

# 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

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## 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

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## 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

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## 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