



LARGE PARTY PACKAGES

STATIONARY APPS

FARMER'S MARKET VEGETABLE BOARD SEASONAL, LOCALLY GROWN, ACCOUTREMENTS	\$125 50 GUESTS
THE CHEESE MONGER BOARD DOMESTIC & IMPORTED CHEESES, ACCOUTREMENTS	\$225 50 GUESTS
BEACHIN' FEAST ARTISAN MEATS & CHEESES, LOCAL VEGETABLES, ACCOUTREMENTS	\$300 50 GUESTS
DOTSY'S DELIGHT CRAB DIP CRAB & CREAM CHEESE, OLD BAY, TORTILLA CHIPS	\$225 50 GUESTS
CRAB FRIES GOUDA CHEESE SAUCE, BACON, CHEDDAR, PICKLED JALAPEÑOS, SCALLIONS, OLD BAY	\$250 50 GUESTS
MARYLAND STYLE SHRIMP ONION, CELERY, COCKTAIL, OLD BAY, LEMON	\$250 50 GUESTS
BUFFALO CHICKEN WINGS BLUE CHEESE DRESSING, CELERY	\$200 100 PIECES

BUTLERED HORS D'OEUVRES

PRICED PER PIECE

STREET CORN DEVEILED EGG ADOBO, CORN SALSA, BACON, QUESO FRESCO	\$2
FRIED MAC & CHEESE BITE GOUDA & CHEDDAR	\$2
CONCH FRITTER HOT HONEY, ARUGULA, REMOULADE, SCALLIONS	\$3
SHRIMP GAZPACHO SHOOTER CUCUMBER, TOMATO, PEPPER, ONIONS, MINT, BASIL, OLD BAY	\$3
BUFFALO CHICKEN BITE BLUE CHEESE DRESSING, PICKLED CELERY	\$3
MINI CRAB CAKE TARTAR, OLD BAY	\$4
GRILLED FLANK STEAK SKEWER CHIMICHURRI, FRIED SHALLOTS	\$4
MINI SMASH CHEESE-BURGER COPPER SHARP, PICKLES, SWEET ONION RELISH, RIPTIDE SAUCE, POTATO ROLL	\$5

FINAL GUEST COUNT IS TO BE SUBMITTED 7 DAYS PRIOR TO THE EVENT.
PRICES ARE SUBJECT TO A 20% SERVICE CHARGE. MENUS AND PRICES ARE SUBJECT TO CHANGE.



FAMILY STYLE

\$45 PER PERSON
INCLUDES SODA, ICED TEA, & COFFEE

APPETIZERS: HOST CHOOSES THREE

CHESAPEAKE CAESAR SALAD ROMAINE, CHERRY TOMATOES, LOCAL CORN, CROUTONS, PARMESAN, OLD BAY DRESSING

BAYSIDE COBB SALAD ARUGULA, BLUE CHEESE, HARD EGG, CORN, BACON, CHERRY TOMATOES, CUCUMBERS
DICKLED RED ONIONS, GREEN GODDESS DRESSING

BUTTERMILK FRIED CHICKEN TENDERS BLUE CHEESE DRESSING, CELERY
+BUFFALO SAUCE

CRAB FRIES GOUDA CHEESE SAUCE, BACON, CHEDDAR, PICKLED JALAPEÑOS, SCALLIONS, OLD BAY

STEAMED SHRIMP 1 LB MARYLAND STYLE SHRIMP, ONION, CELERY, COCKTAIL, LEMON

BUFFALO CHICKEN WINGS BLUE CHEESE DRESSING, CELERY

FISH TACOS FLOUR TORTILLA, PICKLED RED CABBAGE, AVOCADO CREMA, GRILLED PINEAPPLE SALSA

STREET CORN DEVEILED EGGS ADOBO, CORN SALSA, BACON, QUESO FRESCO

CONCH FRITTERS HOT HONEY, ARUGULA, REMOULADE, SCALLIONS

ENTRÉES: HOST CHOOSES THREE

GRILLED ATLANTIC SALMON CHEF'S DAILY PREPARATION

GRILLED FLANK STEAK CHIMICHURRI, BEACH FRIES

LOBSTER MAC & CHEESE CAVATAPPI PASTA, SMOKED GOUDA AND CHEDDAR, SHERRY CREAM
LOBSTER KNUCKLE CLAW & TAIL, PARMESAN CRUST

GRILLED CHICKEN CAJUN PASTA CAVATAPPI PASTA, BURNT ENDS SAUSAGE, BLISTERED TOMATOES
DICKLED JALAPEÑOS, SCALLIONS, CAJUN CREAM

MARYLAND STYLE JUMBO LUMP CRAB CAKES SERVED BALTIMORE STYLE

SWEET TREATS: HOST CHOOSES ONE

TRIFLE CHEF'S DAILY PREP
ASSORTED COOKIE PLATE

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BUFFET DINNER

\$40 PER PERSON
INCLUDES TWO ENTREES &
THREE SIDES

ENTRÉES: HOST CHOOSES TWO

GRILLED ATLANTIC SALMON ROASTED CORN SALSA

GRILLED FLANK STEAK CHIMICHURRI

BUTTERMILK FRIED CHICKEN TENDERS BLUE CHEESE DRESSING, CELERY
+BUFFALO SAUCE

LOBSTER MAC & CHEESE CAVATAPPI PASTA, SMOKED GOUDA AND CHEDDAR, SHERRY CREAM
LOBSTER KNUCKLE & CLAW, PARMESAN CRUST

BUTTERMILK FRIED CHICKEN BREAST SECRET SPICE, HONEY MUSTARD

GRILLED CHICKEN CAJUN PASTA CAVATAPPI PASTA, BURNT ENDS SAUSAGE, BLISTERED TOMATOES
DICKLED JALAPEÑOS, SCALLIONS, CAJUN CREAM

MARYLAND STYLE JUMBO LUMP CRAB CAKES SERVED BALTIMORE STYLE + \$7DP

SIDES: HOST CHOOSES THREE

BEACH FRIES SECRET SEASONING, KETCHUP

CORN ON THE COB BUTTER, HERBS, SEA SALT

COLESLAW

BAKED MAC & CHEESE CAVATAPPI PASTA, SMOKED GOUDA, PARMESAN CRUST

ADD ONS PRICED PER PERSON

CHESAPEAKE CAESAR SALAD ROMAINE, CHERRY TOMATOES, LOCAL CORN
CROUTONS, PARMESAN, OLD BAY DRESSING \$9

PLATED DESSERTS CHEF'S SEASONAL PREPARATION \$9

TRIFLE \$9

ASSORTED COOKIE PLATE \$9

FINAL ENTRÉE COUNT IS TO BE SUBMITTED 7 DAYS PRIOR TO THE EVENT.
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BEVERAGE PACKAGES

CASH BAR

REQUIRES A \$50 PER HOUR, PER BARTENDER FEE. ONE BARTENDER REQUIRED FOR EVERY 30 GUESTS

IT IS THE RESPONSIBILITY OF EACH GUEST TO PAY THEIR OWN BEV TAB

CONSUMPTION BAR

REQUIRES A \$50 PER HOUR, PER BARTENDER FEE. ONE BARTENDER REQUIRED FOR EVERY 30 GUESTS

ALL BEVERAGES ORDERED WILL BE ADDED TO THE EVENT ORGANIZER'S BILL TO BE PAID AT THE CONCLUSION OF THE EVENT

MACKY'S BUCKETS

CRUSH, RUM PUNCH, BLUEBERRY LEMONADE, OR SANGRIA

\$26 32OZ BUCKET
SERVES 2

\$38 64OZ BUCKET
SERVES 4

\$2 OFF, PER BUCKET, WHEN 10 OR MORE ARE PRE-ORDERED

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