



2022

# CATERING

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## WEDDING PACKAGES INCLUDE:

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### INCLUDED

*Your five hour reception includes the following below:  
complimentary for all guests*

### HORS D' OEUVRES

*butlered & stationary*

### APPETIZER OR SALAD

*choice of one included in your package*

### ENTRÉE SELECTIONS

*featured on the following pages*

### DESSERT

*selection on the following pages*



## PACKAGES

★ packages below do not include production fee

### SILVER

#### RECEPTION

5 passed hors d'oeuvres  
1 display stations

salad course

ENTRÉE COURSE | Choose 2

with traditional accompaniments

### GOLD

#### RECEPTION

8 passed hors d'oeuvres  
2 display stations

salad course

pasta course

ENTRÉE COURSE | Choose 2

with traditional accompaniments

dessert | 3 included



### WEDDING TASTINGS

Menu tastings are scheduled through your banquet coordinator.

Pricing is complimentary for the bride & groom for contracted weddings.

Any additional guests are \$35 plus md taxes & gratuity. (max of 6)



## HORS D' OEUVRES

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*select (5) for silver package | (8) for gold package | \$2.00 per person for each additional selection not included in your package*

### FARM

**BUFFALO CHICKEN BEGGAR'S PURSE** wrapped in phyllo  
**CHICKEN CORDON BLEU** mini bites, fried golden brown  
**MINI REUBEN SANDWICHES** open faced  
**MINI CUBAN SANDWICHES** pork, ham, swiss & pickles  
**LOLLIPOP LAMB CHOPS** rosemary garlic marinade | add \$2  
**SCALLOPS & BACON** housemade, wrapped in canadian bacon

**PEACH BBQ BRISKET** wrapped in an applewood smoked pork belly, jalapeno  
**SEARED TENDERLOIN TIPS** bearnaise sauce | add \$2  
**MINI MEATBALLS** italian or swedish style  
**SEASONAL MELON** wrapped in parma prosciutto  
**BEEF BARBACOA** onions, fresh lime, cilantro & mexican spices rolled, mini taquitos

### SEAFOOD

**TUNA BITE** au piovre, captain morgan mango chutney  
**MUSHROOM CAPS** stuffed with crab imperial  
**MINI JUMBO LUMP CRABCAKES** citrus horseradish aioli | add \$2  
**JUMBO SHRIMP** cocktail & remoulade sauce | add \$2  
**SHRIMP SHU MAI** sweet chili sauce  
**LOBSTER BRUSCHETTA** tender morsels of lobster, lemon, basil, grilled crostini, balsamic drizzle | add \$2  
**SEARED SESAME TUNA** wonton chip, wasabi mayonnaise

### VEGETARIAN | COLD OPTIONS

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

## STATIONED SELECTIONS

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*select (1) for silver package | (2) for gold package | \$4.00 per person for additional selection not included in your package*

**BUFFALO CHICKEN DIP** pulled chicken, hot sauces, tortilla chips  
**BAKED BRIE ENCROUTE** fig chutney, crackers, naan bread  
**SPINACH & ARTICHOKE FONDUE** naan bread  
**CRAB & ARTICHOKE FONDUE** house made creamy crab dip served with toasted crostini add \$2 per person  
**INTERNATIONAL CHEESE DISPLAY** imported & domestic cheeses, served with sliced baguettes & assorted artisan crackers  
**HUMMUS & ROASTED VEGETABLES** assorted roasted vegetables, olives, naan bread, pesto garlic dip  
**ITALIAN ANTIPASTO BOARD** sopressata, mortadella, cappicola, genoa salami, red peppers, eggplant & zucchini, olives, mozzarella | \$2 per person



## ENHANCE YOUR COCKTAIL HOUR

### ACTION GRILL STATION

\* perfect add on for cocktail hour | chef \$75 attendant

**GRILLED & MARINATED BUFFALO WINGS** cinnamon chili rub - per 50 wings \$90.00

**CHICKEN KEBOBS** thai sweet chili - per 50 kebabs \$140.00

**SHRIMP KEBOBS** garlic butter sauce - per 50 kebabs 195.00

**GRILLED LOLLIPOP LAMB CHOPS** rosemary garlic marinade- per 50 chops \$225.00



### SLIDER STATION

**WIMPY BURGERS** mini burgers, american cheese, fried onions, special sauce, potato roll 25 for \$75.00

**PHILLY CHEESE STEAK** chopped beef, sautéed with peppers & onions, american cheese 25 for \$85.00

**TEQUILA CHICKEN** baked, golden glazed, pico de gallo, pepperjack cheese 25 for \$75.00

**PIT BEEF** sliced juicy beef, grainy mustard caramelized onions 25 for \$75.00

**BBQ PORK** slow roasted bbq pulled pork, onion straws, cheddar cheese, potato roll, cole slaw 25 for \$75.00

**PETIT LOBSTER ROLL** petit roll, lobster salad 25 for \$125.00



### PASTA STATION

priced per person | served with parmesan, garlic bread | chef attendant \$75

**TORTELLONI PRIMAVERA** cheese filled tortelloni pasta, seasonal vegetables, alfredo cream sauce \$3.95 per person

**CRAB RAVIOLI** crab & cheese filled house made ravioli, creamy crab alfredo sauce \$4.95 per person

**PENNE SANTA MARIA** penne pasta, sautéed jumbo shrimp & crabmeat, aurora cream sauce \$6.95 per person



### CARVING STATION

served with rolls & accompaniments | chef attendant \$75

**TURKEY BREAST** baked, served with cranberry mayo chutney \$8.95 per

**VIRGINIA HAM** baked, served with grainy mustards \$9.95 per

**BONELESS PRIME RIB** grilled, creamy horseradish, served with au jus 12.95 per

**TENDERLOIN OF BEEF** grilled, angus filet, red wine demi \$16.95 per



## SALAD

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*choose one (included)*

**LEAF GREEN** tomatoes, red onions and cucumbers, red wine vinaigrette

**WEDGE** iceberg, applewood smoked bacon, red onions, tomato, bleu cheese crumbles 12

**SPINACH** spinach & portobello mushrooms, feta, balsamic vinaigrette

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

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

## PASTA

*please add \$5 per guest if added to SILVER package | included in GOLD package (choose one)*

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

**RIGATONI** aurora cream sauce, parmigiana

**FARFALLE** farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

**CRAB MAC N CHEESE** baked, blend of exotic cheese, lump crab meat, buttery cracker crust

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

**RIGATONI CRABMEAT** rigatoni pasta, creamy crab aurora sauce, parmigiana

**TORTELLONI PRIMAVERA** cheese filled tortelloni pasta, sautéed seasonal vegetables, white cream sauce, parmigiana cheese

**CRAB RAVIOLI** homemade crab filled ravioli, white cream sauce, parmigiano cheese



## ENTRÉE OPTIONS

Please select two entrées which are included in your wedding package.

### ★ BUFFET OPTIONS

#### ❖ FARM

**STUFFED CHICKEN BREAST** stuffed with asparagus, cornbread stuffing, sage au jus  
**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, sautéed brussels sprouts  
**BREAST OF CHICKEN IMPERIAL** stuffed with crabmeat, hollandaise, tarragon vin blanc | add \$2 per person  
**ROASTED PORK LOIN** stuffed with cranberries & apples, calvados sauce  
**ROASTED TENDERLOIN OF BEEF** garlic parmesan rub | add \$4 per person | carver required \$75  
**ROASTED NY STRIP** compound butter | add \$3 per person | carver required \$75

#### ❖ SEAFOOD

**ROCKFISH** sautéed in sun-dried tomato butter, jumbo crabmeat, beurre blanc, chives  
**PAN SEARED SALMON** topped with a rock shrimp sherry cream sauce  
**BAKED STUFFED FLOUNDER** with spinach, artichokes and lump crabmeat herb beurre blanc  
**STUFFED JUMBO SHRIMP** crab imperial, lemon parsley beurre blanc  
**JUMBO LUMP CRABCAKES** a pair of jumbo lump crabmeat, tartar sauce, lemon | add \$2 per person

#### ❖ VEGETARIAN - GLUTEN FREE

**GF GLUTEN FREE PASTA** available upon request  
**VEGETABLE STIR FRY** sticky rice  
**PORTOBELLO MUSHROOM** grilled zucchini, yellow squash, roasted red pepper, fresh mozzarella cheese, marinara sauce

### SEATED OPTIONS

.. combo meal

- .. **FIGURE "8"** petit 4oz filet mignon, 4oz jumbo lump crabcake | add \$2
- .. **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 stuffing, sage au jus & pan seared scallops
- .. **FILET MIGNON & JUMBO SCALLOPS** 4oz filet, scallop wrapped in prosciutto over a balsamic reduction
  - FILET MIGNON** char-grilled, red wine glaze, gorgonzola cream, crispy onion straws, vegetable du jour, mashed potatoes
  - CHICKEN BREAST** stuffed breast of chicken with asparagus, cornbread stuffing, sage au jus, mashed potatoes, vegetable du jour
  - ATLANTIC SALMON** salmon fillet stuffed with crab imperial & topped with lobster cream sauce, seasonal medley, roasted red bliss
  - U-10 SCALLOPS** pan seared, sautéed spinach, lump crabmeat, pinot grigio white wine, pancetta crisps, roasted red bliss
  - ATLANTIC HALIBUT** fresh boston fillet, shallot herb sautéed with lemon crab stock, diced tomato, asparagus, mashed potato



## DESSERT & MORE

\* INCLUDED - choose one

**CHEESECAKE DROPS** dipped in milk chocolate

**SEASONAL FRESH FRUIT** mango whipped cream

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

**CHOCOLATE & VANILLA MOUSSE "SHOTS"** served in chocolate cup

**HOUSE MADE ASSORTED COOKIES**

**CREME BRULEE** housemade, fruit garni



### ❖ PLATTERS | TRAYS | DISPLAYS

**SWEET TABLE** mini petit fours, pastries, tuxedo strawberries | \$5 per guest

**ITALIAN DESSERT TABLE** mini tiramisu, cannolis, rum cake, creme puffs, biscotti | \$10 per guest

**DESSERT DISPLAY TABLE** chef's choice of assorted cakes, tarts, puddings, pastries | \$9 per guest

**CHEESECAKE MARTINI BAR** assorted flavors: toppings & flavors varies per season, pumpkin, choc chip, blueberry, strawberry, whipped cream | \$6 per guest

### ❖ ACTION STATIONS

**S'MORES STATION** graham crackers, hershey's chocolate bars, marshmallows | \$6 per guest

**FLAMBÉ STATION** absolut peppar vodka, caramelized strawberries or bananas, served warm over vanilla ice cream \$8 per guest

## COFFEE & WEDDING CAKE SERVICE

\* add \$3.95 per guest for coffee station, cake cutting 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)



## BAR OPTIONS

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### ❖ HOST BAR

*We will provide all soft drinks, mixers, fruit juices, garnishes and bar supplies.  
Host provides all liquor, wine & beer. \$7 per person*

### ❖ PREMIUM BAR

*this bar can be added to any wedding package for \$28 per guest (4 hours)*

**BEER** bud light, miller lite, corona light, corona, michelob ultra

**WINE** merlot, cabernet, chardonnay, white zinfandel, pinot grigio, pinot noir

**LIQUOR** absolut, tito's, bacardi, captain morgan, tanqueray, jack daniels, jose cuervo

### ❖ PLATINUM BAR

*this bar can be added to any wedding package for \$32 per guest (4 hours)*

**BEER** bud light, miller lite, yuengling lager, corona light, corona, amstel lite | choose 4

**WINE** la terre merlot, cabernet, chardonnay, white zinfandel, cavit pinot grigio, pinot noir | choose 4

**LIQUOR** bacardi, malibu, captain morgan, tanqueray, crown royal, grey goose, jose cuervo | other liquors can be subbed in upon request & availability

### ❖ ADDITIONAL ITEMS | BAR HOURS

*adding additional hour of bar: premium bar \$6 per guest | platinum bar \$8 per guest*



## BOOKING REQUIREMENTS

*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** includes cook tent, oven & stove set-up, prep tables, delivery & set-up \$500

**ICE** during extreme hot temperatures, an additional cost may be applicable

*15 bags included - \$4 for each additional bag*

**CHAFING DISHES** all chafing dishes, carving stations & food stations are included in price unless noted



**WELCOME STATION** infusion jars of fresh lemonade & ice-tea or a specialty drink unlimited for entire event. \$2.50 per person  
*includes jars, wooden stands, chalkboard signs*

**CHINA OPTIONS** rental of all china: plateware, flatware, glassware, salt & pepper shakers & sugar caddies \$12 per person | elegant-ware \$5 per person

**LINENS** linen pricing varies per event. Please discuss options and pricing with your event coordinator.

**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 HOUR** To extend your event by one hour | To extend with bar service \$1,000 To extend without bar service \$500

**PRODUCTION FEE** please add 22% to final bill for staff working event

**TRASH REMOVAL** applicable depending on venue \$150

**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*

