

***The Sassafras Chef LLC
at Harbor Café***

Susan & Chef John Arcuicci

1 George Street

P.O. Box 238

Georgetown, MD 21930

Café (410-275-2300)

Cell (443-350-5141)

Catering Menu

(Minimum of 25 people)

Hors d'oeuvres:

***Chorizo Sausage in Puff Pastry
Mini Quiche, Chicken Cordon Bleu
Chicken or Beef Sate'
Cocktail Franks in Puff Pastry
Fresh Fruit with Strawberry-Honey Yogurt Sauce
Crudités with Hummus, Ranchero Sauce, Tamarind Sauce
Chicken Tenders
Buffalo Chicken Pizza Bites***

Hors d'oeuvres:

***Assorted International & Domestic Cheeses
Goat Cheese, Raisin & Caramelized Onion in Puff Pastry
Tomato & Mozzarella Focaccia
Marinated Roasted Vegetable Focaccia
Teriyaki Scallops Wrapped in Bacon
Crab Rangoon, Bruschetta
Egg Plant Tappanade with Crostini
Vegetable Spring Rolls, Spanakopita
Wild Mushroom Vol-au-vent
Mini Meatballs – Italian or Swedish***

Hors d'oeuvres:

***Beef Tenderloin & Boursin Cheese Crostini
Grilled Ahi Tuna on Wasabi Wonton Crisps
Crab Imperial Vol-au-vent
Smoked Salmon Canapés
Shrimp Lejoun
Petite Crab Cakes, Duck Canapés
Fig & Mascarpone in Phyllo***

Italian Pasta Station:

***Cheese Tortellini and Penne Pasta with
Choice of Two Sauces:
Alfredo Sauce, Marinara Sauce, Vodka Sauce, or
Roasted Garlic Olive Oil & Fins Herb,
Focaccia, Italian Rolls and Butter***

Additional Options: Chicken or Shrimp Alfredo

Asian Station:

***Chicken, Beef, Pork, or Shrimp Stir Fry
with Jasmine Rice, Spring Rolls***

Charcuterie Station:

***Fresh Roasted Turkey Breast with Gravy, Stuffing,
Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables
Rolls & Butter***

***Florentine Pork Loin with Cabernet Mushroom Demi-glace,
Garlic Roasted Potatoes, Fresh Broccoli, Rolls & Butter***

***Bourbon Glazed Spiral Ham, Roasted Red Bliss &
Sweet Potatoes, Fresh Asparagus, Rolls & Butter***

***Roast Beef Au Jus, Rosemary Potatoes,
Fresh Vegetable Medley, Rolls & Butter***

***Beef Tenderloin with Béarnaise Sauce, Au Gratin Potatoes,
Fresh Green Beans, Rolls & Butter***

(Customized packages are also available for these stations)

Entree Choices:

*Fins Herb Chicken Breast, Chicken Parmesan
Chicken Francese, Chicken Marsala
Chicken Chesapeake
Chicken Roulade with Sauce Veloute
Veal Parmesan, Veal Roulade with Sauce Veloute*

*Meatball Lasagna Spinach Lasagna
Eggplant Parmesan Stuffed Shells*

*Salmon with Wild Mushroom Cream Sauce
Cashew Crusted Honey Maple Glazed Salmon
Italian Style Baked Cod
Pan Seared Rainbow Trout Almondine
Stuffed Flounder Crab Imperial
Baked Flounder in Lemon Beurre Blanc*

*Grilled Portabella Mushroom with Roasted Red Pepper,
Artichoke, and Feta Cheese over Tomato Saffron Rice*

(1 vegetable, 1 starch, rolls & butter are included in the price of each entree)

Accompaniments:

*Yukon Gold Mashed Potatoes, Garlic Roasted Potatoes,
Roasted Red Bliss & Sweet Potatoes, Rosemary Potatoes,
Au Gratin Potatoes,
Black Beans & Rice, Wheat Berries & Rice,
Roasted Vegetables & Penne, Roasted Vegetables & Potatoes,
Risotto with Toasted Pine Nuts,
Fresh Seasonal Vegetables, Fresh Broccoli, Fresh Asparagus,
Fresh Vegetable Medley, Fresh Green Beans*

Salad Accompaniments:

*Spring Mixed Salad with Home Made Vinaigrette Dressing
Caesar Salad with Home Made Caesar Dressing
Belgian Endive, Arugula & Baby Greens, Radicchio
Roasted Vegetable Pasta Salad
Cheese Tortellini Salad
Green Bean & Tomato-Basil Salad
Cucumber & Tomato Salad
Red Bliss Potato Salad
Cole Slaw*

Desserts:

*Mini Éclairs, Mini Cream Puff,
Mini Cookies, Mini Assorted Cheese Cakes,
Home Made Canoli, Dutch Apple Pie,
Carrot Cake, Chocolate Layer Cake,
Cheese Cake with Chocolate Chip Cookie Crust*

Beverages:

*Iced Tea, Assorted Soda, Water,
Coffee, Tea*



Menu Quote:

Your menu will be customized and priced accordingly. The price per person (tax included) will be established after the menu has been created.

Please contact Susan for an appointment to discuss your menu. Our fee structure lists charges in addition to the menu quote and will be provided at your initial meeting. There is no fee for this meeting.