



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind. As always, our theme of Fresh | Honest | Local will be central to the meal.

Hors d'oeuvres

Priced per 50 Pieces

150 | Mini Crab Cakes • Remoulade

110 | Smoked Salmon Cracker • Pumpernickel, Dill, Pickled Shallots

70 | Wild Mushroom Arancini • Rosemary Garlic Aioli

70 | Fig n' Goat Cheese Filo Cups

65 | Chilled Tomato Gazpacho Shooters

100 | Lamb Lollipops • Greek Yogurt

150 | Scallop BLT • Tomato Jam, Micro Arugula

70 | Chorizo-Wrapped Dates • Balsamic

65 | Truffled Brioche Grilled Cheese

75 | Warm Brie on Melba Toast • Almonds & Orange Marmalade

125 | Chicken and Waffle Cone • Spicy Maple Syrup

165 | Mini Lobster Roll • Mini Potato Roll

75 | American Burger Slider • Lettuce, Tomato, Onion, Mini Potato Bun

65 | Caprese Skewers • Chimichurri Sauce

70 | Endive Cup • Cherries, Goat Cheese, Pistachios

125 | Fried Green Tomato BLT Sliders • Southwest Aioli, Mini Potato Bun

140 | Filet Crostini • Horsey Sauce, Pickled Onion Relish, Brussel Leaves

150 | Tuna Tartar • Sesame, Avocado, Spicy Mayo, Crispy Wontons



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Stationary Hors d'oeuvres

Price per Person

8pp | Ancho Marinated Shrimp Cocktail • Lemon, Cocktail

7pp | Antipasto Platter • Olives, Artichokes, Roasted Peppers, Asparagus

3pp | Seasonal Fresh Fruit Platter

6pp | Crab Dip • Old Bay Crostini

4pp | Cheese Board • Assortment of Cheeses, Meats, & Crackers

8pp | Seared Tuna • Fresh Seaweed Salad, Spicy Mayo

4pp | Guacamole Bar • Pico de Gallo, Corn Salsa, Corn Tortilla Chips

3pp | Crudit  Hummus Platter • Red Peppers, Broccoli, Cauliflower, Carrots, Celery

5pp | Triple 'B' Wings • Bourbon Sauce, Blue Cheese, Bacon

MKT | Raw Bar



Off the Hook Restaurant Group is partnered with Misaki Sushi in Bethany Beach, DE

Add a customized Sushi Bar to your Hor D'oeuvres menu!



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Dinner Selections

Plated Entrées

Choice of Starter: Chef's Mixed Green Salad or Traditional Caesar

Choose Up to Three:

28 | Pan Seared 10oz Airline Chicken Breast • Lemon Caper Sauce

42 | Crab Cakes • Remoulade

50 | 6oz Filet n' Butter Poached Lobster Tail

46 | 8oz Filet • Hotel Butter

35 | Blackened Mahi-Mahi • Lemon Greek Yogurt

49 | 6oz Filet n' Crab Cake

35 | Seafood Linguine

35 | Short Rib • Bordelaise Sauce

38 | Crab Stuffed Flounder • Lemon Butter Sauce

37 | Fire-Roasted Seasonal Whitefish

35 | Salmon • Port Cherry Reduction

32 | Marinated Portabella and Goat Cheese

Included: Seasonal Veg, Chef's Starch, Fresh Baked Bread



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Buffet Entrées

Priced Per Person

42pp | Buffet

Choice of Starter: Chef's Mixed Green Salad or Traditional Caesar or Seasonal Soup

Choice of Two Mains: (Choice of Three Mains +5pp)

Choice of Up to Two Sides: (Choice of Three Sides +3pp) (*-Seasonal)

- ↳ Grilled Asparagus*
- ↳ Corn and Edamame Succotash*
- ↳ Butternut Squash and Baby Kale
- ↳ Bacon Braised Collards
- ↳ Garlicky Spinach
- ↳ Glazed Baby Carrots
- ↳ Stewed Tomato and Roasted Eggplant
- ↳ Sage Roasted Squash*
- ↳ Roasted Green Beans
- ↳ Truffle Potatoes
- ↳ Lemon and Rosemary Orzo
- ↳ Truffle Orzo Mac n' Cheese
- ↳ Coconut Ginger Rice
- ↳ Smashed Potatoes

Included: Fresh Baked Bread



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Buffet Entrée Options:

- ↳ Short Rib • Bordelaise Sauce
- ↳ Hunter Style Chicken Cacciatore
- ↳ Slow Roasted Pork • Warm Mustard Vinaigrette
- ↳ Chicken Breast • Prosciutto Cream
- ↳ BBQ Ribs • House BBQ sauce
- ↳ Grilled Swordfish • Lemon and Rosemary
- ↳ Paella • Mussels, Scallops, Shrimp, Sausage, Saffron Rice, Piquillo Peppers, Tender Chicken
- ↳ Crab Stuffed Fluke • Lemon Caper Vinaigrette
- ↳ Crab Cakes • Remoulade
- ↳ Salmon • Port Cherry Reduction
- ↳ Vegetarian Lasagna
- ↳ Marinate Portabella n' Goat Cheese
- ↳ Blackened Mahi-Mahi • Lemon Greek Yogurt

Or Add a Carving Station to your Buffet
as the Third Main Course

- +9 | Pork Loin
- +15 | Prime Rib
- +15 | Filet
- +8 | Turkey Breast
- +7 | Brisket



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Dessert Selections

Desserts

Served By the Dozen

20 | French Toast Bread Pudding • Maple Brown Butter and Cinnamon Ice Cream

15 | Mini Cupcakes

23 | Three-Berry Parfait • Shortbread Cookies and Whipped Cream

15 | Fresh Baked Chocolate Chip Cookies

17 | Peanut Butter Brownie Bites

25 | Key Lime Pie • Sugared Lime and Whipped Cream

25 | Cheese Cake • Three-Berry Sauce

MKT | Chocolate Covered Strawberries

Whole Desserts

Serves 24

38 | Key Lime Pie • Sugared Lime and Whipped Cream

38 | Cheese Cake • Three-Berry Sauce

30 | Triple Chocolate Cake