



2119 York Rd Timonium, MD 21093 | (410) 252-2022

Buffet Menu

Hors d'oeuvres

- Jumbo Shrimp Cocktail** Served with lemon & cocktail sauce
- Mini Maryland Crab Cakes** Served with cocktail sauce
- Crab & Shrimp Dip** Served with assorted crackers
- Buffalo Wings** Served with ranch dressing
- Spanakopita** Greek dish of spinach & feta cheese in phyllo dough
- Asian Ahi Tuna** Served with seaweed salad
- Grilled Shrimp Skewers (2 Shrimp)**
- Crab Toast** Jumbo lump crab on toast points topped with imperial
- Brie** Wrapped in puff pastry, drizzled with honey
- Lamb Chop Lollipops** Grilled & served with mint demi-glaze
- Burger Sliders/Seafood Sliders (crab cake, lobster salad or shrimp salad)**
- BBQ Shrimp or Scallops Wrapped in Bacon**
- Mini Beef or Chicken Kabobs** Marinated in a Teriyaki sauce
- Breaded Chicken Tenders** Served w/ honey mustard sauce
- Assorted Cheese & Vegetable Display** Served with crackers & dressings
- Meatballs** Italian, Swedish, or "Sweet & Savory" style
- Butlered Homemade Tuna/Shrimp/Chicken Salad** Served on crackers
- Smoked Salmon Display** Served with red onion, capers & horseradish sauce (or butlered on cucumber slices)
- Mediterranean Bruschetta with Crab** Traditional bruschetta with crab, mozzarella & Greek olives
- Colossal Crab Cocktail** Largest lump of crab available; served with cocktail sauce & lemon
- Asparagus Platter** Fresh spears with a Balsamic-glaze
- Stuffed Mushroom Caps** Fresh mushrooms filled with crab imperial
- Shrimp Scampi** Jumbo shrimp sautéed with garlic & shallots in a butter sauce
- Mini Quiches** Filled with an egg & cream mixture & various meat or vegetable ingredients
- Fried Macaroni & Cheese**
- Spinach & Artichoke Dip**
- Cheese Quesadillas** Served with salsa, homemade guacamole & sour cream
- Seafood Quesadillas (Shrimp, scallops & crab)** Served with salsa, homemade guacamole & sour cream
- Chicken Quesadillas** Served with salsa, homemade guacamole & sour cream
- Coconut Shrimp** Served with a Tai dipping sauce
- Crab Potato Skins** Topped with bacon, cheddar cheese & crab meat
- Bluepoint Oysters** On the ½ shell or steamed
- Calamari** Hand-breaded; served with marinara sauce
- Clams Casino** Topped with bacon & seasoned butter
- Southwest Egg Rolls/Vegetable Spring Rolls**
- Basil Marinated Tomato & Mozzarella Caprese Skewers**
- Shrimp & Scallop Ceviche**

Entrées

- Maryland Crab Cakes** All jumbo lump crab meat; served broiled or fried
- Fresh Fish Stuffed with Crab Imperial** (Salmon, Rockfish, Mahi-Mahi; 4oz fish/4oz imperial)
- Seafood Newburg** Sea scallops, shrimp & crab meat simmered in a seafood & sherry cream sauce; served over basmati rice
- Crab Imperial** Generous portion of crab meat topped with imperial sauce (4oz portion)
- Beef or Chicken Kabobs** Served with an Asian glaze
- Lamb Chops** Baby lamb chops grilled & served with mint demi-glaze
- Eastern Shore Rockfish** Sautéed with Old Bay flour topped with jumbo lump crab, corn, celery, peppers & green onion cream sauce
- Fresh Fish with a Lemon-Butter Sauce** (Salmon, Rockfish, Mahi-Mahi)
- Grilled Salmon Filet** Served with a dill butter or peppercorn sauce
- Chicken Parmesan** Chicken breast topped with marinara sauce & fresh mozzarella
- Ravioli** Stuffed with spinach & cheese; served in a lobster cream sauce
- Baked Ziti** Served in a tomato sauce with sausage, Gouda cheese & topped with Mozzarella
- Chicken Chesapeake** Seared chicken breast topped with jumbo lump crab meat & imperial sauce baked to perfection
- Fettuccini Alfredo** Served with or without grilled chicken
- Murrays Bone-In Chicken** Topped with a bordelaise sauce
- Petite Tenderloin** Served with Béarnaise sauce
- Herb-Lemon Chicken** Sautéed chicken filets in an herb-lemon sauce; served over rice
- Lobster Ravioli** Soft pillows of lobster-stuffed ravioli served with an orange-vodka cream sauce
- Soy Glazed Tuna** Sushi-grade tuna grilled medium rare with soy glaze & topped with wasabi mayo
- Baked Lasagna**
- Filet Mignon** Available in five, six or seven ounce portions
- Jambalaya** Savory chicken, sausage & shrimp tossed in a spicy tomato Creole sauce
- Shrimp Scampi** Jumbo shrimp sautéed with garlic & shallots in a butter sauce
- Veal or Chicken Marsala** Sautéed with mushrooms & Marsala wine over angel hair pasta
- Assorted Mini Sandwiches** Tenderloin, crab cake, shrimp salad, chicken salad, tuna salad, roasted prime rib, turkey, ham
- Avocado Stuffed with Chicken Salad** Served with a garden salad topped with mangos
- BBQ Pulled Pork** Served with Kaiser rolls
- Mediterranean Tilapia** Topped with garlic bread crumbs with a tomato & white wine sauce
- Sliced Beef Tenderloin** Served with Grand Marnier sauce
- Shrimp & Grits**
- Mini Grilled Chicken Sliders** Topped with pepperjack cheese, avocado, tomato, lettuce & jalapenos

*All fish are 4oz portions

Sides

Roasted Red Bliss Potatoes

Seasonal Vegetables Steamed with garlic butter

Broccoli Au Gratin

Parmesan & Garlic Cauliflower

Fresh Roasted Corn

Creamed Spinach

Baked Sweet Potatoes

Stewed Tomatoes

Carrots

Zucchini

Mashed Potatoes

Mini Fingerling Twice-Baked Potatoes

Sweet Potato Mash

Asparagus Steamed with garlic, shallots & butter

Macaroni & Cheese

Fried Macaroni & Cheese

Rice Pilaf

Four Cheese Au Gratin Potatoes

Green Beans (Almondine, Italian Style or Sautéed with Garlic & Shallots)

Garlic Bread Homemade; brushed with garlic butter & toasted

Salads

Caesar Fresh romaine tossed with our own Caesar dressing, croutons & parmesan cheese

Greek Assorted greens, feta cheese, kalamata olives, onions, green bell peppers, tomato, cucumber & anchovies with our own Greek dressing

Tossed Assorted greens, tomatoes, cucumbers & red cabbage

Trio Salad Chicken salad, tuna salad & shrimp salad

Artisan Antipasto Salad Rotini pasta, Genoa salami, pepperoni sausage, Asiago cheese, black olives, peppers & tomatoes

Waterford Salad Shrimp, scallops & crab meat with champagne vinaigrette

Southwestern Salad Assorted greens with black beans, roasted corn, cilantro & bacon

Tomato & Mozzarella Caprese Sliced tomatoes & mozzarella drizzled with olive oil & basil & Balsamic glaze

Tomato & Cucumber Salad Ripe tomatoes & cucumbers in an Italian dressing

Apple Blue Cheese Walnut Salad Tossed with mesclun, iceberg & caramelized walnuts, topped with a champagne vinaigrette

Seafood Pasta Salad Crab & shrimp

Mediterranean Orzo Salad Tomato, feta, red onion, green peppers & black olives tossed in a homemade dressing

Chopped Arugula Salad Mixed with romaine, cherry tomatoes, cucumber, avocado, goat cheese served with a balsamic dressing

Chicken, Filet Mignon or Shrimp can be added to any salad for an additional charge

Desserts

Basic Set-up: Mini Éclairs, Cream Puffs, Mini Cheesecakes

Mixed Berry Salad Strawberries, blueberries, raspberries & blackberries

Cream Puff & Strawberry Skewers Drizzled with chocolate

Fresh Fruit Salad** Delicious mix of local & exotic fruit

**Fondue Option Available \$100 set-up fee

Homemade Bread Pudding

Customized Cakes Available (must be ordered in advance)

Ice Cream Sundae Bar \$150 set-up fee

Gourmet Mini Desserts: 11 Different Varieties

Black Bottoms

Mousse Cups

Lemon Squares

Cream Puffs

Éclairs

Carrot Cake Squares

Brownies

Fruit Tarts

Chocolate Covered Strawberries

Cannolis

Cheesecakes

Carving Station

Roasted Turkey

Baked Ham

Beef Tenderloin

Leg of Lamb

\$150 set-up fee & \$25/hr for carver

Brunch Buffet

Can be created for groups of 30 or more

Details available upon request

Chilled Seafood Platters

*Customized to your liking. Pricing will vary.

All Buffets are Customized

*Proposed price includes coffee, tea & soda for per person packages.

*Handmade or special order items are a minimum of 30 pieces.

*Only a bar tab option is available Thursday-Sunday (no cash bar). We can offer a limited bar (house brands & domestic) if desired. We can also work with a reasonably set budget.

*Proposed price does not include 6% food/9% alcohol tax or 20% gratuity.

*Customized cakes, flower arrangements & decorations available for any occasion for an additional fee.

*Private conference room for Power-Point presentations.

*Hors d'oeuvres available in buffet style or for the tables.

Available Areas

Gerard Dining Room

York Dining Room

Conference Room

Inside Patio

Outside Patio