



*Making Every Occasion Special!*



*Two Rivers Catering is your solution to making every occasion special! Whether you're looking for a fun backyard BBQ, a simple cocktail party, a hearty buffet, or an elegant plated dinner, Two Rivers Catering offers many options to suite your unique needs. Our Executive Chefs are available to customize any menu to your cultural or dietary requirements.*

**For more information, contact our catering team:**

Danielle Stracke (410)360-3535 or  
Events@tworiverssteak.com

# Hors d'oeuvre Stations

## Fruit Display Per Person

Sliced seasonal fruit and berries; Pineapple, Honey Dew, Cantaloupe, Strawberry, Blueberries

## Vegetable Display Per Person

Assorted Fresh Vegetables; Broccoli, Cucumbers, Celery, Tri colored peppers, Cauliflower

## Cheese Display Per Person

### **Assorted Domestic cheese and crackers**

Cheddar, Swiss, Pepper Jack and Gouda Assorted

### **Imported Cheese and Crackers**

Cheddar, Fontina, Gouda, Bleu Cheese, Grand Cru and Parmesan

## Chicken Wings

Lightly breaded wings tossed with your choice of BBQ, Buffalo, Old Bay or Honey Old Bay® sauce, served with house ranch or blue cheese dressing per piece

## Italian Meatballs

Hand rolled meatballs of Certified Angus Beef® and spices in house marinara sauce, topped with grated Parmesan cheese per piece

## Steak Bites

Tender tips of Certified Angus Beef® tossed in Buffalo sauce, served with homemade blue cheese dressing

## Shrimp Cocktail

Jumbo chilled shrimp (16/20's) served with homemade cocktail sauce per piece



## Shrimp and Grits

Sautéed shrimp with Andouille sausage, Tasso ham, fresh garlic, white wine, in a lemon butter sauce, served over creamy cheddar cheese grits



## Carving Station

Beef Tenderloin

New York Striploin

Glazed Ham

Sliced Pork Loin

Semi-Boneless Turkey Breast

## Grilled Quesadilla Station

Peppers, onions, Monterey Jack and cheddar cheese, chicken or steak

*Add Guacamole*

## Two Rivers Crab Dip

Traditional style creamy jumbo lump crab dip topped with cheese, baked and served with toasted baguette. 1/2 pan 40 people

## Raw Bar

Fresh oysters, clams, and chilled shrimp, served with homemade cocktail sauce

# Passed Hors d'oeuvres

## Spinach and Artichoke Dip Phyllo

Our chef's special creamy dip with spinach and artichoke topped with Monterey Jack cheese and baked in a flaky pastry shell

## Jalapeno Bacon Phyllo

Roasted Jalapenos with bacon and spread cheese baked in a flaky pastry shell

## Mushroom Goat Cheese Phyllo

Roasted Mushroom, Thyme, Rosemary, Garlic, shallot and goat cheese baked in a flaky pastry shell

## Two Rivers Crab Dip Phyllo

Traditional style creamy jumbo lump crab dip topped with cheese and baked in a flaky pastry shell

Sundried Tomato and Balsamic Phyllo Sundried tomatoes, Feta cheese garnished with Balsamic and baked in a flaky pastry shell

## Bacon Wrapped Scallops

Jumbo sea scallops wrapped in bacon and broiled, served with maple horseradish sauce

## Jamaican Jerk Chicken Skewers

Caribbean marinated tenderloins skewered and grilled, served with honey mustard and Chipotle Aioli

## Beef Satay

Tender beef skewers in a ginger-soy marinade, grilled and served with peanut dipping sauce

## Shrimp Cocktail

Jumbo chilled shrimp served with homemade cocktail sauce

## Spiced Shrimp

Jumbo peeled shrimp steamed, tossed in OLD BAY butter sauce, served with homemade cocktail sauce

## Coconut Shrimp

Jumbo Shrimp coated in shredded coconut and panko breadcrumbs, then fried. Served with an orange marmalade horseradish sauce

## Mini Crab Cakes

Jumbo lump crab cakes served with homemade tartar sauce

## Oysters on the Half Shell

Fresh shucked oysters served with homemade cocktail sauce

## BBQ Oysters

Fresh oysters glazed with BBQ sauce, finished with bacon and Monterey Jack cheese

## Chipotle Bacon Oysters

Fresh oysters stuffed with Chipotle butter, bacon, and seasoned breadcrumbs



## **Brunch Buffet\***

**Scrambled eggs, bacon and sausage, home fries, fresh fruit salad, choice of entrée, choice of salad and non alcoholic beverages**

### **Entrée Options**

Chicken Francaise, Chicken Pomodoro, Chicken Marsala, Caribbean Chicken, Mediterranean Chicken, Tuscan Chicken Pasta or Baked Ziti

### **Salad Options**

Choose House or Caesar salad from our Lunch and Dinner Buffet;  
Specialty Salads add

### **Pancakes or French Toast**

#### **Eggs Benedict / Chesapeake Benedict**

Toasted English muffin topped with poached egg, sliced ham and hollandaise sauce  
Chesapeake includes mini crab cake with Imperial sauce

#### **Omelet Station**

Red and white onions, red and green bell peppers, broccoli, chopped tomato, spinach, carrot, diced ham, Andouille sausage, Monterey Jack and cheddar cheese

*Station Attendant \$150*

#### **Shrimp and Grits Station**

Sautéed shrimp with Andouille sausage, Tasso ham, fresh garlic, white wine, in a lemon butter sauce, served over creamy cheddar cheese grits

*Station Attendant \$150*

#### **Carving Station**

Beef Tenderloin

New York Striploin

Glazed Ham

Sliced Pork Loin

Semi-Boneless Turkey Breast

# Lunch and Dinner Buffet

**Two entree buffet that includes a starch, vegetable, salad with fresh rolls**

*Our executive chefs specialize in customized menus and international cuisine – ask for more information!*



## Beef and Pork Entree's

### Sliced New York

Sliced New York, seasoned and grilled, and topped with port wine mushroom sauce, tomatoes and chives

### Ginger Steak

Grilled New York Strip in a ginger-soy marinade with fresh cilantro and honey

### Beef Tenderloin & Sirloin Tips

Grilled tenderloin and sirloin tips simmered in port wine mushroom gravy

### Pork Loin or Maple Bourbon Porkchop

Seasoned and slow roasted pork tenderloin topped with pan gravy or spice rubbed pork loin chop topped with a maple bourbon and serrano chili sauce

## Chicken Entrées

### Chicken Pomodoro

Chicken breast marinade in fresh garlic, rosemary, thyme and basil, pan seared, topped with marinara sauce, provolone, and Parmesan cheese, tomatoes & chives

### Chicken Francaise

Chicken breast dipped in egg batter, pan fried, topped with lemon butter sauce, tomato and chives

### Mediterranean Chicken

Grilled chicken topped with sundried tomatoes, feta cheese & lemon butter sauce

### Grilled Caribbean Chicken

Boneless, grilled chicken breast marinated in house Jamaican rub, grilled and topped with honey mustard chipotle aioli, corn, tomato and chives

### Blackened or BBQ Chicken

Boneless, grilled chicken breast, Cajon seasoned and topped with lemon butter sauce, or grilled in Two Rivers' homemade BBQ sauce garnished with tomatoes and chives

### Chicken Cordon Bleu

Grilled Chicken topped with ham and swiss cheese. Served with Dijon cream sauce

## **Lunch and Dinner Continued**

### **Fish Entrees**

#### **Grilled or Blackened Mahi**

Fillet of Mahi Mahi, Seasoned and grilled, or coated with Cajun spice and blackened, and topped with lemon butter sauce

#### **Blackened or Grilled Caribbean Swordfish**

Blackened swordfish coated with Cajun spice or Grilled Swordfish dusted with Caribbean jerk seasoning topped lemon butter sauce. Market Price

#### **Grilled Salmon**

Fresh Atlantic salmon, grilled with seasoned butter and served over a bed of spinach then topped with a tomato basil vinaigrette

#### **Stuffed Flounder**

Flounder stuffed with crab meat, baked and topped with dill butter sauce

**Blackened or Grilled Halibut** Blackened Halibut coated with Cajun spice or Grilled Halibut seasoned and topped with lemon butter sauce. Market Price

### **Pasta Entree's**

#### **Vodka Pasta with Chicken**

Rigatoni pasta tossed with tomato basil cream sauce, prosciutto ham, mushroom and onions  
Substitute for Shrimp \$2.00 per person

#### **Tuscan Chicken Pasta**

Sautéed chicken and broccoli in basil cream sauce tossed with rigatoni  
Substitute for Shrimp \$2.00 per person

#### **Pasta Primavera**

Linguini sautéed with assorted grilled veggies, roasted garlic, and extra virgin olive oil

#### **Baked Ziti**

Ziti pasta, fresh Italian sausage, and Certified Angus Beef® tossed in homemade marinara sauce and topped with mozzarella and Parmesan cheese

### **Captain's Menu Option**

#### **Chicken Chesapeake**

Fresh chicken breast stuffed with spinach, prosciutto, and jumbo lump crab, served with Dijon cream sauce

#### **Stuffed Shrimp**

Jumbo shrimp stuffed with lump crab meat and topped with lemon butter sauce

#### **Maryland Crab Cake**

Two 2 oz. crab cakes per person, broiled and served with

#### **Lobster Pasta**

Fresh cold-water lobster sautéed in garlic, shallots and white wine, tossed in a creamy lobster sauce and served over rotini

#### **Louisiana Pasta**

Shrimp, mussels and bay scallops tossed in a Louisiana cream sauce. Served over linguini, topped with parmesan cheese. Garnished with tomatoes and chives

**Add a Carving station to  
your buffet!**

Please ask for details

## Starch

### Basmati Rice

Garnished with fresh scallion and diced carrot

### Loaded Mashed Potatoes

Fresh red bliss mashed potatoes topped with cheddar & Monterey Jack cheese, chopped bacon, and scallion

### County Garlic Mashed Potatoes

Red bliss potatoes seasoned and whipped with fresh cream and garlic

### Twice Baked Potato

Baked potato stuffed with onion, bacon, cheddar and Monterey Jack cheese blend, topped with fresh scallion

### Homemade Macaroni and Cheese

Elbow macaroni tossed in a blend of creamy Velveeta, Monterey Jack, and cheddar cheeses

### Roasted Red Potatoes

Red bliss potatoes seasoned with garlic, shallots, rosemary and fresh thyme, tossed in olive oil, Kosher salt and roasted

### Sweet Potato Mash

Freshly baked sweet potatoes with cinnamon, brown sugar, maple syrup and nutmeg

## Vegetable

Broccoli

Corn

Green Beans

Squash Medley

Vegetable Medley

Asparagus, Broccoli, Corn, Green Beans, and Squash

**Asparagus (add \$1)**



## Salad with Fresh Baked Rolls

### Garden Salad

Iceberg, romaine, julienne carrot, tomato, croutons, and cheese served with Ranch and Italian dressing on the side

### Caesar Salad

Romaine lettuce tossed with Two Rivers homemade Caesar dressing, topped with croutons and fresh grated parmesan cheese

### Spinach Salad (\$2 additional per person)

Fresh spinach greens, carrot, red onion, feta cheese, bacon, hard-boiled egg and julienne red peppers with poppy seed dressing

### ARUGULA SALAD (\$2 additional per person)

Fresh arugula, tomato, grapes, walnuts, and goat cheese with balsamic vinaigrette dressing

## Bar Service (4 hours)

*Bartender fee \$200 per bartender*



**Beer and Wine Package \$24 per person** - Two domestic bottles, One craft/Imported beer and seltzer; Cabernet, Red Blend, Pinot Grigo and Chardonnay.

**Well Bar Package \$30 per person** - Beer and Wine Package plus Smirnoff, Jack Daniels, Jimader, Captain Morgan, Bacardi, Bombay and Dewars.

**Top Shelf Bar Package \$37 per person** - Beer and Wine Package plus Titos, Grey Goose, Jameson, Patron, Bombay Sapphire, Bulleitt, Woodford, Johnny Walker Black.

*\*Brands subject to change due to Market Price.*

**Prices are subject to change. 20% service charge applies to all food and beverages on full-service events. Delivery and/or rental fees may apply; sales tax additional.**



Born in Milwaukee, Wisconsin, Mark Morgan (pictured right) has been in the restaurant industry since he was 12 years old. Working at an authentic Italian restaurant, Mark developed his passion for cooking, motivating him to save money to study at the Culinary Institute of America (CIA) in New York. Fresh out of CIA, Mark opened the Westin Bonaventure Hotel in Ft. Lauderdale, a luxurious hotel where celebrities come to relax and play. He spent the next several years perfecting his skills in Chicago, New York, and Washington, D.C., before settling in Pasadena. For 20 years, he was owner/operator of Windows on the Bay, where he hosted over 100 weddings a year. At the age of 15, James Hall (pictured left) started working for Mark Morgan as a dish washer at Windows on the Bay. It wasn't too long after working in one of Pasadena's most popular restaurant, that James realized that he had a passion for cooking and wanted to become a chef! Mark quickly noticed his talent, and encouraged James into attending the CIA as well. Now the '00 graduate who was once a dishwasher, is now part owner/executive chef of his hometown's most thriving restaurant! Mark's and James' idea of the perfect meal is a big New York strip with a grilled lobster and a nice bottle of Italian red wine, shared with their friends and family.