



FROM THE GARDEN

Country Vine Salad

Mixed Spring Salad, with Strawberries,
Green & Red Grape Halves & Pecans,
Feta Cheese & Drizzled with a
Champagne Vinaigrette Dressing

Autumn Harvest Salad

A Wonderful Combination of Mescaline
Greens with Chopped Apples, Dried
Cranberries, Sprinkled with Feta Cheese
& Pecans Drizzled with a Champagne
Vinaigrette Dressing

Garden Salad

Mixed Salad, Sliced Cucumber, Shaved
Carrots & Tomatoes with Champagne
Vinaigrette

Caesar Salad

Romaine Lettuce Topped with Croutons
& Freshly shaved Parmesan Cheese with
Caesar Dressing

Caprese Salad

Slices of Mozzarella & Tomatoes with
Fresh Basil & drizzled with Balsamic
Vinaigrette

Poached Pear Salad

Mescaline Greens with Sliced Poached
Pears, Roasted Pine Nuts & Cranberries,
Sprinkled with Feta & Drizzled with a
Balsamic Dressing

Mediterranean Salad

A Blend of Mix Greens, Tomatoes,
Cucumbers, Red Onions, Topped with
Feta Cheese & Drizzled with a Sundried
Tomato Vinaigrette Dressing

The header features a light green rectangular frame containing the text "FROM THE LAND" in bold, black, sans-serif capital letters. To the right of the frame is a circular logo with the letters "FB" and a small leafy branch. Below the frame, a horizontal row of red line-art illustrations depicts various food items: a whole roasted bird, a fish, a steak, a burger, and some vegetables.

FROM THE LAND

Beef & Pork

Herb Crusted Beef Tenderloin

Served with Creamy Horseradish Sauce
On The Side

Filet Mignon

Served with a Rich Red Wine & Balsamic
Reduction

Filet Oscar

Grilled Steak Topped with Chesapeake
Bay Crab Meat & Hollandaise Sauce

Prime Rib

Served with Horseradish Sauce

Carolina Pulled Pork BBQ

Self Served with Cole Slaw and Rolls

Chicken

Signature Parmesan Encrusted Chicken

Boneless Chicken Topped with
Parmesan Cheese Boneless Chicken
Breast

Roasted Red Pepper Chicken With a Cream Sauce

Chicken Marsala

Seasoned with Minced Garlic & Sea Salt
cooked with Mushrooms & Marsala Wine



FROM THE SEA

Grilled Salmon

Seasoned with Butter, Capers & Dill

Salmon Oscar

Topped with Chesapeake Bay Lump Crab Meat, Asparagus Spears
& Hollandaise Sauce

Mahi

With Garlic Butter and Lemon

Crab Cakes

Hand made with Chesapeake Bay Lump Crab Meat with a
Remoulade Sauce On The Side

Stuffed Shrimp

Butterflied Jumbo Fresh Shrimp Stuffed & with
Chesapeake Bay Lump Crab Meat

The header features a light green rectangular box containing the text 'FROM LITTLE ITALY' in bold black letters. To the right of the box is a circular logo with the letters 'FB' and a small green leaf. Below the box and logo is a horizontal border of various food items including onions, mushrooms, olives, a pepper, a tomato, and different types of pasta.

FROM LITTLE ITALY

Baked Ziti

Five Cheese Lasagna

Made with Our Signature Meat Sauce and
Our Signature Five Cheese Blend

Marinara Ravioli

Served with Parmesan Cheese for Topping

Chicken Alfredo

Made with Our Five Cheese Signature
Cream Sauce



Signature East Beach Mashed Potatoes

Mashed Potato Bar

With Assorted Toppings. Butter, Shredded Cheese, Sour Cream, Chives, and Bacon

Roasted Red Potatoes

Seasoned with Garlic Infused Olive Oil, Sea Salt, Fresh Rosemary & Parsley

Signature East Beach Macaroni & Cheese

With Our Special Blend of Five White Cheeses

Pasta Sides

Chilled Tortellini Salad

Marinated Cheese Tortellini with a Sweet South African Pepper & Fresh
Parmesan Cheese

Chilled Vegetable Pasta Salad

Tri Colored Pasta, Cucumber, Red Bell Pepper, Cherry Tomatoes with Vinaigrette
Marinade



SIDE DISHES

From the Garden

Lemon Lovers Asparagus

Grilled Asparagus Seasoned with
Thinly Sliced Lemons, Olive Oil & Sea
Salt

Tender Whole Green Beans

Seasoned with Garlic Infused Olive Oil,
Sea Salt, and GarniRoasted Red
Peppers

Country Style Green Beans

Tender Cut Green Beans Seasoned
with Pork

Grilled Mixed Vegetables

Mixed Zucchini, Squash, Peppers, and
Onion

Malibu Glazed Carrots

Malibu Carrots, Slow Cooked with
Butter, Honey, and Lemon Infusion

Chilled Cucumber & Tomato Salad

Sliced Cucumbers & Cherry Tomatoes
Seasoned with Dill & a Light
Vinaigrette

Vegan/Vegetarian

Acorn Squash filled with Vegan Fajita Mixture

Zucchini, Yellow Squash, Green & Red
Peppers, Sweet Onions, White Corn &
Black Beans

Portabella Mushrooms

With Goat Cheese & Roasted Red
Pepper Strips



AFTER DINNER

Coffee Bar

With Assorted Creams and Sugars
\$4.00 Per Person

Hot Chocolate Bar

With Marshmallows and Whipped Cream
\$4.00 Per Person

Dessert Bar

Chocolate Covered Strawberries

Brownie Bites

Chocolate Chunk Cookies

Raisin and Oatmeal Cookies

Mousse Parfaits

Oreo Mousse Parfaits

Milk Chocolate Mousse Parfait

Peanut Butter Mousse Parfaits

Original Cheesecake Mousse
Parfaits

Fresh Blueberry and Strawberry
Cheesecake Mousse Parfaits

Pumpkin Spice Mousse Parfait

Key Lime Mousse Parfait

Bar Options

Beer & Wine ~ \$25.00 pp

Beer & Wine w/2 Signature Drinks ~ \$32.00 pp

Full Bar w/Beer, Wine & Alcohol ~ \$40.00 pp

Please let us know if you would like a Champagne Toast- Additional \$2 pp

*****Champagne Glasses Must Be Rented Directly From Rental Company*****

Beers

(Choose Three)

Bud (Lite), Miller (Lite), Yuengling, Corona (Lite), O'Connor's

Wines

(Choose two)

Whites ~ Moscato, Riesling, Chardonnay, Pinot Grigio, Sauvignon Blanc

Reds ~ Cabernet Sauvignon, Merlot, Pinot Noir, Malbec,

Liquors

Rum, Vodka, Bourbon/Whiskey, Gin & Scotch

NOTE: If Providing Your Own Alcohol:

(Venue Half Moon does not allow you to bring your own alcohol)

If you pay for bar services East Beach Catering will provide the set up, Serving, maintaining & breaking down the bar areas during allotted Contracted time. EBC required all Alcohol be delivered to Venue; as well as all Beer, White Wine &/or Champagne placed in Venue's refrigerator earlier that day to ensure Alcohol is properly chilled prior for guests arrival. Please leave all cases of beer in their packaging. Wines & Champagnes can be kept in their card board boxes as well – this makes it easier for the bartenders to replenish bar as needed.

You Must Retain your own ABC license for the day if you provide your own bar at the ABC government website