

The Following selections are recommended to be served hot.  
Chafing dishes, sterno fuel and crock pots are available to rent if  
needed

Soups for Groups

Per Gallon - Serves 12 - 15 as an appetizer  
Includes homemade cornbread and crackers  
\$47.99

Captain M's Award Winning Seafood Chowder

Our internationally famous seafood chowder is a rich cream base loaded  
with clams, crabmeat, scallops, veggies, potatoes, herbs and spices.  
Guaranteed to be the hit at your party!!

Michael's "Maryland Style" Crab Soup

Spicy tomato base with lump crabmeat and vegetables

Clam & Corn Chowder

Cream base loaded with chopped clams, sweet corn and finished with dill

Black & Bleu Tuna Bisque

Smooth bleu cheese cajun cream base with shaved chunks of yellowfin  
tuna

Crab Dip

Fresh blue crabmeat blended with fresh horseradish, roasted peppers  
and assorted cheeses, served with pita wedges and fresh lemon  
Small \$57.99    Medium \$109.99    Large \$160.99

### **Mini Meatballs**

Seasoned beef meatballs in your choice of sauce, served with sliced  
baguette

Italian - zesty marinara sauce

Stroganoff - mushroom sour cream sauce

BBQ - spicy chipotle bbq sauce

Small \$36.99    Medium \$67.99    Large \$98.99

### **Buffalo Chicken Dip**

Chopped white chicken breast blended with creamy bleu cheese in a spicy  
buffalo sauce, served with crunchy celery sticks and Frito corn chips

Small \$37.99    Medium \$68.99    Large \$99.99

The following platters are garnished and "table ready."  
You may provide your own china platters for us to dress if you wish.

All platters available in Small (Serves 12 - 15)

Medium (Serves 20-30) or Large (Serves 40 - 50)

### **Cheese and Fruit Platter**

Fine domestic cheeses paired with seasonal fruits and berries,  
served with honey mustard and yogurt dip

Small \$45.99    Medium \$85.99    Large \$122.99

### **Premium Meat and Cheese Platter**

Sliced premium Italian meats and Imported cheeses, served with  
Dijon mustard dip, sliced baguette and jumbo olives,

Small \$65.99    Medium \$120.99    Large \$184.99

### **Garden Fresh Crudite**

A bountiful harvest of crunchy vegetables with ranch dip

Small \$32.99    Medium \$59.99    Large \$83.99

### **Tortellini Pasta Salad**

Cheese filled tender tortellini pasta tossed with vegetables and balsamic  
vinaigrette

Small \$34.99    Medium \$62.99    Large \$89.99

### **House Salad**

Crisp romaine lettuce tossed with fresh, crunchy salad vegetables,  
served with your two favorite salad dressings

Small \$29.99    Medium \$52.99    Large \$74.99

### **Salad Lovers Platter**

A selection of chilled, homemade salads including tuna, chicken and  
seafood salad, served with pita wedges and a variety of crackers

Small \$67.99    Medium \$125.99    Large \$188.99

### **Mini Croissant Sandwiches**

An assortment of honey ham and cheddar cheese and smoked turkey and  
Swiss cheese served on mini flakey croissants, served with honey mustard  
sauce

Small \$52.99    Medium \$99.99    Large \$143.99

### **Shrimp Cocktail**

Cooked to perfection and chilled jumbo shrimp, served with  
homemade cocktail sauce, garnished with fresh lemons

60 pieces    \$89.99

### **Mini Crab Cakes**

Our house recipe mini crab cakes baked until golden brown,  
served with lemon aioli and French tartar sauce for dipping

30 pieces    \$82.99

### **Sashimi Tuna**

Fresh yellowfin tuna, crusted with sesame seeds and nori, pan seared to  
rare,

thin sliced and served with lime wasabi, garnished with warm cabbage and  
onion salad

60 pieces    \$49.99

**Stuffed Silver Dollar Mushroom Caps**

30 pieces

Crabmeat Stuffing \$45.99

Sausage Stuffing \$39.99

**Bacon Wrapped Sea Scallops**

OR

**Bacon Wrapped Maple Glazed Shrimp**

30 pieces \$49.99

**Chicken Wing Sampler**

Wings and drums baked and tossed with spicy buffalo sauce, tangy teriyaki sauce and our bold chipotle BBQ sauce, served with crunchy celery sticks, ranch and bleu cheese sauce for dipping

40 pieces \$39.99      80 pieces \$69.99

**Boneless Chicken Tenders**

Breaded and baked chicken tenders served with BBQ, ranch or honey mustard sauce

25 pieces \$43.99

**Dessert Indulgence**

Seasonal petite sweets and treats

Small \$34.99      Medium \$62.99      Large \$89.99

# Served Dinner – Limited Menu

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## Available for parties of up to 40 people

Choice of Fresh brewed iced tea or pink lemonade. Garden Salad with choice of dressing. Dinner Rolls & Butter.

### Option 1:

#### Michael's Crab Cake

A generous portion of our homemade crab mixture broiled until golden brown

#### Shrimp & Grits

A southern tradition! Tender shrimp tossed in our garlic-parmesan sauce, served over a house-made grit cake, sprinkled with country smoked bacon bits and fresh tomatoes

#### Penne Rachele

Penne pasta sautéed with fresh mushrooms, sundried tomatoes and scallion, tossed in a parmesan cream sauce

#### Island Chicken

Grilled chicken breast basted with our house teriyaki glaze, topped with a fresh pineapple salsa

Brown Rice Pilaf and Fresh Seasoned Vegetable Medley

**\$17.99 per person**

### Option 2:

#### Filet Mignon

Tender 5 oz. cut seasoned and roasted to perfection

#### Galley Sampler

The freshest catch available today served with broiled shrimp and scallops

#### Caribbean Shrimp

Coconut crusted jumbo shrimp with fresh grilled pineapple, laced with a Thai chili sauce

#### Penne Rachele

Penne pasta sautéed with fresh mushrooms, sundried tomatoes and scallion, tossed in a parmesan cream sauce

**You may add Chicken, Shrimp or Sea Scallops to this dish**

Garlic Redskin Mashed Potatoes and Fresh Seasoned Vegetable Medley

\$22.99 per person

Add a seasonal display of desserts \$3.99 per person

Tax and Gratuity not included in prices

## Dinner Buffet

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### Available for parties of 30 + people

Choice of Fresh brewed iced tea or pink lemonade

Garden Salad with Ranch and Balsamic Vinaigrette

Dinner Rolls, Butter

Brown Rice Pilaf

Fresh Seasoned Vegetable Medley

#### Choose 1 of the following:

##### Black & Bleu Pork Tenderloin

cajun dusted with bleu cheese cream sauce

##### Chicken Breast with a marsala wine

and mushroom demi glaze

##### Penne Rachele

fresh mushrooms, sun-dried tomatoes and scallions tossed in our parmesan cream sauce with Penne Pasta

#### Choose 1 of the following:

##### Shrimp & Grits

with country bacon bits and fresh tomato

##### Mahi-Mahi with Lemon Garlic Butter

and tropical salsa display for fish topping  
(all labeled)

**Michael's Crab Cakes**

\$24.99 per person

Add a seasonal display of desserts \$3.99 per person

Tax and Gratuity not included in prices