



**Chesapeake
& Maine**

EVENT GOODNESS

Prices do not include gratuity.

Additional Selection may be added to any menu at an additional cost per guest.

Please speak with our banquet coordinator for current a la carte pricing.

A reception package may be purchased individually or added to any packages listed.

Reception Hors de Oeuvres are priced by the dozen or by the display.

CUSTOM BEER OR SPIRIT DINNER

Our chef's will meet with you to create your own custom beer dinner.

This custom beer dinner options starts at \$75 per guest and includes 4 courses each paired with one of the Dogfish Head beers (\$85 per person for cocktails). Additional courses may be added at an additional cost per course. Dogfish Head beers and cocktails may vary in cost.

RECEPTION HORS DE OEUVRES

Priced By The Dozen

Some Like It Cold...

Avocado Hummus / Lavash Crisp / Pickled Salsa / Micro Cilantro

Chef's Choice Shucked Oysters / Carrot Hot Sauce / SeaQuench Mignonette / Lemon / Horseradish

Lobster Roll Sliders / Main Lobster / Lemon Mayo / Fine Herbs

Deviled Eggs / Bread N Butter Pickles / Scallion / Old Bay

Brieschetta / Brie / Heirloom Tomatoes / Arugula / Balsamic / Pita

Some Like It Hot...

Buffalo Bites / Catfish / Buffalo Sauce / Ranch / Micro Celery

Mini Fried Pickles / House Made Pickle / Roasted Jalapeno Aioli

Pretzel Bites / 90 Minute IPA Cheddar Sauce

Chef's Choice Roasted Oysters / Shucked Oysters / Topped & Baked

Mini Crab Cakes / Tartar Sauce / Leaf Lettuce

Dry Rubbed Wings / House Dry Rub / Blue Cheese Sauce

DISPLAYS

All Displays Feed Approximately 35 Guests

Chilled Seafood Display

Assorted Oysters On the Half Shell / Cured Salmon Canape / House Sea-Cuterie / Bloody Mary Oysters / Crab Salad / Scallop Crudo / Add Chilled Lobster Tails!

Taco Bar Display

Corn Tortillas/ Flour Tortillas / Wood Grilled Chicken / Pulled Pork / Pineapple Salsa / Corn-Black Bean Salsa / Chipotle Crema / Mexican Cheeses / Avocado Crema / Cabbage Slaw / Pickled Onion

AntiPasti Display

Pickled Cherry Pepper / Fresh Mozzarella / Prosciutto / Salami / Pepperoni / B&B Pickles / 60 minute Marinade Olives / Marinated Cherry Tomatoes / Stone Ground Mustard / Assorted Breads / Bagel Chips

Pizza Display

Assorted house Pizzas / Simple Salad / Roasted Brussel sprouts

Taste of Dogfish Display

A sampling of our most popular appetizers:

Housemade Pretzel Bites / 90 minute IPA Cheddar Sauce / Honey Mustard

Dogpile Nachos / Dark IPA Beef Chili / Spinach & Artichoke Dip / Cured Red Onion / Pickled Jalapeno / Cilantro Crema

Wood Grilled Spice-Rubbed Wings / Blue Cheese

SeaQuench Ale Mussels / Key lime / Seaquench Ale / Pancetta / Peppers / Crème Fraiche

ACTION STATIONS

**Action stations are coworker maned stations
that allow for a more exclusive experience with meals made fresh event side!**

Stations Below Are Costed For 35 Guests

LAND & SEA STATION:

Sliced Chimichurri Steak / Sliced Fish Filets / Frites / Mushroom-Potato-Zucchini Sauté / Herb Butter

RAW BAR STATION:

Chef's Choice Shucked Oysters / Carrot Hot Sauce / SeaQuench Mignonette / Lemon / Horseradish

MAC & CHEESE STATION:

Housemade Hot Sauce and Traditional Pasta Noodles / 90 Minute IPA Cheddar Sauce/ Creamy Pesto / Bacon / Shredded Chicken / Blue Cheese / Onions / Pickled Jalapeno / Tomatoes / Shaved Brussels / Scallion / Mushroom

CLAM BAKE STATION:

Maine Clams / Maine Steamer Clams / Roasted Potatoes / Steamed Corn / Lemon / Butter

SHRIMP TACO STATION:

Old Bay Shrimp / Black Bean & Corn Salsa / Chipolte Crema / Queso Fresco / Cured Red Onion / Cilantro