

Soups for Groups

Per Gallon – Serves 12 – 15 as an appetizer 56
Includes homemade cornbread and crackers

Captain M's Award Winning Seafood Chowder

*Our internationally famous seafood chowder is a rich cream base loaded with clams, crabmeat, scallops, veggies, potatoes, herbs and spices.
Guaranteed to be the hit at your party!!*

Michael's "Maryland Style" Crab Soup

Spicy tomato base with lump crabmeat and harvest vegetables

Black & Bleu Tuna Bisque

Smooth bleu cheese Cajun cream base with shaved chunks of yellowfin tuna

Oyster Stew

Rich, creamy and full of delicate oysters with a hint of shallots and garlic

Suggested Serving Sizes

Small (Serves 12–15) Medium (Serves 20-30) or Large (Serves 40–50)

Salads and Sandwich Trays

Sandwich Selections

Condiment platter to accompany sandwich choices

Choose 2 breads -

*flaky butter croissant, whole wheat,
white slider roll or flour tortilla wrap*

Choose 2 of the following -

*honey ham & cheddar, smoked turkey & Swiss,
chunk chicken breast salad, albacore tuna salad,
house seafood salad (shrimp, crabmeat, scallops)*

Small 84 Medium 142 Large 241

Salad Lovers Platter

*A selection of chilled, homemade salads including tuna, chicken and
seafood salad, served with pita wedges and a variety of crackers*

Small 84 Medium 140 Large 230

**To the following 4 salad choices you may add
the following for an additional charge**

Add Grilled Chicken

Small 60 Medium 102 Large 173

Add Grilled Shrimp

Small 72 Medium 122 Large 207

Add Seared Sea Scallops

Small 95 Medium 161 Large 273

Tortellini Pasta Salad

*Cheese filled tender tortellini pasta tossed with
vegetables and balsamic vinaigrette*

Small 35 Medium 59 Large 99

House Salad

*Crisp romaine lettuce tossed with fresh, crunchy salad
vegetables, served with your two favorite salad dressings*

Small 32 Medium 54 Large 91

Caesar Salad

*Crisp romaine lettuce tossed with creamy Caesar dressing,
fresh tomato, croutons and shaved parmesan cheese*

Small 32 Medium 54 Large 91

Roasted Beet Salad

*Spring greens, roasted red and gold beets, fresh tomato, red onion, bleu cheese
crumbles and sunflower seeds, served with your two favorite salad dressings*

Small 42 Medium 71 Large 120

House Made Salad Dressing Choices

*balsamic vinaigrette, champagne vinaigrette, ranch,
bleu cheese, honey mustard, sesame ginger*

Chilled Platters

The following platters are garnished and “table ready.”
You may provide your own china platters for us to dress if you wish.

Suggested Serving Sizes

Small (Serves 12–15) Medium (Serves 20-30) or Large (Serves 40–50)

Cheese and Fruit Platter

Fine domestic cheeses paired with seasonal fruits and berries, served with honey mustard and yogurt dip

Small 48 Medium 82 Large 139

Premium Meat and Cheese Platter

Sliced premium Italian meats and imported cheeses, served with dijon mustard dip, sliced baguette and jumbo olives

Small 75 Medium 127 Large 215

Garden Fresh Crudité

A bountiful harvest of crunchy vegetables with ranch dip

Small 37 Medium 63 Large 107

Shrimp Cocktail

Cooked to perfection and chilled, served with homemade cocktail sauce, garnished with fresh lemons

Peel & Eat \$14 per lb. (36-42 shrimp per lb.)

Peeled & Cleaned \$18 per lb. (36-42 shrimp per lb.)

Jumbo, Peeled & Cleaned, tail on \$29 per lb. (16-20 shrimp per lb.)

Sashimi Tuna

Fresh yellowfin tuna, crusted with sesame seeds and nori, pan seared to rare, thinly sliced and served with lime wasabi, garnished with a warm cabbage and onion seaweed soy salad

60 pieces (approx.. 1.5 lb.) 63

Hot Trays

The following selections are recommended to be served hot.
We will provide these items in disposable, oven safe pans.
Chafing dishes, sterno fuel and crock pots are available to rent if needed

Suggested Serving Sizes

Small (Serves 12–15) Medium (Serves 20-30) or Large (Serves 40–50)

Blue Fin Crab Dip

Served with toasted baguette and fresh lemon wedges

Small 67 Medium 114 Large 193

Spinach & Artichoke Dip

Served with warm pita points

Small 48 Medium 81 Large 137

Mini Crab Cakes

*Our house recipe mini crab cakes baked until golden brown,
served with roasted red pepper aioli for dipping*

30 pieces 85

Buffalo Shrimp

*Tender shrimp baked with spicy buffalo sauce, finished
with melted bleu cheese, served with sliced baguette*

Small (3 lbs.) 55 Medium (5 lbs.) 90 Large (8 lbs.) 144

Oysters Rockefeller

*Baked fresh oysters topped with a smoky bacon and fresh
spinach cream sauce, finished with a bread crumb crust*

30 pieces 60

Scampi Mussels

*Fresh black mussels in the shell sautéed with garlic butter,
scallion and fresh tomato, served with sliced baguette*

Small (3 lbs.) 45 Medium (5 lbs.) 75 Large (8 lbs.) 120

Stuffed Silver Dollar Mushroom Caps

30 pieces

Crabmeat Stuffing 75

Sausage Stuffing 65

Bacon Wrapped Seared Sea Scallops

OR

Bacon Wrapped Maple Glazed Shrimp

30 pieces 77

Beef Meatballs

Tossed in your choice of sauce, served with sliced baguette

Italian - zesty marinara sauce and shaved parmesan

Stroganoff - fresh mushroom sour cream sauce

BBQ - zesty bold bbq

Small 50 Medium 85 Large 144

Sausage & Peppers

*Mild Italian sausage sautéed with onions and bell peppers,
served with shaved parmesan cheese and sliced baguette*

Small 60 Medium 102 Large 173

Chicken Wing Sampler

*Wings and drums baked and tossed with spicy buffalo sauce,
tangy teriyaki sauce and our bold BBQ sauce, served with
crunchy celery sticks, ranch or bleu cheese sauce for dipping*

40 pieces 40 80 pieces 75

Boneless Chicken Tenders

*Breaded and baked chicken tenders served with
BBQ, ranch or honey mustard sauce*

25 pieces 44