



# CATERING

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## HORS D' OEUVRES

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### Farm

choice of two included in silver and gold packages | choice of three included in diamond package

- CHICKEN CORDON BLEU** mini bites, fried golden brown
- MINI REUBEN SANDWICHES** open faced
- MINI CUBAN SANDWICHES** pork, ham, swiss & pickles
- PORK POT STICKERS** thai sweet chili, sesame soy sauce
- MINI MEATBALLS** marinara, parmesan cheese
- SCALLOPS & BACON** housemade, wrapped in canadian bacon
- BEEF BARBACOA** onions, fresh lime, cilantro & mexican spices rolled, mini taquitos
- PEACH BBQ BRISKET** wrapped in an jalapeno, applewood smoked pork belly
- SEARED TENDERLOIN TIPS** bearnaise sauce | add \$2
- LOLLIPOP LAMB CHOPS** rosemary garlic marinade | add \$2



### Seafood

choice of one included in silver & gold packages | choice of two included in diamond package

- MUSHROOM CAPS** stuffed with crab imperial
- SHRIMP SHU MAI** sweet chili sauce
- \* **SUSHI BOATS** Priced accordingly - customize boats based on your choices.
- SEARED SESAME TUNA** wonton chip, wasabi mayonnaise
- JUMBO SHRIMP** cocktail & remoulade sauce
- MINI JUMBO LUMP CRABCAKES** citrus horseradish aioli | add \$3
- LOBSTER BRUSCHETTA** tender morsels of lobster, lemon, basil, grilled crostini, balsamic drizzle | add \$2



### Vegetarian / Cold Options

choice of one included in silver & gold packages | choice of two included in diamond package

- ANTIPASTO SKEWERS** mozzarella, sun-dried tomato, artichoke hearts & black olives
- CAPRESE** fresh mozzarella, roma tomatoes, basil, balsamic vin
- CAPRESE MUSHROOMS** avondale mushrooms, stuffed with fresh mozzarella, tomato, basil, EVOO drizzle
- GRILL CHEESE & TOMATO SOUP** mini grill cheese, basil
- CHERRY BLOSSOM TART** in puff pastry
- BRUSCHETTA** tomato concassé, shallots, garlic & basil

### STATIONED SELECTIONS

choice of one included in silver package | choice of two included in gold & diamond packages

- ITALIAN ANTIPASTO BOARD** sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella
- BUFFALO CHICKEN DIP** pulled chicken, hot sauces, tortilla chips
- BAKED BRIE** mixed fresh berries compote, balsamic, naan bread
- SPINACH & ARTICHOKE FONDUE** sautéed spinach, roasted artichokes. asiago cream cheese dip, naan bread
- CHEESE DISPLAY** imported & domestic cheeses, served with sliced baguettes & assorted artisan crackers
- HUMMUS & ROASTED VEGETABLES** assorted roasted vegetables, olives, naan bread, pesto garlic dip
- CRAB & ARTICHOKE FONDUE** house made creamy crab dip served with toasted crostini add \$2 per person



## Salad Course

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Please Choose One | included in package

**LEAF GREEN SALAD** cherry tomato, watermelon radish, frisee, micro green mix, crouton cup, red wine dressing

**WEDGE** iceberg, applewood smoked bacon, red onions, tomato, bleu cheese crumbles

**SPINACH** dried cherries, feta, almonds, poppyseed dressing

**SPRING** seasonal berries, spring mix, balsamic vinaigrette

**CLASSIC CAESAR** fresh romaine, garlic croutons & parmesan cheese

## Pasta Course

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❖ Included in Gold and Diamond Package | Please Choose One

**PENNE & PANCETTA** sweet peas, charred tomato cream

**RIGATONI** aurora cream sauce, parmigiana

**TORTELLONI PRIMAVERA** cheese filled tortelloni pasta, seasonal vegetables, alfredo cream sauce

**FARFALLE & POLLO** farfalle pasta, grilled chicken strips, gorgonzola cream sauce, balsamic glaze drizzle

**PENNE PAESANO** penne pasta, Italian sausage, parmigiana, san marzano tomato sauce

**CRAB RAVIOLI** crab & cheese filled house made ravioli, crab alfredo sauce \$3 per person

**MEDITERRANEAN PENNE** sautéed zucchini, eggplant, thyme, garlic

**PENNE SANTA MARIA** penne pasta, sautéed jumbo shrimp & crabmeat, aurora cream sauce \$5 per person



# Buffet Options

Please select two entrées which are included in your wedding package

## ❖ Farm

**CHICKEN SALTIMBOCCA** chicken breast, topped with parma prosciutto, melted mozzarella, light marsala sauce

**CHICKEN ROLLATINI** stuffed with fontina cheese, pancetta, fire roasted tomatoes, pesto drizzle

**ROASTED EURO CHICKEN BREAST** spinach, boursin cheese, pancetta, garlic & red pepper vin blanc

**CHICKEN PICCATA** sautéed breast of chicken, capers, lemon butter sauce

**BLACKENED CHICKEN BREAST** dijon brandy cream, bacon, sharp provolone, brussel sprouts

**ROASTED PORK LOIN** stuffed with cranberries & apples, calvados sauce

**BRAISED SHORT RIBS** port wine braised

**BREAST OF CHICKEN IMPERIAL** stuffed with crabmeat, hollandaise, tarragon vin blanc

**LONDON BROIL** orange-marinated, grilled & sliced, served with au jus naturale

**ROASTED TENDERLOIN OF BEEF** garlic parmesan rub | add \$6 per person | carver required \$75

**ROASTED NY STRIP** compound butter | add \$5 per person | carver required \$75

## ❖ Seafood

**STUFFED JUMBO SHRIMP** crab imperial, lemon parsley beurre blanc | add \$3 person

**ROASTED SALMON** oven roasted, spinach, gorgonzola cheese, roasted sweet pepper crema

**ASIAN SALMON** zesty japanese bbq sauce, atlantic salmon fillet, cilantro

**ROCKFISH** sautéed in sun-dried tomato butter, jumbo crabmeat, beurre blanc, chives

**PAN SEARED SALMON** topped with a rock shrimp sherry cream sauce

**BOURBON SALMON** maple glaze, pancetta, butternut squash

**STUFFED FLOUNDER** with spinach, artichokes and lump crabmeat herb beurre blanc

**JUMBO LUMP CRABCAKES** mini 2oz jumbo lump crabmeat | add \$6 per person

## ❖ Vegetarian - Gluten Free

GF **GLUTEN FREE PASTA** available upon request

**VEGETABLE STIR FRY**

**PORTOBELLO MUSHROOM** grilled zucchini, yellow squash, roasted red pepper, marinara sauce

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## Seated Options

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•• Please Choose One for Seated Dinner

•• **ROULADES OF CHICKEN & JUMBO LUMP CRABCAKE**

stuffed with asparagus, cornbread stuffing, sage au jus paired with 4oz jumbo lump crabcake

•• **ROULADES OF CHICKEN & JUMBO SHRIMP**

see euro description above, jumbo shrimp with crab imperial, lobster sauce

•• **STUFFED CHICKEN & JUMBO SCALLOPS**

breast stuffed with asparagus, cornbread, sage au jus & pan seared scallops

•• **FILET MIGNON & JUMBO SCALLOPS**

4oz filet, scallop wrapped in prosciutto over a balsamic reduction | add \$5 per person

**FILET MIGNON**

8oz. grilled, mushroom demi glace

**CHICKEN BREAST**

stuffed breast of chicken with asparagus, cornbread stuffing, sage au jus

•• **FIGURE "8"**

petit 4oz filet mignon, 4oz jumbo lump crabcake | add \$5

**ATLANTIC SALMON**

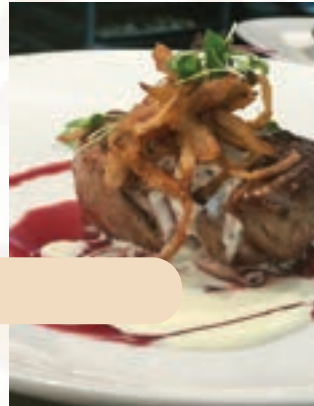
salmon fillet stuffed with crab imperial & topped with lobster cream sauce

**U-10 SCALLOPS**

pan seared, sautéed spinach, lump crabmeat, pinot grigio white wine, pancetta crisps

**CHAR GRILLED FILET MIGNON**

8oz, grilled, demi glace, crispy onions straws, seasonal roots and vegetables



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## Vegetable & Starches

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Please choose one of each

**VEGETABLE MEDLEY**

sautéed, zucchini, carrots, peppers

**GREEN BEANS ALMONDINE**

toasted almonds

**CAULIFLOWER MEDLEY**

roasted, seasonal medley

**RED BLISS POTATOES**

rosemary, garlic, EVOO

**AU GRATIN POTATOES**

baked, yukon gold, four cheeses, asiago bread crumbs

**TWICE BAKED POTATO**

stuffed with a creamy mixture of potatoes, cheese, sour cream, bacon, scallions

## Mini Desserts

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\* Included - Please Choose 2 | additional please add \$3 per person

**CHEESECAKE DROPS**  
dipped in milk chocolate

**COOKIE TRAY**  
chocolate chip, oatmeal raisin &  
white chocolate chip

**CHOCOLATE MOUSSE "SHOTS"**

**FRENCH MACAROONS**  
assorted flavors

**CANNOLIS**  
mini, served buffet style, assorted  
flavors

**SEASONAL FRESH FRUIT**  
mango whipped cream

**CREME BRULEE**  
housemade, fruit garni



## ❖ Platters ~ Trays ~ Displays

### **SWEET TABLE**

macarons, mini cannoli's, chocolate covered strawberries \$6 per guest

### **ITALIAN DESSERT TABLE**

mini tiramisu, cannolis, cream puffs, eclairs, mini creme brulees, chocolate covered strawberries, macarons \$12 per guest

### **DESSERT DISPLAY TABLE**

chef's choice of assorted cakes, tarts, pastries \$9 per guest

### **CHEESECAKE MARTINI BAR**

assorted flavors: toppings & flavors varies per season, choc chip, blueberry, strawberry, whipped cream \$7 per guest

## ❖ Late Night & Action Stations

•• One included in Diamond Package

### **FLAMBÉ STATION**

absolut peppar vodka, caramelized strawberries OR bananas foster, served warm over vanilla ice cream \$8 per guest

### **S'MORES STATION**

graham crackers, hershey's chocolate bars, marshmallows | \$6 per guest

### **SLIDER STATION**

mini angus cheese burgers with lettuce, tomatoes, pickles  
grilled chicken OR crispy buffalo chicken, condiments include crispy onions pickles, coleslaw, chipotle mayo  
\$5 per guest



## ❖ Coffee & Wedding Cake Service

our preferred vendors below; pricing varies depending on cake chosen & can be added to event contract

**CAKES BY KIM** 302.252.9995 - [www.cakesbykim.com](http://www.cakesbykim.com)

**DESSERTS BY DANA** 302.721.5798 - [www.dessertsbydana.com](http://www.dessertsbydana.com)

**SWEET MELISSA** 302.376.5049 - [www.sweetmelissade.com](http://www.sweetmelissade.com)

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## BOOKING REQUIREMENTS

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*Please discuss booking requirements with your banquet coordinator.*

*Minimums vary based on day, date & time of your reception.*

*A deposit of \$1500 & signed contract in 7 days of the contract being issued.*

*A payment scheduled is then established with our team.*

## MISCELLANEOUS INFORMATION

### OFF-SITE KITCHEN & TRASH REMOVAL

includes cook tent, oven & stove set-up, prep tables, delivery & set-up \$550

### CHAFING DISHES

all chafing dishes, carving stations & food stations are included in price

### WEDDING STAFFING

we allot 8 hours for staff on all off-site catered events | 2 hour set up, 5 hour event, 1 hour clean up

*additional charges may apply if more than 8 hours needed for event*

### PRODUCTION FEE

please add 22% to final bill | applies to BOH and FOH staff working your event

### WEDDING COORDINATOR

onsite during reception coordinates all vendors during event, timeline, cleanup

*additional fees available for extended and/or for time offsite entire day of event*