Annapolis Market House

2026 Event & Catering Menu

Sliders - *Served on mini potato rolls*

Item	Description	Minimum	Add'l Piece
Market House Burger	Special house-made sauce, lettuce, tomato, pickle	$72/doz.	$6
Bacon Bleu	Bleu cheese, bacon, caramelized onion	$72/doz.	$6
Fried Oyster Po-Boy	Pickled onions, lettuce, Remoulade sauce	$84/doz.	$7
Fried Shrimp Po-Boy	Pickled onions, Remoulade sauce	$72/doz.	$6
Mini Crabcake	Lettuce, lemon aioli	$96/doz.	$8
Tenderloin	Creamy horseradish sauce, arugula	$96/doz.	$8
Mini Lobster Roll	Shredded lettuce, buttered top split roll	$60/doz.	$8
Hot Honey Chicken	Corn flake & parmesan crusted chicken breast, pickle, coleslaw, spicy mayo	$48/doz.	$4

Bibb Lettuce Wraps

Fried Oyster	Bibb lettuce, Remoulade, pickled onions	$60/doz.	$5
Seared Tuna	Bibb lettuce, mango salsa, spicy avocado crème	$72/doz.	$6
Ahi Poke	Bibb lettuce, creamy sriracha, avocado, pickled onions, scallions	$72/doz.	$6
Traditional Lobster Salad	Served in a Bibb lettuce wrap	$96/doz.	$8

Crostini - *Served on sliced & grilled baguette*

Tomato Bruschetta	Creamy burrata, roasted tomato, balsamic glaze	$60 (20 pcs min.)	$3
Seasonal Crostini	Seasonal jam, melted brie cheese, crisp prosciutto, seasonal fruit	$80 (20 pcs min.)	$4
Lobster, Avocado	Finished with lemon and Hawaiian black salt	$160 (20 pcs min.)	$8
Beef Tenderloin	Sliced beef tenderloin on creamy horseradish sauce, topped with arugula	$160 (20 pcs min.)	$8

Flat Breads - *15 squares each*

Margarita	Fresh mozzarella, fresh tomatoes, fresh basil	$50 (2 min.)	$25
Pepperoni	Red sauce, mozzarella	$50 (2 min.)	$25
Fig & Goat Cheese	Figs, caramelized onions, goat cheese, arugula, balsamic glaze (+$2 w/ Prosciutto)	$50 (2 min.)	$25
White	Ricotta, Mozzarella, Parmesan, artichokes, Kalamata olives, tomatoes (+$2 w/ Prosciutto)	$50 (2 min.)	$25

Mini Skewers

Antipasto	Tomato, mozzarella, olive, artichoke (+$0.50 w/ salami)	$60 (20 pcs min.)	$3.00
Seasonal Fruit	Drizzled with mint-lime syrup (+$1.00 w/ prosciutto)	$60 (20 pcs min.)	$3.00
Tenderloin	Peppers and onions served with horseradish dipping sauce	$160 (20 pcs min.)	$8.00
Grilled Spicy Shrimp	Peppers, onions, and a mango/cilantro salsa	$100 (20 pcs min.)	$5.00

Soup

Oyster Stew Station	Includes cook. Served to order (~80 4oz. orders)	$300 (1 station)	—
Maryland Crab	Served in a cup	$96/doz.	$8
New England Clam Chowder	Served in a cup	$84/doz.	$7
Seasonal Soup	Subject to change	Market Price	Market Price

Boards & Platters

Item	Description	Pricing / Options
Artisanal Cheese & Charcuterie	Served with crostini	S: $50 | M: $100 | L: $150
Mediterranean Platter	Tzatziki, hummus, roasted tomato-feta spread, dolmas, crisp vegetables, Naan	S: $40 | M: $80 | L: $100
Market Fresh Vegetable Platter	Herb dips with roasted and raw vegetables	S: $40 | M: $80 | L: $100
Smoked Pastrami Salmon Platter	Whipped cream cheese, pickled onions, cucumber, tomatoes, egg, capers, crostini (serves 15–20)	$130 ea.
Antipasto Platter	Cured meats, mozzarella, olives, vegetables, romesco, basil pesto, crostini	S: $60 | M: $110 | L: $160
Fresh Seasonal Fruit Platter	Served with sweet yogurt dip	S: $30 | M: $60 | L: $90

Seafood	Description	Minimum	Add'l Piece
Crab Dip	Lump crab, creamy Old Bay cheese blend, topped w/ melted cheese	$60/qt.	$60/qt.
Seared Scallop	Served on a spoon with tangy Romesco sauce and arugula	—	$6 ea.
Traditional Shrimp Cocktail	House-made cocktail sauce (16/20 size)	$120 (4 lbs)	$30/lb.
Raw Oyster Station	Mignonette, cocktail sauce, lemon wedges	$180 (5 doz.)	$3 ea.
Mini Crab Balls	Lemon aioli served on a house-made tortilla chip	$80/doz.	$6.67 ea.
Fried Oyster / Shrimp Platter	House-made remoulade, tartar, and cocktail sauce	$40/doz.	$3.33 ea.

Miscellaneous

Goat Cheese Stuffed Date	Wrapped in prosciutto	$36 (12 pcs)	$3 ea.
House-made French Fries	Market House sauce, ketchup, malt vinegar	S: $30 | M: $60 | L: $90	—
Chicken Wing Platter	Old Bay or Buffalo sauce, blue cheese dressing, celery	$20/doz.	$1.67 ea.
Pigs in a Blanket	Classic pastry wrap	$63 (3 doz.)	$1.75 ea.

Bulk Salads

Item	Description	(Small / Medium / Large)
Large Greek Salad	Feta, tomatoes, red onion, cucumbers, bell peppers, olives, vinaigrette	S: $40 | M: $70 | L: $100
Large Winter Salad	Dried cherries, goat cheese, candied walnuts, onion, balsamic vinaigrette	S: $30 | M: $60 | L: $90
Large Caesar Salad	Parmesan cheese, croutons, Caesar dressing • Add Chicken: +$70 / +$150 / +$200 • Add Steak: +$100 / +$190 / +$250 • Add Shrimp: +$70 / +$150 / +$200	S: $30 | M: $60 | L: $90
Pasta Salad	Seasonal vegetables and cheese	S: $50 | M: $75 | L: $100

Desserts

Item	Description	Minimum	Add'l Piece
Assorted Bar Desserts	Lemon squares, fudge brownies, raspberry squares	—	$3 ea.
Cookies	Chocolate chip, oatmeal, or white chocolate chip macadamia	—	$2 ea.

** Custom per person menu pricing is available upon request.*