



CATERING MENU

WE ARE
OPEN

SUNDAY - THURSDAY
11 AM - 10 PM

FRIDAY-SATURDAY
11 AM - 11PM

APPETIZERS | SOUP/SALADS | MAINS | DESSERTS

APPETIZERS



Falafel Balls \$3.25

- 1.5 Ounces Per Piece

Stuffed Mushroom Imperial \$6.25

- Per Piece

Mozzarella Sticks \$1.75

- Per Piece

Crab Balls \$6.00

- 2 Ounces Per Piece

Spanakopita \$4.50

- Per Piece

Steamed Shrimp w/ Sauteed Onions \$24.99

- Per Pound

Chicken Tenders \$2.75

- Per Piece

Coconut Shrimp \$1.75

- Per Piece

Seafood Eggrolls \$3.25

- Per Piece

Dolmades \$1.50

- Per Piece

Shrimp Salad \$45.00

- Per Pound

Crab Dip \$64.99

- Per Tray (up to 10 servings)

Wings \$1.50

- Per Piece
- Flavors: Naked, Buffalo, Old Bay, Honey Old Bay, Lemon Pepper, Honey Lemon Pepper, BBQ, Cajun, Sesame Teriyaki, and Thai Chili.

Panko Shrimp \$1.75

- Per Piece

Spinach & Artichoke Dip \$49.99

- Per Tray (up to 10 servings)

Meatballs \$1.25

- 1/2 Ounce Per Piece
- Options:
 - Greek Style (mint & garlic)
 - Italian Style (marinara)

Southwest Eggrolls \$2.75

- Per Piece

Grilled Pita \$1.50

- Per Pita (sliced into triangle pieces)

Chesapeake Eggrolls \$5.00

- Per Piece

Tzatziki

- Per Pint (6-8 servings) \$13.99
- Per Quart (15-20 servings) \$28.99

Hummus

- Per Pint (6-8 servings) \$13.99
- Per Quart (15-20 servings) \$28.99

HANDHELDS

Chicken Caesar Wrap \$13.00

- Per Wrap
- Grilled, Blackened, or Crispy

Salmon Caesar Wrap \$15.00

- Per Wrap
- Grilled or Blackened

Summer Wrap \$10.00

- Per Wrap
- Mixed greens, walnuts, cranberries, mandarins and bleu cheese with a Raspberry Vinaigrette dressing.

Veggie Wrap \$10.00

- Per Wrap
- Broccoli, lettuce, tomato, onion, roasted peppers, corn, parmesan cheese, and basil pesto.

Shrimp Salad Wrap \$15.00

- Per Wrap

Quesadillas

- Served with salsa & sour cream.
 - Classic \$10.00
 - Crab \$19.00
 - Grilled Chicken \$13.00
 - Steak \$14.00
 - Grilled Shrimp \$16.00

House-Made 10' Pizza

- Cheese \$9.99
- Pepperoni \$11.49
- Hawaiian \$13.99 (Ham & Pineapple)
- Chesapeake \$18.99 (Crab Dip & Grilled Shrimp)
- Ground Beef \$14.99
- Caprese \$13.99 (Fresh & grated mozzarella, Roasted Tomatoes, pesto, and balsamic glaze)
- Chicken Caprese \$15.99

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:

\$6.95 (per pint)

\$12.95 (per quart)

Soups (\$14.99 Per Quart):

~ Cream of Crab Soup

~ Maryland Crab Soup

Salads (\$49.99 Small / \$74.99 Large):

Mediterranean Salad

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

Summer Salad

Mesclun greens, 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 \$5.50

- Per Piece

Atlantic Salmon \$11.00

- Per Piece
- Grilled or Blackened

Crab Cake

- Petite (6 Ounces) \$22.00
- Regular (8 Ounces) \$26.00

BBQ Ribs \$22.00

- Per Rack

Grilled Shrimp Kebobs \$7.50

- Per Skewer

Fried Cod \$6.00

- Per Piece

Chicken Souvlakia \$5.50

- Per Skewer



SIDES

Half Tray \$29.99 / Full Tray \$64.99

~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 \$55.00
- Full Tray \$130.00

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 \$130.00

Baked Ziti

- Penne pasta tossed with parmesan and marinara and baked with mozzarella and provolone.
- Half Tray \$40.00
- Full Tray \$85.00
- Half Tray w/ Meatballs \$50
- Full Tray w/ Meatballs \$100

Eggplant Parmigiana

- Lightly breaded and fried slices of eggplant, baked with homemade marinara and provolone cheese. Served with penne pasta.
- Half Tray \$50.00
- Full Tray \$120.00

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 \$130.00

Penne Primavera

- Penne Pasta tossed with seasonal veggies and sautéed in a creamy Rose sauce.
- Half Tray \$50.00
- Full Tray \$100.00
- Half Tray w/ Chicken \$65
- Full Tray w/ Chicken \$140

Shrimp Parmigiana

- Lightly breaded shrimp, baked with homemade marinara sauce and provolone cheese. Served over penne pasta.
- Half Tray \$70.00
- Full Tray \$150.00



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.

\$49.99 (Small Tray); \$89.99 (Large Tray)

Veggie Platter

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

\$44.99 (Small Tray); \$64.99 (Large Tray)

Cheese Platter

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

\$49.99 (Small Tray); \$89.99 (Large Tray)

Fresh Fruit Platter

Our fruit platter is made with seasonal fresh fruit.

\$49.99 (Small Tray); \$89.99 (Large Tray)

DESSERTS

- NY Style Cheesecake
- Limoncello Cake
- Chocolate Cake

~All Dessert \$5.99 Per Slice~