Action Stations

Our Catering Specialist is pleased to customize your menu based on 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 Service Charge.

*One Culinary Attendant per 25 Guests.

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 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 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 per person

SIZZLING GULF HARVEST SHRIMP STATION
Jumbo Shrimp prepared to order based on Four pieces per person
Accompanied by Steamed White Rice

Pick 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 per person

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*One Culinary Attendant per 25 Guests.

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 per person

SWEET WATER CRABCAKE 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 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 per person

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*One Culinary Attendant per 25 Guests.

**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 per person

**CRAB FONDUE**

*No Culinary Attendant required.*

Jumbo Lump Crab Dip

Served with
Toasted Crostini, Assorted Flat Breads & Table Water Crackers

$11 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 per person

All prices are subject to change. A 22% Service Charge, 6% MD Sales Tax on Food and 9% MD Sales Tax on Beverage Charges.
Editable Martini Bar

Our Catering Specialist is pleased to customize your menu based on your dietary requirements. Please allow our ‘Chef-Tender’ to Shake Up these Editable Delights.

All Editable 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 per person

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