

plate

catering

Plate Catering is proud to present the following selections. Our menu selections are a suggestion to compliment your special occasion. Our chefs are pleased to meet with you to design and tailor a menu specific to your needs.
All prices are subject to change without notice.

Breakfast Selections

Continental Breakfast

*Pastries & Bagels
Yogurt & Granola
Sliced Fresh Fruit Display
Butter, Cream Cheese & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas
\$9+ per person*

Plated Breakfast

*Your Choice of:
French Toast with Warm Maple Syrup or
Scrambled Eggs with Fresh Herbs
Breakfast Potatoes
Your Choice of:
Italian Link Sausage, Turkey Sausage
Or Smoked Applewood Bacon
Fresh Fruit Garnish
Basket of Homemade Pastries,
Butter & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas
\$12+ per person*

Deluxe Breakfast Buffet

*Scrambled Eggs
Breakfast Potatoes
Italian Link Sausage
Smoked Applewood Bacon
Homemade Pastries & Bagels
Yogurt & Granola
Sliced Fresh Fruit Display
Butter, Cream Cheese & Marmalades
Fresh Chilled Orange Juice
Freshly Brewed Coffee & Herbal Teas
\$14+ per person*

Add a Farm Fresh Omelet Station

*Shredded Cheddar Cheese,
Diced Tomatoes, Scallions,
Sautéed Mushrooms,
Fresh Spinach, Diced Bell Pepper,
Cubed Ham, Shaved Turkey & Bacon
Add \$5+ per person
\$50 per hour for chef attendant
(2 hour minimum)*

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Plated Sandwich Selections

All Plated Sandwich Selections Include
Your Choice of Soup du Jour, Caesar Salad or Mixed Green Salad,
Chef's Choice Dessert, Coffee, Herbal Tea & Iced Tea

Your Choice of:
*Smoked Virginia Ham or Oven Roasted Turkey Breast
with Brie Cheese, Roasted Asparagus & Mustard Cream Sauce*

Tuna or Salmon Salad with Shaved Celery, Pickled Onion Relish & Cucumber

*Shaved Prime Rib Sandwich with Grilled Marinated Onions & Peppers, Artisanal Cheese,
Roasted Asparagus and Mustard Cream Sauce
\$17+ per person*

Plated Hot Lunch Selections

All Plated Hot Lunch Selections Include
Your Choice of Soup du jour or Mixed Green Salad,
Chef's Choice Vegetable & Starch, Freshly Baked Bread,
Chef's Choice Dessert, Coffee, Herbal Tea & Iced Tea

Your Choice of:
Oven Roasted Jumbo Lump Crab Cake Served with Whole Grain Mustard Sauce

Pan Seared Salmon Topped with Shaved Almond Vinaigrette

Grilled Chicken Breast Topped with Vidalia Onion White Gravy

*Shaved Flank Steak Served Au Jus
\$24+ per person*

20% Service Charge on Food & Beverage

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Lunch Buffet Selections

Create Your Own Lunch Buffet (25 Guest Minimum for Buffets)

Your Choice of One:

Mixed Green Salad
Caesar Salad
Soup du Jour

Your Choice of Two:

Yukon Gold Mashed Potatoes
Rosemary Roasted Fingerling Potatoes
Forrest Mushroom Stuffing
Wild Rice Pilaf
Marinated Greens & White Beans
Sweet Corn & Soy Bean Succotash
Green Beans with Bacon & Onion
Fire Roasted Asparagus

Your Choice of Two:

Boneless Chicken Breast with Veal-Mushroom Gravy
Roasted Pork Loin with Fines Herbes & Apple Compote
Braised Short Ribs with Red Wine Demi Glace
Salmon with Dill Cream Sauce
Roasted Eggplant & Squash Gratin

Freshly Baked Bread

Assorted Desserts
Coffee, Herbal Teas & Iced Tea
\$25+ per person

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Boxed Lunch Selections

Boxed Lunches Include Freshly Baked Cookies
& Our Housemade Old Bay Kettle Chips
Assorted Sodas & Bottled Water Available for an Additional \$2+ per person

Your Choice of:

*Chicken Salad with Micro Greens & Tomato
on Multi Grain Bread*

*Virginia Honey Ham with English Cheddar,
Romaine Lettuce, Shaved Apple & Dijon Mustard
on Multi Grain Bread*

*Goat Cheese Spread with Micro Greens,
Roasted Asparagus & Sundried Tomatoes
on Multi Grain Bread*

*Oven Roasted Turkey Breast with Swiss Cheese,
Avocado, Micro Greens & Honey Mustard
on Multi Grain Bread
\$12+ per person*

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Plated Dinner Selections

(Offerings must be pre-selected by your guests, and submitted 7 days prior to the event)

All Plated Dinner Selections Include Your Choice of Soup du Jour, Caesar Salad or Mixed Green Salad, Chef's Choice Vegetable & Starch, Freshly Baked Bread, Chef's Choice Dessert, Coffee, Herbal Tea & Iced Tea

Your Choice of:

Chicken Breast with Thyme Jus
\$40+ per person

Chef's Choice Steak
\$40+ per person

Rainbow Trout, Mahi Mahi or Salmon with Lemon Butter Sauce
\$40+ per person

Chicken Chesapeake
Seared Chicken Breast Filet Seasoned with Old Bay
Topped with Crab Imperial & Fresh Herbs
\$45+ per person

Two Jumbo Lump Crabcakes with Cajun Remoulade
or Two Petite Filet Mignons with Mustard Sauce
\$50+ per person

Seabass with Mango Cream Sauce
Topped with Two Grilled Jumbo Shrimp
\$75+ per person

Filet Mignon & Baby Lobster Tail with Shallot Compound Butter
\$75+ per person

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Dinner Buffet Selections

Create Your Own Dinner Buffet
(25 Guest Minimum for Buffets)

Choice of One:

Mixed Green Salad

Caesar Salad

Soup du Jour

Choice of Two:

Yukon Gold Mashed Potatoes

Roasted Rosemary Fingerling Potatoes

Forest Mushroom Stuffing

Wild Rice Pilaf

Marinated Greens & White Beans

Sweet Corn & Soy Bean Succotash

Green Beans with Bacon & Onion

Fire Roasted Asparagus

Choice of Two: \$45+ per person

Choice of Three: \$50+ per person

Bone-In Chicken Breast with Thyme Jus

Roasted Pork Loin with Garlic Herb Demi Glace

Braised Short Ribs with Red Wine Demi Glace

Salmon with Lemon Butter Sauce

Mahi Mahi Topped with Fresh Fruit Salsa

Crab Imperial Stuffed Flounder

Roasted Eggplant & Squash Gratin

Freshly Baked Bread

Assorted Desserts

Coffee, Herbal Teas & Iced Tea

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Themed Dinner Buffet Selections

Delmarva Dinner Buffet

*Boneless Chicken Breast
Baby Back Ribs
Grilled Swordfish
Your Choice of Two:
Potato Salad
Cole Slaw
Green Bean Salad
BBQ Baked Beans
Cucumber-Tomato Salad
Sweet Corn & Soy Bean Succotash
Corn on the Cob
Caesar Salad*

*Freshly Baked Bread, Assorted Seasonal Crisps,
Pies & Cakes, Coffee, Herbal Teas & Iced Tea
\$35+ per person*

*Add Assorted Sodas & Bottled Water
\$2+ per person*

Lobster Bake

*Half of a 1.5 lb. Maine Lobster
Served with Drawn Butter
Steamed Clams, Mussels & Shrimp
Roasted Spicy Chorizo
Grilled Bone-In Chicken Breast
Corn on the Cob
Green Beans or Asparagus Spears
Freshly Baked Bread
Assorted Desserts
Coffee, Herbal Teas & Iced Tea
\$70+ per person*

Farm to Table Dinner

*Plan a Completely Unique Dining
Experience! Our Chefs will Design a
Custom Four Course Meal Using
Local & Fresh Ingredients.
The Plate Catering Team will Set a
Family Style Table Outdoors so Your
Guests Can Dine Under the Stars.
Packages Start at Just \$75+ per person
(Minimum of 50 Guests)*

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Hors d'oeuvre Selections

Stationary Hors d'oeuvres

All stationary hors d'oeuvres are priced per person.

<i>Artisanal Cheese Display with House-made Crostini</i>	\$4+ per person
<i>Vegetable Crudités Display or Grilled Vegetable Display</i>	\$4+ per person
<i>Seasonal Fresh Fruit Display Served with Whipped Mascarpone Cheese</i>	\$4+ per person
<i>Antipasto Display with Roasted Vegetables, Marinated Olives, Artisanal Cheeses, Cured Meats Served with Infused Oils & Balsamic Vinaigrette</i>	\$6+ per person
<i>Roasted Garlic Hummus Served with Toasted Pita & Carrot Sticks</i>	\$3+ per person
<i>Smoked Salmon Dip Served with Housemade Crostini</i>	\$4+ per person
<i>Chilled Lobster Dip Served with Old Bay Kettle Chips</i>	\$5+ per person
<i>Warm Crab Dip Served with Old Bay Kettle Chips</i>	\$5+ per person

Butlered Hors d'oeuvres

All butlered hors d'oeuvres are priced per 50 pieces.

<i>Cheeseburger Sliders</i>	\$75+
<i>Tomato Soup in Demitasse Cups Served with Mini Grilled Cheese Sliders</i>	\$75+
<i>Chicken Satay with Peanut Dipping Sauce</i>	\$75+
<i>Grilled Steak Skewers with Tomato & a Rosemary Chili Jam</i>	\$75+
<i>Prosciutto Wrapped Melon</i>	\$75+
<i>Open Faced Carolina-Style Pulled Pork Sliders</i>	\$75+
<i>Chopped Roasted Red & Yellow Beets, Gorgonzola Cheese & Toasted Walnuts Served on Spoons</i>	\$75+
<i>Shrimp & Scallop Dumplings with Sesame, Soy & Ginger Dipping Oil</i>	\$75+
<i>Belgian Endive Stuffed with Smoked Salmon Mousse</i>	\$100+
<i>Prosciutto Wrapped Figs (Seasonal Availability)</i>	\$100+
<i>Mustard Crab Salad with Toasted Pecans Served on Spoons</i>	\$100+
<i>Bacon Wrapped Scallops</i>	\$100+
<i>Shrimp Lollipops with Chili Dipping Oil</i>	\$150+
<i>Mini Crabcakes with Cajun Remoulade</i>	\$150+
<i>Grilled Lobster Tails with Barbeque Sauce</i>	\$200+

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Beverage Plans

Host Bar

Prices are per person based on the length of time the bar remains open. The amount charged is based on the number guaranteed or the actual number of guests in attendance, whichever is greater.

One Hour House Brands \$14+ Premium Brands \$16+	Two Hour House Brands \$18+ Premium Brands \$20+	Three Hour House Brands \$24+ Premium Brands \$26+
Four Hour House Brands \$30+ Premium Brands \$32+	Five Hour House Brands \$36+ Premium Brands \$38+	

Cash Bar Prices

House Brands	\$6
Premium Brands	\$7
Wine	\$6
Domestic Beer	\$4
Imported Beer	\$5
Soda/Bottled Water	\$2

Open Beer, Wine & Soda

One Hour	\$12+
Two Hour	\$16+
Three Hour	\$20+
Four Hour	\$24+
Five Hour	\$28+

Cash bars require a \$50 per hour bartender fee.
One bartender will be provided for every 75 guests.
Cash bar subject to a \$50 setup fee.

House Liquors
A Selection of Rail Liquors & Domestic Beers

Premium Liquors
*Absolut Vodka
Tanqueray Gin
Jack Daniels Bourbon
Dewar's Scotch
Jim Beam Bourbon
Bacardi Rum
Jose Cuervo Tequila
Seagrams 7 Whiskey*

Premium Beer Selection
*Budweiser
Miller Lite
Heineken
Amstel Light
Corona
Yuengling
O'Doul's Non-Alcoholic*

Top Shelf Liquors Available Upon Request and are Sold per Bottle.
Please Inquire for Pricing.

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Plate Catering Fees

Bartender Fee (Minimum of 4 Hours)	\$50 per hour
Cash Bar Set-Up Fee	\$50
Chef Attendant (Minimum of 4 Hours)	\$50 per hour
Extension Fee (48 Hours Notice Required)	\$250 per hour
Cancellation Fee	\$500 or Deposit
Champagne Toast	\$4+ per person
Open Soda	\$2+ per person
Cake Cutting Fee	\$3 per person
Delivery Fee (for Orders Less Than \$100)	\$15

Event Room Rental Fees

Fish On!	\$250
Lupo di Mare	\$250
NorthEast Seafood Kitchen	\$250
Bluecoast Seafood Grille	\$250
Catch 54 (Waterfront Level)	\$500
Catch 54 (South Dining Room)	\$250
Betty's Pure & Simple	\$250

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