

Captain's Table Restaurant Catering Menu

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Chef/Owner

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Chef/Owner

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Captain's Table Restaurant
Post-Wedding Brunch
Breakfast Buffet Menu Selections

The Continental *

Assorted Pastries and Muffins
Assorted Bagels and Cream Cheese
Freshly Squeezed Orange Juice
Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)
Coffee (Regular and Decaf)
Tea (Hot and Iced) \$6.95 per person

The Continental 2*

Assorted Pastries and Muffins
Assorted Cereals with milk
Freshly Squeezed Orange Juice
Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)
Coffee (Regular and Decaf)
Tea (Hot and Iced) \$6.95 per person

*Add fresh seasonal fruit bowl to either menu available at \$4.00 per person

The Continental Deluxe

Assorted Pastries and Muffins
Assorted Bagels and Cream Cheese
Assorted Cereals with milk
Fresh Seasonal Fruit
Freshly Squeezed Orange Juice
Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)
Coffee (Regular and Decaf)
Tea (Hot and Iced) \$12.95 per person

The Traditional

Scrambled Eggs
Freshly Made Home Fries
Bacon and Sausage
Toast and Biscuits
Seasonal Fresh Fruit
Freshly Squeezed Orange Juice
Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)
Coffee (Regular and Decaf)
Tea (Hot and Iced) \$14.95 per person

Country Style

Creamed Chip Beef

Freshly Made Home Fries

Toast and Biscuits

Seasonal Fresh Fruit

Freshly Squeezed Orange Juice

Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)

Coffee (Regular and Decaf)

Tea (Hot and Iced) \$12.95 per person

The Gourmet

Eggs Benedict

Freshly Made Home Fries

Bacon or Sausage

Toast and Biscuits

Seasonal Fresh Fruit

Freshly Squeezed Orange Juice

Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)

Coffee (Regular and Decaf)

Tea (Hot and Iced) \$15.50 per person

The Griddle

French toast, Pancakes, or Belgium Waffle

Bacon and Sausage

Seasonal Fresh Fruit

Freshly Squeezed Orange Juice

Chilled Juices (Apple, Cranberry, Grapefruit, Pineapple, Tomato, V-8)

Coffee (Regular and Decaf)

Tea (Hot and Iced) \$14.95 per person

Additional Items (Prices available on these items by request)

Eggs scrambled with cheese, green peppers, ham, tomatoes, or mushrooms

Eggs topped with salsa

Lox with assorted bagels and accoutrements

Assorted Donuts

Assorted Yogurts

Croissants

Granola and Assorted Snack Bars

Bottled Water

All prices do not include tax and gratuity

Prices Subject to change without notice

Morning Meeting Break Selections

Assorted Fresh Fruits
Fresh Fruit Bowl
Assorted Danishes
Assorted Bagels with cream cheese
Assorted Donuts
Croissants
Lox with bagels and accoutrements
Assorted Yogurts
Granola and Assorted Snack Bars

Coffee Station \$2.00 per person
Bottled Water \$1.00 per person
Assorted Fresh Juices (Orange, Apple, Grapefruit, Cranberry) \$2.00 per person

Afternoon Meeting Break Selections

Assorted Cheese & Fruit
Assorted Vegetable Tray
Chocolate Chip Cookies
Chocolate Brownies
Chocolate Covered Pretzels
Granola and Assorted Snack Bars
Pretzels, and/or Potato Chips
Trail Mix

Coffee Station \$2.00 per person
Bottled Sodas \$1.00 per person
Bottled Water \$1.00 per person

Additions

“Make Your Own” Sundae Bar
“Make Your Own” Trail Mix

Pricing available upon request and are based on total number of attendees
Prices subject to change without notice

Appetizer/Heavy Hors d'oeuvre Selections

Cheese and Vegetable Assortments

Assorted International Cheese Selections with fresh fruit
Fresh Garden Vegetables with Ranch dressing
Bruschetta (Olive or Tomato)
Warm Brie Topped with Caramelized Jack Daniel's Pecan Pieces
Fresh Tomato and Mozzarella Skewers served with basil and a balsamic reduction
Marinated Asparagus

Seafood Selections

Crab Balls served fried or broiled with cocktail sauce
Jumbo Shrimp Cocktail with dipping sauces
Jumbo Lump Crab Dip with bread and crackers
Jumbo Lump Crab Bruschetta
Sesame Seared #1 Tuna served with Seaweed Salad, Wasabi, Pickled Ginger, and Ponzu Sauce
Smoked Salmon served with Red Onions, Dill Aioli, Capers, Caviar, and crackers
Fried Oysters (Seasonal)
Clams Casino
Jumbo BBQ Bacon Wrapped Scallops
Smoked Fish Assortment with appropriate garnishes (salmon, trout, bluefish, and/or tuna,)
Raw Bar (oysters on the half shell)
Oyster Rockefeller

Beef, Pork, Chicken and Lamb Selections

Blackened Pork Tenderloin with Mango Chutney
Lolli-Pop Lamb Chops with Rosemary Jus Lie
BBQ Meatballs
Chicken Wings with assorted sauces
Pot Stickers
Beef Tenderloin whole roasted and sliced thin

Pricing varies from \$15.00 to \$50.00 per person depending on menu selections. These prices do not include tax and gratuity.

Dinner Menu Selections Pricing varies from \$20.00 to \$50.00 per person depending on menu selections and number of courses. These prices do not include tax or gratuity.

Salads

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|--------------------------------------|-----------------------------------|
| Garden Salad with assorted dressings | Caprese Salad |
| Caesar Salad | Jumbo Lump Crab and Avocado Salad |
| Captain Salad | Fresh Fruit Salad |

Soups

| | | |
|-------------------------------|----------------|-----------------------|
| Maryland Crab Chowder | Cream of Crab | Tomato Bisque |
| Shrimp and Crab Bisque | Seafood Bisque | Vegetable |
| Roasted Corn and Crab Chowder | French Onion | Vegetable Beef Barley |

Entrees (Come with a starch and vegetable)

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|--|---------------------------------|
| Fresh Fish broiled, grilled, blackened, or pan seared | Stuffed Flounder |
| Crab Cakes | Halibut Macadamia |
| Steak and Cake | Chicken Marsala |
| Surf and Turf | Chicken Picatta |
| Prime Rib | Chicken Parmesan |
| Filet Mignon | Chicken and Artichokes |
| Pork Tenderloin | Chicken with garlic cream sauce |
| Carving Station with Top Round, Beef Tenderloin, Ham, and Turkey | |
| Seafood Pasta (Scallops, Shrimp, and Crab) | |
| Pasta (linguine, ziti, bow ties, and macaroni) with choice of sauces (marinara, meat marinara, or Alfredo) | |

Vegetable and Starches

| | | |
|--------------------|----------------------|----------------------------|
| Wild Rice Pilaf | Pasta with sauce | Fresh Green Beans |
| Baked Potato | Stuffed Tomatoes | Fresh Asparagus |
| Baked Sweet Potato | Corn on the Cob | Sautéed Baby Spinach |
| Basmati Rice | Roasted Red Potatoes | Fresh Broccoli |
| Mashed Potatoes | Potatoes Au Gratin | Succotash/Vegetable Medley |

Selections for Children (\$5.95-\$7.95 per child)

| | |
|--------------------------|---------------------------|
| Chicken Tenders | Baked Macaroni and Cheese |
| Pigs in a blanket | |
| Individual Cheese Pizzas | |

Dessert Selections

\$6.00 per person plus tax and gratuity

Carnegie Deli Cheesecake with strawberry topping

Crème Brulee

Chocolate Brownie a la mode

Forest Berry Pie a la mode (Apple, Rhubarb, Strawberry, Raspberry, Blackberry)

Rum Cake a la mode

Strawberry Shortcake

Hot Fudge Sundae

Fresh berries and whipped cream (seasonal)

Additional Items (priced based on number of total people)

Assorted Bite Size Desserts

Sheet Cake or Cupcakes

Lunch Selections

Salads (\$7.95-\$12.95)

Garden Salad with assorted dressings

Caesar Salad

Captain Salad

Chef Salad

Fresh Fruit Plate

Top with grilled or blackened chicken breast, fish, or shrimp

Soups (\$6-\$8)

Maryland Crab Chowder

Cream of Crab

Tomato Bisque

Shrimp and Crab Bisque

Seafood Bisque

Vegetable

Roasted Corn and Crab Chowder

French Onion

Vegetable Beef Barley

Sandwiches (\$6.95-\$8.95)

Club Sandwich

Ham and Cheese Sandwich

Chicken Salad Sandwich

Tuna Salad Sandwich

Turkey Breast Sandwich

B.L.T.

Seafood Selections (\$7.95-\$12.95)

Crab Cake (Broiled or Fried)

Shrimp Salad

Tuna Salad

Fish and Chips

Tilapia (Blackened or Fried)

Fresh Fish of the Day

Luncheon Entrees (served with chef's choice of starch and vegetable) (\$15.95-\$25.95)

Crab Cake (Broiled or Fried)

Chicken Breast with a roasted garlic cream sauce

Chicken Breast over linguine with Alfredo sauce

Fresh Fish broiled, grilled, blackened, or pan seared

Pork Tenderloin

***Please note that all prices are subject to change**

Sample Menu #1

Appetizers

International Cheese tray with seasonal fresh fruit and assorted crackers
Jumbo Lump Crab Dip with crackers

Dinner

Chicken Marsala
Baked Ziti
Garden Salad with assorted dressings
Green Beans and Roasted Red Potatoes

Price per Person

\$35.00 per person plus 6.5% Maryland and local sales tax and 18% banquet service charge

Prices subject to change without notice

Sample Menu #2
Plated Dinner with Cocktail Hour

Cocktail Hour with appetizers

Assorted Cheeses with crackers and fresh fruit
Jumbo Lump Crab Dip with crackers
Blackened pork tenderloin with Mango Chutney
Chilled Shrimp Cocktail served with cocktail sauce and fresh lemon

Plated Dinner

First Course

Fresh baby mixed greens, Feta cheese, candied pecans, red onions, Fuji apples finished with raspberry vinaigrette

Second Course Selections

Tender 8oz filet mignon accompanied with a 4oz jumbo lump broiled crab cake

Fresh pasta with garlic, artichokes, and tomatoes topped with Asiago cheese
(Vegetarian Option)

Entrees served with chef's selection of starch, fresh vegetable of the day and rolls with butter

Third Course

Carnegie Deli Cheesecake with a raspberry sauce

Price per person

Steak and Cake Entree \$60.00 per person plus tax and gratuity

Pasta Entrée \$40.00 per person plus tax and gratuity

Children's Entrée Pasta with butter or fresh marinara sauce with applesauce or French fries
\$10.00 per person plus tax and gratuity

Prices subject to change without notice

Sample Menu #3

Appetizers

Cheese tray with seasonal fresh fruit
Vegetable tray with dipping sauces
Bacon Wrapped Scallops
Crab Balls fried served with cocktail sauce
Blackened Pork Tenderloin with Indian Chutney
Shrimp Cocktail served with cocktail sauce and fresh lemon

Dinner

Carving Station with Beef Tenderloin
Chicken Picatta
Seafood Pasta (scallops, shrimp, and crab)
Garden Salad with assorted dressings
Green Beans and Roasted Red Potatoes
Chicken Fingers with French fries

Price per Person

\$75.00 per person

Prices do include tax (6.5%) and 18% banquet service charge

Prices subject to change without notice

Post Wedding Brunch

Sample Menu #1

Seasonal Fresh Fruit Bowl

Scrambled Eggs

French Toast with butter and syrup

Freshly Made Home Fries

Bacon and Sausage

Freshly Squeezed Orange Juice

Chilled Juices (Apple and Cranberry)

Coffee (Regular and Decaf)

Tea (Hot and Iced)

\$17.50 per person (plus tax and 18% gratuity)

\$2.00 Bloody Mary and Mimosas offered

Post Wedding Brunch

Sample Menu #2

Seasonal Fresh Fruit

Assorted Danishes and Muffins

Scrambled Eggs

French Toast with butter and syrup

Freshly Made Home Fries

Bacon and Sausage

Freshly Squeezed Orange Juice

Chilled Juices (Apple and Cranberry)

Coffee (Regular and Decaf)

Tea (Hot and Iced)

\$18.00 per person plus tax and gratuity

Prices Subject to change without notice

Proposed Luncheon Buffet Menu

Fresh Steamed Shrimp served with cocktail sauce

Garden Salad with assorted dressings

Pasta Salad

Chicken Salad with fresh rolls

Ham, Turkey, and Cheese Tray with lettuce, tomato, onion, pickles and fresh rolls

Chips

Soft Drinks, Iced Tea, Coffee and Tea set up as a station

\$20.00 per person plus tax and gratuity

Proposed Luncheon Buffet Menu

Assorted cheese with crackers and fresh fruit

Garden Salad with assorted dressings

Pasta Salad

Shrimp Salad with fresh rolls

Chicken Salad with fresh rolls

Ham, Turkey, and Cheese Tray with lettuce, tomato, onion, pickles and fresh rolls

Chips

Soft Drinks, Iced Tea, Coffee and Tea set up as a station

\$25.00 per person plus tax and gratuity

Proposed Luncheon Buffet Menu

Assorted Cheeses with fresh fruit and crackers

Fresh Seasonal Fruit Bowl

Caesar Salad

Chicken salad with fresh rolls

Ham, Turkey, and Cheese served with accoutrements

Assorted Breakfast Quiches

Soft Drinks, Iced Tea, Coffee and Tea set up as a station

\$20.00 per person plus tax and gratuity

Prices subject to change without notice