



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 2.00 (50 min)

Sweet and Sour Meatballs 2.00 (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 3.50

POULTRY

Spicy Jerk Chicken Skewers with a pineapple salsa 2.25

Chicken Kabobs Grilled with Onion and Pepper 2.75

Tuscan Chicken wrapped w/ prosciutto, basil,
roasted red peppers & scallion 3.75 (50 min)

Chicken Tenders with honey mustard dipping sauce 1.75

VEGETARIAN

Spanakopita spinach and cheese phyllo 2.25

Fresh fruit and domestic cheese skewers with a honey yogurt sauce
2.75

Fried Chipotle Grit Cakes with Sweet Onion BBQ 2.00

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 3.25 per person (25-person min)
Syrian Hummus –pita points, garnished w/ Kalamata olives 2.50 per
person (2-person min)

Platters & Displays

All platters priced per person

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

Soups

*Minimum 50 guests. Served in shot glasses or small cups, smaller parties available,
check for pricing*

Cream of Crab Soup 3.50 per person

Shrimp Bisque 3.50 per person

Buffett 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

5.00 per person

Pasta

Farfalle

Penne

Linguine

Tortellini (cheese)^{add 1.00}

Sauce

Basil marinara

Alfredo

Ragu (tomato w/ meat)

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 3.25 or chicken 2.25 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

Bronzed filet of tenderloin lightly dusted with herbs and spices

Served fire-roasted with horseradish cream sauce

15.00 per person

Carved Loin of Pork

Slow fire-roasted pork tenderloin lightly seasoned with a herb rub

Served with a barbecue sauce or a honey dijon cream sauce.

7.50 per person

Prime Rib

Slow-roasted rib eye rubbed with garlic, mustard, and cracked pepper

Served with rosemary au jus and English Horseradish cream sauce.

9.00 per person

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

Whole fish fillets, grilled, served with a hot or cold sauce.

Mahi Mahi – pineapple salsa 14.00

Salmon – citrus butter glaze or creamy lobster dill 12.00

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 tilapia 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 9.00

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 7.50

Sliced pork tenderloin served in a herb cream sauce

Beef Wellington 14.00

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

Chicken Florentine 8.00

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

Chicken Teriyaki 8.00

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 8.25***

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

Vegetarian

Moroccan Marinated Vegetables over Cous Cous 6.50

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

Southwestern Style Chili 6.50

Tomato based chili with red kidney beans, onion, and meatless meat

Stir Fry Seasonal Vegetable 5.95

Mixed of seasonal vegetables

Vegetarian Lasagna 7.95

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

Salads

4.00 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 past salad with tomato, basil pesto and fresh mozzarella

Fresh Fruit Salad served with seasonal fruits (add 1.75)

Strawberry, Walnut, Goat Cheese Salad with Vinaigrette (add 1.50)

Sides

Choose 2 for 8.00 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 1.50

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 tilapia 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 tilapia 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 an 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

Southwestern Style Chili

Tomato based chili with red kidney beans, onion, and meatless meat

Stir Fry Seasonal Vegetable

Vegetarian Lasagna

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