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
$15.95 per person

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
$19.95 per person
Black Walnut Point Lunch

**Assorted Sandwiches**
- Ham and Cheese, Dijon Mayonnaise
- Turkey and Cranberry Mayonnaise
- Roast Beef with Roasted Red Pepper
- Corned Beef with Slaw and Swiss
- Tarragon Chicken Salad
- Tuna Salad

- Potato Chips
- Assorted Cookies
- Assorted Soda

$8.95 per person

Old Fashioned Tilghman BBQ

**Caesar Salad**

**Tomato, Basil Salad**

**Corn Bread**

- Slow Roasted Beef Brisket
- Grilled Marinated Chicken Breast
- Pulled Pork
  - With Rolls

- Corn on the Cob
- Macaroni and Cheese
- Cole Slaw

- Watermelon
- Brownies
- Assorted cookies

**Iced Tea, Lemonade, Water**

$27.95 per person
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
$ 28.95 per person with crabs... $38.95 per person without crabs

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

$24.95 per person
Cocktails by the Chesapeake

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
Lobster Salad Tart
Currant Meatballs
Shrimp Bruschetta, With Tomato and Basil
Crab Salad Martini
Chesapeake Ceviche, With Avocado

$32.95 per person

Chesapeake Wedding

Cocktail Hour
Cream of Crab Shooters
Grilled Chicken Saté with Peanut Dipping Sauce
Raspberry and Brie Popovers
Crab Balls with Remo-lade Sauce
Warm Crab Dip with Sliced Baguettes
Eggplant Tapenade with Pita Points

Dinner Buffet
Crab and Avocado Salad
Watermelon Feta Salad
Greek Cous Cous Salad
Stuffed Chicken Breast with Spinach and Feta
Roasted Pork Loin with Apples
Wild Rice, Honey Glazed Carrots

Dessert
Smith Island Cakes
or
Salted Caramel Chocolate Tarts
Chocolate Truffles, Lemon Cream Tarts
Mini Eclairs, Apple Tarts
Create your Buffet Dinner Menu
Price Varies

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
Mexican Lasagna
Mushroom Stroganoff
Eggplant stuffed with Quinoa and Vegetables
Sweet Potato and Black Bean Enchiladas
Vegetable Goulash

**Sides**
(Pick 4)

Mixed Sautéed 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
**HORS D'OEUVRES STATION:**
Select three of our hors d'oeuvres $12 pp, Additional $3pp each, 1 hour cocktail party

- 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
- Garbango Bean and Sundried Tomato Dip with Vegetables
- Buffalo Chicken Dip with Celery and Tortilla Chips

**SPECIALTY MENUS AVAILABLE ON REQUEST**

- Mediterranean
- Luau
- Picnic
- Lite Fare
- Italian
- Oktoberfest
Hand Passed Hors d’oeuvres:
Select any three $11 pp Additional $3 each
Seafood add $3 Tenderloin add $3
1 hour cocktail party

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
Chicken and Pineapple Kabobs
Coconut Chicken

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 for Add On Stations

Hot Dog
Hot Dogs, Rolls, Chili, Cheese, Sauerkraut, Ketchup, and Mustard, Relish $7 pp.

Macaroni and cheese
Macaroni and Cheese, Diced Ham, Bacon Bits, Salsa, Jalapenos, Diced Tomatoes, Diced Onions $7 pp

Carving Station
Tarragon Roasted Turkey and Peppered Roast Beef w/Au Jus, Horseradish Crème, Homemade Honey Mustard, Petite Croissants & Rolls $10 pp Add Mashed Potatoes $1 pp

W/Beef Tenderloin add $10 pp
W/Pork Loin add $3 pp
W/Marinated Flank add $6 pp
W/Prime Rib add $9 pp
W/Strip Loin add $10 pp

Salad Bar Station:
Fresh Greens, sliced onions, green peppers, cucumbers, cherry tomatoes, shredded carrots, fresh mushrooms, four 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 $11 pp

Crudités Station
A decorated display of fresh cut vegetables; with Dill Dip.
Assorted Cheeses and Crackers and fresh seasonal fruits $7 pp

Mashed Potato Bar
Garlic Redskin Potato Bar with toppings to include: Grated cheese, sour cream, chives, salsa and much more! $7 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 $5 pp

Fajita Bar
Fajita Chicken, Strips, Fajita Beef Strips, Peppers and Onions, Sour Cream, Guacamole, Pico d’gallo, Soft Tortillas, and Refried Beans $10 pp

Cheese Steak
Beef and Chicken Cheese steak, Peppers, Onions, Lettuce, Tomatoes, Mayonnaise, Ketchup $10 pp
Pizza
White, Pepperoni, Sausage, Peppers, Onions, Mushrooms $9 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 $9 pp

Quesadilla Station
Chicken and Crab, Mexican cheese, fresh cilantro, pico d’gallo, sour cream, fresh mushrooms, chopped broccoli, julienne trio peppers, diced onion, corn salsa, assorted flavored quesadilla shells made to order $9 pp

Guacamole Bar
Avocado pulp with tortilla chips, Vegetables and toppings to include: sliced green onions, sliced olives, Pico d’gallo, salsa, corn salsa, chopped cilantro and more $7 pp

Oktoberfest Station
Knockwurst and Bratwurst Sausages served with cocktail size buns, German mustard, Hot German Potato Salad, Soft pretzel sticks, Sauerkraut, peppers and onions $10 pp

Southern Maryland Station
Petite stuffed ham sandwiches, Fried oysters, Warm Crab Dip with sliced Baguette $18 pp

Asian Infused Station
Selection of Pork or Vegetable Potstickers, sautéed to order with, Fried Rice and Veggie Spring Rolls accompanied by a variety of our Asian Sauces $14 pp

THAI Station
Chicken or Beef Satay with peanut sauce, Thai Noodle salad, Vegetable Spring Rolls served with Chopsticks $10 pp

GREEK Station
Chicken Souvlaki, Condiments featuring crumbled feta, sliced black olives, cilantro, Tzatziki Sauce, Pitas, Greek Pasta Salad, Spanakopita $15 pp

Our Chocolate FONDUE with Fresh Strawberries
Assorted cut fruits, marshmallows, graham’s, pretzel sticks, cubed cakes, cookies and more $6 pp

Miniature Dessert Display
Our Pastry Chef’s selection of gourmet miniature pastries, and parfaits $6 pp

Gourmet Coffee and Tea Bar
Includes Gourmet coffee, selection of teas, biscotti, lemon wedges, sugar, sweeteners $3 pp

Iced Tea and Lemonade Bar
Fresh Brewed Iced Tea and our Lemonade with ice, cups and Raspberry and Strawberry Syrups $2 pp

Strawberries ala Crème
Fresh capped strawberries topped with our homemade “Tiramisu” cream and a mint leaf $5 pp
Also Available
Wine and Beer

Assorted Mini Sandwich Platter
Cookie and Brownie Tray
S'mores Dip with Graham Crackers
Pumpkin Dip with Vanilla and Spiced Wafers

Cakes and Pies
Cupcakes or Mini Cupcakes

Breakfast Pastries

Smith Island Cakes
Chocolate Ganache Covered

Traditional
Triple Chocolate
Reese's Peanut Butter
Chocolate Covered Strawberry
Chocolate Covered Banana
Chocolate Covered Oreo

Buttercream Icing

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 – Castellani : Italian
Chardonnay – Grand Ardeche : France
Sauvignon Blanc – Little Sheep : New Zealand
Rose – Provence Marion Rose : France
Pinot Noir – Willamette Valley : Oregon
Cabernet Sauvignon – Margaretes : California
Syrah – Perlat : Spain
Prosecco – Villa Jolanda : Italian
Sparkling Lambrusco – Amabile : Italian

Beer List

Blue Moon
Michelob Ultra
Bud
Bud Light
Corona
Corona Light
Coors Light
Fat Tire
Sam Adams
Modelo Negro
Angry Orchard
Eastern Shore Brewery IPA
Eastern Shore Brewery Amber Ale
Dog Fish Head 60 Minute IPA
Becks NA
Coors NA

Many others available

In Talbot County any alcohol must be bought and served by an approved vendor and must be TIPS certified. There is no BYOB