



# 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

### CHICKEN TENDERS

served with honey mustard, bbq, buffalo,  
ranch

### CHICKEN CHESAPEAKE *gf*

sliced abf chicken, seafood imperial

### OLD BAY® CHICKEN *gf*

Old Bay® rubbed and topped with  
mushroom cream sauce

### GARLIC BUTTER GRILLED CHICKEN *gf*

choose your style:  
scampi or peruvian

### CHICKEN MEATBALLS

asiago cream sauce

### ANGUS BEEF MEATBALLS

marinara and melted mozzarella

### BABY BACK RIBS *gf, df*

sliced and grilled.  
Tossed in house bbq

### 74' STEAK TIPS *gf*

seared filet tips, mushroom &  
onion famous steak sauce demi

### LAMB CHOPS *gf*

**[\$8 upcharge]**  
served with Tzatziki

### SLICED TENDERLOIN *gf, df*

**[\$8 upcharge]**  
74' steak saucehorseradish cream and  
chimichurri

### CARVED PRIME RIB *gf*

**[\$8 upcharge]**  
au jus and horseradish cream sauce

#### ADD-ONS (TENDERLOIN OR PRIME RIB)

- black & blue sauce \$3
- sauteed onions & mushrooms \$3

## SEAFOOD

### MARYLAND'S BEST CRAB CAKES *gf* **[+market]**

multiple-award-winning recipe

### ASIAN SEARED TUNA

ginger soy glaze, sesame grilled cabbage

### MEDITERRANEAN GROUPE *gf, df*

lemon vinaigrette, roasted tomato, and  
mixed peppers

### CARRIBEAN SALMON *gf*

blackened, mango sala

### PARMESAN CRUSTED FLOUNDER

garlic lemon butter

### STUFFED ROCKFISH **[+market]**

### SEAFOOD PAELLA *df*

shrimp, scallops, mussels, chorizo, clams,  
light vegetable and tomato sauce,  
tossed with rice

## Pasta

ALL SERVED WITH PENNE

GLUTEN FREE OPTION  
WITH RICE AVAILABLE

## Sides

### SEAFOOD ECSTASY

silky rose cream

### CHICKEN ASIAGO

rich, cream sauce

### SCAMPI SHRIMP

house lemon garlic butter sauce

### GRILLED ASPARAGUS *gf, df*

### GARLIC GREEN BEANS *gf, df*

### FAMOUS SLAW *gf, df*

### SHORE FRIES (crabby upcharge \$6)

### GREEK LEMON SKILLET POTATOES *gf, df*

### VEGGIE PESTO

creamy pesto, balsamic glaze

### ANGUS MEATBALL POMODORO

zesty california tomato sauce

### SEAFOOD SANTORINI *df*

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

### BAKED GARLIC MASHED POTATOES *gf* (loaded for \$3)

### BAKED SWEET POTATO WEDGES *gf, df*

### CHARRED BROCCOLINI *gf, df*

### MAC N' CHEESE (crabby upcharge \$6)

# Appetizers

**CRAB DIP** *gf*  
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

**CRAB STARS**  
25 pieces \$30  
50 pieces \$55

**WINGS** *df*  
(you choose) mild, spicy, bbq, honey bbq,  
Old Bay, honey Old Bay, bourbon, hot garlic,  
korean bbq  
25 pieces \$50  
50 pieces \$95

**MOZZARELLA DIPPERS**  
25 pieces \$36  
50 pieces \$70

**CHICKEN TENDERS**  
25 pieces \$60  
50 pieces \$115

**FLATBREAD**  
choose your favorite flavors  
\$16 per flatbread

## TACOS

**BAJA FISH** *df*  
crispy rockfish tossed in our chipotle sauce  
and topped with famous slaw  
25 pieces \$100

**CRAB**  
fried crab balls topped with crab dip, pico  
de gallo, and sour cream  
25 pieces \$125

**FRIED SHRIMP**  
our signature famous fusion shrimp topped with  
our famous slaw  
25 pieces \$100

**GRILLED SHRIMP**  
spice rubbed shrimp tossed in our wasabi cream  
sauce, topped with mango salsa and famous slaw  
25 pieces \$100

## SLIDERS

**CHEESEBURGER**  
\$60 per tray, with bacon \$75 per tray

**CRAB CAKE**  
mini cakes finished with our bay sauce  
20 pieces \$190

**ASIAGO STEAK** *df*  
caramelized onions, asiago cheese, chimichurri aioli  
20 pieces \$95

**CRABBY CHICKEN**  
smothered with crab dip  
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.  
Grilled veggies and pickles. +\$30  
Artisan cheese +\$100

**COLD BAR SAMPLER** *gf, df* \$400  
25 pieces of each, mini lobster tails, chesapeake oysters,  
shrimp cocktail

**CRUDITE** *gf* \$25 Feeds 10-15  
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** *gf, df*  
5 lbs XL \$110 / 5 lbs Jumbo \$165

**OYSTER & CLAM RAW BAR** *gf, df*  
25 piece Chesapeake & Topneck - \$75

**MD CRAB SOUP** *gf* \$105 per gallon

**CREAM OF CRAB** *df* \$130 per gallon

## THE FAMOUS Jimmy's Feast

\$60 PER PERSON

- MINI CRAB CAKES *gf*
- GARLIC BUTTER GRILLED CHICKEN *gf*
  - 74' STEAK TIPS *gf*
- SHRIMP PASTA OF YOUR CHOICE
  - VEGETABLE MEDLEY *gf, df*
- CHARCUTERIE & CRUDITE
  - GARLIC BREAD
  - SALADS  
caesar salad, market salad

## THE FAMOUS Crab Feast

[MARKET PRICE]

- BALTIMORE'S BEST STEAMED CRABS *gf, df*
  - CHICKEN TENDERS OR  
GARLIC BUTTER GRILLED CHICKEN *gf*
  - ANGUS BEEF MEATBALLS pomodoro
    - 1 BYO PASTA CHOICE
  - CHESAPEAKE OYSTER BAR *gf, df*
  - MARYLAND CRAB SOUP *gf, df*
    - CORN ON THE COB *gf*,
      - SALADS  
caesar salad, market salad

## 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

