



BUFFET STATIONS

Buffet stations are designed to create a free-flowing event, where guests are able to eat at their own pace and/or “graze” throughout the length of your event. Depending upon the stations you choose, there may be three or four different tables and/or areas where food is either displayed or being prepared and served.

1. Raw Bar

An Eastern Shore treat, the raw bar is displayed in a dinghy filled with ice and draped with fresh seaweed. This station is manned by a professional chef shucking oysters and clams for guests. Due to the timing and expense involved in setting up a raw bar, we ask that there be a minimum of 50 guests for this station.

Available on the raw bar are the following items:

- Littleneck clams
- Oysters on the half-shell
- Court bouillon-poached shrimp
- Sauces: cocktail sauce, sherry mignonette, and lemons

2. Griddle Station

This station offers clients great flexibility, while also capitalizing on the freshest local seafood. Guests can choose up to 3 different “cakes” being seared to order by one of our professional chefs.

- Jumbo lump crab cakes
- Lobster cakes
- Potato cakes
- Black eyed pea cakes
- Assorted sauces, including: cocktail sauce, creamy Dijon sauce, horseradish cream, and spicy red pepper remoulade.

3. Crab Station

It is the Eastern Shore, after all. Offer your guests crab served in a variety of ways, including:

- Jumbo lump crab cakes seared to order with creamy Dijon sauce
- Warm crab dip with homemade pita chips
- Crab and avocado martinis
- Crab spring rolls with spicy orange dipping sauce

4. **Grill Station**

Our three-foot tabletop grill allows us the flexibility to cook interesting seafood and meat on premise as guests are mingling during the cocktail hour. Choose from a variety of items, including:

For Carving

Choose 1 item from this group:

- Marinated Flank Steak
- Leg of Lamb
- Wild Boar Tenderloin
- Venison Leg
- House Brined Duck Breast
- Beef Tenderloin

Filets on the Grill

Choose 1 item from this group:

- Barbecued Rockfish with Pineapple Salsa
- Teriyaki Glazed Salmon with Ginger Butter Sauce
- Tuna Loin with Cucumber Relish

As Kebabs/Individual Portions

Choose 3 items from this group:

- Baby Lamb Chops
- Garlic Lamb Kebabs
- Chipotle Glazed Chicken Skewers
- Beef with Black Bean Sauce
- Baby Back Pork Ribs
- Salmon Satay with Ginger Lime Aioli
- Rare Sesame Tuna with Ponzu Sauce
- Herbed Scallop & Zucchini Kebabs with Lime Aioli
- Spicy Lime Shrimp Kebabs
- Spiced Vegetable Kebabs
- Mushroom & Prosciutto Kebabs
- Grilled Mushrooms & Sesame Seeds
- Asparagus Spears

5. Seafood Martini Bar

Here, guests will choose from a variety of seafood combinations to create their own “Seafood Martini”. The following options will be presented:

Salads

Choose 3 items from this group:

- Crab & Avocado Salad with Citrus Vinaigrette
- Shrimp Salad with Old Bay Aioli
- Smoked Trout and Fingerling Potato Salad
- Smoked Salmon Salad with Lemon and Dill
- Citrus Saucy Scallops
- Lobster Salad with Saffron and Chives

Raw or Chilled

Choose 3 items from this group:

- Traditional Shrimp Cocktail
- Bloody Mary Oyster Shooters
- Oysters with Tarragon & Lemon
- Lobster Medallions with Avocado and Grapefruit

6. Bruschetta Station

A traditional Italian staple of toasted bread rubbed with garlic and olive oil, this station allows much more creativity. You may choose up to five different preparations from the list below:

- Grilled shrimp and roasted tomatoes
- Chevre, black olives, fresh tomatoes and herbs
- Pesto, roasted tomatoes and mozzarella
- Barbecued chicken, sundried tomatoes, and capers
- Proscuitto, fig and chevre
- Smoked bacon, lump crab and cheddar

7. Charcuterie Display

Choose 5 items from the list below, excluding sauces and breads:

- Country pate
- Chicken galantine
- Smoked venison
- Pepper cured beef tenderloin
- Mushroom pate
- Chicken liver mousse
- Smoked duck
- Prosciutto, Soprasata and Chorizo sausages
- Sauces: whole grain mustard, honey mustard, chive aioli, and cranberry mustard
- Breads: sliced baguette, flatbread crackers

8. Sushi Station

A special table will be arranged with an elaborate display of fresh, hand rolled sushi and other Japanese delicacies, including the following:

Rolls

Choose 2 items from this group:

- Spicy Tuna
- Salmon Cucumber
- Vegetarian
- California

Square Maki

Choose 1 item from this group:

- Smoked Salmon
- Tuna Avocado

Sashimi

Choose 2 items from this group:

- Black Pepper Tuna
- Yellowtail
- Salmon

Tartare

Choose 1 item from this group:

- Tuna
- Curried Salmon
- Scallop Seviche

Condiments

- Soy Sauce, Pickled Vegetables, Pickled Ginger, Wakame Seaweed Salad, and Wasabi

9. Antipasto Display

There's no better way to spice up your buffet than with a colorful antipasto display, as designed below:

- Summer Vegetable Ratatouille with Fresh Herbs
- Fresh Tomato, Mozzarella and Basil Shortstacks
- Artichoke Salad with Capers, Lemon Oil and Shaved Parmesan
- Marinated Mushrooms
- Marinated Roasted Peppers
- Prosciutto Wrapped Melon
- Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
- Hummus and Black Olive Tapenade
- Breads: Cheese and Herb Focaccia, Blue Cheese Walnut Flatbread, Baguette

10. Salad Display

Choose 3 of the following salads:

- Mache with Blue Cheese, Walnuts and Provencale Vinaigrette
- Arugula with Chevre, Dried Cranberries and Balsamic Vinaigrette
- Traditional Caesar Salad with Condiments on the Side
- Watercress, Watermelon, Chevre and Balsamic Vinaigrette
- Pickled Beets, Apples and Blue Cheese
- Fennel Slaw
- Tomato, Mozzarella and Basil Salad

11. Cheese Display

- Assorted international and domestic aged cheeses beautifully displayed and marked with each cheese's origin
- Greek olive mix
- Homemade breads and crackers

12. Crudite Display

Not your typical raw vegetable display. This includes the following:

- A selection of fresh, seasonal vegetables
- Blue Cheese Dressing
- Cucumber & Pear Dip
- Avocado Dip
- Hummus and Pita Bread

13. Fruit Display

- Fresh, seasonal cut fruit
- Fresh fruit kebabs
- Whipped cream and warm chocolate if you wish