



Tabrizi's Mediterranean Cuisine
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Tabrizi's Dinner and Hors D'oeuvres Menu

- ☐ **No "Packages" Our a la carte catering menu is customizable.**
- ☐ **Top Notch location-with the Marina view directly on the water.**
- ☐ **Fresh and creative-All food made in the house from scratch.**
- ☐ **Personal-All the space is dedicated to you, not mingled with other parties.**
 - ☐ **Wedding coordinator on the floor at no charge.**
 - ☐ **Flexible-We can create anything you desire.**
 - ☐ **Convenient parking adjacent to the building**
- ☐ **Ceremony and cocktail hour on the patio (weather permitting)**

All prices are per item, per person

Hors D'oeuvres minimum order is for 100 people

\$5.50 per person per item

Cold Hors D'oeuvres

- ❖ Brochette topped with fresh basil, mozzarella and plum tomatoes
- ❖ Norwegian Smoked Salmon with cream cheese dip on a Danish Cracker
- ❖ Miniature egg rolls with mustard and duck sauce (Room Temperature)
- ❖ Shrimp with orange chili sauce in Shot glass
- ❖ Virginia Ham and melon apple chutney on mini Quiche shell
- ❖ Pastrami Brochette with pickled cucumbers on Rosemary Tartlet round
- ❖ Mini Pizza assortments (room temperature)
- ❖ Curried Muscovy duck on Baguette with mascarpone and roasted red pepper

\$5.50 per person per item

Hot Hors D'oeuvres

- ❖ Short Rib and Fontina mini Panini baked to perfection
- ❖ Szechuan beef Satay on mini bamboo skewer
- ❖ Scallops wrapped in bacon
- ❖ Malaysian shrimp roll on mini bamboo skewer
- ❖ Kanpur Vegetable Samosa on mini bamboo skewer
- ❖ Thai Chicken Satay on mini bamboo skewer
- ❖ Spinach and feta cheese in crispy phyllo dough
- ❖ Beef Hibachi on mini bamboo skewer
- ❖ Peking duck roll on mini bamboo skewer
- ❖ BBQ Pork filled Biscuit Southern Style
- ❖ Bella Flora Puff with mushrooms and ricotta and dried tomatoes
- ❖ Seafood Paella Tart-Saffron rice with seafood and Andouille Sausage
- ❖ Lamb Gyro-Petite pita stuffed with roasted lamb and yogurt cucumber Tzatziki Sauce
- ❖ Assorted quiche-Chicken, Vegetables only, and Three cheese
- ❖ Mini crab cakes Maryland style on Belgian endive leaf
- ❖ Frenched lamb chops with a fresh mint Demi-glace (\$7.50)
- ❖ Vegan Caponata Phyllo stuffed with eggplant, tofu and roasted pine nuts medley

\$9.50 per person on Display

Chilled Seafood

- ☐ Jumbo shrimp cocktail
- ☐ Smoked salmon and fresh dill with horseradish sauce on a mirror
- ☐ Oysters on the half shell (Minimum 100 people)
- ☐ Pepper Encrusted Ahi Tuna medallions, with wasabi and pickled ginger

**Decorative
Displays \$5.00 per
person**

Vegetable Crudités

An array of whole and fresh cut market vegetables mirror displayed with our creamy vegetable dip

\$12.50 per person

Fresh Fruits Seasonal whole and fresh cut fruits display with our walnut Tahini dip

Imported & Domestic Cheeses with assorted breads and grapes.

Mashed Potato Martini Bar (\$25) per person not recommended for outdoor (summer)

Oashed potatoes piped into a martini glass, your guests select from the following Toppings - Sautéed mushrooms in a burgundy wine reduction, gorgonzola cheese, cheddar cheese, caramelized onions, fire roasted red peppers, smoked bacon, sour cream, whipped butter and fresh chives

World Cuisine

\$28 per person All five-(Sushi is extra)

Fresh crispy Pita Bread with:

❖ **Tabbouleh**

Tomatoes, parsley, diced garden vegetables, bulgur wheat, olive oil and lemon juice

❖ **Hummus**

Pureed chickpeas with olive oil, lemon, sesame Tahini and roasted garlic

❖ **Fattoush**

Fresh lettuce with baked pita, garden vegetables, sumac, tomato, onion and lemon

❖ **Baba Ghanoush**

Slow roasted eggplant puree with garlic, Tahini and extra virgin olive oil

❖ **Falafel**

Ground chickpeas with spices fried in soybean oil, served with Tahini dip

❖ **Sushi**

Salmon, Tuna, Eel and California Roll (8.50 per person two piece serving SHU SHUVRQ)

Hot Stations/Buffer

Buffer style service does not include salad, starch and vegetables

For any manned station please add \$100.00 attendant fee

All Stations include rolls and butter

\$28.50 per person per item per person

Pasta

- ❖ Bowtie pasta, Italian sausage, plum tomato
- ❖ Three cheese ravioli with a champagne lobster cream sauce
- ❖ Penne pasta with grilled chicken, in a roasted red pepper cream sauce
- ❖ Linguini and rock shrimp, roasted garlic, sun dried tomato and kalamata olives sautéed in white wine
- ❖ Fettuccini with shrimp, scallops and crab meat tossed with a creamy alfredo or wasabi cream sauce
- ❖ Sautéed shrimp, scallops and sweet Italian sausage tossed with rotini pasta in a fennel and sambuca cream

Meat Carving-Buffer

- ❖ Tenderloin of beef with a creamy horseradish and burgundy sauce **\$25 per person**
- ❖ Top round of beef with a creamy horseradish and burgundy sauce **\$24 per person**
- ❖ Roast turkey breast with cranberry chutney and honey mustard **\$22 per person**
- ❖ Roast boneless leg of lamb with mint sauce and fresh pesto **\$26 per person**
- ❖ Rack of lamb with mint sauce and whole grain mustard **\$28 per person**
- ❖ Honey baked ham with assorted mustards **\$22 per person**
- ❖ Prime rib of Beef, served with Au Jus and Horseradish **\$26.50 per person**

Plated Sit-down Dinner Entrees Per Person-

You can have a dual entrée of any two combination. Average price is the total of any two items divided by 2+ \$6. A two or three-choice dinner requires color coded cards provided by the customer. Please note: Due to the size of NY steak, and the Prime Rib, each 12oz. they can not be paired with any item (dual plate). The filet mignon (tenderloin) when paired with another entree, will carry additional \$8 since a 4oz cut is a too small cut. The paired cut would be 6oz. Salad starch and vegetables are extra.

Sit-down Dinner Meat Cuts Entrees

- ❖ **Peppercorn Crusted Beef Tenderloin/ \$45**
❖ Served with a rich veal/red wine reduction
- ❖ **Garlic Rosemary Rubbed Beef Tenderloin \$45**
Served with an herbed demi-glace
- ❖ **12 oz New York Strip Steak \$45**
Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace
- ❖ **Prime Rib of Beef 12oz. \$45**
Carved medium rare and served with au jus and horseradish cream
- ❖ **French Rack of Lamb \$48**
Char-grilled served over vegetables with a fresh demi-glace
- ❖ **Lamb Kebobs Over Basmati rice and organic roasted vegetables \$38**

Seafood Entrees

- ❖ **Grilled Fillet of Salmon \$40**
Char-grilled and served with champagne dill cream sauce
- ❖ **Sea Bass Filet \$46 (OR MARKET PRICE)**
Fresh Sea Bass encrusted in Sesame seeds served with Beurre Rosemary Beurre Blanc
- ❖ **Crab Cakes \$46 (OR MARKET PRICE)**
Prepared in traditional fashion with Old Bay Seasoning. Baked to golden brown
- ❖ **Bronzini (Mediterranean Sea Bass)Grilled \$42**
6HUver RYHU Basmati rice and organic roasted vegetables

Chicken Entrees

- ❖ **Chicken Florentine \$38**
Stuffed with spinach and Fontana cheese, served with a white wine cream sauce
- ❖ **Chicken Parmesan \$38**
Breaded and sautéed, topped with fresh marinara and Italian cheeses
- ❖ **Chicken Marsala \$38**
Sautéed with fresh mushrooms and a Marsala wine sauce
- ❖ **Chicken Primavera \$38**
Grilled and nested on a bed of seasonal vegetables ~~with KNUEV~~
- ❖ **Chicken and Scallion Cream Sauce \$38**
Boneless breast of chicken, grilled and topped with a champagne cream sauce And fresh scallions
- ❖ **Lemon Chicken \$38**
Oven roasted quarter chicken drizzled with a sweet lemon garlic sauce
- ❖ **Chicken Cordon Bleu \$38**
With Prosciutto, spinach and Swiss cheese served with a roasted red pepper cream sauce
- ❖ **Crab Stuffed Chicken Breast \$42**
& chicken breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream

**Salad Choices for buffet and sit-down dinner \$7.00
per person**

Salads

A Taste of Excellence Salad

Assorted spring mix with diced fruits dressed with our house aged balsamic pomegranate Vinaigrette

Classic Caesar Salad, Romaine lettuce, parmesan dressing and cracked peppers.

Greek Salad, Romaine hearts, diced bell peppers, cucumbers, tomatoes, Kalamata olives, Feta and Pepperoncini

Vegetable Choices \$5.00 Per Person

- ❖ Fresh green beans in a vermouth or lemon Butter
- ❖ Broccolini with olive oil and garlic
- ❖ Medley of broccoli, cauliflower and carrots
- ❖ Sugar snap peas with compound butter
- ❖ Asparagus with lemon garlic butter
- ❖ Ratatouille – Sautéed eggplant, zucchini, onions, tomatoes and garlic

Starches- \$5.00 Per Person

- ❖ Garlic and rosemary roasted redskin potatoes
- ❖ Scalloped potatoes
- ❖ Roasted garlic mashed redskin potatoes
- ❖ Wild rice pilaf
- ❖ Basmati Rice
- ❖ Risotto – Wild mushroom, roasted red pepper

Desserts

Ice Cream Sundae Bar with assorted toppings \$8 per person
Dessert Shooters-Lemon cake, Tiramisu, Raspberry and Chocolate \$6 per person

Guest own cake cutting and serving \$2.50 per person (Waived when ordered by our affiliated bakeries)

Open Bars

Beer/Wine/Soda \$30.00 per person

Domestic popular beers, and Cava Sparkling wine

Open Bar Rail house brands- \$38.00 per person Beer/Wine/Soda/Sparkling and Above average selections.

Open Bar- Open Premium with signature drinks \$48.00 per person Including 2 signature drinks of your choice, imported beers, upgraded wines and top shelf liquor

Consumption and cash bars are available for rehearsal dinners and smaller events only, bar tender fee in the amount of \$100 per bar tender applies on Cash Bars.

**Prices do not include food sales tax (6%), alcohol tax of 9% and service fee of 22%
Service Fee is taxable in Maryland at the rate of 6%**

Maryland Law requires sales tax on Service Fee

One hour extension for bars is as follows:

Premium bar \$2000 per hour

Rail bar \$1500 per hour

Beer/Wine/Soda \$1000 per hour

Ceremony fee is \$1000 includes setup and cleaning (no food or beverage)

Prices are valid as of 01/01/2023

Due to the current inflation rate, supply chain issues, and energy cost, many items will be priced at current market value as we purchase them.

Therefore, prices may fluctuate.