

COCKTAIL PARTY

SELECT 5 ITEMS TO BE PASSED FOR 1 HOUR

ROASTED VEGETABLES \$5
ROASTED, OLIVE OIL, GARLIC

MINI CRUDITE
"CUP" OF VEGETABLES, RANCH DIPPING

BACON WRAPPED SCALLOPS
CANADIAN BACON, FRESH SCALLOPS

TOMATO BRUSCHETTA
OLIVE OIL, PARMIGIANA CHEESE

CAPRESE MUSHROOMS
AVONDALE MUSHROOMS, STUFFED WITH FRESH
MOZZARELLA, TOMATO, BASIL, EVOO DRIZZLE

GRILL CHEESE & TOMATO SOUP
MINI GRILL CHEESE, BASIL

PARMA GRISSINI STICKS
PARMA PROSCIUTTO WRAPPED BREAD STICKS, EVOO,
PARMIGIANA CHEESE FLAKES

GRILLED JUMBO SHRIMP
GARLIC BUTTER

CAPRESE
FRESH MOZZARELLA, RIPE TOMATOES, EVOO, BASIL

STATIONED

ITALIAN ANTIPASTO
FRESH MOZZARELLA, ROASTED RED PEPPERS, IMPORTED
PARMA PROSCIUTTO, MARINATED EGGPLANT & ZUCCHINI

CHARCUTERIE
ASSORTMENT OF CURED ITALIAN MEATS

BEAN HUMMUS
IMPORTED WHITE CANNELLINI BEANS, LEMON, EXTRA
VIRGIN OLIVE OIL, DICED TOMATOES, BERMUDA ONIONS,
MARINATED OLIVES, SEASONED LAVASH CRISPS

CRAB & ARTICHOKE DIP
GRILLED CROSTINI

HAPPILY EVER AFTER

TOMATO CUCUMBER
HOUSE VINAIGRETTE

SPRING
SEASONAL BERRIES, SPRING MIX, BALSAMIC VINAIGRETTE

CHOOSE 3 ENTRÉES FOR YOUR EVENT

RIGATONI
AURORA CREAM SAUCE, PARMIGIANA

POACHED SALMON
WHITE WINE, GARLIC, CAPERS, PIMENTOS

CHICKEN ROULADE
BREAST OF CHICKEN STUFFED WITH SPINACH, FIRE
ROASTED TOMATOES, PESTO, MADEIRA WINE SAUCE

GNOCCHI
SPINACH, WILD MUSHROOMS, ROASTED TOMATOES,
GARLIC, EVOO, WHITE WINE, PARMIGIANO CHEESE

LEMON CHICKEN
MEDALLIONS OF BREADED CHICKEN BREAST, LEMON
BEURRE BLANC

MEDLEY OF SEASONAL VEGETABLES
GRILLED, EXTRA VIRGIN OLIVE OIL

ROASTED RED BLISS POTATOES
ROSEMARY & GARLIC

ASSORTED BROWNIES



TIE THE KNOT

MEDITERRANEAN
MIXED GREENS, FETA, FIRE ROASTED TOMATOES, OLIVES,
ROASTED PEPPERS, LEMON VINAIGRETTE

CLASSIC CAESAR
FRESH ROMAINE, CAESAR DRESSING TOPPED WITH
CROUTONS & PARMESAN CHEESE

CHOOSE 3 ENTRÉES FOR YOUR EVENT

CHICKEN PICCATA
SAUTÉED BREAST OF CHICKEN, CAPERS, LEMON BUTTER SAUCE

FLOUNDER FIORENTINA
FLOUNDER FILLET STUFFED WITH SPINACH & CHEESE
WITH A LEMON CREAM SAUCE

TORTELLONI
CHEESE FILLED, WILD MUSHROOMS, MARSALA HERB BROTH

PENNE SANTA MARIA
PENNE PASTA, SAUTÉED WITH GULF SHRIMP, SCALLOPS,
CRABMEAT IN A CREAMY AURORA SAUCE

STUFFED SHRIMP
GULF SHRIMP STUFFED WITH CRAB IMPERIAL, WHITE
LOBSTER CREAM SAUCE

RICE PILAF
AVONDALE MUSHROOMS, PARMESAN

AU GRATIN POTATOES
BAKED, YUKON GOLD, FOUR CHEESES, ASIAGO BREAD CRUMBS

COOKIE TRAY
CHOCOLATE CHIP, OATMEAL RAISIN & WHITE CHOCOLATE CHIP



MD SALES TAXES AND
SERVICES CHARGES NOT INCLUDED IN PRICING

☕ BRUNCHIN' BUFFET

PRICED PER PERSON - 20 PERSON MIN

🍷 SIMPLE & SWEET

CRAB BISQUE, SCRAMBLED EGGS, BELGIAN WAFFLES, BACON, HOME FRIES, PENNE PASTA WITH AURORA SAUCE, BAGELS, CROISSANTS, JAMS, JELLIES, SEASONAL FRUIT

🍷 SHOWER POWER

CRAB BISQUE, WAFFLE STATION, SCRAMBLED EGGS, TORTELLINI PRIMAVERA, LEMON CHICKEN, HOME FRIES, BACON, SAUSAGE, HOUSE SALAD, SEASONAL FRUIT, ASSORTED DANISHES, SWEET ROLLS, CROISSANTS, JAMS & JELLIES, SYRUP, BUTTER

🍷 SUNDAY FUNDAY

CRAB BISQUE, CARVING STATION (CHOICE OF ONE: TURKEY, HAM OR ROAST SIRLOIN), BREADED LEMON CHICKEN MEDALLIONS, PENNE CRABMEAT AURORA SAUCE OR TORTELLONI PRIMAVERA IN A CREAM SAUCE, EGGS BENEDICT, BLUEBERRY FRENCH TOAST, HOME FRIES, CAESAR & FRUIT SALAD, ASSORTED DANISHES, CROISSANTS & BAGELS, BACON & SAUSAGE LINKS
carver fee \$75

TEA PARTY

❖ MIN OF 20 GUESTS TO USE THIS PACKAGE

LARGE SALAD

CHOICE OF A SPRING, CAESAR OR TOSSED SALAD

ASSORTED TEA SANDWICHES

CHICKEN SALAD WITH TARRAGON, HAM & CHEDDAR WITH SPICY MUSTARD, SMOKED SALMON WITH AVOCADO, LEMON MAYONNAISE, SNOW PEA SHOOTS, BABY CRABCAKE, CITRUS HORSERADISH AIOLI

FRESH FRUIT BOWL

ASSORTED FRESH MELONS & BERRIES

== KICK IT UP A NOTCH ==

ADD ANY OF THESE STATIONS TO YOUR EVENT

OMELETTE STATION

ASSORTED TOPPINGS; TOMATOES, HAM, PEPPERS, ONIONS, MUSHROOMS, CRABMEAT, CHICKEN, SPINACH - CHEF REQUIRED - \$75 |

🍷 DRINKS

BOTTOMLESS BLOODY MARY

VODKAS CHOICES INCLUDED: TITOS, SMIRNOFF, ABSOLUT

MIMOSA STATION

ASSORTED FLAVORS & GARNISHES AVAILABLE

CRUSH BAR

BOTTOMLESS CRUSH BAR, FRESHLY SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE, AVAILABLE VODKAS: TITOS, SMIRNOFF ORANGE, DEEP EDDY GRAPEFRUIT
if added to open bar additional \$7.95 per person | bartender for \$150 for this station

COMBINE THE CRUSH BAR, BOTTOMLESS BLOODY MARYS & MIMOSAS TO ANY PACKAGE FOR \$19.95 PER PERSON

🏠 FOR OFF-SITE EVENTS

THESE PACKAGES DO NOT INCLUDE CHAFING DISHES, CHINA, FLATWARE, LINENS OR STAFFING, SERVICE CHARGES MAY APPLY

🏠 FULL SERVICE CATERING AVAILABLE

CORPORATE EVENTS - TEAM BUILDING - WEDDINGS - PRIVATE EVENTS - BIRTHDAYS - CATERING - FESTIVALS - GRADUATION PARTIES



BRUNCH & SHOWER PACKAGES



FOR MORE INFO:

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