



## Party Menus

### Buffet Appetizers

All trays serve 25 people

#### Nick's American Wings

Crispy chicken wings tossed in mild buffalo sauce, served w/ blue cheese dressing \$170

#### St. Bart's Coconut Shrimp

Crisp Jumbo shrimp w/mango sauce \$300

#### Mini Crab Cakes

50 of Nick's signature jumbo lump broiled mini crab cakes. They're crablicious! \$260

#### Steamed Shrimp

PEEL & EAT shrimp w/ cocktail sauce \$285

#### BBQ Shrimp

Shrimp wrapped in bacon, finished w/spicy chipotle BBQ sauce (2pp) \$160

#### Fried Calamari

Delicately breaded and tender w/spicy marinara sauce \$180

#### Tenderloin Crostini

Sliced rare beef served topped with horseradish sauce & Parmesan on a bed of arugula (2pp) \$100

#### Crab & Shrimp Dip

Chesapeake-style, crab & shrimp, folded with cream cheese & select spices. Served w/ pita \$275

#### Meatballs

Tender beef meatballs – choice of marinara, sweet & sour or Swedish-cream sauces \$150

#### Brochettes

Choice of beef or chicken w/ onion & peppers, finished w/ Asian glaze (2pp) \$100

#### Chicken Fingers

Served with honey mustard \$85

#### Chicken Quesadillas

Flour tortilla with chicken, veggies & cheese \$95

#### Mussels

Steamed w/white wine, garlic & butter or red sauce with tomatoes \$50

### Platters, Trays, and Salads

May be added to any buffet – serves approximately 25 people

#### House Salad

House salad of mixed greens & fresh vegetables, served w/house balsamic dressing \$25

#### Caesar Salad

Romaine lettuce tossed w/creamy Caesar dressing, crunchy croutons & Parmesan cheese \$25

<b>Cheese Tray</b>	
Imported cheeses served with crackers and wafers	\$135
<b>Vegetable Tray</b>	
Seasonal vegetables with ranch dip & hummus	\$65
<b>Fresh Fruit Tray</b>	
Seasonal fresh fruit	\$85
<b>Assorted Deli Wraps</b>	
An assortment of turkey, roast beef, chicken & veggie deli wraps	\$115
<b>Cookies &amp; Brownies</b>	
An assortment variety of fresh baked cookies and brownies	\$135

## The Yacht Club Lunch Buffet

(Minimum of 20 guests)

- Seafood Pasta Salad
  - Assorted "Overboard" Deli Wraps
  - Homemade Cole Slaw
  - Pickles
  - Freshly Baked Cookies and Brownies
  - Coffee, Tea, Soft Drinks
- \$17.95 per Person

## Weekend Brunch Buffet

(Minimum of 25 guests)

- Eggs - made to order
  - Omelet Station - Choice of fillings:  
Ham & cheese, Crab, Cheese, Tomatoes, Mushrooms, Spinach, Diced Peppers
  - Bacon / Sausage
  - Choice of: **Nick's House** or **Caesar Salad**
  - French Toast & Buttermilk Pancakes – Real maple syrup!
  - Potato Hash / Grits
  - Classic Eggs Benedict - Hollandaise & Canadian bacon on toasted English muffin
  - Tropical Fruits
  - Sliced Cheeses
  - Bagels, cream cheese & smoked salmon display
  - Breakfast pastries, muffins, toast & jam
  - Coffee, Tea, Soft Drinks
- \$ 29.95 per Person

## On the Water Dinner Buffet

(Minimum of 25 guests)

- Crab & Shrimp Dip – warm pita triangles
  - Nick's House Salad
  - Choice of two: **Seafood Pasta Salad**, **Horseradish Encrusted Salmon Filet**, **Shrimp Marinara Pasta**, **Sliced Steak Marsala**
  - Choice of one: **Meatballs Marinara**, **Grilled Chicken Breast**, or **Herb Pesto Pasta**
  - Vegetable Medley
  - Freshly Baked Cookies and Brownies
  - Coffee, Tea, Soft Drinks
- \$ 32.95 per Person

## Captain's Choice Buffet Dinner

(Minimum of 25 guests)

- Imported Cheese Selections - assorted crackers and wafers
  - Crab & Shrimp Dip – warm pita triangles
  - Choice of salad: Caesar or Nick's House Salad
  - Choice of entrée: Broiled Jumbo Crab Cake, Hand Carved Beef Tenderloin or Seafood Pasta
  - Vegetable Medley
  - Dinner Rolls with Butter
  - Choice of dessert
  - Coffee, Tea, Soft Drinks
- \$52.95 per Person

## Skipper's Dinner Buffet

(Minimum of 25 guests)

- Crab & Shrimp Dip – warm pita triangles
  - Choice of: Jumbo Fried Shrimp, Coconut Shrimp or Fried Calamari
  - Choice of: House or Caesar Salad
  - Choice of: Chef's Fresh Grilled Catch of the Day or Horseradish Encrusted Salmon
  - Choice of: Chef Carved Grilled Steak w/Horseradish Aioli or Seafood Pasta in Lobster Brandy Cream Sauce or Marinara Sauce
  - Roasted Red Potatoes
  - Vegetable Medley
  - Dinner Rolls with Butter
  - Freshly Baked Cookies & Brownies
  - Coffee, Tea, Soft Drinks
- \$ 55.95 per Person

## Dockmaster's Dinner Buffet

(Minimum of 25 guests)

- Crab & Shrimp Dip – warm pita triangles
  - Chilled Jumbo Shrimp Cocktail – Zesty Horseradish Sauce & Red Pepper Remoulade
  - Choice of: Nick's House or Caesar Salad
  - Nick's Jumbo Lump Crab and Seafood Sauté
  - Chef Carved Grilled Sirloin Steak - Horseradish Aioli
  - Grilled Pesto Chicken
  - Roasted Red Potatoes
  - Vegetable Medley
  - Dinner Rolls with Butter
  - Freshly Baked Cookies & Brownies
  - Coffee, Tea, Soft Drinks
- \$ 49.95 per Person

## Chesapeake Bay Crab Feast

(Three hours – minimum of 50 guests)\*

- House Salad
- Two Bushel Hot Steamed Crabs

- Hamburgers and Hot Dogs on the Grill
- Nick's Wings
- Pasta Salad
- Potato Salad
- Corn on the Cob
- Cole Slaw
- Freshly Baked Cookies and Brownies
- Soft Drinks and Iced Tea

\$45.25 per Person

## Chesapeake Bay Bull & Oyster Roast

(Three hours – minimum of 35 guests)\*

- Oyster Bar - Professionally shucked to order
- Pit roasted Top Round of Beef, fresh Turkey Breast & Honey BBQ Va. Ham

Condiments include horseradish, BBQ sauce, mustard - sliced onions, lettuce & tomatoes  
Assorted Breads & Rolls

- Maryland Crab Soup
- Fresh seasonal vegetables
- Choice of: Nick's House or Caesar Salad
- Potato Salad
- Corn on the Cob
- Cole Slaw
- Deviled Eggs
- Chocolate & Vanilla Sheet Cakes
- Soft Drinks and Iced Tea

\$39.95 per Person

## Stations

(Available only with lunch or dinner catering menus)

**Pasta Station** – two pastas, two sauces

\$ 5.95 Per Person

**Chef Carving Station w/ Beef Sirloin & Turkey Breast\***

\$8.95 per Person

\* Chef carved meats are served with fresh button rolls, horseradish sauce and brown mustard spread.

**Raw Oyster Station** (2 Hours – minimum of 50 guests & 200 oysters)

\$8.95 per Person

**Grand Dessert Station**

\$ 7.95 per Person

## Bar Pricing

(Price per person – only available with catered event)

**Bar Package #1**

Domestic Beer, House Wine, Soda, Juice, & Coffee

Per Hour... \$9.00

**Bar Package #2**

Domestic & Imported Beer, House Wine, Call Brand Liquor, Soda, Juice, & Coffee

**Per Hour – \$15.00**

**Bar Package #3**

Domestic & Imported Beer, Select Wine, Premium Liquor, Soda, Juice, & Coffee

**Premium per Hour – \$17.00**

**Consumption Bar**

Tab opened at the start of event. Guests only pay for what is consumed.

We will run a tab based on consumption of alcohol for the host to pick up at the conclusion of the event. A capped tab is available.

**Drink Tickets** – A great way to maintain your budget for any private affair. Tickets are bought in advance in any quantity and good for one alcoholic beverage. Please inquire with our Catering Manager for price points.

2600 Insulator Drive, Baltimore, MD 21230 • 410-347-4123

[www.nicksfishhouse.com](http://www.nicksfishhouse.com)