

Skipjack's Hors D'oeuvres Menu

\$15.99 per person*

Select Four Items

Jumbo Chicken Wings

Skipjack's fresh jumbo chicken wings in your choice of Old Bay, Buffalo, or BBQ

Chicken Tenders

Southern style chicken fritters fried to a golden brown and served with BBQ and Honey Mustard.

Asian Chicken Skewers

Marinated chicken breast strips and fresh vegetables with a Thai-style dipping sauce. Served on a bed of fresh Pineapples.

Cold Cut Platter

Fresh sliced ham, turkey and roast beef on an elegant platter with fresh rolls and condiments.

Meatballs

Mini beef meatballs in your choice of Marinara, BBQ, or Swedish.

Italian Sausage

Grilled Italian sausage with peppers and onion.

Cheese & Vegetable Crudités

Fresh cut vegetables and assorted cheeses. Served with ranch and honey mustard.

Baked Ziti

Baked ziti in your choice of vegetarian, 3 Cheese or meat sauce.

Additional Premium Selections

Crab Balls

Skipjack's Jumbo Lump Crab Cake in bite size one ounce pieces. With Cocktail and tartar. (Served 3 per person)
Add \$5 per person

Lump Crab Dip

Skipjack's creamy crab dip. Full of crab and just enough Old Bay.
(With bread and assorted crackers)
Add \$4 per person

Bacon Wrapped Scallops

Fresh sea scallops wrapped in applewood bacon and broiled to perfection.
(Served 3 per person)
Add \$5 per person

Jumbo Shrimp Cocktail

Jumbo peeled and deveined gulf shrimp with cocktail sauce and lemons.
(Served 3 per person)
Add \$4 per person

Minimum 25 people for Banquet Room, 15 people for Skylight Room. Hors D'oeuvres party includes Coffee, Iced Tea, Assorted Sodas. Alcoholic beverages available for additional charge. An 18% service charge and 6% sales tax will be added to final bill.

Skipjack's Dinner Buffet Menu

\$22.99 per person*

- Includes vegetable and assorted cheese platter
- Select House or Caesar Salad
- Select two vegetables
- Select three entrees from below

Chicken Marsala

Grilled Chicken with sautéed mushrooms and Marsala Wine Sauce

Baked Chicken

Baked assorted chicken pieces with special blend of spices.

Chicken Cordon Bleu

Breast of chicken stuffed with Virginia ham and Swiss cheese and topped with a creamy white wine sauce.

Southern Fried Chicken

Crispy fried chicken with the Chef's special blend of spices.

Lasagna

The classic Italian dish stuffed with Ricotta cheese, marinara, and meat sauce.

Roast Pork Loin

Crusted with fresh herbs and garlic slow roasted then sliced and served with a natural pork au jus.

Shrimp Creole

Large shrimp sautéed with peppers, onions, & okra in a spicy Creole tomato sauce over rice.

Honey Glazed Ham

Baked with red onion and brown sugar served with sliced pineapple garnish.

Broiled Flounder or Tilapia

Generous portions of Flounder or Tilapia broiled with lemon, butter, herbs, & spices.

Baked Ziti

Vegetarian, 3 Cheese or Meat

Add \$2 per person for the following premium selections:

Roasted Salmon Beurre Blanc

Fresh wild caught Atlantic Salmon roasted, then topped with a white wine and butter cream sauce.

Steak Diane

Tender steak rubbed with black pepper and cooked to perfection. Finished with a rich brandy and mushroom sauce.

Mini Crab Imperials

Our homemade Maryland classic with lump crab and finished with a rich and creamy Imperial Sauce.

Chicken Neptune

Tender breast of chicken grilled and topped with Jumbo Lump crab and a lemon buerre blanc sauce.

*** Add a carving station to any buffet for only \$3.00 additional per guest.

Skipjack's Banquet Options

Vegetables

Rice Pilaf
Green Beans
Roasted Red Bliss Potatoes
Garden Vegetable Medley
Corn on the Cob (seasonal)

Soup Option

\$3.99 per guest

Choice of:
Maryland Crab
Cream of Crab

A La Carte Options

Fresh Vegetable Tray	\$2.95 per person
Assorted Cheese Tray	\$2.95 per person
Jumbo Lump Crab Balls	\$2.50 each
Fried Jumbo Shrimp	\$2.00 each
Bacon Wrapped Scallops	\$2.50 each
Shrimp Cocktail	\$2.00 each
Half Shell Oysters	\$2.00 each

Dessert Option

\$2.99 per guest

Sheet Cake
Irish Bread Pudding
Crème Brulee

Bar Packages

A \$50 Bartender fee will apply to all bar packages.
Four hour time limit.

Open Bar – Premium Brands \$18 per guest
\$4 per guest each additional hour

Open Bar – Standard \$15 per guest
\$4 per guest each additional hour

Beer and Wine – \$12 per guest
\$3 per guest each additional hour

Tab Bar – A running tab will be added to the banquet check.

Cash Bar – Each guest will pay for their individual drinks.

An 18% service charge and 6% sales tax will be added to final bill. Shots, Shooters, and Bombs are not included in the Open Bar prices. Guest drinking alcohol must be 21 years of age. Under aged guests found to be drinking alcohol will be asked to leave the premises. Skipjack's reserves the right to refuse service to anyone deemed unfit to consume alcohol.