



CATERING MENU

WE ARE
OPEN

SUNDAY - THURSDAY
11 AM - 10 PM

FRIDAY-SATURDAY
11 AM - 11PM

APPETIZERS | SOUP/SALADS | MAINS | DESSERTS

APPETIZERS



- Seafood Eggrolls** \$2.75
 - Per Piece
- Dolmades** \$0.95
 - Per Piece
- Shrimp Salad** \$39.95
 - Per Pound
- Crab Dip** \$49.00
 - Per Tray (up to 10 servings)
- Wings** \$1.25
 - Per Piece
 - Flavors: Naked, Buffalo, Old Bay, Honey Old Bay, Lemon Pepper, Honey Lemon Pepper, BBQ, Cajun, Sesame Teriyaki, and Thai Chili.

- Falafel Balls** \$2.50
 - 1.5 Ounces Per Piece
- Stuffed Mushroom Imperial** \$6.25
 - Per Piece
- Mozzarella Sticks** \$1.25
 - Per Piece
- Crab Balls** \$6.00
 - 2 Ounces Per Piece

- Panko Shrimp** \$1.50
 - Per Piece
- Spinach & Artichoke Dip** \$39.00
 - Per Tray (up to 10 servings)
- Mozzarella Sticks** \$1.25
 - Per Piece
- Meatballs** \$0.75
 - 1/2 Ounce Per Piece
 - Options:
 - Greek Style (mint & garlic)
 - Italian Style (marinara)

- Spanakopita** \$4.00
 - Per Piece
- Steamed Shrimp w/ Sauteed Onions** \$20.99
 - Per Pound
- Chicken Tenders** \$2.25
 - Per Piece
- Coconut Shrimp** \$1.50
 - Per Piece

- Southwest Eggrolls** \$2.25
 - Per Piece
- Grilled Pita** \$1.50
 - Per Pita (sliced into triangle pieces)
- Chesapeake Eggrolls** \$3.75
 - Per Piece
- Tzatziki**
 - Per Pint (6-8 servings) \$11.95
 - Per Quart (15-20 servings) \$25.95
- Hummus**
 - Per Pint (6-8 servings) \$11.95
 - Per Quart (15-20 servings) \$25.95

HANDHELDS

- Chicken Caesar Wrap** \$9.00
 - Per Wrap
 - Grilled, Blackened, or Crispy
- Salmon Caesar Wrap** \$12.00
 - Per Wrap
 - Grilled or Blackened

- Veggie Wrap** \$8.00
 - Per Wrap
 - Broccoli, lettuce, tomato, onion, roasted peppers, corn, parmesan cheese, and basil pesto.
- Summer Wrap** \$8.00
 - Per Wrap
 - Mixed greens, walnuts, cranberries, mandarins and bleu cheese with a Raspberry Vinaigrette dressing.

- Shrimp Salad Wrap** \$12.00
 - Per Wrap
- Quesadillas**
 - Served with salsa & sour cream.
 - Classic \$8.99
 - Crab \$14.95
 - Grilled Chicken \$11.95
 - Steak \$11.95
 - Grilled Shrimp \$13.95

SOUPS AND SALADS

Available Dressings:

Greek House Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Caesar, Blue Cheese, Honey Mustard, Southwestern Ranch, & Old Bay Ranch.

Homemade Dressings:
\$4.95 (per pint)
\$9.95 (per quart)
Soups (\$11.95 Per Quart):
 ~ Cream of Crab Soup
 ~ Maryland Crab Soup

Salads (\$34.95 Small / \$54.95 Large):

Mediterranean Salad

Tomato, cucumber, onion, pepperoncini, peppers, feta, and olives drizzled with extra virgin olive oil.

Summer Salad

Mesclun, walnuts, mandarins, cranberries, blue cheese & raspberry vinaigrette.

Caesar Salad

Romaine lettuce, garlic-kissed croutons, shredded Parmigiano, & homemade dressing.

Garden Salad

Lettuce, tomatoes, cucumbers, bell peppers, croutons, with your choice of dressing.

Greek Salad

Lettuce, tomato, cucumber, onion, pepperoncini, feta, olives & house vinaigrette.

Pasta Salad

Penne pasta, tomatoes, cucumbers, onions, olives, pepperoncini, roasted peppers, and artichokes with either Creamy or Basil Pesto dressing.

Caprese Salad

Tomato, fresh mozzarella, basil & balsamic vinaigrette.

MAINS

Grilled Lamb Chops \$5.00

- Per Piece

Atlantic Salmon \$8.00

- Per Piece
- Grilled or Blackened

Crab Cake

- Petite (6 Ounces) \$20.00
- Regular (8 Ounces) \$24.00

BBQ Ribs \$18.00

- Per Rack

Grilled Shrimp Kebobs \$7.50

- Per Skewer

Fried Cod \$4.00

- Per Piece

Chicken Souvlakia \$4.50

- Per Skewer



SIDES

Half Tray \$24.95 / Full Tray \$54.95

~Greek Style Oven Roasted Potatoes~

~Grilled or Steamed Broccoli~

~Rice Pilaf~

~Lemon Pepper Garlic Butter Green Beans~

~Roasted Vegetables Balsamico~

Zucchini, squash, bell pepper, and onion topped with a balsamic glaze.

~Mashed Potatoes~

Gravy: (\$4.00/Pint)(\$8.00/Quart)

PASTAS

Chicken Parmigiana

- Lightly breaded and fried chicken breast, baked with homemade marinara sauce and provolone cheese. Served with penne pasta.
- Half Tray \$45.00
- Full Tray \$110.00

Chicken Broccolini

- Chicken breast and broccolini spears sautéed in olive oil, garlic, herbs, and Parmigiano. Tossed in penne pasta.
- Half Tray \$55.00
- Full Tray \$125.00

Baked Ziti

- Penne pasta tossed with parmesan and marinara and baked with mozzarella and provolone.
- Half Tray \$30.00
- Full Tray \$70.00
- Half Tray w/ Meatballs \$40
- Full Tray w/ Meatballs \$85

Eggplant Parmigiana

- Lightly breaded and fried slices of eggplant, baked with homemade marinara and provolone cheese. Served with penne pasta.
- Half Tray \$45.00
- Full Tray \$110.00

Chicken Marsala

- Chicken breast sautéed in butter with mushrooms and a Marsala-infused demi-glaze. Served over penne pasta.
- Half Tray \$55.00
- Full Tray \$125.00

Penne Primavera

- Penne Pasta tossed with seasonal veggies and sautéed in a creamy Rose sauce.
- Half Tray \$40.00
- Full Tray \$85.00
- Half Tray w/ Chicken \$55
- Full Tray w/ Chicken \$125

Shrimp Parmigiana

- Lightly breaded shrimp, baked with homemade marinara sauce and provolone cheese. Served over penne pasta.
- Half Tray \$55.00
- Full Tray \$125.00



PLATTERS

(Small Tray 10-15 Servings) (Large Tray 20-25 Servings)

Mediterranean Delight Platter

Feta cheese, kalamata olives, roasted peppers, and pepperoncini seasoned with oregano and olive oil.

\$39.95 (Small Tray); \$69.95 (Large Tray)

Veggie Platter

Broccoli, cucumbers, carrots, celery, and bell peppers. Served with ranch dipping sauce.

\$34.95 (Small Tray); \$54.95 (Large Tray)

Cheese Platter

Cheddar, Provolone, and Swiss cheeses. Served with grapes, crackers, & spicy mustard dip.

\$39.95 (Small Tray); \$69.95 (Large Tray)

Fresh Fruit Platter

Our fruit platter is made with seasonal fresh fruit.

\$39.95 (Small Tray); \$59.95 (Large Tray)

DESSERTS

- NY Style Cheesecake
 - Limoncello Cake
 - Chocolate Cake
- ~All Dessert \$4.95 Per Slice~