

Encore

CATERING
At The Wicomico Civic Center



BREAKFAST

THE EYE OPENER | \$7.95 PER PERSON

Assortment of Donut Holes
Fresh Brewed Coffee
Orange Juice and Ice Water

THE EARLY BIRD | \$9.95 PER PERSON

Assortment of Breakfast Sweets
Fresh Brewed Coffee & Hot Tea Setup
Orange Juice and Ice Water

THE EXECUTIVE CONTINENTAL | \$12.95 PER PERSON

Assortment of Breakfast Sweets
Butter Croissants
Assorted Bagels & Cream Cheese
Seasonal Fresh Fruit
Fresh Brewed Coffee & Hot Tea Setup
Orange Juice and Ice Water

BREAKFAST OF THE EASTERN SHORE | \$15.95 PER PERSON

Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Assortment of Breakfast Sweets
Biscuits
Fresh Seasonal Fruit
Fresh Brewed Coffee, Hot Tea Setup, Orange Juice
and Ice Water
Add Pancakes or French Toast | \$3 per person
Add Omelet Station | \$5 per person



BOXED LUNCHES

SANDWICH ROLLS / WRAPS

Sandwiches and wraps include chips, condiments, bottled iced tea or bottled water and cookies.

Select One Option:

Sandwich Roll
Wrap

Select One Meat:

Oven Roasted Turkey Breast & Cheese
House-Made Chicken Salad
Hickory Smoked Ham & Cheese
Roast Beef & Cheese

MINIMUM OF 25 | \$18.95 PER PERSON

SELECT UP TO TWO OPTIONS

SALADS

Salads include dressing, crackers, fresh brewed iced tea, bubblers of water and cookies.

Chicken Caesar Salad with Croutons

Garden Salad with Ham & Cheese

Garden Salad with House-Made Chicken Salad

LUNCH BUFFETS

\$19.95 PER PERSON

Includes Garden Salad, Fresh Baked Rolls & Butter, Fresh Brewed Iced Tea, Coffee and Water

SELECT ANY TWO ENTRÉES

Chicken Marsala
Chicken Teriyaki
Citrus Chicken
Baked Chicken
Fried Chicken
Pulled BBQ Pork
Baked Ziti
Lasagna

White Vegetarian Lasagna
Beef Burgundy
Beef Stroganoff
Turkey Breast
(Carving Station)
Glazed Pit Ham
(Carving Station)

SELECT ONE STARCH AND ONE VEGETABLE

Green Beans
Buttered Corn
Smashed Potatoes
Roasted Red Potatoes
Macaroni & Cheese

Orzo Rice Pilaf
Buttered Noodles
Creamy Country Potato Salad
Sweet Cole Slaw
Pasta Salad

SELECT ONE DESSERT

Assorted Cookies
Apple Pie

Brownies
Lemon Bars



PLATED LUNCHES

\$21.95 PER PERSON

Includes Mixed Greens Salad, Fresh Baked Rolls & Butter, Dessert, Fresh Brewed Iced Tea, Coffee and Ice Water.

SELECT ONE ENTRÉE

Chicken Marsala
Chicken Teriyaki
Citrus Chicken
Chicken Provençal
Herb & Lemon-Roasted Chicken Breast

Herb-Roasted Beef Tenderloin
(add \$5 pp)
Beef Burgundy

Crab Cake (add \$5 pp)
Herb-Seared Tuna (add \$4 pp)
Crab Melt (add \$2 pp)

SELECT ANY TWO STARCHES OR VEGETABLES

Orzo Rice Pilaf
White Rice
Mashed Red Bliss Potatoes
Garlic Mashed Potatoes

String Beans
Steamed Asparagus
Sautéed Zucchini & Squash

SELECT ONE DESSERT

Apple Pie
Chocolate Cake with Chocolate Icing
Lemon Delight Cake



To qualify for lunch menu pricing, scheduled service start time must be no later than 1:30 p.m.

A LA CARTE

SWEETS

Cookies: Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin (serves 25) | \$50 OR \$2 per person
Brownies: Sweet & Decadent (serves 25) | \$60 OR \$2 per person
Mini Éclairs and Cream Puffs (serves 25) | \$75 OR \$3 per person
Mini Cheesecakes (serves 25) | \$100 OR \$4 per person

SNACKS

Pretzels & Chips (serves 25) | \$55 OR \$2.25 per person
Mixed Nuts & Mints (serves 25) | \$55 OR \$3 per person
Tortilla Chips & Salsa (serves 50) | \$75 OR \$2 per person
Trail Mix (serves 25) | \$75 OR \$3 per person
Granola (serves 25) | \$75 OR \$3 per person
Granola Bars | \$1.50 each
Yogurts | \$2 each

BEVERAGES

Punch | \$2 per person
Sweet Tea | \$2 per person
Lemonade | \$2 per person
Pepsi Products Soft Drinks + Bottled Water | \$4.95 per person
Regular & Decaffeinated Coffee | \$30 per gallon
Coffee & Iced Tea Station | \$3.95 per person
Soda, Water, Coffee & Iced Tea Station | \$8.95 per person



LIGHT SNACKS

THE COOKIE JAR | \$10.95 PER PERSON

Assorted Freshly Baked Cookies and Brownies,
Strawberries and Whipped Cream
Served With Ice-Cold Milk

HEALTHY BREAK | \$7.95 PER PERSON

Sliced Seasonal Fruit, Assorted Yogurts and Granola Bars



HORS D'OEUVRES

COLD HORS D'OEUVRES

Tortilla Chips with House-Made Salsa (serves 50) | \$75 OR \$2 per person
Bruschetta Topped with Tomato & Fresh Basil (100 pieces) | \$200 OR \$3 per person
Assorted Canapés, Chef's Specialty Selection (100 pieces) | \$300 OR \$4 per person
Caprese Kabob: Baby Mozzarella, Basil & Tomato (100 pieces) | \$200 or \$3 per person
Jumbo Shrimp with Spicy Cocktail Sauce and Lemons (100 pieces) | \$300 OR \$5 per person
Chocolate Covered Strawberries (50 pieces) | \$150 OR \$2 per person

HOT HORS D'OEUVRES

Meatballs with Fresh Tomato Basil Sauce or Merlot Sauce (300 pieces) | \$150 or \$3 per person
Assorted Mini Quiche (100 pieces) | \$250 OR \$3 per person
Hot Italian Sausage with Sautéed Peppers & Onions in Sauce (100 pieces) | \$150 OR \$3 per person
Mini Egg Rolls: Vegetarian or Pork (150 pieces) | \$150 OR \$2 per person
Chicken Fingers: Southern Breaded or Buffalo Style with Honey Mustard (150 pieces) | \$300 OR \$4 per person
Coconut Chicken Tenderloins:
Chicken Tenderloins Breaded with Coconut and Served with Pineapple Salsa (100 each) | \$325 OR \$6 per person
Chicken Wings: Buffalo, Honey Barbeque and Original (100 pieces) | \$200 OR \$5 per person
Chicken Satay: Ginger Lime Oriental Glaze (100 pieces) | \$200 OR \$4 per person
Stuffed Mushrooms: Mushrooms Stuffed with Boursin Cheese (150 pieces) | \$225 OR \$3 per person
Stuffed Mushrooms: Mushrooms Stuffed with Crab Imperial (150 pieces) | \$275 OR \$6 per person
Stuffed Mushrooms: Sausage and Mozzarella Cheese (150 pieces) | \$275 OR \$6 per person
Barbeque Shrimp: Shrimp Wrapped in Bacon with Barbeque Sauce & Cheese (100 pieces) | \$300 or \$5 per person
Crab Balls: Baked and Served with Spicy Cocktail Sauce (50 pieces) | \$200 OR \$4 per person

DISPLAYS

Cheese Display: A Selection of Cheeses Served with Crackers
Serves 50: \$175 | Serves 100: \$250 | Serves 200: \$350 | \$3 per person
Vegetable Crudites Display: Fresh Vegetables with Dip
Serves 50: \$175 | Serves 100: \$250 | Serves 200: \$350 | \$3 per person
Fresh Fruit Display: A Selection of Melons, Berries and Grapes
Serves 50: \$175 | Serves 100: \$250 | Serves 200: \$350 | \$4 per person
Chocolate Fondue Display: Melted Bittersweet Chocolate with Strawberries,
Pretzel Sticks, Peanut Butter or Sugar Cookies:
Serves 50: \$225 | Serves 100: \$350 | Serves 200: \$525 | \$5 per person
Encore Crab Dip Served with Crackers and Toasted Crostinis
Serves 50: \$250 | Serves 100: \$400 | \$6 per person
Spinach & Artichoke Dip Served with Toasted Crostinis and Crackers
Serves 50: \$150 | Serves 100: \$250 | \$4 per person
Chilled Herb-Crusted Beef Tenderloin Display: Thinly Sliced, Chilled Beef
Tenderloin Encrusted with Fresh Herbs and Roasted Rare to Medium Rare,
Displayed with Roasted Vegetables and Tossed with Garlic Balsamic Vinaigrette
and Sliced Baguettes
Serves 50: \$250 | Serves 100: \$450 | \$6 per person



DINNER BUFFETS

TWO TRADITIONAL ENTRÉES + ONE STARCH + ONE VEGETABLE | \$27.50 PER PERSON

TWO TRADITIONAL ENTRÉES + THREE STARCHES/VEGETABLES | \$29.50 PER PERSON

THREE TRADITIONAL ENTRÉES + THREE STARCHES/VEGETABLES | \$31.95 PER PERSON

ONE TRADITIONAL ENTRÉE + ONE SIGNATURE ENTRÉE + THREE STARCHES/VEGETABLES | \$33.95 PER PERSON

TWO TRADITIONAL ENTRÉES + ONE SIGNATURE ENTRÉE + THREE STARCHES/VEGETABLES | \$34.95 PER PERSON

TWO SIGNATURE ENTRÉES + THREE STARCHES/VEGETABLES | \$36.50 PER PERSON

ONE TRADITIONAL ENTRÉE + TWO SIGNATURE ENTRÉES + THREE STARCHES/VEGETABLES | \$37.95 PER PERSON

Includes Garden Salad, Fresh Baked Rolls, Fresh Brewed Iced Tea, Coffee, Water & Dessert

TRADITIONAL ENTRÉE SELECTIONS

Encore Fried Chicken
Herb Baked Chicken
Lemon & Rosemary Roasted Chicken
Bourbon Glazed Roasted Chicken

Chicken Champagne
Chicken Breast with Brandy Cream Sauce
Chicken Marsala
Chicken Teriyaki

CARVING STATION

Glazed Pit Ham
Garlic & Pepper Roasted Pork Loin
Roasted Turkey

SIGNATURE ENTRÉE SELECTIONS

Chicken Roulade with Cranberry Stuffing
Chicken Roulade with Crab Imperial
Chicken Breast with Sundried Tomatoes in Creamy Pesto Sauce
Chicken Chesapeake

Roasted Salmon with Citrus Butter
Stuffed Flounder with Crab Imperial
Seafood Pasta with Creamy Tomato Alfredo Sauce
Encore Crab Cake

Top Round of Beef
Slow Roasted Herbed Prime Rib (add \$5 pp)
Roasted Garlic Encrusted New York Strip (add \$5 pp)

STARCH / VEGETABLE SELECTIONS

String Bean Almondine
String Beans with Carrots
Vegetable Medley
Sautéed Sweet Corn

Oven-Roasted Potatoes
Smashed Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes

Macaroni & Cheese
Scallop Potatoes
Potato Gratin
Orzo Rice Pilaf

DESSERTS (SELECT TWO)

Apple Pie
Boston Cream Pie
Chocolate Cake with Chocolate Icing
Carrot Cake
Lemon Delight Cake

FIESTA FLAVORS | \$29.50 PER PERSON

Tomato & Corn Salad
Chicken Fajitas
Beef Birria
Mexican Rice
Shredded Lettuce, Shredded Cheese
Sour Cream, House Salsa, Guacamole
Flour Tortillas & Chips
Apple Cinnamon Churros
Tres Leches Cake



PLATED DINNERS

Includes Fresh Baked Rolls & Butter, Fresh Brewed Iced Tea, Coffee and Water

SELECT ONE SALAD

Garden Salad
Encore Caesar Salad
House Wedge Salad

SELECT TWO ENTRÉES

Breast of Chicken Marsala: Sautéed Breast of Chicken with Shallots, Mushrooms and Creamy Marsala Sauce | \$27.95 per person
Breast of Chicken Champagne: Sautéed Breast of Chicken with Shallots, Reduction of Champagne & Heavy Cream | \$27.95 per person
Breast of Chicken Chesapeake: Oven Roasted Breast of Chicken with Sliced Hickory Ham & Encore Crab Cake on Top | \$35.95
Breast of Chicken Piccata: Sautéed Breast of Chicken with Shallots and Capers in White Wine & Lemon Butter Sauce | \$27.95 per person
Chicken Roulade: Chicken Breast Rolled with Creamy Crab Imperial, Served with a Crab Chardonnay Sauce | \$31.95 per person
Stuffed Flounder: Flounder Stuffed with Creamy Crab Imperial, Baked and Finished with Old Bay Hollandaise Sauce | \$34.95 per person
Herb Crusted Salmon: Salmon Dredged in Olive Oil, Dijon Mustard and Fresh Herbs | \$32.95 per person
Ginger Teriyaki Crusted Tuna: Pan-Seared Medium Rare Tuna with Ginger Teriyaki Crust | \$34.95 per person
Encore Crab Cakes: Lump Crab Meat Folded in Chef's Special Sauce, Baked to Perfection | \$36.95 per person
Filet Mignon: The Most Tender Cut of Beef Pan Seared to Your Liking, Served with Demi Cabernet Reduction | Market Price

SELECT ANY THREE STARCHES / VEGETABLES

Green Bean Almondine	Oven-Roasted Potatoes
Sautéed Green Beans with Caramelized Onions	Yukon Gold Smashed Potatoes
Vegetable Medley	Roasted Fingerling Potatoes
Asparagus with Roasted Red Peppers	Orzo Rice Pilaf

DESSERT

Chef's Seasonal Selections

