



Catering Menu

\$75 Food & Beverage minimum for delivery

Appetizers

serves 10, be sure to purchase chafing dishes if you'll need them (from the miscellaneous category).

Franks in a Blanket	\$44 (\$4.40/person)
Bacon Wrapped Scallops	\$110 (\$11/person)
Chicken Satay Skewer	\$50 (\$5/person)
Caprese Skewer V	\$65 (\$6.50/person)
Marinated Lamb Chops	\$110 (\$11/person)
Cheese & Charcuterie	\$100 (\$10/person)
Beef Sliders	\$110 (\$11/person)
Crispy Brussels Sprouts V Fresh Brussels sprouts fried to crispy perfection, tossed in a sweet chili sauce and Parmesan cheese.	\$70 (\$7/person)
Wings Your choice of wings & dipping sauce.	\$70 (\$7/person)
Vegetable Spring Roll V Fried rice paper rolls filled with vegetables.	\$55 (\$5.50/person)
Mini Crab Cakes 1.25oz. Meaty mini crab cake made with jumbo lump crab.	\$110 (\$11/person)
Spanakopita V Flaky phyllo pastry filled with spinach and feta.	\$50 (\$5/person)
Maggie's Crab Dip Creamy house made crab dip, topped with melted cheese, served with fresh baked French baguette.	\$50 (\$5/person)

Sandwich & Wrap Combos

individual packaging, includes choice of side

Chicken Salad Sandwich	\$12
Chicken Caesar Wrap	\$16
Pastrami Deli Sandwich	\$16
Turkey & Swiss Sandwich	\$16
Ham & Swiss Sandwich	\$14
Crab Cake Sandwich 5oz Jumbo lump crab cake on a fresh toasted brioche bun with Bibb lettuce, fresh tomato, and tartar sauce.	\$24.99

Hot Entrees

serves 10, be sure to purchase chafing dishes if you'll need them (from the miscellaneous category)

Grilled Chicken Tray

Served with mashed potatoes, green beans, and rosemary demi-glace
\$140 (\$14 / person)

Maggie's Crab Cake Tray

Served with coleslaw, fingerling potatoes, and tartar sauce.
\$220 (\$22 / person)

Grilled Salmon Tray

Served with mashed potato, green beans, and lemon butter sauce.
\$195 (\$19.50 / person)

Grilled Shrimp Tray

Served with mashed potato, green beans, and lemon butter sauce.
\$190 (\$19 / person)

Individual Entrees

be sure to purchase chafing dishes if you'll need them (from the miscellaneous category).

Grilled Chicken \$14

Served with mashed potatoes, green beans, and rosemary demi-glace.

Maggie's Crab Cake \$22

Served with coleslaw, fingerling potatoes, and tartar sauce.

Grilled Salmon \$19.50

Served with mashed potato, green beans, and lemon butter sauce.

Grilled Shrimp \$19.50

Served with mashed potato, green beans, and lemon butter sauce.

Pasta

be sure to purchase chafing dishes if you'll need them (from the miscellaneous category).

Baked Sausage Rigatoni \$85

Baked rigatoni pasta with sausage, onions, bell peppers and marinara sauce, topped with ricotta and mozzarella cheese.

Spaghetti Marinara | V \$50 \$5 / person

Linguine Alfredo | V \$80 \$8 / person

Soups

be sure to purchase chafing dishes if you'll need them (from the miscellaneous category).

Maryland Crab Soup \$70 \$7 / person

Fresh vegetables in a flavorful tomato broth with delicious crab meat.

Cream of Crab Soup \$70 \$7 / person

Rich and creamy house-made soup with a hint of sherry and Old Bay seasoning.

Salads

House Salad | V | GF

Fresh lettuce mix, topped with tomato, onion, and cucumber with your choice of dressing.

\$50 (\$5 / person)

Beet Salad | V

Roasted red beets topped with arugula, toasted walnuts, crumbled goat cheese, and citrus vinaigrette.

\$80 (\$8 / person)

Caesar Salad

Fresh romaine lettuce tossed with creamy Caesar dressing, grated Parmesan cheese, and crunchy garlic croutons.

\$80 (\$8 / person)

Sides

be sure to purchase chafing dishes if you'll need them (from the miscellaneous category).

Sauteed Green Beans | V \$40

Mashed Potatoes | V \$20

Fingerling Potatoes | V \$30

Sauteed Broccoli | V \$35

Roasted Beets | V \$40

Coleslaw | V \$18

Desserts

Chocolate Chip Cookies \$15

Macarons \$60

Cheesecake Bites \$60

Brownie Bites \$60

Fruit Bowl \$50

Drinks

Orange Juice \$30

Assorted Canned Sodas \$3 each