

**Two if by Sea**

**Restaurant and Catering**

As one of the Eastern shore’s small upscale restaurant and caterers, we at Two If By Sea are dedicated to providing and creating special events that your friends and family will talk about for a long time.

How is this accomplished you ask, high quality cuisine, impeccable customer service, attention to detail, and most of all listening to you, our client.

We have compiled our most requested foods and created a variety of catering menus that can be selected “as is” or you can work with our Executive Celebrity Chef Henry J. Miller to customize a unique menu for your special day or event. Our chef is a CIA graduate and has been catering special events for over 25 years.

Our top priority is you, the client.

We will strive to make your day or event effortless, memorable and most of all with flawless execution.

  

Multi year award winner for the “Best Weekday Breakfast” and “Best Kept Secret” Talbot County

**Two if by Sea Breakfast Buffet**

Pick 2

Mushroom Spinach Quiche

Crab, Spinach, Cheese Quiche

4 Cheese Quiche

Bacon Cheese Quiche

Sausage and Cheese Strata

Ham and Cheese Strata

Pick 1

French Toast Sticks

Pancakes

Pick 2

Sausage

Bacon

Ham

Scrapple

Includes - Fresh Fruit Salad, Assorted mini pastries, bagels and muffins

Home fries , Coffee, Decaf and Hot Tea, Orange and Tomato Juice

$22.95 per person

Does not include tax or gratuity

Summer Brunch Buffet

*Fresh Fruit Display*

Assorted Cut Fruit, Homemade Granola with Yogurt

Fresh Berries and Whipped Cream

Chilled Strawberry and Champagne Soup

*Pastry Station*

Coffee Cake, Mini Danish, Mini Muffins, Scones

With Homemade Jams

*Bruschetta Station*

Pesto, Mozzarella and Roasted Red Peppers

Barbecued Chicken, Sundried Tomato and Cheddar

Crab Salad with Asparagus

*Egg Station*

Scrambles Eggs with Assorted Toppings:

Asparagus, Caramelized Onion, Diced Tomato

Sautéed mushrooms, Peppers, Fresh Herbs

Ham, Sausage, Cheddar, Mozzarella

Coffee, Decaf and Hot Tea, Orange and Tomato Juice

$32.95 per person

Does not include tax or gratuity

Black Walnut Point Lunch

Assorted Sandwiches

Pick 4

On mini Rolls

Ham and Cheese, Dijon Mayonnaise

Turkey and Cranberry Mayonnaise

Roast Beef with Roasted Red Pepper

Grilled Vegetables

Tarragon Chicken Salad

Tuna Salad

Potato Chips

Assorted Cookies

Assorted Soda

$10.95 per person

Does not include tax or gratuity

Tilghman Cookout

Burgers, Hot Dogs

Rolls

Cheese

Lettuce, Tomato

Potato Salad

Cole Slaw

Pasta Salad

Potato Chips

Assorted Cookies

Assorted Soda

$13.95 per person

Does not include tax or gratuity

Old Fashioned Tilghman BBQ

Caesar Salad

Cole Slaw

Tomato, Basil Salad

Corn Bread, rolls and butter

Slow Roasted Beef Brisket

Grilled Marinated Chicken Breast

Pulled Pork

Corn on the Cob

Macaroni and Cheese

Watermelon

Brownies

Assorted cookies

Iced Tea, Lemonade, Water

$31.95 per person

Does not include tax or gratuity

Eastern Shore Crab Boil

*Boiled with Crab Spice:*

Shrimp

Sausage

Corn on the Cob, Red Potatoes

Fried Chicken

Tomato Basil Salad

Potato Salad, Cole Slaw

Corn Bread

Watermelon

Brownies, Assorted Cookies

Iced Tea, Lemonade and Water

Bushels of crabs additional, at market price, plus

$ 31.95 per person with crabs … $39.95 per person without crabs

Does not include tax or gratuity

South of the Border Party

*Make Your Own Taco*

Taco Meat

Roasted Vegetables

Cheddar Cheese Sauce

Shredded Cheddar, Guacamole, Onions

Sour Cream, Lettuce, Tomato

Salsa, Jalapenos, Black Olives

Hard and Soft Tacos

*Stuff Your Fajita*

Seasoned Chicken and Beef Strips

With Peppers and Onions

Soft Tacos

Refried Beans, Spanish Rice

Nacho Chips

Churros

Iced Tea, Lemonade and Ice Water

$28.95 per person

Does not include tax or gratuity

Cocktails by the Chesapeake

Passed Appetizers

Spinach and Feta in Filo

Vegetable Springrolls

Peppered Beef Tenderloin, On Sliced Baguette with Horseradish Herb Mayonnaise

Orange Glazed Chicken Skewers

Mini Crab Balls, With Remo lade Sauce

Currant Meatballs

Shrimp Bruschetta, With Tomato and Basil

Crab Salad Martini

Chesapeake Ceviche, With Avocado

$41.95 per person

Does not include tax or gratuity

Chesapeake Wedding

*Cocktail Hour*

Grilled Chicken Sate with Peanut Dipping Sauce

Raspberry and Brie Popovers

Crab Balls with Remolade Sauce

Warm Crab Dip with Sliced Baguettes

Eggplant Tapenade with Pita Points

*Dinner Buffet*

Crab and Avocado Salad

Watermelon Feta Salad

Stuffed Chicken Breast with Spinach and Feta

Roasted Pork Loin with Apples

Wild Rice, Honey Glazed Carrots

Grilled Asparagus, Herb Smashed Potatoes

*Dessert*

Smith Island Cakes

or

Salted Caramel Chocolate Tarts

Chocolate Truffles, Lemon Cream Tarts

Mini Éclairs, Apple Tarts

$69.95 per person

Does not include tax or gratuity

**Create your Buffet Dinner Menu**

Price Varies depending on selection

**Salads**

**(Pick 2)**

Garden Salad with Assorted Dressings

Spinach Salad with Assorted Dressings

Caesar Salad

Potato Salad

Edamame Salad

Watermelon feta

Dill Cucumber Salad

Cole Slaw

Black Bean and Corn Salad

Pasta Salad

Tabbouli Salad

**Breads and Butter**

**(Pick 1)**

Assorted Dinner Rolls

Sliced Breads

Corn Bread

Sliced Baguettes

**Entrees**

**(Pick 2 or 3)**

Chicken Marsala

Stuffed Chicken with Spinach and feta

Chicken Chesapeake

Teriyaki Chicken Breast with Fruit Salsa

Fried Chicken

Chicken Bruschetta

Beef Brisket

Beef Burgundy

Beef Stroganoff

Shepherds Pie

Pulled Pork

Pork Loin with Apples and Onions

Pork Loin Stuffed with Spinach and Feta

Pork Tenderloin Medallions

Crab Cakes

Rockfish with Crab Butter Sauce

Fried Catfish

Seafood Mornay

Herb Salmon

Fried Rockfish

Seafood Creole

Pasta Primavera

Eggplant Parmesan

Cous Cous with Moroccan Vegetables

Macaroni and Cheese

Mushroom Stroganoff

Eggplant stuffed with Quinoa and Vegetables

Sweet Potato and Black Bean Enchiladas

Vegetable Goulash

**Sides**

**(Pick 4)**

Mixed Sauted Squash Roasted Brussel Sprouts

 Honey Glazed Carrots Roasted Beets

 Mexican Corn Curried Chickpeas

 Roasted Asparagus Roasted Sesame Butternut Squash

 Refried Beans Grilled Baby Bok Choy

 Stewed Tomatoes Roasted Root Vegetables

 Roasted Red Potatoes Mashed Cauliflower

Herb Smashed Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Spanish Rice

Price Varies depending on selections

**Hors d'oeuvres Station:**

**Select three of our hors d’oeuvres $14 pp, Additional $4 pp each, 1 hour cocktail party**

**Crab add $4.00**

**Does not include tax or gratuity**

Vegetable Tray with Hummus Dip

Cubed Cheese Tray with Crackers

Cheese Wedge and Sausage Tray with Crackers

Seasonal Fruit Tray with Yogurt Dip

Reuben Dip with Rye Bread

Seafood Spread with Crackers

Warm Spinach Artichoke Dip with Crackers

Cheese Steak Dip with Sliced Baguettes

Bruschetta with Sliced Baguettes

Taco Dip with Tortilla Chips

Shrimp or Crab Bruschetta with Sliced Baguettes add $2.00

Eggplant Tapenade with Pita Points

Shrimp Cocktail Platter with Cocktail Sauce and Lemons add $4.00

Warm Chesapeake Crab Dip with Sliced Baguettes add $2.00

Avocado Dips with Tortilla Chips

Garbanzo Bean and Sundried Tomato Dip with Vegetables

Buffalo Chicken Dip with Celery and Tortilla Chips

Hand Passed Hors d'oeuvres:

Select any three $14 pp Additional $4 each
Seafood add $4 Tenderloin add $4

**1 hour cocktail party**

Does not include tax or gratuity

**Vegetarian**

Spanikopita

Mushrooms Stuffed with Spinach and Feta

Vegetable Spring rolls

Jalapeno Cheese Poppers

Tempura Broccoli Cheese Bites

Bruschetta on Sliced Baguettes

Buffalo Cauliflower

Asparagus and Goat Cheese Tarts

Raspberry and Brie Popovers

**Chicken**

Chicken Cordon Bleu Bites

Tarragon Chicken Salad in Philo Cups

Chicken Cheese Taquitos

Chicken Sate Skewers with Peanut Sauce

**Beef**

Teriyaki Steak Sate Skewers with Peanut Sauce

Beef Tenderloin on Baguette with Horseradish Mayonnaise

Mini Beef Kabobs

BBQ Meatballs

Mini Beef Empanadas

Mini Beef Tenderloin Wellington

**seafood**

Crab Balls

Shrimp Salad in Pastry Cups

Salmon Mousse in Endive

Mini Crab Quiche

Scallops Wrapped in Bacon

Coconut Shrimp

Mushroom Stuffed with Crab

Smoked Salmon Canapé

Crab Mango Salad in Philo Cups

**Miscellaneous**

Reuben Puffs

Mini Corn Dogs

Water Chestnuts Wrapped with Bacon

Macaroni and Cheese Bites

Sausage Stuffed Mushrooms

Mini Tacos

Marinated Asparagus Wrapped with prosciutto

Dates Wrapped with Bacon

Add a Fun Station To Your Party

Menu Choices and prices are for 2 hour Add On Stations

Does not include tax or gratuity

Hot Dog

Hot Dogs, Rolls, Chili, Cheese, Sauerkraut, Ketchup, and Mustard, Relish $8pp.

Macaroni and cheese

Macaroni and Cheese, Diced Ham, Bacon Bits, Salsa, Jalapenos, Diced Tomatoes, Diced scallions $8pp

Sandwich Carving Station

Tarragon Roasted Turkey and Peppered Roast Beef w/Au Jus, Horseradish Crème, Homemade Honey Mustard, Petite Croissants & Rolls $14 pp Add Mashed Potatoes  $1 pp

W/Beef Tenderloin add $12 pp

W/Pork Loin add $4 pp

W/Marinated Flank add $7pp

W/Prime Rib add $12 pp

Salad Bar Station:

Fresh Greens, sliced onions, green peppers, cucumbers, cherry tomatoes, shredded carrots, fresh mushrooms, three dressings, shredded cheese, croutons, bleu cheese crumbles, cinnamon walnuts $6 pp

Pasta Station

Penne Pasta, Selection of two of the following sauces: Alfredo, vodka, Meat, Primavera or Marinara.

With Choice of Italian Sausages w/Peppers and Onions or Meatballs Marinara.

Oregano, Parmesan Cheese, Crusty Breads and Dipping Oils $14 pp

Crudités Station

A decorated display of fresh cut vegetables, with Dill Dip.

Assorted Cheeses and Crackers and fresh seasonal fruits $8 pp

Mashed Potato Bar

Garlic Redskin Potato Bar with toppings to include: Grated cheese, sour cream, chives, salsa and much more! $8 pp

Make Your Own Nacho Bar

Tortilla Chips, Homemade Queso with Chorizo dip, salsa, chopped cilantro, sliced black olives, jalapeno, diced onion, and sour cream $7 pp

Fajita Bar

Fajita Chicken Strips, Fajita Beef Strips, Peppers and Onions, Sour Cream, Guacamole, salsa,

Soft Tortillas, and Refried Beans $11 pp

Cheese Steak

Beef and Chicken Cheese steak, Peppers, Onions, Lettuce, Tomatoes, Mayonnaise, Ketchup $15pp

Pizza

Choice of White, Pepperoni, Sausage, Peppers, Onions, Mushrooms $12pp

Taco Bar

Beef Taco Meat, Roasted Vegetables, shredded lettuce, chopped tomatoes, shredded cheese, salsa, sour cream diced onions, hard and soft tacos, tortilla chips $10pp

Guacamole Bar

Avocado Pulp with tortilla chips, Vegetables and toppings to include: sliced green onions, sliced olives, salsa, corn salsa, chopped cilantro and more $8pp

Our Chocolate FONDUE with Fresh Strawberries

Assorted cut fruits, marshmallows, grahams, pretzel sticks, cubed cakes, cookies and more $8 pp

Miniature Dessert Display

Our Pastry Chef's selection of gourmet miniature pastries, and parfaits $7 pp

Coffee and Tea

Includes coffee, selection of teas, sugar, sweeteners $2pp

Popcorn Machine

Fresh hot popcorn $2pp

Oysters Buffet

1 hour fresh shucked

Oysters, lemons, hot sauce, cocktail sauce

Market price

Ice Cream Cart

Choice of 2

$4.00 pp

**Also Available**

Wine and Beer

Cookie and Brownie Tray

Pumpkin Dip with Vanilla and Spiced Wafers

Cakes and Pies

Cupcakes or Mini Cupcakes

Breakfast Pastries

**Smith Island Cakes**

**Chocolate Ganache Covered $45.00**

Traditional

Triple Chocolate

Reese’s Peanut Butter

Chocolate Covered Strawberry

Chocolate Covered Banana

Chocolate Covered Oreo

**Butter cream Icing**

Rainbow Smith Island Cake

Raspberry Red Velvet

Oreo

Pistachio

Lemon Coconut

Pumpkin

Red Velvet

Maple Black Walnut

Strawberry Cream

Gingerbread

Lemon Raspberry

Pina Colada

Pineapple

Black Forest

Banana Cream

Butter Pecan

Chocolate Mint

Coconut

Bailey’s Irish Cream

Lemon

Orange Creamsicle

Key Lime

Lemon Lime

Carrot Cake

Orange Pecan

Toffee

**Wine List**

Pinot Grigio

Chardonnay

Sauvignon Blanc

Rose

Pinot Noir

Cabernet Sauvignon

Syrah

Prosecco

**Beer List**

Blue Moon Sam Adams

Michelob Ultra Modelo Negro

Bud Angry Orchard

Bud Light Eastern Shore Brewery IPA

Corona Eastern Shore Brewery Amber Ale

Corona Light Dog Fish Head 60 Minute IPA

Coors Light Becks NA

Fat Tire White Claw

Truly’s Coors NA

**Many others available**

**In Talbot County all alcohol must be bought and served by an approved vendor and servers must be TIPS certified.**

**There is no BYOB to a catered event**