



*At the Foot of the  
Chesapeake Bay  
Bridge on  
Maryland's Scenic  
Eastern Shore*



- Rehearsal Dinners
- Wedding Receptions
- Ceremony Site
- Birthday Parties
- Anniversaries
- Corporate Events
- Crab feasts
- Family Reunions
- Bar and Bat Mitzvahs



- Venue Options:
- Main Dining Room
  - The Veranda
  - Outside Patio
  - Tented Event
  - Waterfront Lawn
  - Lola's Sunset Grill
- Or
- Location of Your Choice



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

410-643-WINE (9463) or 410-643-CRAB (2722)



## Catering Menu

### **Soups, Salads & Light fair**

#### **Gazpacho**

A refreshingly cold summertime soup hailing from the Andalusia region of Spain. Comprised of tomatoes & fresh vegetables

#### **Vichyssoise**

A rich, creamy potato-and-leek soup that's served cold, garnished with chopped chives

#### **Cream of Crab Soup**

An eastern shore Favorite .A rich and flavorful cream soup full of Lump Maryland blue crab

#### **Maryland Crab Soup**

A flavorful mix of fresh vegetables and blue crab makes this tomato based soup a staple of eastern shore cuisine

#### **Seviche**

Fresh local seafood marinated in citrus then tossed with diced onions, tomatoes and sweet peppers.

#### **Crudités Platter**

A raw vegetable platter classically arranged and served with a BAGNA CAUDA dipping sauce.

#### **Fresh Fruit Platter**

An arrangement of seasonal fruit and fresh berries, artistically arranged and served with a honey yogurt dipping sauce

#### **European Cheese Platter**

An arrangement of imported gourmet cheeses accompanied by fresh berries ,preserves and fresh bread

#### **Domestic Fruit & Cheese Platter**

An assortment of domestic cheeses and fresh fruits artistically displayed .Served with crackers

#### **Grilled Vegetable Platter**

Marinated Zucchini, Squash, onions, peppers, Portabella mushrooms and asparagus lightly grilled and served warm

**Caprese Salad**

Freshly pulled buffalo mozzarella, garden grown tomatoes and Sweet basil topped with extra virgin olive oil and aged balsamic

**Greek Isle Salad**

Tomatoes, cucumbers, shallots, artichoke hearts, kalamata olives and feta cheese tossed in herbed vinaigrette.

**Organic Greens Salad**

Locally grown organic greens topped with crisp carrots, onions, grape tomatoes and English cucumbers served with your choice of dressings

**Passed Hors d' oeuvres** 

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**Mini Corn & Crab Cakes**

Lump blue corn & crab cakes topped with a jalapeño aioli

**Crab stuffed mushroom caps**

Crab imperial topped mushroom caps baked and topped with fresh herbs

**BBQ Shrimp**

Atlantic Scallops wrapped in apple wood smoked bacon. Topped with our zesty BBQ sauce.

**Fruit Shots**

Pureed strawberry & cantaloupe soup chilled and served in shot glasses. Garnished with cinnamon crème fresh

**Salmon Rosette Canapés**

Smoked salmon roses served with dill cream cheese and served on a grilled wheat bread round

**Salami Cornet Canapés**

Genoa Salami piped with Herbed Boursin Cheese and served atop French bread crustinis

**Seared Shrimp & Caviar Canapés**

Pan seared shrimp served on cucumber slices with crème fresh and caviar

**Curried Chicken Canapés**

Curried chicken salad served atop toast points and garnished with piped sour cream

**Red Potatoes with Walnuts and Gorgonzola**

Mini red potatoes piped with a cream cheese walnut and gorgonzola filling.

**Blue Corn and Shrimp Tamales**

Tamales filled with sautéed peppers, onions, garlic and tiger shrimp served with Thai dipping sauce

**Oysters on the half shell**

Local bay oysters shucked moments before served

### **Jamaican Jerked Chicken Skewers**

Fresh chicken marinated over night in our special jerk seasoning then grilled and served on wooded skewers with a cilantro & mango salsa

### **Bruschetta**

Grilled Italian bread topped a medley of tomatoes, shallot, peppers, herbs and feta cheese marinated with balsamic vinegar and olive oil

### **Beef Tenderloin Skewers**

Tender lion marinated in fresh herbs and oil then grilled and served on wood skewers

## **Stationed Hors d' oeuvres & Platters** -----

### **Chesapeake Crab dip**

Lump blue crab blended with assorted cheeses, fresh herbs and topped with seasoned bread crumbs .Served with French crustinis for dipping

### **Crab & Brie**

Double creamed Brie wrapped in phyllo dough and baked to a golden brown then topped with sautéed blue crab and leeks served with warm raspberry compote

### **Chilled Shellfish Platter**

Maine lobster, Chesapeake oysters, Louisiana crawfish and Atlantic jumbo shrimp served on a bed of seaweed salad with citrus fruit

### **Blackened Rockfish Platter**

Whole rockfish blackened and served on a bed of seaweed salad with sauce remoulade

### **Poached Salmon Platter**

Whole King salmon poached in a flavorful seafood stock and served with cucumber slices and a lemon and dill crème fresh

### **Chateaubriand Platter**

Broiled whole beef tenderloin served with baby carrots, château potatoes and sauce béarnaise

### **Steamed Jumbo Shrimp Platter**

Steamed U-15 shrimp served on a bed of lettuce with cocktail for dipping

### **Apple Stuffed Pork Loin Platter**

Shallots, walnuts, and apples sautéed with cinnamon, sugar and butter stuffed in a whole pork loin and roasted.

### **Maine Lobster platter**

One per person -Whole Maine lobster served with Clarified butter

### **Prime Rib Platter**

Aged Delmonico beef seasoned with garlic, olive oil, sea salt and fresh rosemary then roasted to perfection and served au jus

## **Grilled Shrimp Platter**

Grilled jumbo shrimp wrapped with prosciutto fresh basil and topped with a balsamic reduction.

## **All Inclusive Menus** -----

### **Crab Feast**

Steamed and seasoned Maryland Blue Crabs  
Corn on the cob  
Cole slaw  
Potato salad  
Corn bread  
Strawberry short cake

### **Eastern Shore Feast**

Blackened Rockfish Platter  
Steamed and seasoned Maryland Blue Crabs  
Corn on the cob  
Cole slaw  
Potato salad  
Corn bread  
Strawberry short cake

### **Carolina Picnic**

Carolina pulled pork  
BBQ chicken  
Cole Slaw  
Baked beans  
Corn bread  
Banana Pudding

### **Island Buffet**

Exotic fruit salad  
Golden Conch Fritters  
Coconut Encrusted Plantain Chips  
Yellow fin Snapper  
Prawns and Penne Pasta  
Dessert rum raisin and cheese torts

### **Passport to fun**

Whole roasted Suckling Pig with glazed Plantains.  
Jamaican Jerked Chicken over Coconut Rice & Peas  
Bouillabaisse of Caribbean seafood  
Caramelized Pineapple Shrimp  
Fresh Oysters on the Half Shell with Spicy Tomato Concasse  
Caprese Salad with multi colored Tomatoes  
Braised Callaloo with Roasted shallots & Red onions  
Exotic Fruit Presentation  
Double Decker Key Lime Pie  
Banana Rum Crème Brulee