



Special Occasions Menus

Menus designed to be picked up or delivered and set up to make your party more enjoyable and relaxing for you.

Rehearsal Dinners

Baby Showers

Bridal Showers

Birthday Parties

Bar/Bat Mitzvahs

Game Nights

Family Reunions

Office Happy Hours

Wine & Beer Tastings/Tours

Super Bowl Parties



Something for Everyone

*Maryland Crab Dip
Served with baguette slices and crackers*

*Assorted Miniature Sandwiches
Oven Roasted Turkey, Black Forest Ham, Roasted Top Round of Beef
Served on fresh baked country rolls – condiments on the side*

*Rotisserie Roasted Chicken Drumsticks and Wing Sections
With choice of 2 sauces on the side; teriyaki, bbq, buffalo, old bay, Thai chili
Served with bleu cheese or ranch dressing*

*Fresh Crudité Display
Garden fresh vegetables with chipotle ranch dip*

Cranberry BBQ Meatballs

Fresh Fruit and Melon Platter

Pasta Vegetable Salad

Garden Party

Tropical Salad

Mixed greens and iceberg lettuce with candied pecans, feta, mandarin oranges, red onion and grape tomatoes & lemon house made poppy seed dressing

Assorted Tortilla Wraps

Black forest ham, Oven Roasted Turkey Breast, Grilled Chicken Caesar, Roasted Vegetables, Beef & Cheddar

Tarragon Chicken Salad & Old Bay Shrimp Salad

With baguette slices & gourmet crackers

Spinach Dip

With fresh vegetables and grilled naan

Choose 2 salads

Roasted Red Skin Potatoes tossed in a lemon herb dressing

Caprese Platter

Garden Tomatoes, fresh mozzarella drizzled with balsamic glaze and fresh basil

Cucumber Dill Salad

Cucumber slices, sweet onions tossed in a light yogurt dill sauce

Summer Grilled Sweet Corn salad with tomatoes, red onion, bell peppers, smoked Gouda & cilantro with a light lime vinaigrette

Arugula Salad with fresh Avocado, cucumbers, tomatoes, red onion, grapefruit

Grilled Watermelon Feta Salad with balsamic glaze

Cocktail Party

Maryland Crab Balls

With lemon wedges, cocktail sauce and tartar sauce

Grilled Three Pepper Tenderloin Platter

Served with herb mayonnaise & horseradish

With fresh baked country rolls

Scallops Wrapped in Bacon

Nicks Assorted Sausage Bites

With sautéed peppers and onion and assorted mustards

Buffalo chicken Dip

With celery and carrots

Hummus Duo

Roasted Red Pepper and Seasonal Hummus

Served with cucumber slices and grilled Naan

Margarita Flatbread

Cinco de Mayo

Chicken Taquitos

7 Layer Dip

Pico de Gallo, Salsa Verde, sour cream and Guacamole

Chile con Queso

*Chili Tequila Carnitas
Served with flour tortillas*

Mexican Street Corn Salad

House made Tortilla Chips

Table of Plenty

Seasonal Fruit & Melon

Charcuterie Board garnished with pickled vegetables and olives

Aged Artisan Cheese Display garnished with dried fruit

Marinated Grilled Vegetables

Maryland Crab Dip

House made Hummus and Tapenade

Seasonal Bruschetta

Green Bean Asparagus Vinaigrette

Orzo Vegetable Salad

Afternoon Tea

*Assorted Tea Sandwiches – Choose 3
Cucumber Avocado, Ham Salad, Watercress Egg Salad, Chicken Salad,
Salmon and Cream Cheese, Tuna Salad*

*Assorted Scones, Pastries & Muffins
With honey butter, powdered sugar, clotted cream and flavored jams*

*Feta, Mint and Watermelon Skewers
OR
Fresh Fruit Kabob with honey yogurt dip*

Maryland Crab Deviled Eggs

*Spring Salad
Mixed greens, blueberries, slivered almonds, strawberries & feta crumbles
With a light honey Dijon vinaigrette dressing*

Game Day

Cranberry BBQ Meatballs

*Buffalo Chicken Dip
With celery and carrots*

*Rotisserie Chicken Drumsticks and Wing Sections
With BBQ, buffalo and old bay; ranch or bleu cheese dressing*

*Pulled Pork BBQ Sliders
With country rolls and slaw*

*French Onion Dip
With homemade kettle chips*

IPA Beer Cheese with pretzel bites

Napa Cabbage Salad

Step Up your gathering by adding the following for an additional fee:

Chili Bowl topped with tomato, onion, cheese & served with tortilla chips or crusty baguette

Slow cooked marinated pork ribs, dry rub, classic bbq, north Carolina mustard, Alabama White

Box Lunches

(great for wine tasting/brewery tours or conferences)

Choose 3:

*Oven Roasted Turkey with Swiss, Tarragon Chicken Salad, Tuna Salad
Roasted Top Round of Beef & Provolone, Black Forest Ham & Cheddar
Served on potato roll*

OR

Choose 2:

*Beef & Cheddar Wrap, Ham and Swiss Wrap, Chipotle Chicken Wrap
Buffalo Chicken Wrap, Turkey Swiss Wrap*

OR

Grilled Chicken Caesar Salad, Southwest Chicken Salad, Cobb Salad, Greek Salad

Veggie Cup with dip or Fresh Fruit and Melon Cup

Individual Bag of Pretzel or Chips

Homemade Cookie

Brunch

*Spinach Strawberry Salad
With lemon poppy seed dressing*

Silver Dollar Pit Ham Biscuits

Bacon and Spinach Egg Casserole

Maple Pecan French Toast Bake

Fruit Kabobs with marshmallow cream dip

Tortellini Pasta Vegetable Salad

Shrimp Salad with baguette & grilled naan

Luncheon

*Tarragon Chicken salad, Black forest Ham Salad &
Baltimore Style Shrimp Salad*

Served with baby croissants and baguette slices

Maryland Crab Frittata

Caprese Platter with fresh basil and balsamic glaze

Tropical Salad with citrus vinaigrette

*Fresh Fruit & Melon Platter
honey yogurt dip*

Homemade Kettle Chips

Just for Fun

*Chicken Lettuce Wraps
With Asian ginger soy*

Curried Deviled Eggs

*Hummus Trio Dip
Roasted Red Pepper, Garlic, Roasted Pumpkin & Gouda
Served with fresh vegetables and grilled naan*

Ramen Noodle Salad

Mac and Cheese Croquettes

Bang Bang Shrimp Pasta

Maryland Crab Wontons

Risotto Balls with marinara

Complete any of the menus with one of the following platters....

Antipasto Platter

*Cured meats, artichoke hearts, peppers, peppadew peppers,
Assorted cheeses, fresh mozzarella, gourmet olives & focaccia bread*

Mexican Dipping Platter

*Fresh Guacamole, Homemade Salsa, Salsa Verde, Cheese Queso, Chili Con Queso,
Black Bean Dip, Jalapeno Poppers, Tortilla Chips*

House Made Chicken Tenders with BBQ, Buffalo and Honey Dijon Sauces (50 pieces)

Pan Seared Sashimi Tuna with seaweed salad

Topped with cilantro lime sauce and avocado slices

Chilled Seacuterie Board – Seafood Lovers Delight

Platter of Fresh seafood grilled or poached

*Large Shrimp, Sea Scallops, Marinated Tuna, Salmon, Calamari, Marinated Mussels, Crab Claws
served with Cocktail sauce, lemon wedges, capers, crackers & grilled naan*

Niçoise Platter

*Seared Tuna served with champagne vinaigrette, haricot verts, baby potatoes, cherry tomato
wedges, hard boiled eggs, black olives and watercress salad*

Served with crackers, baguette slices, fresh dill and herbs

Southern Maryland Fried Chicken Platter (40 pieces)

Taco Bar – Choose 2 proteins

*Slow Braised Pork, Shredded Beef, Chipotle Shredded Chicken, and Cilantro Lime Shrimp - Served
with fresh cilantro, red onion, tangy cabbage & lettuces slaw, homemade salsa, house made
guacamole, lime wedges & sour cream; corn and flour tortillas*

Rice & Beans

Rotisserie Chicken Wings & Drummie Sections with 3 dipping sauces (50 pieces)

Thai chili, old bay, BBQ, Buffalo, Garlic Parmesan, Salt & Vinegar

Hors d'oeuvres by the piece

(minimum purchase is 24 pieces)

Maryland Crab Balls -

Scallops Wrapped in Bacon -

Thai Chili Pork Belly Bites -

Falafel balls served with tahini sauce -

Baltimore Shrimp Cocktail -

Chesapeake Crab Wontons -

Buffalo Chicken Blasts -

Risotto Balls with marinara -

Cranberry BBQ Meatballs -

Deviled Eggs (add crab or bacon for an additional fee) -

Corn Dog Bites -

Fruit Kabobs -

Mac & Cheese Bites -

Veggie Spring Rolls -

BBQ Pork Egg Roll Bites -

Potato Pancake Medallion with sour cream and chives -

Platter Add Ons (serves 45- 50 people)

Cheese Platter with crackers -

Fruit Platter -

Vegetable Platter with dip -

Tomato Bruschetta with tortilla chips -

Roasted Red Pepper Hummus Platter with cucumbers, celery -