



2024 Catering List

Sliders

- o Market House burger, special house-made sauce, lettuce, tomato, pickle- \$5 ea.
- o Beef Slider, roasted tomato, cheddar cheese- \$5 ea.
- o Beef Slider, bleu cheese, bacon, caramelized onion- \$5.50 ea.
- o Fried Oyster Po-Boy, pickled onions, lettuce, Remoulade Sauce- \$6 ea.
- o Fried Shrimp Po-Boy, pickled onions, Remoulade sauce - \$6 ea.
- o Mini Crabcake- lettuce, lemon aioli- \$7 ea.
- o Tenderloin Slider- creamy horseradish sauce, arugula- \$7 ea.
- o Mini lobster, shredded lettuce, buttered roll \$8 ea.

Bibb Lettuce Wraps

- o Fried Oyster, bibb Lettuce, Remoulade, pickled onions - 6 ea.
- o Ahi Tuna Poke, bibb lettuce, creamy siracha, avocado, pickled onions, scallions- \$6 ea.
- o Seared Tuna, bibb lettuce, mango salsa, spicy avocado crème- \$7 ea.
- o Traditional Lobster Salad – served in a Bibb lettuce wrap - \$8 ea.

Crostini

- o Candied Smoked Salmon- herbed cream cheese, pickled onions, fresh dill - \$4 ea.
- o Tomato bruschetta- burrata, roasted tomato, balsamic glaze \$2 ea.
- o Seasonal crostini - goat cheese, poached pear, honey, toasted walnut- \$3 ea.
(w/prosciutto \$4 ea.)
- o Lobster and Avocado- drizzled with brown butter and black salt - \$market price
- o Beef Tenderloin - creamy horseradish, arugula- \$6 ea.

Flat Breads

- o Margarita Flatbread, mozzarella, red sauce, fresh tomatoes, basil oil- \$12 ea. (8 pcs.)
- o Pepperoni Flatbread, red sauce, mozzarella, pepperoni \$12 ea. (8 pcs.)
- o Fig & Goat Cheese Flatbread, figs, caramelized onions, goat cheese, arugula, balsamic glaze \$11 ea. (8 pcs.) Add Prosciutto \$12 ea.
- o White Flatbread (Ricotta, Mozzarella and Parmesan), artichokes, Kalamata olives, fresh tomatoes- \$11 ea. Add Prosciutto \$12 ea. (8 pcs.)

Mini Skewers

- o Antipasto Skewers- tomato, mozzarella, olive, artichoke -\$25 doz. (\$28 w/salami)
- o Seasonal Fruit Skewers, drizzled with mint-lime syrup \$3 ea. (w/prosciutto \$4 ea.)
- o Tenderloin Skewers -peppers. Onions -\$9 ea.
- o Grilled Spicy Shrimp with mango cilantro salsa \$4 ea.

Soup

- o Oyster Stew Station- \$150 per 10 people
- o Maryland Crab – served in a glass - \$8 ea.
- o New England Clam Chowder- served in small glass - \$ 7 ea.
- o Pureed Butternut Squash- served in small glass- \$5 ea.

Boards

- o Artisanal Cheese & Charcuterie Board- \$10.pp
- o Mediterranean Platter- tatziki, hummus, marinated feta, dolmas, crisp vegetables, Naan bread - \$10 pp
- o Market Fresh Vegetable Platter- herb dip (roasted and raw) - \$10.pp
- o Locally Smoked Candied Salmon Platter- creamy dill spread, pickled peppers & onions, crostini- \$95 ea. (serves 15-20)
- o Antipasto Platter- cured meats, pickled & roasted vegetables, spreads, crostini \$ 10 pp
- o Fresh Fruit Platter- sweet yogurt dip- \$8. pp

Seafood

- o Crab Dip- \$50 qt.
- o Oyster Shooter- \$3.50 ea.
- o Traditional Shrimp cocktail- house-made cocktail sauce- \$24 lb. (16/20) or served with sriracha sauce or lemon dill sauce
- o Raw Oyster Station- mignonette, cocktail sauce, lemon wedges- \$3 ea.
- o Mini Crab Balls- lemon aioli or mashed avocado \$80 doz.
- o Fried Oyster Platter- house-made remoulade and tartar sauces- \$25 doz.

Miscellaneous

- o Goat Cheese Stuffed Date- wrapped in Prosciutto- \$3 ea.
- o House-made French fries- malt flavoring- \$5 pp
- o Chicken Wing Platter- hot sauce, blue cheese dressing, crisp celery \$20 doz.
- o Pigs in a Blanket

Bulk Salads

- o Large Greek Salad- crumbled feta, tomatoes, red onion, cucumbers, bell peppers, olives, red wine vinaigrette- \$5 pp
- o Large Winter Salad- dried cranberries, goat cheese, candied walnuts, red onion, balsamic vinaigrette- \$5 pp
- o Large Caesar- Parmesan cheese, house-made croutons, creamy Caesar dressing- \$7 pp
- o Pasta salad with seasonal vegetables \$5 pp

Desserts

- o Assorted bar desserts - lemon, fudge brownie, French macarons \$3 ea.
- o Cookies- chocolate chip, oatmeal or peanut butter \$2 ea