



THE  
RESERVE  
AT TWO RIVERS

## On- and- Off Premise Banquet Menus



*For more information, contact our catering team:*

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# Wedding and Event Packages

<b>THE MAGOTHY</b>	<b>THE TWO RIVERS</b>	<b>THE CHESAPEAKE</b>	<b>THE ATLANTIC</b>
<b>Cocktail Service</b> 1 Classic Hors d'oeuvre Station 3 Classic Passed Hors d'oeuvres	<b>Cocktail Service</b> 2 Classic Stations 3 Classic Passed	<b>Cocktail Service</b> 1 Classic Station 1 Premium Station 3 Classic Passed 1 Premium Passed	<b>Cocktail Service</b> 2 Classic or Premium Stations* Any 4 Passed  <b>*limit one attended station</b>
<b>Meal Service BUFFET</b> 2 Classic Entrées; Starch, Vegetable, Classic Salad & Rolls; Cake/Dessert; Coffee, tea, soda.  <b>NO PLATED OPTION</b>	<b>Meal Service BUFFET</b> 2 Entrées (Classic) 1 Carving Station (Classic); Starch, Vegetable, Classic Salad & Rolls; Cake/Dessert Display; Coffee, tea, and soda.  <b>PLATED</b> 2 Classic Entrées; Starch, Vegetable, Classic Salad & Rolls; Cake/Dessert Display; Coffee, tea, and soda.	<b>Meal Service BUFFET</b> 2 Entrées (1 Classic + 1 Premium); 1 Carving Station (Classic or Premium); Starch, Vegetable, Any Salad & Rolls; Cake/Dessert Display; Coffee, tea, and soda.  <b>PLATED</b> 2 Entrées (1 Classic + 1 Premium); Starch, Vegetable Any Salad & Rolls; Cake/Dessert Display; Coffee, tea, and soda.	<b>Meal Service BUFFET</b> 3 Entrées (Classic or Premium); 1 Carving Station (Classic or Premium); Starch, Vegetable, Any Salad & Rolls; Cake/Dessert Display; Coffee, tea, and soda.  <b>PLATED</b> 2 Entrées (Classic or Premium) OR Single Entrée Starch, Vegetable, Any Salad & Rolls; Cake/Dessert Display; Coffee, tea, and soda.
<b>Bar Service</b> 1 Domestic and 1 Craft / Import Draft Beer* 2 Red and 2 White House Wine  *availability subject to location	<b>Bar Service</b> 2 Domestic and 2 Craft / Import Bottled Beer 2 Red and 2 White House Wine	<b>Bar Service</b> 2 Domestic and 2 Craft / Import Bottled Beer 2 Red and 2 White House Wine Name Brand Bar (no shots/ shooters)	<b>Bar Service</b> 2 Domestic and 2 Craft / Import Bottled Beer 2 Red & 2 White House Wine Top Shelf Bar (no shots/ shooters)

# COCKTAIL SERVICE

## *Classic Hors d'oeuvre Stations*

### **Vegetable OR Fruit & Cheese Display**

Choice of fresh cut veggies or seasonal fruit served with assorted domestic cheese, crackers and dipping sauces

### **Spinach and Artichoke Dip**

Our chef's special creamy dip with spinach and artichoke topped with Monterey Jack cheese, baked and served with toasted baguette

### **Bruschetta**

Vine ripened tomatoes diced with red onion, garlic, extra virgin olive, fresh basil, and Parmesan cheese on a toasted baguette

### **Chicken Tenders**

Hand breaded chicken breast tenderloin, fried golden and served with Two Rivers BBQ or Honey Mustard sauce

### **Chicken Wings**

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

### **Italian Meatballs**

Hand rolled beef and spices in house marinara sauce, topped with grated parmesan cheese

### **Steak Bites**

Tender beef tips tossed in Buffalo sauce, served with homemade blue cheese dressing

## *Premium Hors d'oeuvre Stations*

### **Crudité Display**

Sliced seasonal fruit and berries, fresh vegetables with imported cheeses, Dijon dipping sauce and ranch dressing, and crackers

### **Shrimp Cocktail**

Jumbo chilled shrimp served with cocktail sauce

### **Two Rivers Crab Dip**

Traditional style creamy jumbo lump crab dip topped with cheese, baked and served with toasted baguette

### **Antipasto Display**

Assorted meats and cheese with marinated vegetables, dipping sauces and crackers

### **Baked Brie with Fresh Berries**

Brie wrapped in puff pastry with fresh berries in a bourbon glaze, baked golden brown

### **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 (Attended; limit one attended station per event)

### **Beef Carving Station**

Seasoned and slow roasted New York strip loin, carved on site, served with fresh rolls and dipping sauces (Attended; limit one attended station per event)

### **Grilled Quesadilla Station**

Peppers, onions, Monterey Jack and cheddar cheese; choose chicken, steak or crab (Attended; limit one attended station per event)

## *Premium Plus Hors d'oeuvre Stations*

### **Raw Bar**

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

### **Seared Ahi Tuna**

Sushi grade tuna, seared rare, served over Asian slaw with pickled ginger, soy sauce and wasabi

### **Signature Trio – Includes:**

**Clams Casino** (top neck clams topped with casino butter, bacon and Monterey Jack cheese, baked golden);

**BBQ Oysters** (fresh oysters glazed with BBQ sauce, finished with bacon and Monterey Jack cheese);

**Oysters Rockefeller** (fresh oysters stuffed with sautéed spinach and a Sambuca cream sauce)

## *Classic Passed Hors d'oeuvres*

### **Jamaican Jerk Chicken Skewers**

Caribbean marinated tenderloins skewered and grilled, served with honey mustard

### **Beef Satay**

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

### **Two Rivers Crab Dip Phyllo**

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

### **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 Poppers**

Large roasted jalapenos stuffed with spiced cheeses and baked

### **Prosciutto Wrapped Melon**

Fresh cut honeydew and cantaloupe wrapped in prosciutto ham

### **Stuffed Cherry Tomatoes**

Cherry tomatoes stuffed with fresh herbed cheese

## *Premium Passed Hors d'oeuvres*

### **Spiced Shrimp**

Jumbo peeled shrimp steamed in beer, tossed in Old Bay butter sauce, served with homemade cocktail sauce

### **Shrimp Cocktail**

Jumbo chilled shrimp served with cocktail sauce

### **Mini Crab Cakes**

Jumbo lump crab cakes served with homemade tartar sauce

### **Bacon Wrapped Scallops**

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

### **Crab Stuffed Mushrooms**

Button mushrooms stuffed with jumbo lump crab

### **Lamb Lollipops**

Grilled lamb rack served with mint pesto

### **Smoked Salmon Canape**

Smoked salmon with dill cream cheese served on fresh cucumber

### **Prosciutto Wrapped Fig**

Fresh fig wrapped with prosciutto, topped with blue cheese and dressed with balsamic glaze (subject to availability)

# MEAL SERVICE

## *Classic Entrées*

### **Chicken Pomodoro**

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

### **Chicken Francaise**

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

### **Blackened or BBQ Chicken**

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

### **Caribbean Chicken**

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

### **Grilled or Blackened Mahi**

Fresh fillet, seasoned and grilled, or coated with Cajun spice and blackened, and topped with lemon butter sauce

### **Grilled Salmon**

Fresh Atlantic salmon, seasoned and grilled, topped with fresh tomato basil vinaigrette

### **Grilled Sirloin**

8 oz. center-cut sirloin, flame grilled to Medium temperature (plated only)

### **Chicken Curry**

Sautéed chicken with onions and peppers simmered in a coconut curry sauce with basmati rice (buffet only)

### **Sliced Sirloin**

Center cut sirloin, seasoned and grilled, sliced and topped with port wine mushroom sauce (buffet only)

### **Ginger Steak**

Grilled center cut sirloin in a ginger-soy marinade with fresh cilantro and honey (buffet only)

### **Beef Tenderloin & Sirloin Tips**

Grilled tenderloin and sirloin tips simmered in port wine mushroom gravy (buffet only)

### **Slow Roasted Porkloin**

Seasoned and slow roasted pork, served with mushroom gravy (buffet only)

### **Vodka Pasta with Chicken**

Rigatoni pasta tossed with tomato basil cream sauce, prosciutto ham, mushroom and onions (buffet only)

### **New Orleans Creole Pasta**

Chicken, shrimp, and Andouille sausage, sautéed with peppers and onions in a spicy Creole sauce and tossed with ziti pasta (buffet only)

### **Tuscan Chicken Pasta**

Sautéed chicken and broccoli in basil cream sauce tossed with ziti pasta (buffet only)

### **Baked Ziti**

Ziti pasta, fresh Italian sausage and seasoned ground beef, tossed in homemade marinara sauce and topped with mozzarella and parmesan cheese (buffet only)

## *Premium Entrées*

### **Chicken Chesapeake**

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

### **Stuffed Flounder**

Stuffed with jumbo lump crab and baked, topped with lemon butter sauce

### **Stuffed Shrimp**

Jumbo shrimp stuffed with lump crab meat and topped with lemon butter sauce (3)

### **Maryland Crab Cake**

Jumbo lump crab cake, broiled and served with homemade tartar sauce (2)

### **Caribbean Mahi with Crab**

Fresh fish dusted with Caribbean jerk spice, grilled, then topped with jumbo lump crab and lemon butter sauce

### **Sliced New York Strip**

Seasoned and slow roasted New York strip loin, topped with port wine mushroom sauce

(buffet only)

### **Lobster Pasta**

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

(buffet only)

### **Steamed or Grilled Lobster Tail**

5 oz. cold water lobster tail, served with drawn butter (plated only)

### **Macadamia Crusted Halibut**

Fresh halibut fillet, tossed in seasoned crushed macadamia nuts, and baked (plated only)

### **Grilled Filet or New York Strip**

10 oz. New York strip or 6 oz. filet mignon, flame grilled to medium temperature (plated only)

## Single Entrée Plated

### **Beef Wellington**

Beef tenderloin wrapped in puff pastry with mushroom duxelle and goose liver pate

### **Filet Tenderloin or New York Oscar**

Seasoned and grilled to medium temperature, topped with jumbo lump crab and imperial sauce, garnished with asparagus

## Classic Carving Stations

Cuban Rubbed Pork Tenderloin – Slow Roasted Porkloin – Spiral Glazed Ham – Semi-Boneless Turkey Breast – Slow Roasted Center Cut Sirloin

## Premium Carving Stations

Prime Rib of Beef – New York Striploin – Beef Tenderloin

## Starch

### **Basmati Rice**

Garnished with fresh scallion and diced carrot

### **County Garlic Mashed Potatoes**

Red bliss potatoes seasoned and whipped with fresh cream and garlic

### **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

### **Loaded Mashed Potatoes**

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

### **Homemade Macaroni and Cheese**

Elbow macaroni tossed in a blend of creamy Velveeta, Monterey Jack, and cheddar cheeses (buffet only)

### **Twice Baked Potato**

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

## Vegetable

Broccoli – Corn – Green Beans – Squash Medley – Asparagus – Vegetable Medley (includes all)



## Classic Salad with Fresh Rolls

### Garden Salad

Iceberg, romaine, julienne carrot, tomato, croutons, and cheese tossed in Two Rivers vinaigrette

### Caesar Salad

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

## Premium Salad with Fresh Rolls

### Spinach Salad

Fresh spinach, strawberry, avocado, red onion, carrot, feta cheese, and mango champagne dressing

### Signature Salad

Mesclun greens, sliced Granny Smith apple, Cajun baked pecan, red onion, straw cut yellow and green squash, jicama and carrot with a poppy seed dressing

## Dessert Options

Cake, cupcakes and a variety of desserts are available – Refer to bakery guide

## Non-Alcoholic Beverages

Brunch: Assorted juice, soda and iced tea

Lunch and Dinner: Assorted soda and iced tea; Regular and decaf coffee and selection of herbal teas

# BAR SERVICE

- Selection of domestic and imported draft beer and house wines (Cabernet, Merlot, Chardonnay, Riesling, White Zinfandel, Moscato)
- Selection of domestic and imported draft AND bottled beer plus wines as listed above
- Name Brand Bar – plus beer and wine as listed above (excludes shots and shooters)
- Top Shelf Bar – plus beer and wine as listed above (excludes shots and shooters)
- Mimosa / Sangria Station (orange juice, champagne, red and white sangria with fresh fruit)
- Signature Cocktails available
- Per consumption or cash bar options available