



OFF-PREMISE EVENT PACKAGE

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Event Coordinator | Tiffany Abruzzo
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Chef | Jesse Mounts
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14028 Augustine Herman Highway
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410.648.5200 | deepbluerestaurant.com

Butlered Starters

Butlered starters are priced per item. Minimum 20 pieces per item.



Cold

Seasonal Crostini | 3

Tomato Bruschetta | 3

Smoked Salmon Crostini | 5

Crab Mousse on Cucumber | 5

Seasonal Deviled Eggs | 4

Caprese Skewer | 3

Shrimp Ceviche | 5

Hot

Shrimp Beignet | 5

Mini Crab Cakes | market price

Bacon-Wrapped Scallops | 5

Mini Spring Rolls | 3

BBQ Chicken Satay | 4

Sour Cream & Chive Croquettes | 4

Mini Meatballs | 5



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All special events and weddings are subject to a \$250 coordination fee.

Displayed Starters

All displays are designed for 1-hour span. Some starters are based on seasonal availability. Displayed starters are priced per person.



Cheese Board | \$10

Chef's selection of artisanal cheese & assorted crackers

Charcuterie Grazing Board | \$15

Chef's selection of cured meats, artisanal cheeses & seasonal accompaniments served with assorted crackers

Fruit & Vegetables with Seasonal Dip | \$5

Black Bean Dip with Chips | \$5

Raw Bar | market price

Oysters on the half shell, shrimp cocktail & crab claws

*Seasonal availability



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Stations

Some stations require the attendance of a chef.
Stations are designed for a 1.5 hour span.



Carving Station

*requires chef on site

Mashed Potato Bar

Mashed Potatoes with variety of toppings

Late Night Station

Sliders, Chicken Tenders & French Fries

Soup & Salad

Choice of House, Caesar,
Seasonal Salad, Soup du Jour

Yogurt Bar

Vanilla yogurt with variety of toppings
to include granola & seasonal fruit

Bagel Station

Assorted bagels with cream
cheese & seasonal spreads

Dessert Station

Assorted seasonal desserts,
cookies & brownies



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Bay

\$100 per person | Buffet or Plated

Choice of 2 Starters

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

Rockfish with Old Bay Cream Crab Sauce

Crab Cake with Old Bay Tartar

6 oz. Filet Mignon with Au Jus

12 oz. New York Strip with Au Jus

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Seasonal Cheesecake

Seasonal Mousse

Seasonal Smith Island Cake

Berries Anglaise



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Plated \$80 per person | Buffet \$70 per person



Choice of 2 Starters

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

12 oz. New York Strip with Au Jus

Swordfish with Chili Butter

Marinated Beef Tenderloin with Au Jus

Chicken Chesapeake Topped with Crab & Lemon Butter

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Seasonal Cheesecake

Seasonal Mousse

Seasonal Smith Island Cake

Berries Anglaise



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Plated \$60 per person | Buffet \$70 per person



Choice of 2 Starters

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

Salmon with Lemon Butter

Pork Loin with Mustard Sauce

Beef Short Rib with Au Jus

Swordfish with Chili Butter

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Seasonal Cheesecake

Seasonal Mousse

Seasonal Smith Island Cake

Berries Anglaise



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Creek

\$50 per person | Lunch Buffet

\$60 per person | Dinner Buffet

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

Chicken Breast (grilled or fried) with mushroom cream sauce

Pork Loin with Mustard Sauce

Salmon with Lemon Butter

Pasta Primavera

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Cookie & Brownie Tray

Assorted Seasonal Mini Desserts



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Canal

\$20 per person | Light Lunch Buffet | 30 person minimum

\$25 per person | Full Lunch Buffet | 30 person minimum

\$30 per person | Deluxe Lunch Buffet | 30 person minimum

Choice of 2 Salads

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 1 Lunch

LIGHT LUNCH

Deli Platter with sliced turkey, ham, roast beef,
roasted vegetables & sandwich toppings, with Old Bay chips

FULL LUNCH

Chicken BLT, Pulled Pork Sandwich, Shrimp Salad Sandwich,
Seasonal Vegetarian Sandwich, with Old Bay chips

DELUXE LUNCH

Salmon, Brisket, Fried Chicken, with macaroni & cheese,
roasted fingerling potatoes, and green beans

Choice of Dessert

Cookie & Brownie Tray

Assorted Seasonal Mini Desserts



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Breakfast

\$20 per person | Buffet | | 30 person minimum



Scrambled Eggs

Home Fries

Sausage Links

Thick Cut Bacon

Assorted Muffins & Pastries

Fresh Fruit Platter

Seasonal French Toast Casserole

Brunch Add-On

+\$5 per person | Includes everything above,
plus choice of 2 lunch options below

Chicken, Grilled or Fried

Pulled Pork

Salad, House or Caesar

Salmon

Pork Loin

Macaroni & Cheese

Glazed Ham

Other Add-Ons

Mimosa or Bloody Mary | by consumption

Mimosa or Bloody Mary Bar | \$20 per person

Bagel Station with spreads | \$4 per person

Yogurt Bar with Toppings | \$3 per person



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Add-On's



Champagne Toast | \$5 per person

Includes champagne flute & tasting pour

Mimosa Bar | \$20 per person

Bloody Mary Bar | \$20 per person

Signature Cocktails | pricing varies

Vendor Meal | \$15 per person

Children's Meal | \$9 per person

Event Linens | Competitive Rates

Menu Printing | \$2 per person

Place Card Printing | \$2 per person

Basic China Rental | \$10 per person

Includes glassware, silverware & plates

Disposable Chafing Dish Set | \$10 per person

Includes wire frame, sterno, water pan & serving utensil

Disposable Tableware Set | \$2 per person

Includes plate, cutlery & napkin

Disposable Cups | pricing varies by style



Details



Deposits & Cancellations

A \$250 deposit is required for all orders over \$500.

There is a \$250 minimum for all orders.

Final Guest Count is due 10 days prior to your event.

Final event balance is due 10 days prior to your event and is based on final guest count.

Cancellations with notice of 60 days or more prior to event will receive full refund on deposit.

Cancellations with notice of 15 days prior to event will receive 50% refund on deposit.

Cancellations with notice less than 15 days prior to event will not receive refund on deposit.

Delivery Fees

- \$40 up to 15 minutes of travel
- \$45 up to 30 minutes of travel
- \$50 up to 45 minutes of travel



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