

BUFFET OR SIT DOWN

ENTRÉE COURSES

BEEF TENDERLOIN

SLICED BEEF, TURKEY OR HAM

OVEN ROASTED OR BBQ CHICKEN

ROASTED CHICKEN BREAST STUFFED WITH ROASTED RED PEPPER, FETA CHEESE AND TOPPED WITH A GARLIC BUTTER TOPPING

SPICY ISLAND SEAFOOD- SHRIMP AND SCALLOPS TOSSED WITH TOMATOES, ANDOUILLE SAUSAGE AND PINEAPPLE IN A SPICY SAUCE AND SERVED OVER RICE

VEGETARIAN PASTA BROCCOLI AND BLACK OLIVES TOSSED WITH A WARM OLIVE OIL AND GARLIC DRESSING

BOURBON SALMON

MARYLAND STYLE JUMBO LUMP CRAB CAKES

SHRIMP OR SEAFOOD SCAMPI

BAKED ZITI

VEGETARIAN LASAGNA

SCALLOPED OR AU GRATIN POTATOES

OVEN ROASTED RED POTATOES

ROASTED RED AND SWEET POTATOES

ASSORTED VEGETABLES

DESSERTS

WE PROUDLY OFFER WEDDING CAKES AND DESSERTS FROM OUR OWN [CAKES BY BETTY](#) AND [THE FENWICK BAKERY](#) AS WELL AS OUR OWN CHOCOLATE COVERED STRAWBERRIES



BAR SERVICES

OUR EXPERIENCED BAR STAFF CAN PROVIDE A SIMPLE BAR OFFERING BEER AND WINE TO A FULL OPEN BAR SETUP. WE WILL GLADLY SERVE YOUR OWN ALCOHOL OR PURCHASE IT FOR YOU ON CONSIGNMENT FROM OUR LOCAL MERCHANT

OTHER SERVICES OFFERED

WE WORK WITH SEVERAL RENTAL COMPANIES TO PROVIDE YOU WITH ALL THE EXTRAS YOU NEED TO MAKE YOUR DAY COMPLETE. WE WILL GLADLY SET UP THE RENTALS AND EVEN MEET YOU TO HELP PICK THEM OUT

WE ALSO OFFER A FULL LINE OF HIGH END PLASTIC WARE FOR THOSE WHO WANT AN ELEGANT BUT ALTERNATIVE TO GLASSWARE

Blue Crab Catering



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WHEN CHOOSING A CATERING COMPANY FOR YOUR SPECIAL OCCASION, **BLUE CRAB CATERING** OFFERS YOU A CUSTOM MENU THAT IS CREATED TO MEET YOUR FOOD PREFERENCES AS WELL AS YOUR BUDGET.

A FAMILY OWNED AND OPERATED ESTABLISHMENT LOCATED IN NORTHERN BALTIMORE COUNTY WE PRIDE OURSELVES IN SERVING FRESH HOMEMADE ENTREES THAT COMPLEMENT ANY OCCASION.

FROM A BACK YARD CRAB FEAST TO A FINE SIT DOWN DINNER, BLUE CRAB CATERING CAN MEET ALL OF YOUR CATERING NEEDS

WE WILL WORK WITH YOU FROM START TO FINISH SO YOUR VISION CAN BECOME A REALITY AND YOU WILL HAVE AN EVENT TO BE REMEMBERED!



FREE CONSULTATION AND COMPLIMENTARY TASTINGS AVAILABLE

APPETIZERS

HAND PEELED SHRIMP COCKTAIL SERVED WITH OUR HOMEMADE SPICY COCKTAIL SAUCE

SEARED TUNA ON CUCUMBER ROUND WITH WASABI

SEA SCALLOPS WRAPPED IN BACON
COCKTAIL CLAWS SERVED WITH A CREAMY MUSTARD SAUCE

HOT CRAB DIP SERVED WITH HOMEMADE BREAD ROUNDS

MARYLAND STYLE CRAB BALLS

SMOKED SALMON SERVED ON A PETITE BREAD ROUND TOPPED WITH A SLIVER OF RED ONION AND CAPER

MEATBALLS

RAW VEGETABLES WITH HOME MADE DILL DIP

ASSORTED CHEESES SERVED WITH CRACKERS

FRESH SEASONAL FRUIT DISPLAYS

ANTIPASTI

STUFFED MUSHROOM CAPS

MINI CHICKEN OR SHRIMP KABOBS

CLAMS CASINO

OYSTERS ROCKEFELLER

OYSTERS ON THE HALF SHELL

SOUPS

CREAMY HOMEMADE CREAM OF CRAB

MARYLAND STYLE VEGETABLE CRAB

SEAFOOD GAZPACHO

ROASTED RED PEPPER BISQUE

AMERICAS FAVORITE CHICKEN NOODLE OR VEGETABLE BEEF

SALADS

FRESH GARDEN SALAD

CAESAR SALAD

FIELD GREENS TOSSED WITH A HOMEMADE VINAIGRETTE, CHERRY TOMATOES AND CUCUMBERS

ITALIAN CHEF SALAD- GREENS TOSSED WITH JUMBO SHRIMP, PROVOLONE CHEESE, SALAMI, RED ONIONS, CUCUMBERS, HARD BOILED EGGS IN OUR HOMEMADE PARMESAN VINAIGRETTE

