

# Captain's Table Restaurant Catering Menu

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Bradford Taylor  
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

## 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

## 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

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)

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 Petit Fors

“Make your own sundae” bar

Sheet Cake

## 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  
Mozzarella and Tomato Skewers with Basil and a Balsamic reduction  
Shrimp Cocktail served with cocktail sauce  
Blackened Pork Tenderloin with Indian Chutney

Dinner

Carving Station with Top Round  
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

Sample Menu #2  
Plated Dinner with Cocktail Hour

***Cocktail Hour with appetizers***

Bruschetta with tomatoes and olives  
Warm Brie topped with a caramelized Jack Daniel's pecan pieces  
Blackened pork tenderloin with Mango Chutney  
Smoked Salmon served with red onions, dill aioli, capers, caviar, and crackers

***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

## 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  
Clams Casino  
Mozzarella Sticks  
Pigs in a blanket

### 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**

\$60.00 per person

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

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, Cranberry, Grapefruit, Pineapple, Tomato, V-8)

Coffee (Regular and Decaf)

Tea (Hot and Iced)

\$15.50 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

Oscar Mayer Bacon

Hatfield Sausage

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 plus tax and gratuity

