



DOCKSIDE

2016 Catering Menu



Contact:



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Choose a package



Package 1: \$20 pp

Choice of **2** stationary hors d'oeuvres
& Choice of **2** buffet selections



Package 2: \$25 pp

Choice of **2** stationary hors d'oeuvres
& Choice of **4** buffet selections



Package 3: \$35 pp

Choice of **3** stationary hors d'oeuvres
& Choice of **5** buffet selections



Hors D'Oeuvres: \$18 pp

Choice of **3** stationary hors d'oeuvres
& Choice of **2** passed hors d'oeuvres
(see add-on selections)



****Hammerheads can customize a menu “just for you”
to suit any occasion or any location.**

Choose your

Stationary Hors d'oeuvres

Bruschetta Bowl

Freshly diced tomatoes, diced red onion, thinly sliced basil, and mixed with house made balsamic vinaigrette. Served with rustic crackers on the side

Cheese Board

Chef's selection of seasonal cheeses. Served with sides of rustic crackers and freshly baked crostinis

Fruit Platter

Display of freshly cut seasonal fruit

Vegetable Platter

Display of freshly cut seasonal vegetables. Served with a side of ranch.

Add 1 pp for grilled vegetables

Palmiers



Sundried tomato pesto and asiago cheese inside of freshly backed puff pastry pinwheels

Mediterranean Skewers



Baby, marinated artichoke hearts, Kalamata olives, roasted red peppers, and mozzarella served on skewers. Served with a blood orange balsamic drizzle on top . Add 2 pp

Tuna Bites



Mid- rare, blackened, and seared tuna cut into bite size portions. Served on top of a slice of cucumber with a dollop of chipotle mayo and drizzle with Sriracha. Add 2 pp

Crab Balls



Eastern shore flavored mini crab balls. Served with traditional cocktail sauce on the side. Add 2 pp

Crab Claws



Maryland Blue crab claws. Served cold with a spicy mustard dipping sauce on the side. Add 2 pp

Chicken Satay



Tender, cooked chicken breast skewered and served with a creamy Thai peanut butter sauce to dip in



Hammerheads Restaurant Menu Favorite



Also available as a passed hors d'oeuvres for a server fee of \$25.00 per 50 guests

Choose your

Plated Buffet

(Stationary hors d'oeuvres also available for buffet)

Pasta Salad (Traditional or Mediterranean) 

Coleslaw (Traditional)

Potato Salad (Traditional)

Cucumber Salad (Southern)

Caesar Salad 

Black pepper, house made Caesar dressing tossed with fresh romaine, asiago & parmesan cheese, and croutons

Tossed Salad

Fresh mixed field greens topped with carrots, onions, cucumbers, grape tomatoes, shredded cheddar cheese, bacon bits, and served with your choice of 2 of the following dressings:

• Ranch • Jalapeno honey vinaigrette • Apple vinaigrette • Bleu cheese • Caesar

House Salad

Fresh mixed field greens topped with candied walnuts, dried cranberries, blue cheese crumbles, red onion, cucumber, and served with balsamic vinaigrette

Mediterranean Chicken Salad

Tender, cooked chicken breast cut into bite sized pieces and mixed with red onion, Kalamata olives, roasted red peppers, balsamic vinaigrette and feta cheese crumbles

Pulled Pork 

House smoked pulled pork BBQ served with freshly baked brioche slider rolls

Beef Tenderloin

Mid- rare, blackened, and seared beef tenderloin, sliced thin and served on freshly backed baguettes with horseradish aioli

Pan Seared Halibut

Flaky pan seared halibut, seared with a house made citrus mango chipotle salsa



Add-on Selections

Pasta Bar—small— \$3 pp

Includes on choice of pasta and one sauce. Parmesan cheese and crushed red peppers served on the side

Pasta Bar—large—\$6 pp

Includes two choices of pasta and two sauces. Parmesan cheese and crushed red pepper served on the side

Pasta Selections: Penne or Tortellini

Sauce Selections: Traditional marinara, Tomato Basil Cream Sauce or Roasted Garlic Cream Sauce

Add Chicken Breast—\$1.00 per person or Add Crab or Shrimp—\$2.00 per person

Tot Bar—small—\$5 pp



Includes one choice of sauce and one topping

Tot Bar—large— \$7 pp



Includes three choices of sauce and three toppings

Sauce Selections: BBQ, Hot, Mild, Hammerhead's, Marinara, Salsa & Ranch

Topping Selections: Blue cheese crumbles, shredded cheddar cheese, chives, bacon bits, parmesan cheese and sour cream

Wing Bar—small— \$5 pp



Naked wings with one choice of wing sauce, ranch & blue cheese dressings and celery

Wing Bar—large— \$7 pp



Naked wings with three choices of wing sauce, ranch & blue cheese dressing and celery

Sauce Selections: BBQ, Hot, Mild, Hammerhead's, Cajun, Bloody Mary, Jamaican Jerk, Spicy Garlic and Old Bay



Hammerheads Restaurant Menu Favorite

Add-on Selections

Oyster Bar—small— seasonal pricing

Includes one shucker serving your choice of one type of fresh shucked oysters on the half shell chilled on ice. Served with traditional cocktail sauce, horseradish and mignonette sauce

Oyster Bar—large— seasonal pricing

Includes one shucker serving your choice of two types of fresh shucked oysters on the half shell chilled on ice. Served with traditional cocktail sauce, horseradish and mignonette sauce

Grill Station— \$15 pp

A flaming hot grill on-site, with made to order hamburgers, hot dogs, and chicken. Fresh made buns and all the fixings included.

Whole Pig Station — seasonal pricing

A slow cooked whole pig displayed southern style, served with sauces.

Beverages

Sodas, Iced Tea and Water—\$3 pp

Coffee and Hot Tea—\$1.50 pp



Services Included

Disposable plates, flatware, napkins, buffet set-up, to-go containers for left overs and clean up of service and bar area

Additional Charges and Service

ATTENDANT

Minimum of one attendant per 25 guest

\$25 per hour, per attendant

BAR

Bartender—\$100 per event Bar Set-up Fee-\$50 per event

Open Bar—\$45 pp

Spirits: Sky and Sky Flavors (Citron, Orange, Blueberry) Jim Beam, Seagrams 7, Captain Morgan, Malibu, Cruzan, Peach Schnapps, Kaluaa, Dewers, Sauza, Beef riple Sec,

PERSONAL CHEF FOR ADD-ON BAR SELECTIONS

Make it a little more personal and professional by adding a chef to your stations! \$75 per chef, per bar

EVENT PLANNING

Event planning services are available.





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