Stir-Fry

Szechuan Beef with Snow Peas & Sprouts

Accompanied by a Ginger Oyster Sauce

Cashew Chicken with Oriental Vegetables

Accompanied by a Garlic Cilantro Sauce

Ten Vegetable Stir Fry

Popcorn Shrimp with Water Chestnuts & Scallions

\$9.00 per person

SIZZLING GULF HARVEST SHRIMP STATION

Jumbo Shrimp prepared to order based on Four pieces per person

Accompanied by Steamed White Rice

Choice of One:

Garlic Shrimp Scampi

With Butter, White Wine, Basil & Lemon

Pan Sautéed Shrimp

With Roma Tomatoes, Sweet Onions, Garden Herbs & Crostini Toast

Stir Fried Sweet & Sour Shrimp

With Honey Blossom Hoisin Glaze.

\$13.00 per person

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HOT BOARD POTATO MASHER BAR

A Trio of:

Red Potato Mash, Gold Potato Mash, & Purple Potato Mash

Accompanied by

Pancetta, Broccoli, Roasted Garlic, Chives, Cheddar Cheese, Roasted Wild Mushrooms,
Grilled Red Onions, Roasted Peppers & Crème Fraiche

\$ 8.00 per person

SWEET WATER CRAB CAKE STATION

Jumbo Lump Crab Cake

Sautéed to Order in Sweet Butter

Accompanied with

Old Bay Remoulade Sauce, Dijon Horseradish Dip &
Golden Corn Pepper Relish

\$ 13.00 per person

RISOTTO STATION

Choice of Two

Sweet Water Shrimp & Spinach Risotto

Asparagus & Portobello Risotto

Chicken & Basil Pesto Risotto

Black Pepper & Parmesan Reggiano Risotto

\$11.00 per person

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IMPORTED FRENCH BRIE

**No Culinary Attendant required.*

(One Wheel of French Brie serves 35 guests)

Imported Wheel of French Brie
Topped with Toasted Almonds, Honey and Berries
Accompanied with
Crusty Baguette of French Bread

\$ 10.00 per person

CRAB FONDUE

**No Culinary Attendant required*

Jumbo Lump Crab Dip
Served with
Toasted Crostini, Assorted Flat Breads & Table Water Crackers

\$11.00 per person

FISHERMAN'S CATCH OF SMOKED FISH

**No Culinary Attendant required*

Smoked Salmon, Blue Fish, Rainbow Trout & White Fish
Served with:
Red Onions, Capers, Tomatoes, Coddled Eggs,
Horse Radish Cream Sauce & Assorted Table Water Crackers

\$11.00 per person

Edible Martini Bar

Our Catering Specialist is pleased to customize your menu to your dietary requirements.

Please allow our 'Chef-Tender' to Shake Up these Edible Delights.

All Edible Martini Bars Require a Culinary Attendant at \$100.00 each.

One Culinary Attendant is required per 50 Guests.

Please Select two from the following:

SEARED TUNA MARTINI

Accompanied by:

Fingerling Potatoes, Caviar, Lime Chive Cream

&

Caper-Pepper Vodka

SMOKED SALMON MARTINI

Accompanied by:

Bok Choy, Pickled Ginger, Snow Peas

&

Lemon Dill Vodka

DUCK CONFIT MARTINI

Accompanied by:

Blackberries, Crispy Shallots, Daikon Sprouts

&

Blackberry Vodka

PORTOBELLO MUSHROOM MARTINI

Accompanied by:

Asparagus, Scallions, Grape Tomatoes

&

Thyme Orange Vodka

\$18.00 per person

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