



Barquet

BUFFET PACKAGES

ALL IN HOUSE BUFFETS INCLUDE: GREEK & CAESAR SALAD,
GARLIC BREAD, & SODAS.

BACKFIN

\$35.00

2 entree options
2 side dishes

JUMBO LUMP

\$45.00

3 entree options
2 side dishes

COLOSSAL LUMP

\$55.00

4 entree options
2 side dishes

COFFEE PACKAGE \$2 PER PERSON. ASSORTED DESSERTS \$3 PER PERSON.

LAND

FRIED CHICKEN

Bone in or Boneless. Crispy and tender

PERUVIAN CHICKEN

Roasted with garlic herb and olive oil
side of chimichurri

CHICKEN CHESAPEAKE

Sliced ABF Chicken with seafood imperial

OLD BAY CHICKEN

Old bay rubbed and topped with
mushroom cream sauce

CHICKEN MEATBALLS

Asiago cream sauce

OLD BAY GARLIC BUTTER CHICKEN

Sliced Chicken Breast, old bay
garlic butter sauce, parmesan

ANGUS BEEF MEATBALLS

Marinara and melted mozzarella

BARBACO

Latin style slow cooked shredded beef

SLICED TENDERLOIN [\$8 upcharge]

Horseradish cream and chimichurri

CARVED PRIME RIB [\$8 upcharge]

Au jus and horseradish cream sauce

BABY BACK RIBS

Tossed in house bbq

PORK LOIN

Bourbon & brown sugar glaze

LAMB CHOPS [\$8 upcharge]

served with Tzatziki

**ADD-ONS
(TENDERLOIN OR PRIME RIB)**
· black & blue sauce \$3
· sauteed onions & mushrooms \$3

SEAFOOD

MARYLAND'S BEST CRAB CAKES [+market]

Multiple-award-winning recipe

ASIAN SEARED TUNA

Ginger soy glaze, sesame grilled cabbage

MEDITERRANEAN GROUPER

Lemon vinaigrette, roasted tomato, and
mixed peppers

CARIBBEAN SALMON

Blackened, topped with mango salsa

PARMESAN CRUSTED FLOUNDER

Garlic lemon butter

STUFFED ROCKFISH [+market]

SEAFOOD RISOTTO

Calamari, shrimp, scallop, and crab in
creamy risotto with parmesan

Pasta

ALL SERVED WITH PENNE

GLUTEN FREE OPTION
WITH RICE AVAILABLE

SEAFOOD ECSTASY

Silky rose cream

CHICKEN ASIAGO

Rich, cream sauce

GARLIC BUTTER SHRIMP

Old bay garlic butter sauce

VEGGIE PESTO

Creamy pesto, balsamic glaze

ANGUS MEATBALL POMODORO

Zesty california tomato sauce

SEAFOOD SANTORINI

Calamari, shrimp, scallop and crab in a savory
tomato sauce

Sides

GRILLED ASPARAGUS

CHARRED BROCCOLINI

GARLIC GREEN BEANS

COLE SLAW

BAKED GARLIC MASHED POTATOES (loaded for \$3)

GREEK LEMON SKILLET POTATOES

BAKED SWEET POTATO WEDGES

MAC N' CHEESE (crabby upcharge \$5)

Appetizers

CRAB DIP

half \$75 / whole \$150

CRAB CAKE EGG ROLLS

25 pieces \$130
50 pieces \$260

COCONUT SHRIMP

25 pieces \$30
50 pieces \$60

CALAMARI

half \$55 / whole \$100

MINI LOBSTER TAILS

25 pieces \$225
50 pieces \$450
stuffed upgrade - market

CRAB STARS

25 pieces \$30
50 pieces \$55

WINGS

(you choose) mild, spicy, bbq, honey bbq,
Old Bay, honey Old Bay, bourbon, hot garlic,
korean bbq
25 pieces \$40
50 pieces \$75

MOZZARELLA DIPPERS

25 pieces \$34
50 pieces \$68

CHICKEN TENDERS

25 pieces \$55
50 pieces \$105

STUFFED MUSHROOM CAPS

25 pieces \$120
50 pieces \$240

FLATBREAD

choose your favorite flavors
\$16 per flatbread

TACOS

BAJA FISH

crispy rockfish tossed in our chipotle sauce
and topped with mexican slaw
25 pieces \$100

CRAB

fried crab balls topped with crab dip, pico
de gallo, and sour cream
25 pieces \$100

SOFT CRAB

topped with bay sauce, hot sauce, lettuce
and tomato
25 pieces \$100

SHRIMP

our signature kung pao shrimp topped with
our mexican slaw
25 pieces \$100

SLIDERS

CRAB CAKE

mini cakes finished with our bay sauce
20 pieces \$165

CRABBY CHICKEN

smothered with crab dip
20 pieces \$95

ASIAGO STEAK

caramelized onions | asiago cheese | chimichurri aioli
20 pieces \$95

Stationary Displays

CHARCUTERIE BOARD \$80

capicola, mortadella, pepperoni, salami, fresh mozzarella,
parmesan, pepper jack, cheddar, olives, hummus, tatziki,
feta spread, pita bread, crackers, nuts + berry garnish

COLD BAR SAMPLER \$400

25 pieces of each, mini lobster tails, chesapeake oysters,
shrimp cocktail

CRUDITE \$25

carrot, celery, broccoli, cherry tomato with ranch and hummus

SUSHI choose an assortment of our most popular rolls
minimum 4 rolls - priced per roll

SHRIMP COCKTAIL
5 lbs XL \$110 / 5 lbs Jumbo \$165

OYSTER & CLAM RAW BAR
25 piece Chesapeake & Topneck - \$75

MD CRAB SOUP \$105 per gallon

CREAM OF CRAB \$132 per gallon

THE FAMOUS Crab Feast

[MARKET PRICE]

BALTIMORE'S BEST STEAMED CRABS

1 BYO PASTA CHOICE

FRIED CHICKEN

PIT BEEF, HAM, TURKEY, BBQ BABY BACK RIBS

MARYLAND CRAB SOUP

CORN ON THE COB

SALADS

cole slaw, market salad

DESSERTS

assorted desserts

THE FAMOUS Bull Roast

\$45 PER PERSON

PIT BEEF, HAM, TURKEY, BBQ BABY BACK RIBS

FRIED CHICKEN

MACARONI+CHEESE

FRESHLY SHUCKED OYSTERS+CLAMS

MARYLAND CRAB SOUP

SALADS

cole slaw, market salad

DESSERTS

assorted desserts

Bar Options

PER HOUR PER PERSON - 3 HOUR MINIMUM

DRAFT BEER + HOUSE WINE \$8

CALL PACKAGE \$12

PREMIUM PACKAGE \$15

CONSUMPTION TAB BAR

CASH BAR

All packages are subject to 20% service fee
and 6% sales tax.

30-guest minimum for all packages.

Customized mallets available at an additional
cost if ordered 3 weeks prior to event

BEAT
BOBBY
FLAY

food
network

travel
channel

DRIVE-INS
PLUS