

From the sea

Minimum of 20 Guests

(Call us for menu options for smaller groups)

Jumbo Shrimp Topped with Crabmeat served with Lobster Sauce

Fresh Maryland Lump Crab Cakes with Sauce Remoulade

Poached Salmon Accompanied with Tarragon Wine Sauce

Crusted Artichoke Salmon Filet served with Lemon Butter Sauce

Filet of Grouper Topped with Chopped Tomatoes, Cilantro and Red Onions Sauce

Filet of Flounder Topped with Fresh Spinach and Mornay Sauce

Jumbo Shrimp Sautéed in Garlic Butter Butterfly Scampi served with Melted Butter and Lemon

Seafood Newburg ~ Shrimp, Scallops and Mussels Served over Rice Pilaf

Filet of Tilapia ala Oscar Topped with Lump Crabmeat) with Lemon Herb Salsa on the side

Cajun Shrimp and Scallop Kabobs with Sherry Wine Sauce

Broiled Lobster Tail Cardinale style

Filet of Red Snapper with Sliced Mushrooms and Lemon Wine Sauce

Grilled Corvine with Tequila Lime Sauce (2 weeks notice required)

Above served with choice of salad and dressing, Vegetable and Starches du Chef,
For example

Home made Caesar Dressing, Raspberry Vinaigrette, and Blue Cheese, Ranch or Italian Dressing.

Please ask your event consultant for suggestions.

Mini Rolls, Bread, Focaccia and Butter Balls

Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea