



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 at Events@tworiverssteak.com

Cindy Biederman at Cindy@tworiverssteak.com

(410) 360 - 1919

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

Italian Meatballs

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

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



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

\$\$/pp one hour; \$\$/pp two hours;

Shrimp & Grits Station Attendant \$150.00



Carving Station

Beef Tenderloin

New York Striploin

Glazed Ham

Sliced Pork Loin

Semi-Boneless Turkey Breast

Carving Station Attendant \$150.00

Grilled Quesadilla Station

Peppers, onions, Monterey Jack and cheddar
cheese, with Chicken & cheese, or Chicken,
Cheese and Steak

Station Attendant \$150.00

Add Guacamole \$1.50 per person

Two Rivers Crab Dip

Traditional style creamy jumbo lump crab dip
topped with cheese, baked and served with
toasted baguette. 1/2 pan serves 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 \$2 per person

Add Pancakes or French Toast

Add Eggs Benedict or Chesapeake Benedict

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

Add 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

Add 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
Carving Station Attendant \$150

Lunch and Dinner Buffet

Two entree buffet that includes a starch, vegetable, salad with fresh rolls
Add Non Alcoholic Beverages
(\$4.95 for any additional classic entree's)

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 (Additional Cost)

Pasta Primavera

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

Tuscan Chicken Pasta

Sautéed chicken and broccoli in basil cream sauce tossed with rigatoni
Substitute for Shrimp (Additional Cost)

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
(Additional Cost)

Lobster Pasta

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

Stuffed Shrimp

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

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 (Additional Cost)

Maryland Crab Cake

Two 2 oz. crab cakes per person, broiled and served with homemade tartar sauce
(Additional Cost)

**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 \$28 per person - Two domestic bottles, One craft/Imported beer and seltzer; Cabernet, Red Blend, Pinot Grigio and Chardonnay.

Well Bar Package \$34 per person- Beer and Wine Package plus Smirnoff, Jack Daniels, Jimader, Captain Morgan, Bacardi, Bombay and Dewars.

Top Shelf Bar Package \$42 per person- Beer and Wine Package plus Titos, Grey Goose, Jameson, Patron, Bombay Sapphire, Bulleit, Woodford, Johnny Walker Black.

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

Prices are subject to change. 22% service charge applies to all food and beverages on full-service events. Delivery and/or rental fees may apply; sales tax additional. 3% credit Card Processing fee



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.