



CATERING PACKAGES
DINNER MENU
2025-2026

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APPETIZERS

UNLIMITED 2 HOURS

DISPLAY OPTIONS (CHOICE OF TWO)

Vegetable Crudités Display- Fresh vegetables arranged and served with our Buttermilk Ranch Dressing

Imported & Domestic Cheese Displays-Served with assorted crackers

Hummus-Served with Toasted Pita Points

Mediterranean Antipasto Display- Imported and Domestic Black and Green Olives, Provolone & Mozzarella Cheese, Salami, Capicola & Pepperoni

CHOICE OF FOUR \$25 PER PERSON OR SIX
\$32 PER PERSON

VEGETARIAN

Cheese Ravioli- Served with Marinara Sauce

Assorted Flatbreads-Cut and Served in Bite Sized Portions

Sambucci-Stuffed with Spinach and Feta Cheese

Baked Brie-(Add \$1 per guest) Puffed Pastries wrapped in Raspberries

Fruit and Berries-(Add \$2 per guest) Seasonal Fresh Fruit served with our Honey Dip

Caprese Skewers-Skewered fresh mozzarella and cherry tomatoes drizzled in balsamic glaze and olive oil

Bruschetta (Choice of One) Traditional, Wild Mushroom, or Goat Cheese Sun-Dried Tomato

Artichoke Dip-Served with vegetables and Tortilla Chips

APPETIZERS

UNLIMITED 2 HOURS

CHOICE OF FOUR PER PERSON \$25 OR
SIX PER PERSON \$32

CHICKEN

Chicken Wings-Served with a choice of Buffalo Style Hot Sauce, Mild Sauce, Honey Mustard, Teriyaki
Chicken Skewers-(Add \$1 per guest) Choice of Cashew Crusted Chicken, Shawarma, or Asian Teriyaki
Buffalo Chicken Dip-Served with Carrots, Celery and Tortilla Chips

RED MEAT

Sauerkraut Balls-The Tangiers famous Sauerkraut Balls served with Honey Mustard Dip
Sambucci-Stuffed with Ground Beef and Pine nuts
Sirloin and Pepper Kabobs(Add \$2 per guest)-Served with a 5- Spice Dipping Sauce
Middle Eastern Sampler (Add \$8 per guest)-Our Classic Display of Hummus, Tabouli, Green Bean Salad, Grape Leaves, and Kibbie Balls, Served with Pita Points
Baby Lollipop Lamb Chops (Add \$4 per guest)-Served with Rosemary Apple Chutney

PORK

Water Chestnut Ramaki-Broiled bacon wrapped water chestnuts
Salami & Olive Cream Cheese Cones
Puff Pastries Wrapped in Cocktail Wieners
Pot Sticker-Served with Dipping Sauce
Miniature Meatballs-Cooked & Served in your choice of Swedish Brown Sauce, Italian Tomato Sauce, Barbecue Sauce, Oriental Sauce, Sweet & Sour Sauce, or Portabella Mushroom Cream Sauce
Sausage Stuffed Mushrooms

SEAFOOD

Smoked Scottish Salmon on a Potato Cake (Add \$1 per guest)-Topped with a Whipped Goat Cheese
Stuffed Mushrooms (Add \$1 per guest)-Stuffed with smoked Salmon and Garlic Cheese or Crab and Cream Cheese
Miniature Maryland Crab Cakes(Add \$3 per guest)- Served with Spiced Remoulade
Chilled Shrimp Display(Add \$5 per guest)-An elegant display of Chilled Shrimp with our Homemade Cocktail Sauce
Seafood Raw Bar(Add \$14 per guest)- Whole Pouched Salmon, with poached, peel & eat shrimp, cracked crab claws, marinated New Zealand mussels & oysters on a half shell. Served with traditional sauce and accompaniments.

APPETIZERS

BY THE PIECE- 50 OR MORE

HOT SELECTIONS

Cheese Ravioli- Served with Marinara Sauce **\$1.25**

Assorted Pizzas- Cut and served in a bite sized portion **\$1.25**

Caprese Skewers- Skewered fresh mozzarella and cherry tomatoes drizzled in balsamic glaze and olive oil **\$1.75**

Artichoke Dip- Served with vegetables and Tortilla Chips **\$1.25**

Bakes Brie- Puff pastries wrapped in Raspberries **\$1.75**

Sambucci- Stuffed with Spinach and Feta Cheese **\$1.75**

Mozzarella Sticks- Served with Marinara Sauce **\$1.25**

Chicken Wings- Served with a choice of Buffalo Style Hot Sauce, Mild Sauce, Honey Mustard, Teriyaki, or Barbecue **\$1.25**

Chicken Strips- With Assorted dipping sauces **\$1.25**

Chicken Skewers- Choice of Cashew Crusted Chicken, Shwarma or Asian Teriyaki **\$1.25**

Buffalo Chicken Dip- Served with Carrots, Celery and Pita Chips **\$1.75**

Sauerkraut Balls- The Tangier famous Sauerkraut Balls served with Honey Mustard Dip **\$1.25**

Sirloin and Pepper Kabobs- Served with a 5-Spice Dipping Sauce **\$2.00**

Water Chestnut Ramaki- Broiled Bacon wrapped water chestnuts **\$1.25**

Stuffed Mushrooms- Stuffed with your choice of Sausage, Smoked Salmon and Garlic Cheese or Crab and Cream Cheese **\$1.25**

Puff Pastries Wrapped in Cocktail Weiners **\$1.75**

Pot Sticker- Served with Dipping Sauce **\$1.25**

Miniature Meatballs- Cooked & Served in your choice of Swedich Brown Sauce, Italian Tomato Sauce, Barbecue Sauce, Oriental Sauce, Sweet & Sour Sauce, or Portabella Mushroom Cream Sauce **\$2.00**

Sliders- Choice of Pulled Pork, Beef with toppings or Beef **\$2.00**

Smoked Scottish Salmon on a Potato Cake- Topped with a Whipped Goat Cheese **\$2.00**

Miniature Maryland Crab Cakes- Served with Spiced Remoulade **\$1.75**

APPETIZERS

COLD SELECTIONS

Vegetable Crudités- Fresh Steamed arranged and served with our Buttermilk Ranch Dressing **\$3.00 per person**

Imported & Domestic Cheese- Served with assorted crackers **\$4.50 per person**

Hummus-Served with Toasted Pita Points **\$3.00 per person**

Antipasto Charcuterie Display- Imported and Domestic Black & Green Olives, Pepperoni, Provolone & Mozzarella Cheese, Salami, Capicola, Pepperoni and Fig Jam **\$9.50 per person**

Bruschetta-Choice of Traditional , Wild Mushroom, or Goat Cheese Sun-dried Tomato **\$1.50**

Salami & Olive Cream Cheese Cones **\$1.50 each**

Chilled Shrimp-An elegant display of Chilled Shrimp with our Homemade Cocktail Sauce **\$2.75 each**

Deviled Eggs-Traditional, Spicy Cajun, and Bleu Cheese available **\$1.25 each**

DINNER BUFFET SELECTIONS

Included:

A Served Salad of your choice and delicious honey rolls. Ice Tea and Coffee Station Microphone, Podium and Screen if needed

Pricing:

Choose from any two entrees, one pasta, and two accompaniments \$27

Choose from any three entrees, one pasta, and two accompaniments \$29

Choose from any four entrees, one pasta, and two accompaniments \$32

Choose from any five entrees, one pasta, and two accompaniments \$34

Salads

Tangier House Salad- A lettuce blend of fresh baby greens, iceberg, and romaine lettuce garnished with English cucumbers and grape tomatoes with your choice of two dressings.

Tangier Caesar Salad- Hearts of Romaine tossed in our Balsamic Caesar Dressing with Garlic toasted croutons and parmesan Cheese.

California Field Greens Salad (add \$1 per guest)- Field Greens, Arugula and baby Spinach topped with Cinnamon roasted walnuts and served with a Raspberry Vinaigrette.

Wedge Salad (add \$1 per guest)- An Iceberg Wedge topped with Grape Tomatoes, Red Onion, Egg, Bleu Cheese, Bacon, and drizzled with White French Dressing.

Caesar Salad Station (add \$2 per guest)- All of your favorite Caesar Salad components, including Hearts of Romaine, Balsamic Caesar salad dressing, Garlic toasted croutons, Parmesan Cheese, Cucumbers, Tomatoes, and Anchovies, hand tossed to your specifications.

Tomato & Buffalo Mozzarella Salad (add \$1 per guest)- Served with Balsamic Vinaigrette.

Goat Cheese Salad (add \$2 per guest)- Field Greens and Arugula topped with fresh Goat Cheese, Cranberries, and Walnuts. Served with Raspberry Vinaigrette Dressing.

Coconut Lobster Salad (add \$3 per guest)- Topped with Grilled Pineapple and Toasted Macadamia Nuts.

Red Meat

Tenderloin Filet Tips-Trimmed filet mignon tips seared in olive oil along with button mushrooms and pearl onions in our red wine demi-glace. Choose a seasoning of New Orleans Cajun or a fresh herb lemon pepper to spice up your selection. Presented with your choice of Mediterranean Pilaf or Herb butter noodles.

Oven Roasted Sirloin- Our Tender beef sirloin is slow roasted, seasoned with fresh herbs, and finished with a horseradish demi-glace.

Chef Carved Roasted Prime Rib- U.S.D.A. choice aged prime rib, dusted with select seasonings then slow oven roasted, sliced and finished with pepper au jus and served with creamy Horseradish sauce on the side.

Chef Carved Roast Strip Loin (add \$3 per guest)- Aged U.S.D.A. choice beef strip loin trimmed and jaccard to ensure tenderness, seasoned with fresh herbs and roasted garlic then slow roasted to medium and thinly sliced. Presented with a caramelized onion and horseradish Demi-glace.

Roasted Tenderloin of Beef (add \$5 per guest)- U.S.D.A. beef tenderloin seared in olive oil then roasted medium, sliced and served with a Bleu Cheese and Rosemary Demi-glace.

Veal Piccata (add \$5 per guest)- Pan seared veal cutlets simmered with capers, parsley, white wine and lemon juice then finished with whole butter.

Veal Cordon Bleu (add \$5 per guest)

Veal Scallopini- Stuffed with a gruyere cheese, sliced smoked ham, cream cheese and Dijon mustard blend. This timeless dish is then oven roasted, sliced and served napped with a fresh herb lamb velouté.

Chef Carved Leg of Lamb (add \$3 per guest)- Flavorful and tender Leg of Lamb is carved and served with a garlic mustard sauce.

DINNER BUFFET SELECTIONS

Poultry

Chicken Marsala- Boneless breast, pan seared in olive oil, in a delicate sauce of hand sliced moonlight mushrooms reduced with garlic, white wine, chicken stock and finished with sweet Marsala wine.

Chicken Piccata- Pan seared boneless breast of chicken simmered with capers, parsley, white wine and lemon juice then finished with whole butter, a timeless classic.

Chicken Ambassador- Boneless breast chicken filled with hearty wild rice, walnut and Granny Smith apple stuffing then oven baked, and sliced, and topped with a Bourbon chicken velouté.

Chicken Scarpalla- Red onion, bacon and mushrooms sautéed in red wine and whole butter served atop pan seared boneless, skinless breast of chicken.

Chicken Cordon Bleu- Chicken breast stuffed with gruyere, sliced smoked ham and a cream cheese and Dijon mustard blend. This timeless dish is then oven roasted, sliced and served napped with a fresh herb chicken velouté.

Chicken Florentine- Boneless breast of chicken sliced and served over a bed of penne pasta with buttery cooked spinach and tossed in a garlic cream sauce.

Chicken Romano- Boneless breast of chicken dredged in a batter of eggs, white wine, lemon juice, Romano and Asiago cheeses then sautéed to a golden brown and served on a pool of marinara sauce.

Chicken & Artichokes- Boneless breast of chicken grilled then finished in a rich cream sauce of artichokes and watercress.

Chicken Ambrosia- Breaded in a sweet coconut crumb mixture and oven baked, this boneless chicken breast is then finished with a light sauce of Mandarin orange, water chestnut and sweet peas.

DINNER BUFFET SELECTIONS

Seafood

English Style Orange Roughy- A New Zealand cold water catch, topped with a sherry bread crumb mixture, oven baked in white wine, lemon juice and fresh drawn butter then finished with a rich Mornay sauce.

Baked Boston “Day Boat” Cod- Oven roasted at high heat to sear in a marinade of champagne, lemon and lime zest with fresh cilantro. Finished with a roasted garlic butter sauce and fresh parsley.

Salmon N’Orlean’s- Farm raised, our salmon is baked in a wine and drawn butter sauce then dusted with New Orleans style Cajun seafood seasoning and finished with spice herb butter

Lemon Sole Roulades- A delicate white fish filled with a homemade stuffing of Maryland blue crab and baked in white wine, lemon juice and fresh drawn butter garnished with Hungarian paprika & parsley.

Lemon-Pepper Citrus Roughy- New Zealand cold water Roughy topped with our lemon pepper seasoning and fresh chive BBQ sauce, served over caramelized onions.

Seafood Newburg (add \$2 per guest)- A medley of Cod, Shrimp, Scallops, Mussels and Crab meat in a rich Lobster, sherry and cream sauce, served with Rice Pilaf.

Potato Crusted Grouper (add \$5 per guest)- Fresh fillet of Halibut coated with shredded potato and pan-fried golden, served with a Horseradish cream sauce.

Pan Seared Halibut de la Oscar (add \$6 per guest)- Halibut topped with buttery crab meat, asparagus, and powdered béarnaise sauce.

DINNER BUFFET SELECTIONS

Pasta

Penne Marinara- A semolina enriched penne noodle tossed with our homemade California tomato marinara and topped with grated Italian cheeses and freshly chopped parsley.

Farfalle Alfredo Bow-ties!- Tossed in a house-made Alfredo sauce of roasted garlic, freshly ground black pepper and heavy cream with grated and aged Romano cheese.

Ziti Puttanesca- A spicy variety of flavors with roasted garlic, banana peppers, black olives, fresh basil, shredded carrots and diced tomatoes tossed with al dente cooked Ziti in your choice of olive oil or homemade marinara sauce.

Carbonara- Tender peas and julienne smoked ham tossed with light cream sauce, and diced ripe tomato, tossed with linguine pasta and our own Basil Pesto Sauce.

Penne Vera Alfredo- A seasonal blend of fresh vegetables tossed with your choice of penne, Farfalle noodles and our house-made Alfredo.

Portabella Marinara- Thin sliced jumbo Portabella mushrooms simmered in our homemade marinara. Tossed with fresh penne pasta and topped with fresh grated Asiago Cheese.

Tomato & Basil Pesto- Diced ripe tomato tossed with linguine pasta and our own Basil Pesto Sauce.

Macaroni and Cheese- Traditional macaroni and cheese topped with cheddar cheese.

DINNER BUFFET SELECTIONS

Pork

Oven Roasted Pork Loin- Grain fed, seasoned with fresh herbs, slow roasted and thinly sliced, finished with whole grain mustard and caramelized onion gravy.

Smoked Stuffed Pork Loin- Slow roasted, wrapped in cured, smoked apple wood bacon filled with country style current and sage stuffing then served thick sliced and finished with Dijon cream sauce.

Chef Carved Honey Ham- Both meats expertly seasoned & cooked to perfection served with home-style pan gravy and orange-peach chutney. One of our trained Chefs will attend this buffet at no additional charge.

Chef Carved Asiago Pork Loin (add \$1 per guest)- Grain fed, butcher carved and stuffed with roasted peppers, baby spinach and Asiago cheese stuffing, sliced and sauced with sun dried tomato and portabella mushroom Demi-glace.

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Roasted Pork Tenderloin Medallions (add \$4 per guest)- U.S.D.A Choice pork sesame-soy marinated Tenderloin dusted with select seasonings, grilled and sliced, finished with an artichoke and roasted red pepper Demi-glace.

Vegetarian

Casbah Baked Eggplant- Lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese then oven baked to perfection.

Stuffed Peppers- Grilled vegetables and Mediterranean rice pilaf blended to fill twin green peppers, slow roasted in tomato sauce.

Grilled Vegetable Lasagna- With rich ricotta and Mozzarella cheeses and a slow roasted tomato sauce.

Eggplant Parmesan- Lightly breaded eggplant fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.

Accompaniments

Starches

Roasted Red Skin Potatoes
Garlic Mashed Potatoes
Heavenly Potatoes
Twice Baked Bacon & Cheddar Potatoes
Parsley Buttered, Steamed Red Skin Potatoes
Dijon Rosemary Potato Cakes
Truffle Roasted Yukon Gold Potatoes
Roasted Sweet Potatoes Whipped with Coconut and Cinnamon
Mediterranean Rice Pilaf Saffron Rice Pilaf

Vegetables

Whole Green Beans, Almandine
California Fresh Vegetable Medley
Sugar-Glazed Carrots
Sugar Snap Peas with Mushrooms
Green Beans with Roasted Red Peppers
Chef's Recommended Seasonal Fresh Vegetable Corn served
with Roasted Red Pepper Lebanese Green Beans
Fire Roasted Corn & Pickled Jalapeno in a Light Cream Sauce
Sautéed Green Beans with Onion and Garlic

Stationed Accompaniment Upgrades

Caesar Salad Station (add \$3 per guest)- Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing mixed and served by an attendant.

Greek Salad Station (add \$3 per guest)- Iceberg Lettuce, Kalamata Olives, Tomatoes, Red Onions, Feta Cheese and Greek Dressing mixed and served by an attendant.

Mushroom Bar (add \$4 per guest)- Grilled Portabella Mushrooms topped with your choice of chopped Scallions, Sautéed Spinach, Sun-dried Tomatoes, Shaved Locatelli, Goat Cheese, Caramelized Onions and Ground Sweet Sausage.

Mediterranean Mixed Grill Display (add \$4 per person)- Carrots, mushrooms, zucchini, yellow squash, onions, potatoes, tomatoes and olives all marinated and cooked with Mediterranean spices and served as a cold vegetable display.

Martini Mashed Potato Bar (add \$4 per guest)- Includes mashed potatoes and mashed sweet potatoes accompanied by cheddar cheese, sour cream, chives, gravy, brown sugar, cinnamon, and butter.

Three Cheese Macaroni Station (Add \$4 per guest)- Three assorted flavors of Macaroni and Cheese dishes served with a variety of toppings and our homemade corn bread muffins.

Chef Attended Pasta Station (add \$5 per guest)- Your choice of two pastas cooked Al Dente, Marinara and Alfredo Sauces, Grilled Chicken Strips and Meatballs, Sweet Italian Sausage with Green Peppers and Onions, and Fresh Steamed Italian Vegetables.

Plated Dinner Selections

Included:

A served salad of your choice accompanied with delicious honey rolls. A choice of one plated entrée for all of your guests or three entrees for each guest to choose from pre-ordered.

Pricing:

- One Entrée \$30
- Plated Duet \$34
- Family Style \$30
- Salads (See Page 9)

Tangier House Salad- A lettuce blend of fresh baby greens, iceberg, and romaine lettuce garnished with English cucumbers and grape tomatoes with your choice of two dressings.

Tangier Caesar Salad- Hearts of Romaine tossed in our Balsamic Caesar Dressing with Garlic toasted croutons and parmesan Cheese.

California Field Greens Salad (add \$1 per guest)- Field Greens, Arugula and baby Spinach topped with Cinnamon roasted walnuts and served with a Raspberry Vinaigrette.

Wedge Salad (add \$1 per guest)- An Iceberg Wedge topped with Grape Tomatoes, Red Onion, Egg, Bleu Cheese, Bacon, and drizzled with White French Dressing.

Caesar Salad Station (add \$2 per guest)- All of your favorite Caesar Salad components, including Hearts of Romaine, Balsamic Caesar salad dressing, Garlic toasted croutons, Parmesan Cheese, Cucumbers, Tomatoes, and Anchovies, hand tossed to your specifications.

Tomato & Buffalo Mozzarella Salad (add \$1 per guest)- Served with Balsamic Vinaigrette.

Goat Cheese Salad (add \$2 per guest)- Field Greens and Arugula topped with fresh Goat Cheese, Cranberries, and Walnuts. Served with Raspberry Vinaigrette Dressing.

Coconut Lobster Salad (add \$3 per guest)- Topped with Grilled Pineapple and Toasted Macadamia Nuts.

Red Meat

Red meat- Oak Barrel Marinated Filet of Sirloin, U.S.D.A. private reserve and aged, will surprise all your guests with its rich flavor and tender texture; char-grilled medium and finished with our smoked herb demi-glace.

Prime Rib-A U.S.D.A. private reserve dusted with roasted garlic, cracked black pepper and kosher salt then slow oven roasted and served with a pepper au jus.

Beef Short Ribs “Osso Buco” Style (add \$2 per guest)- Burgundy wine and herb marinated, crosscut short ribs seared in olive oil and braised with mirepoix vegetables of roasted celery, carrots and onions finished with a rich demi-glace.

Roasted New York Strip Steak (add \$2 per guest)- A U.S.D.A. private reserve New York style roast thin sliced then served with Red Current demi-glace.

Veal Tuscany (add \$5 per guest)- Tender veal scaloppini sautéed with mushrooms, artichoke bottoms and roasted peppers finished with a Chianti wine demi-glace and melted provolone cheese. Served with piped White Cheddar & Chive Potatoes and steamed Broccoli Florets in Truffle Oil.

Filet Mignon (add \$6 per guest)- U.S.D.A. Choice tenderloin dusted with select seasonings, grilled and plated with black Truffle demi-glace. Accompanied by Oven Roasted Fingerling Potatoes with Thyme and steamed asparagus with a classic Hollandaise Sauce.

Veal Chop with Portobello Mushrooms (add \$10 per guest)- Veal chop topped with Portobello mushrooms, beautifully complemented by a rosemary and red wine reduction.

Rack of Lamb (add \$12 per guest)- Tender oven-roasted rack of lamb, seasoned with rosemary, thyme, garlic, salt and freshly ground black pepper, and slathered with olive oil

PLATED DINNER SELECTIONS

Poultry

Chicken Provencal- Boneless, skinless chicken breast seared in olive oil to assure tenderness then topped with oven baked crumbled Feta cheese and flat leaf Italian parsley.

Chicken Florentine- A mixture of fresh baby spinach, roasted pine nuts, shallot and shitake mushroom stuffing fill this boneless, skinless chicken breast. It is oven baked, sliced and plated on a pool of a rich and creamy Spinach and Swiss Cheese Sauce.

Chicken Tangier- Boneless, skinless chicken breast sautéed with Apples, Hazelnuts and Shiitake Mushrooms finished with a Calvados Brandy Cream Sauce.

Chicken Tiffany- Boneless, skinless chicken is filled with broccoli, cheddar cheese and long grain and wild rice, served with a light chicken and herb Velouté sauce.

Chicken Cashew- Boneless chicken cutlets lightly dusted with freshly ground cashews and Panko bread crumbs, pan fried and finished with an Apricot Sesame glaze, toasted cashew pieces and parsley.

Grecian Chicken (add \$1 per guest)- Herb marinated breast sautéed with Oregano, Roasted Red Peppers, Artichokes and finished with White Wine, Lemon and melted Feta Cheese.

Pistachio Chicken (add \$1 per guest)- Pistachio crusted boneless chicken finished with an herb and mustard cream sauce.

French Breaded Chicken (add \$1 per guest)- Boneless chicken breast stuffed spinach, feta cheese, roasted red pepper, and ricotta cheese.

Duck Breast a la Orange (add \$5 per guest)- Butcher carved duck breast, soy marinated and seared, oven roasted medium with select herbs and seasonings then plated and finished with a sweet honey orange coulis.

PLATED DINNER SELECTIONS

Seafood

Oven Roasted Caribbean Salmon- Fresh salmon fillet dusted with Caribbean jerk seasoning, baked in cane sugars and citrus and served with a spicy tomato-mango salsa.

Lobster Stuffed Sole- Grilled vegetables and Lobster meat stuffing in a delicate Sole fillet served with Roasted Garlic & Lobster Cream Sauce accompanied by our Chef's own Dijon Rosemary Potato Cake and Sugar Snap Peas with Water Chestnuts.

Scrod Casino- New England baby Cod fillet topped with Baby Shrimp in a classic Casino Butter of roasted red and green peppers, shallots, garlic and smoked bacon.

Potato Crusted Cod- Fresh Cod fillet coated with shredded potato and pan-fried, topped with a spicy chipotle pepper cream sauce.

Oriental Mahi-Mahi (add \$4 per guest)- This game fish is cold water farmed, marinated and char-grilled then served with a ginger plum sauce over peanut sesame soba noodles.

Florida Grouper (add \$5 per guest)- Oven baked in white wine, lemon juice and drawn butter then plated with a fresh jalapeno and pineapple salsa.

Jumbo Sautéed Scampi (add \$8 per guest)- A trio of jumbo shrimp sautéed in garlic, lemon, and a white wine butter sauce; served over angel hair pasta, and a roasted Baby Squash Medley with Garlic Oil.

Chesapeake Bay Blue Crab Cake (add \$8 per guest)- Jumbo lump back-fin crab meat seasoned and blended to make our own special crab cake lightly breaded and pan-fried, drizzled with a roasted pepper Remoulade sauce. Accompanied by our Sweet Potato and Yukon Golden Potato Hash with Onions and Peppers and a Steamed Medley of Green, Italian and Yellow Wax Beans.

Pork

Oven Roasted Pork Loin- Grain fed, seasoned with fresh herbs, slow roasted and thinly sliced, finished with whole grain mustard and caramelized onion gravy.

Smoked Stuffed Pork Loin- Slow roasted, wrapped in cured, smoked apple wood bacon and filled with country style Current and Sage Stuffing then served thick sliced and finished with Dijon cream sauce.

Chef Carved Honey Ham- Both meats expertly seasoned and cooked to perfection, served with home-style pan gravy and orange-peach chutney. One of our trained Chefs will attend this buffet at no additional charge.

Chef Carved Asiago Pork Loin (add \$1 per guest)- Grain fed, butcher carved and stuffed with roasted peppers, baby spinach and Asiago cheese stuffing, sliced and sauced with sun dried tomato and portabella mushroom demi-glace.

Roasted Pork Tenderloin Medallions (add \$4 per guest)- U.S.D.A. Choice pork sesame-soy marinated Tenderloin dusted with select seasonings, grilled, sliced and finished with an artichoke and roasted red pepper demi-glace.

Vegetarian

Casbah Baked Eggplant- Lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese then oven baked to perfection.

Stuffed Peppers- Grilled vegetables and Mediterranean rice pilaf blended to fill twin green peppers, slow roasted in tomato sauce.

Grilled Vegetable Lasagna- With rich ricotta and Mozzarella cheeses and a slow roasted tomato sauce.

Eggplant Parmesan- Lightly breaded eggplant fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.

PLATED DINNER SELECTIONS

Duos

Classic Steak & Lobster (market price)- A 6 oz. Petite Filet Mignon paired with a 10 oz. Cold Water Lobster Tail with Drawn Butter. Served with our Jumbo Twice Baked Potato and steamed Asparagus with Hollandaise Sauce. Price per Market Availability in addition to package pricing.

Roasted Sirloin & Salmon en Crouete (add \$8 per guest)- Sliced roasted New York Strip Loin with a Red Currant glaze served alongside

Atlantic Salmon- Wrapped in fresh Spinach and baked in a delicate Puff Pastry, served on a pool of creamy Florentine sauce. Accompanied by Oven Roasted Fingerling Potatoes with Thyme and steamed Asparagus and a Roasted Pepper Bundle with Lemon Butter.

Grilled Quail & Crab Cake Combo (add \$10 per guest)- Garlic and Rosemary marinated Quail, grilled to perfection, presented on a bed of Saffron Rice Pilaf with a sun dried cherry and port wine reduction. Along with a jumbo lump back-fin crab cake, lightly breaded and pan-fried, served drizzled with a roasted pepper Remoulade sauce. Served with and Asparagus and a Roasted Pepper Bundle with Lemon Butter.

Tenderloin & Scampi (add \$12 per guest)- Oven Roasted Tenderloin sliced and sauced with Cabernet & Truffle demi-glace served on a Dijon Rosemary Potato Cake along side of twin sautéed Scampi on Angel Hair Pasta with Garlic, White Wine and Lemon Butter and a roasted Baby Squash Medley with Garlic Oil.

Seared Scallops and Veal Francois (add \$12 per guest)- A Trio of jumbo Day-Boat Diver Scallops seared and served over julienne peppers and vegetables with a Buerre Blanc sauce along with Egg & Parmesan battered sautéed Veal Scaloppini with lemon & caper sauce served over Angel Hair Pasta with steamed Broccoli Rabe and Shiitake Mushroom.

Accompaniments

Starches

Roasted Red Skin Potatoes
Garlic Mashed Potatoes
Heavenly Potatoes
Twice Baked Bacon & Cheddar Potatoes
Parsley Buttered, Steamed Red Skin Potatoes
Dijon Rosemary Potato Cakes
Truffle Roasted Yukon Gold Potatoes
Roasted Sweet Potatoes Whipped with Coconut and Cinnamon Mediterranean
Rice Pilaf Saffron Rice Pilaf

Vegetables

Whole Green Beans, Almandine
California Fresh Vegetable Medley
Sugar-Glazed Carrots
Sugar Snap Peas with Mushrooms
Green Beans with Roasted Red Peppers
Chef's Recommended Seasonal Fresh Vegetable Corn served with Roasted Red
Pepper Lebanese Green Beans
Fire Roasted Corn & Pickled Jalapeno in a Light Cream Sauce
Sautéed Green Beans with Onion and Garlic

Dinner Course Additions

Shrimp Cocktail (\$6 per person)- 6 piece shrimp cocktail served with our
homemade cocktail sauce

Soup (\$3 per person)

Italian Wedding Soup
Lobster Bisque
Tomato Basil
Chicken Noodle
Broccoli Cheddar
Clam Chowder
Potato Leek

Lemon Iced Sherbet Cleanse

Family Style Additions

Pasta Bowls (\$3 per person)
Entrée Additions (\$4 per person)
Accompaniment Additions (\$3 per person)

CHILDREN'S SELECTIONS

Children's Plated Options

Chickens Strips Served with French Fries \$14

Corn Dogs Served with potato Chips \$13

Cheeseburger Sliders Served with French Fries \$15

Macaroni and Cheese Bowl \$12

Children's Buffet

Minimum of 25 guests

Dinner Buffet \$15- Chicken Tenders, Corn Dogs, Macaroni and Cheese, Fresh Fruit, Assorted Vegetables and Brownies.

Assorted Pizza Buffet \$13- Pepperoni Pizza, Cheese Pizza, Vegetable Pizza, Assorted Vegetables with ranch Dip; served with Assorted Cookies.

Mexican Fiesta \$16- Beef Quesadillas, Nacho Display with Assorted Toppings, Mexican Rice, Fried Potatoes, Ice Cream Sundae Display.

Italian Feast Buffet \$15- Bowtie Pasta, Penne Pasta, Miniature Meatballs, Grilled Chicken, Sausage, Alfredo Sauce, Marinara Sauce; served with Blondies and Brownies.

Grand Ice Cream Station \$5- Vanilla and Chocolate Ice Cream served with chocolate syrup, caramel Syrup, chocolate chips, Oreos, marshmallows, sprinkles, coconut shavings, whip cream and cherries (Banana Split Station Upgrade \$1 extra per person)

STATIONED DESSERTS

Strawberry Shortcake Station (\$5.50 per person)- Angel Food Cake and Freshly Baked Biscuits accompanied by strawberries, mixed berries, peaches, and whipped cream.

The Ultimate Banana Split (\$6 per person)- We start with a Chocolate and Caramel Covered Banana wrapped in a flour tortilla, deep fried and rolled in cinnamon sugar, add your choice of Vanilla, Chocolate, or Strawberry Ice Creams and all the traditional sundae bar toppings. Wow, that's the Ultimate Banana Split!

French Pastry Display (\$7 per person)- House Made Napoleon, Crème Puffs, Éclairs, Chocolate Covered Strawberries, and Cannolis.

Cupcake Assortment (\$5.50 per person)- Devil's Food Cake with a Chocolate Ganache, Red Velvet with Vanilla Buttercream, and Vanilla Bean with Chocolate Buttercream.

Cheesecake Fantasies (\$6 per person)- Assorted Sliced New York Style Cheesecake including Chocolate Chip, Lemon Chiffon, Very Berry, and Traditional.

Bananas Foster (\$7 per person)- Ripe Bananas sautéed in Sweet Butter, Brown Sugar, and Spices Flambéed in Rum and Banana Liqueur, Served over Vanilla Ice Cream.

Cookies, Brownies, And Blondies Dessert Bar (\$4.50 per person)

Warm Dessert Station (\$5 per person)- Bread Pudding and Apple Crisp Station topped with vanilla ice cream and whip cream topping \$5 per person

The Chocolate Fountain (\$6.50 per guest + Rental fee)-Rich, warm chocolate cascades and your choice of fun items like marshmallows, pretzels, strawberries, pineapple, and bananas.

Gourmet Coffee Station (\$5 per person)- The Perfect Ending to Amazing Meal! Freshly Brewed Coffee and Hot Chocolate with all the extras, including Bailey's, Frangelico, and Tia Maria, Gourmet Coffee Syrups, Whip Cream, and Assorted Toppings

PLATED DESSERTS

Chocolate Suicide Cake- A rich Chocolate Cake Layered with Decadent Chocolate Icing \$3 per guest

Caramel Apple Torte- Buttery caramel and toffee studded custard with fresh Granny Smith apples piled high in our flaky shortbread crust. \$4 per guest

24k Carrot Cake- This dark, fruity, and moist carrot cake is an old family recipe that will have you asking for seconds. \$4 per guest

Very Berry Shortcake- Your guests can make their own shortcake with our fresh baked drop biscuits or yellow sponge cake topped with fresh strawberries or mixed berries with peaches and lots of whipped topping. \$4.50 per guest

New York Style Cheesecake- New York Cheesecake with your choice of raspberry, cherry, blueberry or chocolate toppings. \$6 per guest

Warm Banana Bread Pudding- Topped with toasted almonds & brandy-soaked pineapple. \$6 per guest

Tiramisu Espresso- Soaked lady fingers layered with cocoa and sweet Italian mascarpone. \$7 per guest

Florida Key Lime Pie-Key Lime juice custard filled pie with graham cracker crust \$5 per person

Apple Pie- Topped with a Caramel glaze \$5 per person

Dessert Shooters (stationed or served)- Lemon Meringue, Chocolate Oreo and strawberry cheesecake assorted shooters (flavors can be changed) \$4 per person

BEVERAGE SELECTIONS

MINIMUM 25 PEOPLE

Beverage Service

Minimum of 25 people

Soda Station

Coke, Diet Coke, Sprite and Ginger Ale \$2 per guest

Punch Bowl

Fruit Punch

\$2 per guest

Juice Station

Orange Juice, Pineapple Juice and Cranberry

Juice \$3 per guest

Specialty Drink Stations

Each Station is based on two hours Each additional hour is \$2 extra per person

Mimosa Station \$8 per person

Orange Juice, Champagne and strawberries

Bloody Mary Bar \$8

Vodka, Zesty Tomato Juice, jalapeno & garlic, pickles, bacon, celery, hot sauce, pepper, horseradish, shrimp, cheese and smokies.

Sangria Station \$8

House made Red and White Sangria, infused with seasonal fresh fruit and a topped off with splash of soda.

Mojito Station \$8

Bacardi Rum, Freshly Picked Mint and Squeezed Lime Juice. Your guests can choose from Classic, Strawberry, Watermelon, Blueberry, & Pineapple Mojitos.

Margarita Station \$8

Our homemade recipe made with Premium Tequila. Offer your guests 3 of the following Flavors: Classic, Strawberry or green apple to match your tastes and your theme! (\$200 fee for frozen margarita machine)



BAR PACKAGES

MINIMUM 25 PEOPLE



STANDARD OPEN BAR

Package includes: House brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, vermouth, triple sec Budweiser, Bud Light, and Miller Lite House wine selections of White Zinfandel, Chardonnay, Merlot, and Cabernet Soft drinks, mixers, juice, and garnishes.

2 HOURS PER PERSON: \$16
4 HOURS: \$22 PER PERSON
ADDITIONAL HOURS: \$6 PER PERSON



PREMIUM OPEN BAR

Package includes: Standard bar from above, plus Absolut, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Dewar's, Seagram's 7, Jim Beam, Jack Daniels, and Baileys. Budweiser, Bud Light, Miller Lite, Heineken, and Corona House wine selections of White Zinfandel, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet

2 HOURS PER PERSON: \$18
4 HOURS: \$24 PER PERSON
ADDITIONAL HOURS: \$7 PER PERSON



EXECUTIVE OPEN BAR

Package includes: Premium bar from above plus Grey Goose and Ketel One vodkas, Bombay Sapphire gin, Cuervo 1800 Tequila, Crown Royal, Makers Mark, Kahlua, Chivas, Johnnie Walker Black

Budweiser, Bud Light, Miller Lite, Heineken, Corona, Seasonal Sam Adams, Great Lakes, and Thirsty Dog

Premium wine selections of White Zinfandel, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet

2 HOURS: \$24 PER PERSON
4 HOURS: \$32 PER PERSON
ADDITIONAL HOURS: \$9 PER PERSON

BEER AND WINE OPEN BAR

STANDARD: 2 HOURS \$12 PER PERSON, 4 HOURS \$20 PER PERSON
PREMIUM: 2 HOURS \$16 PER PERSON, 4 HOURS \$24 PER PERSON
EXECUTIVE: 2 HOURS \$22 PER PERSON, 4 HOURS \$28 PER PERSON

ADDITIONAL SERVICES

CHAMPAGNE TOAST - \$2.95 PER GUEST
CHAMPAGNE FOUNTAIN - \$65 FEE WINE OR CHAMPAGNE
TABLE SERVICE \$18 PER BOTTLE (MINIMUM OF 20 BOTTLES)
ITALIAN SODA STATION: BLOOD ORANGE, STRAWBERRY, AND CHERRY FLAVORED ITALIAN SODAS \$3 PER GUEST

TANGIER CATERING

