

Chef John & Susan
would be happy to
help you cater
your next:

Holiday Party
Class Reunion
Wedding
Rehearsal Dinner
Bridal Shower
Baby Shower
Anniversary
Birthday
Business Luncheon
Company Party

The following menus
are provided to all of
our clients to help
with suggested ideas
for your event.

Your menu will then
be designed for your
special occasion and a
proposal will be
presented to you.

Please contact Susan
to schedule a phone
meeting or meeting
at the café.

Harbor Café:
410-275-2300

Cell Phone:
443-350-5141

SASSAFRAS CHEF

At The HARBOR CAFÉ

Catering Menus

Hors d'oeuvres:

Spanakopita

Mini Meatballs: Italian or Swedish

Chicken Saté with Tamarind Sauce
(fresh pineapple, soy sauce & scallions)

Beef Saté with BBQ Demi Glaze

Crudité with Hummus & Ranchero Sauce

Chicken Tenders

Spicy Chicken Pizza Bites

Assorted International & Domestic Cheese Board

Teriyaki Scallops Wrapped in Bacon

Shrimp & Pork Spring Rolls with Spicy Mustard & Duck Sauce

8" Margherita Flat Bread

Beef Tenderloin & Boursin Cheese Crostini

Grilled Ahi Tuna on Wasabi Wonton Crisps

Petite Crab Cakes with Cocktail & Tarter Sauce

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Luncheon:

*Tray of Assorted Gourmet Wraps:
Turkey Breast B.L.T. with mayo*

Roast Beef & Cheddar with mayo-horseradish

Chicken Caesar (or) Apple-Walnut Chicken Salad

*Italiano: with aged provolone, italian meats,
lettuce, tomato, fresh herbs, olive oil*

Lunch Buffet:

Fins Herb Chicken Breast

BBQ Beef Brisket with melted cheddar, kaiser rolls

Porchetta au jus with aged provolone cheese, roasted peppers, kaiser rolls

Home Made Meatballs in Marinara Sauce

Baked Flounder in Lemon Butter

Sausage Scaloppini

Charcuterie Station:

Fresh Roasted Turkey Breast

Bourbon Glazed Spiral Cut Ham

Florentine Stuffed Pork Loin

Roast Beef Au Jus

Beef Tenderloin

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Dinner Buffet:

Meatball Lasagna (or) Spinach Lasagna

Eggplant Parmesan

Baked Macaroni & Cheese

(served with salad, parmesan bread sticks or rolls & butter)

Chicken Parmesan

Chicken Chesapeake Roulades with Supreme Sauce

Blackened Rainbow Trout

Baked Flounder Encrusted Crab Cake

Baked Salmon Tips with Creamy Maple Sauce

Grilled Portabella Mushroom

*with roasted pepper, artichoke and feta cheese over
romaine hearts with honey-balsamic-olive oil*

(served with vegetable, potato, rolls & butter)

Accompaniment Choices:

Yukon Gold Potatoes Spears

Roasted Red Bliss & Sweet Potatoes

Rosemary Potatoes

Risotto with Toasted Pine Nuts

Au Gratin Potatoes

Fresh Broccoli, Asparagus, Green Beans or Vegetable Medley

Spring Mixed Salad with vinaigrette dressing

Caesar Salad with home made dressing

Cheese Tortellini Vegetable Salad

Potato Salad (or) Cole Slaw

Green Bean-Tomato-Basil Salad

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Home Made Desserts:

Mini Cannoli, Mini Brownies, Mini Cookies
Dutch Apple Pie, Carrot Cake, Jewish Apple Cake
Individual Cheese Cakes with Chocolate Chip Cookie Crust

Beverages:

Fresh Brewed Iced Tea, Lemonade
Assorted Bottled Soda, Sweet Tea & Water
Coffee, Decaf, Tea

Menu Quote:

*Your customized menu will be priced accordingly per person
and adjustments can be made as needed.*

*If you are working with a specific budget, we would be
happy to assist you in designing your menu.*

*We offer three options for your catering events:
Full Service, Delivery, Pick-up*

*Rental charges, delivery charges and labor charges
will be priced separately in your proposal.*

Oct. 2011