

*All menus are customized. Please note that prices are subject to change according to market conditions.*

*Kindly complete the catering questionnaire and e-mail it to the address provided. Below are our most popular menu items from “casual” to” formal” and several examples of catering requests.*

## ***Casual Catering***

### **Hors d’oeuvres:**

*Fresh Fruit Display, Assorted Domestic Cheese Display, Spanikopita, Buffalo Chicken Poppers, Broiled Salt & Pepper Chicken Wings, Buffalo Chicken Wings, Mini Italian Meatballs, Pork Spring Rolls, Vegetable Spring Rolls, Eggplant Tapenade*

### **Main Courses:**

*Hot Sandwiches: French Dip Au Jus, Porchetta, Sweet Italian Sausage*

*Cold Sandwiches and Wraps: Turkey Breast, Chicken Breast, Tuna, Roast Beef, “Zep”, and Chicken Salad Croissant*

*Entrée: Fins Herb Chicken Breast, Chicken Parmesan, Meat Loaf, Stuffed Shells, Meatball Lasagna, Baked Flounder in Lemon-Butter*

### **Salads & Sides:**

*Garden Salad with House Made Balsamic Vinaigrette, Caesar Salad, Marinated Roasted Veggies with Focaccia, Pasta Salad, Potato Salad, Cole Slaw, Cucumber & Tomato Salad, Harbor Café “Flag Chips”, Pretzels, Potato Chips*

### **Desserts:**

*Cookie Tray, Strawberry Shortcake, Carrot Cake, Chocolate Layer Cake, Dutch Apple Pie, Sweet Potato Pie*

# ***Formal Catering***

## **Hors d'oeuvres:**

*Fruit Display, International Cheese Board, Molasses Cured Duck Canapés, Shrimp Cocktail, Smoked Salmon Canapés, Mini Crab Cake, Shrimp Lejoun*

## **Main Courses:**

*Chicken Chesapeake, Stuffed Pork Loin with Shrimp & Spinach, Salmon Florentine, Charcuterie Station: Beef Tenderloin, Fresh Roasted Turkey Breast, Baked Flounder over Asparagus Tips, Rosemary Pork Loin, Egg Plant Parmesan, Pasta Station, Asian Station*

## **Salads & Sides:**

*Arugala Salad with Radicchio, Belgium Endive Mix  
Grilled Shrimp Salad  
Tortellini Salad  
German Potato Salad  
Spring Mix*

## **Desserts:**

*Napoleon, Canoli,  
Cheese Cake with Cookie Dough Crust,  
Fruit Flan, Tiramisu*

*Example 1: (Hors d'œuvre Party)*

*Example 2: (2 Hors d'oeuvres, 1 Main Course, 2 Sides, 1 Dessert)*

*Example 3 : (2 Hors d'oeuvres, 2 Main Courses, 2 Sides, 2 Desserts)*

*Example 4: (3 Main Courses, 3 Sides, Assorted Desserts)*

*Example Menu Packages above range from \$15.95 - \$55.00 per person tax included. Full Service and Delivery charges are priced separately. Pick-up is also an option.*

**Note: 10 day notice for parties of 25 or less. For parties over 25 please allow sufficient planning time of 2 weeks or more.**

**Contact Susan by e-mail or phone 443-350-5141.**