



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
\$23.95 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
\$35.95 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

\$12.95 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

Iced Tea, Lemonade and water

\$16.95 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

*\$33.95 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
\$ 34.95 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

*\$31.95 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

*\$47.95 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*

*\$72.95 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)

<i>Mixed Sauted Squash</i>	<i>Roasted Brussel Sprouts</i>
<i>Honey Glazed Carrots</i>	<i>Roasted Beets</i>
<i>Mexican Corn</i>	<i>Curried Chickpeas</i>
<i>Roasted Asparagus</i>	<i>Roasted Sesame Butternut Squash</i>
<i>Refried Beans</i>	<i>Grilled Baby Bok Choy</i>
<i>Stewed Tomatoes</i>	<i>Roasted Root Vegetables</i>
<i>Roasted Red Potatoes</i>	<i>Mashed Cauliflower</i>
<i>Herb Smashed Potatoes</i>	
<i>Potatoes Au Gratin</i>	
<i>Wild Rice Pilaf</i>	
<i>Spanish Rice</i>	

Price Varies depending on selections

1 HOUR HORS D'OEUVRES STATION:

Select three of our hors d'oeuvres \$17 pp, Additional \$4 pp each, 1 hour cocktail party

Shrimp and 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 \$15 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 a 1 hour Add On Station

Does not include tax or gratuity

Hot Dog

Hot Dogs, Rolls, Chili, Cheese, Sauerkraut, Ketchup, and Mustard, Relish \$9pp.

Macaroni and cheese

Macaroni and Cheese, Diced Ham, Bacon Bits, Salsa, Jalapenos, Diced Tomatoes, Diced scallions \$9pp

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 \$19 pp

W/Pork Loin add \$6 pp

W/Marinated Flank add \$10 pp

W/Prime Rib add \$18 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 \$7 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 \$15 pp

Crudités Station

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

Assorted Cheeses and Crackers and fresh seasonal fruits \$15 pp

Mashed Potato Bar

Garlic Redskin Potato Bar with toppings to include: Grated cheese, sour cream, chives, salsa and much more! \$9 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 \$9 pp

Fajita Bar

Fajita Chicken Strips, Fajita Beef Strips, Peppers and Onions, Sour Cream, Guacamole, salsa, Soft Tortillas, and Refried Beans \$14 pp

Cheese Steak

Beef and Chicken Cheese steak, Peppers, Onions, Lettuce, Tomatoes, Mayonnaise, Ketchup \$17 pp

Pizza

Choice of White, Pepperoni, Sausage, Peppers, Onions, Mushrooms \$13 pp

Taco Bar

Beef Taco Meat, Roasted Vegetables, shredded lettuce, chopped tomatoes, shredded cheese, salsa, sour cream diced onions, hard and soft tacos, tortilla chips \$12 pp

Our Chocolate FONDUE with Fresh Strawberries

Assorted cut fruits, marshmallows, grahams, pretzel sticks, cubed cakes, cookies and more \$10 pp

Miniature Dessert Display

Our Pastry Chef's selection of gourmet miniature pastries, and parfaits \$9 pp

Coffee and Tea

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

Popcorn Machine

Fresh hot popcorn \$2 pp

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 \$42.00

Rainbow Smith Island Cake

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

Raspberry Red Velvet

Oreo

Pistachio

Lemon Coconut

Pumpkin

Red Velvet

Maple Black Walnut

Strawberry Cream

Gingerbread

Lemon Raspberry

Pina Colada

Pineapple

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
Prices depend on selection*

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