Island Brothers

CATERING & CARRY-OUT

Single Piece Appetizer / Hors D'oeuvres List

All items are priced per item unless specified per person. Items can be passed or station service. Passed items may impact the service requirements. All items have a minimum order amount of 25 pcs unless specifically noted.

SEAFOOD

Maryland Style Back-fin Crab Balls *3.75*

Sesame Mini Crab Cakes with a Spicy Wasabi Sauce *4.00*

Spicy Thai Red Curry Shrimp with Coconut Dipping Sauce

34.00 per pound (21-25 shrimp) (3lb min)

Margarita Shrimp with a Citrus Cream Sauce

34.00 per pound (21-25 shrimp) (3lb min)

Large Cold Broiled Shrimp

28.00 per pound (21-25 shrimp) (3lb min)

Jumbo Cold Broiled Shrimp

31.00 per pound (16-20 shrimp) (3lb min)

Bacon-wrapped Jumbo Sea Scallops *3.50*

Jumbo Shrimp and Lump Crab Tomato Lime Ceviche

3.00 per person (min 25 guests)

Seared Yellowfin Tuna Skewers with Sesame Soy Glaze *4.00*

Back fin Crab Melt served with Old Bay seasoned crostini

3.75 per person 25 person minimum

Fresh Lump Crab Bruschetta in lemon, basil, & tomato
4.00 per person
Oyster Rockefeller or Casino *2.75*

BEEF & PORK

Italian Style Meatballs in Marinara *2.50 (50 min)*
Sweet and Sour Meatballs *2.50 (50 min)*
Classic Pig-n-Blanket served with stone ground mustard *2.25 (50 min)*
Sausage-Stuffed Mushrooms *2.25 (50 min)*
Beef Kabobs Grilled with Onion and Pepper *3.50*
Top-Round Steak with roasted red pepper & pesto on crostini *3.25*
Gorgonzola Beef & Balsamic Onion Bruschetta on crostini *3.50*

POULTRY

Spicy Jerk Chicken Skewers with a pineapple salsa *2.75*
Chicken Kabobs Grilled with Onion and Pepper *2.75*
Tuscan Chicken wrapped w/ prosciutto, basil,
roasted red peppers & scallion *4.00 (50 min)*
Chicken Tenders with honey mustard dipping sauce *2.50*

VEGETARIAN

Spanakopita spinach and cheese phyllo *2.50*
Fresh fruit and domestic cheese skewers with a honey yogurt sauce *2.75*
Tiny New Potato filled with cheddar, asparagus, zucchini and carrots *3.25 (min 50)*
Cheese Tortellini Skewers w/ fresh mozzarella & basil *2.75*
Caprese skewers Cherry tomato, basil pesto, and fresh buffalo mozzarella *2.75*
Bruschetta Traditional Style Platter with crostini *3.25 per person (25-*

person min)

Syrian Hummus Platter –pita points, garnished w/ Kalamata olives

2.50 per person (25-person min)

Platters & Displays

All platters priced per platter

Domestic and Imported Cheese Selection garnished with Fresh Fruits, Assorted Gourmet Crackers

110.00 per platter serves 25

Traditional Vegetable Platter

with creamy dill flavored dipping sauce

75.00 per platter serves 25

Buffet Entrées

Portioning is based on a minimum of 2 entrées and 2 sides
Items are available for heavy d'oeuvres menus

All items are priced per person for parties of 50 or more. If your event is less than 50, please reference the pricing for the to go catering or call for custom pricing.

Pasta

7.00 per person

Pasta	***Sauce***
Farfalle	*Basil marinara*
Penne	*Alfredo*
Linguine	*Ragu (tomato w/ meat)*
Tortellini (cheese)[add 1.00]	*Calabrese (spicy sausage in tomato sauce)*
	Pesto Cream (Basil or sun-dried tomato)
	Arrabiata (spicy basil in tomato)
	Roasted Red Pepper Cream

May add shrimp 4.00 or chicken 3.00 to any pasta dish.

Carved Meat Stations

All prices are for parties over 50 people.
Under 50 people add a minimum of 2.00 to per person.
All carving stations may require a carving attendant.

Tenderloin of Beef ***19.00 per person***
Bronzed filet of tenderloin lightly dusted with herbs and spices
Served fire-roasted with horseradish cream sauce

Carved Loin of Pork ***9.50 per person***
Slow fire-roasted pork tenderloin lightly seasoned with a herb rub
Served with a barbecue sauce or a honey dijon cream sauce.

Prime Rib ***14.00 per person***
Slow-roasted rib eye rubbed with garlic, mustard, and cracked pepper
Served with rosemary au jus and English Horseradish cream sauce.

Buffet Meals are designed for two entrees and two sides as a meal for a minimum of 50 guests. Smaller parties are subject to price adjustments on the final quote.

Seafood

Grilled Whole Fillets (market price)

Whole fish fillets, grilled, served with a hot or cold sauce.
Mahi Mahi – pineapple salsa
Salmon – citrus butter glaze or creamy lobster dill
Other fish available in season, ask for availability options

Mahi-Mahi Florentine 14.00

Mahi Mahi served in a rich spinach and herb cream sauce

Shrimp and Scallops en Croute 15.00

Shrimp and scallops with sautéed mushrooms and leeks in a sharp white cheddar, wine and garlic sauce

Grilled Sesame Salmon Teriyaki 12.00

Filet of salmon with mushrooms, snow peas, and baby corn with a tangy sesame –teriyaki, rice wine, butter sauce, garnish of black sesame seeds and green onion

Pecan Pesto Crusted Flounder 11.25

Filet of flounder with pecans, fresh basil and scallions and topped with a honey-mustard mushroom sauce

Sesame Soy Glazed Tuna 14.75

Sushi grade yellowfin tuna with a toasted sesame seeds over a sweet soy glaze

Crab-stuffed Flounder 14.00

Local fresh flounder stuffed with our Maryland style crab cake baked and topped with a browned Imperial Sauce

Maryland style Crab Cakes 16.00

True to form, only fresh back fin and lump crab meat are used with as little filler as possible. Seasoned with Old Bay and Imperial Sauce.

Beef/Chicken/Pork

Grilled Guinness Stout Marinated London Broil 14.00

London Broil marinated in Irish Guinness Stout with fresh herbs and garlic, grilled and topped; with a mushroom hunter sauce garnished with green scallions and julienne carrots

Pork in Herb Cream 9.50

Sliced pork tenderloin served in a herb cream sauce

Beef Wellington 16.00

Filet Mignon rubbed with cracked ground pepper, garlic, and Coleman's mustard served over dry sherry wine gravy topped with sautéed leeks

Chicken Florentine 9.50

Boneless chicken breast stuffed with fresh spinach, portabella mushrooms, cream cheese, Monterey jack, scallions and fresh herbs

Chicken Teriyaki 9.25

Boneless Breast of Chicken with mushrooms, snow peas, and baby corn with a sesame soy glaze teriyaki served over a bed of rice

Chicken Marsala 9.25

Boneless Breast of Chicken sautéed with a Marsala wine and mushroom sauce.

Vegetarian

Moroccan Marinated Vegetables over Cous Cous 8.00
Fresh seasonal vegetables marinated in traditional Moroccan spice served over a bed of Cous Cous

Stir Fry Seasonal Vegetable 7.00
Mix of seasonal vegetables

Vegetarian Lasagna 9.00
Three cheese lasagna with spinach, peppers, onion, and assorted peppers

Salads

4.50 per person

Mixed Greens with Mainsail Red Wine Vinaigrette and Ranch
Caesar Salad with Croutons
Caprese - Fresh Mozzarella, Basil and Sliced Tomato with extra virgin olive oil (add 1.00)
Fusilli pasta salad with tomato, basil pesto and fresh mozzarella
Fresh Fruit Salad served with seasonal fruits (add 1.00)
Strawberry, Walnut, Goat Cheese Salad with Vinaigrette (add 1.00)

Sides

Choose 2 for 8.50 per person

Rosemary Roasted Red New Potato in garlic, butter, and parsley
Sautéed Green Beans with Bacon and Caramelized Shallots
Haricot Vert, thin green beans sautéed in lemon, wine, butter and garlic
Grilled Summer garden vegetable medley of zucchini, squash, onion and carrot
Soy Vegetable Stir Fry: Broccoli, peppers, zucchini, squash, onion
Steamed Rice: Pesto Rice, Sesame Soy Rice, or Wild Rice Pilaf
Carolina style Cole Slaw
Roasted Garlic Mashed Potato
Potatoes Au gratin (add .50)
Twice-Baked Potato
Macaroni and Cheese
Moroccan Cous cous

For the following add 2.50

Mainsail Loaded Potato
Asparagus Batons with prosciutto and parmesan pepper

Sit Down Entrées

Sit Down meals availability is based on food preparation and service facilities on site. Call for availability and quotes.

Entrees

ENTRÉE'S
ISLAND STYLE SEAFOOD

Shrimp and Scallops en Croute
Shrimp and scallops with sautéed mushrooms and leeks in a sharp white cheddar, wine and garlic sauce

Salmon Wellington
Filet of salmon with portabella mushroom garnished with sautéed roasted red peppers, garlic, pine nuts, scallions and Hollandaise Sauce

Grilled Sesame Salmon Teriyaki
Filet of salmon with mushrooms, snow peas, and baby corn with a tangy sesame –teriyaki, rice wine, butter sauce, garnish of black sesame seeds and green onion

Flounder Francaise
Filet of flounder in delicate egg batter with sautéed tomato, capers, assorted peppers, red onion, fresh cilantro and garlic in a Madeira butter sauce

Pecan Pesto Crusted Flounder
Filet of flounder with pecans, fresh basil and scallions and topped with a honey-mustard mushroom sauce

Red Snapper Veracruz
Filet of red snapper in light bread crumbs topped with tomato, green olives, raisins, and capers

Mahi-Mahi Mediterranean
Fresh caught Mahi Mahi with a homemade salsa of olive, tomato, red pepper, scallion, red onion, cilantro & a hint of balsamic vinegar

Sesame Soy Glazed Tuna
Sushi grade yellowfin tuna with a toasted sesame seeds over a sweet soy glaze

Crab-stuffed Flounder
Local fresh flounder stuffed with our Maryland style crab cake baked and topped with a browned Imperial Sauce

Maryland style Crab Cakes
True to form, only fresh backfin and lump crab meat are used with as little filler as possible. Seasoned with Old Bay and Imperial Sauce.

MEAT

Grilled Guinness Stout Marinated London Broil
London Broil marinated in Irish Guinness Stout with fresh herbs and garlic, grilled and topped with a mushroom hunter sauce garnished with green scallions and julienne carrots

Beef Wellington
Filet Mignon rubbed with cracked ground pepper, garlic, and Coleman's mustard served over dry sherry wine gravy topped with sautéed leeks

Chicken Florentine (also Crab Florentine)
Boneless chicken breast stuffed with fresh spinach, portabella mushrooms, cream cheese, Monterey jack, scallions and fresh herbs topped with our own Imperial cream sauce

Chicken Teriyaki

Boneless Breast of Chicken with mushrooms, snow peas, and baby corn with a sesame soy glaze teriyaki served over a bed of rice

Chicken Marsala

Boneless Breast of Chicken sautéed with a Marsala wine and mushroom sauce.

New York Strip

12 oz New York Strip lightly rubbed with seasoning, grilled to perfection.

Filet

8oz hand carved tenderloin lightly seasoned and grilled to perfection.

VEGETARIAN

Moroccan Marinated Vegetables over Cous Cous

Fresh seasonal vegetables marinated in traditional Moroccan spice served over a bed of Cous Cous

Stir Fry Seasonal Vegetable

Vegetarian Lasagna

Three cheese lasagna with spinach, peppers, onion, and assorted peppers