



## **BOLD FEASTS**

*At Ryleigh's Oyster we customize each event for you and your guest with tailored menus, party platters, chefs and shucking stations. The following feasts are suggested menus based on our guests feedback, to include our most popular selections.*

*We would be delighted to make them your own—just ask!*

*Feast pricing is influenced by your guest count and reflects two and half hours of food service during a three hour event. Per person pricing is influence by your event size and include quality disposable flat and service ware, and are subject to tax and service charges.*

**HUNT VALLEY | FEDERAL HILL | MOUNT VERNON**

**[WWW.RYLEIGHS.COM](http://WWW.RYLEIGHS.COM)**



# **THE BULL ROAST**

*Baltimore's answer to BBQ—sliced the way you like it*

## **Chefs Carving Station:**

**Baltimore Style Pit Beef and Pit Turkey**

*Accompaniments: tiger sauce, raw onion, Cajun BBQ*

**Maryland Heritage Soup: Cream of Crab**

**Sweet Corn Hush Puppies**

**Baby Kale and Romaine Caesar Salad**

*Garlicky dressing, cherry tomato, croutons*

**Roasted Brussels with Bacon and Apple Cider Reduction**

**Cavatappi and Cheese**

*Trio of cheeses, fresh spiraled pasta*

**Fingerling Thyme Potato Salad & Pickled Red Cabbage Slaw**

**Hand Cut Garlic and Thyme Potato Chips**

**Assorted Fresh Rolls and Bread—Wheat, Kaiser and Rye**

**Assorted Desserts / Cookies, Brownies & Blondie's**

*Includes quality disposable plate and service wares*



# **THE OYSTER ROAST**

**Local Oysters and Hog Island Clams on Half Shell  
Shucked to order with traditional accompaniments:**  
*cocktail, horseradish, lemon, seasonal mignonette, saltines*

**Straight from the Steamer: Local Oysters and Clams**  
*Drawn butter + Garlic Herb Tomato Butter*

**Panko Encrusted Fried Oysters**

**Maryland Heritage Soup: Oyster Stew**

**Seafood Jambalaya**  
*Dirty rice, onions, peppers, chicken, spicy sausage, shrimp*

**Spinach and Artichoke Cavatappi Pasta**

**Baby Kale and Romaine Caesar Salad**  
*Garlicky dressing, cherry tomato, croutons*

**Sweet Corn Hush Puppies with Honey Butter**

**Roasted Brussels, Bacon, Apple Cider Reduction**

**Fingerling Thyme Potato Salad**

**Hand Cut Garlic and Thyme Potato Chips**

**Crusty Garlic Baguettes**

**Assorted Desserts / Cookies, Brownies & Blondie's**



# **THE CRAB FEAST**

*Subject to seasonal availability*

**Straight from the Steamer: Maryland Blue Crabs**

*JO Spice*

**Maryland Heritage Soup: Maryland Crab Soup**

*Crusty Baguettes*

**Corn on the Cob Foil Packets**

*Old Bay and Feta*

**Southern Macaroni and Cheese**

**Chorizo Meatballs, Peppers and Onion**

**Baby Kale and Romaine Caesar Salad**

*Garlicky dressing, cherry tomato, croutons*

**Sweet Corn Hush Puppies with Honey Butter**

**Farmers Market Succotash**

**Fingerling Thyme Potato Salad**

**Hand Cut Old Bay Potato Chips**

**Dessert / Salted Watermelon Steaks**

# RYLEIGH'S

# OYSTERS

hors D'oeuvres



## ALA CARTE ADD ONS

*Make it truly memorable—these options may be purchased if not included in your feast.  
Prices are per person.*

### SELECTIONS

Chef Carved Pit Beef and Turkey or Ham / \$6

Petite Maryland Crab Cakes / \$10

Steamed Shrimp and Pearl Onions / \$5

Seafood Jambalaya / \$4

Grilled Corn on the Cob—Old Bay and Feta / \$3

Seasonal Crudit  Display—*seasonal hummus, green goddess dressing, buttermilk ranch* / \$1.50

Artisanal Cheese and Antipasti Board / \$4

Oyster Fritters or Sweet Corn Hush Puppies / \$2

Cream of Crab Soup, Maryland Crab Soup, Oyster Stew or Chili / \$4

# RYLEIGH'S OYSTER



## RAW OYSTER ACTION STATION

Nothing gets a party started like Oysters on the Half Shell!  
Impress your guests with a Private Shucking Station.

### 100 TIER I OYSTERS, \$200

#### Avery's Pearls—Grown Exclusively for Ryleigh's Oyster

**About Avery's Pearls:** *Grown at the North end of the famous Hog Island overlooking the Little Machipongo Inlet, these petite cocktail oysters define unspoiled seaside. Shells with honey hues, slightly sweet plump meats, and an incredible pure brine finish that can only be equated to kissing the sea herself. Grown in partnership with Shooting Point Oyster Company, exclusive to Ryleigh's Oyster.*

### 100 TIER II OYSTERS, \$250

#### 100 East Coast Oysters

*\*Selection of 2-3. We will send our "shuckers choice" unless a specific variety is requested.  
Selection varies depending on the season.*

### 100 TIER III OYSTERS, \$350

#### 100 Boutique and PEI Oysters

*Selection of 2-3. We will send our "shuckers choice" unless a specific variety is requested.  
Selection varies depending on the season.*

### Private Shucking Staff— \$200

*(Up to 3 Hours Shucking / 1 Hour Travel)*

Our crew of experienced shuckers set up in your party space & ensure a good time is had by all, shucking to order and educating your guests on the oysters being served. This station is the life of every party! Offsite package prices include all traditional accompaniments to your raw bar display—cocktail, horseradish, mignonette, lemons, Tabasco.

*\*\*We recommend 1 Shucker for every 150 guests or every 750 Oysters*