

Upper East Side

AN UPSCALE TABLE SERVICE RECEPTION

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Welcome Table

(Please select four items from the selection below)

Hot Maryland Crab Dip in chafer served with a gourmet cracker selection and pita

Bruschetta Bazaar diced roasted vegetable bruschetta, olive Muffaletta bruschetta, and fresh tomato bruschetta served with toasted garlic crostini and pita

Market Basket of Seasonal Vegetables with an accompaniment of ranch, bleu cheese, roasted red pepper, or honey mustard

Natty Boh Cheddar Cheese Fondue Baltimore's favorite beer, cheddar cheese, and seasoning spices, served with assorted crackers and vegetables

Antipasto Display featuring marinated olives, artichoke hearts, Provolone cheese drizzled with balsamic glaze, Genoa Salami, pepperoncini, mushrooms, and roasted red peppers

Artisan Cheese Selection offering our chef's selection of imported and domestic cheeses, served with coarse mustard and a selection of gourmet crackers

The Charcuterie Plate featuring dried fruits, glazed nuts, marinated olives, chef's selection of thinly sliced meats served with a spicy fruit mustard

Mideast Trio hummus, babaganouch, and olive tapenade served with pita

Torta Basil of Chevre cheese, sundried tomatoes, pesto, and pine nuts

Hot Parmesan Cheese and Artichoke Dip served with pita and crackers

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Spring Spreads mango and jicama salsa, plum tomato relish, and salsa verdi offered with garlic crostini and crisp tortilla chips

Block Bleu Cheese drizzled with infused honey and Reggiano Parmigianino served with an aged balsamic vinaigrette

Cocktail Meatballs [choice of Sweet and Sour, Teriyaki, Stroganoff, Marinara]

Crudité Shots crop top carrots, blanched asparagus, and red pepper in a shot glass with your choice of ranch, honey mustard, or red pepper hummus

Brie en Brioche presented raspberry coulis painted plate, served with assorted crackers

Natty Boh French Onion Dip served with toasted pita petals

Premium Welcome Station Selections

Cracked Crab Claw Display served with a spicy cocktail sauce and herb mustard dipping sauce,
Add an additional \$3.95 per person

Roasted Marinated Vegetables featuring sweet potatoes, zucchini, eggplant, yellow squash, broccoli, cauliflower, peppers, red onion, etc.,
Add an additional \$2.50 per person

Hand Rolled Sushi Display California roll, fresh salmon, spicy tuna, and vegetarian sushi served to guests with spicy mayonnaise, pickled ginger, wasabi, and soy sauce,
Add an additional \$6.95 per person

Butlered Hors D'oeuvres

(Please select five from the following)

Buffalo Chicken Wonton crispy wonton filled with buffalo chicken and cheddar cheese, served with Bleu Cheese Sauce

Chicken Tikka Masala Bite traditional chicken tikka masala on a bite sized Nan

Petite Bang Bang Shrimp Tacos served with avocado, lettuce and scallion

Shrimp and Grits Spoon blackened shrimp on top of creamy and cheesy grits

Pecan Chicken Bites served with our bistro Sauce

Jerk Chicken Skewers served with pineapple curry sauce

Pork Banh Mi miniature pork meatballs, carrot, daikon, and Vietnamese chili mayo

General Tso's Pork Belly Slider topped with wonton crisps

Candied Bacon candied with a hint of cayenne pepper

Root Beer BBQ Pork Slider homemade root beer infused BBQ sauce mixed with slow smoked pulled pork

Seared Duck with Blueberry Gastrique

Peking Duck Crepe with Chinese barbecue sauce and scallion

Mini Reuben Roll egg roll filled with corned beef, Swiss cheese, and sauerkraut, offered with Thousand Island

Beef Carpaccio on a miniature crostini with Asiago parmesan butter

Sirloin Wrapped Asparagus Spears tender marinated beef around fresh asparagus

Smoked Cauliflower Soup with a cheddar cheese pastry straw

Zucchini Fritter fresh zucchini, seasoned then topped with crème Fraiche

Brie and Pear Canapés Bartlett Pear topped with triple cream brie

Marinated Portobello Mushroom with smoked mozzarella on pita wedge

Asian Pot Stickers served with a ginger soy sauce

Samosas filled with spicy lentils and peas, served with a coriander dip

Roasted Garlic and Saffron Risotto Cakes with sundried tomato aioli

Harvest Canapé of sautéed Granny Smith apples, smoked mozzarella and caramelized Vidalia onions in delicate Phyllo pastry cup

Manchego Mac and Cheese in a crispy parmesan frico cup

Braised Beet Phyllo Cup with braised beets, blue cheese, and a lemon chive vinaigrette

Caprese Bruschetta garlic crostini with roasted grape tomato, mozzarella and crystalized basil

Old Bay Lemon Crostini with Maryland crab meat, eastern shore remoulade and micro greens

Shrimp Tostada jumbo shrimp sautéed in island spices, on a flash fried tostada with mango salsa

Smoked Salmon Canapés on sliced French bread with dill butter

Cinnamon Seared Tuna Spoon seared tuna, seaweed salad w/ spicy plum sauce and sesame brittle

Tuna Push Pop layered ahi tuna, diced carrot, purple cabbage, chopped scallion

Scallops wrapped in Bacon served with barbecue sauce

Tuna Tar Tar with Kalamata aioli and watermelon radish on wonton crisp

Sweet Corn Soup topped with lump crab and chive oil

Dates stuffed with blue cheese mousse and topped candied walnut dust

Lobster Mac and Cheese topped with buttered bread crumbs

Spicy Chicken BLT blackened chicken with lettuce, heirloom tomato, bacon and Sriracha

Seared Scallops with bacon jam

Grilled Peach Crostini with ricotta and honey thyme drizzle

Balsamic Strawberry Crostini with goat cheese and micro greens

Watermelon and Feta Square topped with balsamic mint

Filet Gratin seared filet on potato gratin topped with Cambozola crema

Eggplant and Mascarpone Fritter served with garlic cream sauce

Premium Passed Appetizer Selections

New England Lobster Roll buttered mini brioche filled with lobster salad

Add an additional \$4.95 per person

Jumbo Shrimp Cocktail served with cocktail sauce,

Add an additional \$4.50 per person

Cocktail Baby Lamb Chops accompanied by demi glaze,

Add an additional \$6.00 per person

Petite Crab Cakes miniature lump crab cakes served with Eastern Shore Remoulade

Add an additional \$3.00 per person

First Course Salads

(Please select one salad from the following)

Baby Spinach Salad with red wine poached pear, blue cheese crumble, and candied walnuts dressed with House Champagne Vinaigrette

Roasted Beet Salad field greens with roasted beets, sliced almonds, crumbled goat cheese, and a Pistachio Vinaigrette

Field Greens Salad with dried cranberries, toasted almonds, and crumbled feta cheese, tossed with raspberry vinaigrette

Caesar Salad enhanced with sliced mushrooms and red onion, tossed with toasted croutons and classic Caesar dressing, finished with grated Romano cheese

Arugula Salad with thinly sliced Bermuda onions, shaved Asiago cheese tossed in a light extra virgin olive oil and red wine vinegar dressing.

Mixed Mesclun Salad with crystalized ginger, sweet watermelon, and crisp jicama in citrus vinaigrette

Entree Selections

Parmesan Crusted Chicken with Basil Beurre Blanc

Singapore Chicken with asparagus and carrots, lightly seasoned with curry, and finished with sweet chili sauce

Teriyaki Glazed Atlantic Salmon topped with braised spinach and caramelized onions

Sesame Crusted Ahi Tuna seared medium rare and served with wasabi cream sauce

Roasted Vegetable Strudel seasoned roasted vegetables served in flaky puff pastry with fire roasted red pepper sauce

Portobello Mushroom Stack Portobello mushroom, zucchini, yellow squash, and red pepper, drizzled with aged balsamic glaze

Roasted Pork Loin with Apple Cider Cream Sauce

Chicken Roulade pan seared chicken with smoked gouda, sundried tomato and asparagus

Bistro Filet tender beef grilled to perfection topped Perigueux Sauce

Braised Beef Short Ribs slow braised 8 hour beef short ribs served with a rich pan sauce

Mediterranean Salmon spice rubbed salmon drizzle with a rustic pesto

Almond and Ginger Crusted Salmon with lemon Raspberry Beurre Blanc

Chicken Coq au Van slow roasted boneless chicken thighs in a sweet red wine sauce

Sliced Tenderloin of Beef served in a Cabernet Sauce

Espresso Rubbed Sliced Beef Tenderloin with charred pearl onions

Jamaican Jerk Rubbed Pork Tenderloin with apple and cucumber salsa

Blackened Chicken with bacon and cornbread stuffing with gorgonzola cream sauce and crispy onion straws

Fire Roasted Red Pepper with herb risotto and rustic pesto

Wild Mushroom Cigar with sherry cream drizzle

Premium Entrée Selections

Chicken Oscar boneless [breast of chicken topped with lump crab meat, fresh asparagus, finished with a Béarnaise Sauce],
Add an additional \$3.00 per person

Steak au Poivre deglazed with cognac, Dijon and demi glaze,
Add an additional \$7.00 per person

Filet Mignon with Bordelaise Sauce and Wild Mushrooms,
Add an additional \$5.00 per person

Prime Rib of Beef served with Au Jus and fresh horseradish
Add an additional \$6.75 per person

Veal Osso Bucco dealazed veal shank with Mirepoix.

Seared Sea Scallops with Applewood Bacon Gastrique,
Add an additional \$6.00 per person

Stuffed Shrimp jumbo shrimp stuffed with Maryland style Crab Imperial,
Add an additional \$4.50 per person

Jumbo Lump Maryland Crab Cake with roasted red pepper and a hint of smoked Gouda,
Add an additional \$7.00 per person

Lime and Cilantro Marinated Chilean Sea Bass with House Pico de Gallo and tri colored caramelized peppers,
Add an additional \$8.00 per person

Steak au Poivre deglazed with cognac, Dijon and demi glaze,
Add an additional \$7.00 per person

Filet Mignon with Bordelaise Sauce and Wild Mushrooms,
Add an additional \$5.00 per person

Prime Rib of Beef served with Au Jus and fresh horseradish
Add an additional \$6.75 per person

Veal Osso Bucco deglazed veal shank with Mirepoix,
Add an additional \$7.95 per person

Grilled Barramundi with Chimichurri rub and apple and cucumber
relish,
Add an additional \$3.50 per person

Honey Glazed Duck Breast topped with Mandarin Dijon,
Add an additional \$3.50 per person

New Zealand Baby Lamb Chops rosemary crusted, finished with a
Madeira Glace,
Add an additional \$8.00 per person

Imperial,
Add an additional \$4.50 per person

Jumbo Lump Maryland Crab Cake with roasted red pepper and a hint
of smoked Gouda,
Add an additional \$7.00 per person

Lime and Cilantro Marinated Chilean Sea Bass with House Pico de
Gallo and tri colored caramelized peppers,
Add an additional \$8.00 per person

Asian Glazed Chilean Sea Bass served with Mango Salsa,
Add an additional \$8.00 per person

Pan Seared Airline Chicken Breast with Romesco Sauce,
Add an additional \$2.50 per person

Pan Seared Rockfish with Blood Orange Beurre Blanc,
Add an additional \$5.50 per person

Pan Seared Black Cod with white truffle butter,
Add an additional \$5.00 per person

Included in the Per Person Price

Fine china, silverware, and glassware
Linens for all food and beverage tables, guest tables and guest napkins
A professional uniformed service staff to perform your event
All decorative fabrics and enhancements for food and beverage display tables

We specialize in customizing menus to fit your style and budget
Please call for additional possibilities and pricing
Various bar and dessert selections available