

Schooner Woodwind

Catering Menu

Lunch & Dinner Buffet Selections

GF = Gluten Free V = Vegetarian

The Captain's Wheel

Grilled marinated flank steak platter
Grilled fajita spiced chicken platter (GF)
Chipotle and basil sauces (GF,V)
Chef's choice of pasta side (V)
Seasonal vegetable salad (GF,V)
Crusty breads with butter (V)
Asst. cookies, brownies & bars (V)

\$23.75 per guest

Chesapeake Choice

1.5 oz Crab cake sliders on potato rolls
1.5 oz Buttermilk fried chicken sliders
Fresh corn salad (seasonal) (GF,V)
Maryland marinated tomatoes (GF,V)
Asst. cookies, brownies & bars

\$25.00 per guest

Sunny Mediterranean

Vegetarian gourmet flatbreads (V)
Italian chicken salad (GF)
(olive oil, sun dried tomato & asiago cheese)
Greek penne pasta salad (V)
Sliced tomatoes & mozzarella w/basil (GF,V)
Crusty breads with butter (V)
Asst. cookies, brownies & bars (V)

\$27.50 per guest

The Cubana

Grilled Cuban pork loin with mango chutney
Spicy grilled shrimp (GF)
Black bean & orzo salad (V)
Baby greens with oranges, jicama & onion
(dressed with a honey vinaigrette) (GF,V)
Crusty breads with butter (V)
Asst. cookies, brownies & bars (V)

\$30.31 per guest

By Land & Sea

Grilled tenderloin filet of beef (GF)
Baked salmon fillets (GF)
Horseradish and dill sauces (GF,V)
Italian potato salad (GF,V)
Seasonal vegetable salad (GF,V)
Crusty breads with butter (V)
Asst. cookies, brownies & bars (V)

\$31.25 per guest

*See the "A La Carte Buffet Meals" page
For additional buffet selections*

Prices do not include 18% gratuity, 6% sales tax and delivery fee