

Party with Taylor's!

In house & Take-out

Parties at Taylors
Private Rooms for 20 to 150
Outdoor tent events available
Deck available for BBQ's
Night Club Events
Entertainment, DJ Dancing packages

- A minimum of 20 guest for private rooms.
- Menu selections must be provided 10 days prior to event.
- Guaranteed guest count is required 7 days prior to event.
- \$200 deposit required to book your event.
- 7% sales tax and 20% gratuity applied to all private parties.



Lite Bites Buffets

*All buffet selections are served for 1 hour.
 Minimum of 25 guest

Perfect for cocktail parties, late night events, or happy hours!

With all three lite bites selections enjoy a fresh fruit tray, fresh vegetables with dips, and cheese board.

Pick Two \$9.99pp
Pick Three \$11.99pp
Pick Five \$13.99pp

Lite Bite Options

Pulled Pork Sliders	Buffalo Tenders
Potato Skins	Chicken Salad
Chicken Tenders	Chicken Quesadillas
Spinach & Artichoke Dip	

Hors D'oeuvres

\$100 Combination Platter (70 Pieces) Serves 8-10 guests

Sesame Crusted Ahi Tuna on
 Cucumber Round with Wasabi Cream Sauce, Grilled
 Chicken & Pineapple Skewer with Soy-Ginger Reduction,
 Mini Crab Cake with Cilantro Tartar Sauce, Teriyaki
 Filet Tip Kabob, and Antipasto Skewer

Crudités

Assortment \$5.50pp

Seasonal Fruit, Market Vegetables, Cheese, Crackers and Dip with Roasted Garlic Hummus.

Grilled Vegetable

Station \$5 pp

Freshly Harvested Seasonal Grilled Vegetables Dressed with Extra Virgin Olive Oil (add Roasted Garlic Hummus & pita \$1.50pp)

Iced Shrimp Bowl

50 Large Shrimp \$100.00
 100 Large Shrimp \$200.00



By the Piece

Sold by the Piece –
50 piece minimum

\$1.00 Each: Mozzarella Sticks, Vegetable Egg Rolls, Buffalo Wings, Cocktail Franks, Spinach & Feta baked in Phyllo, Pizza Bagels

\$1.50 each: Chicken Tenders, Potato Skins, Clams Casino, Oyster Rockefeller, Dim Sum Dumplings, Stuffed Crab Mushroom

\$1.75 each: Shrimp Skewers

\$1.85 each: Coconut Shrimp, Shrimp Cocktail, Spinach & Artichoke Dip (pp), Crab & Artichoke Dip (pp), Shrimp & Artichoke Dip (pp)

Dry Snacks \$4.50 per basket
 Baskets of Chips & Pretzels
 Tortilla Chips & Salsa

Cold Platter Buffet

*All buffet selections are served for
1 - 1 1/2 hour. Minimum of 25 guest.

Choice of 1 hot or cold soup

Turkey, Ham, Salami, American, Swiss, and Jack.

Assortment of breads & rolls

Condiments: lettuce, tomato, onion, mayo, mustard, & olive oil.

Served with Potato Salad and Grilled Veggies

\$15.99 per person

**This package is also available in a ready made sandwich and wrap platter.*

Add Shrimp Salad & Chicken Salad to your cold cut buffet - \$2.50pp

Chicken Salad: walnuts and crushed pineapple
Shrimp Salad: celery dill, onions, hard boiled egg, and lemon mayonnaise.

Sit Down Lunch or Dinner

All packages include:

Soup d'jour or House Salad

Choice of 3 entrees from list

Fresh Baked Rolls

Unlimited Soft Beverages, coffee, and tea

White linen on tables

Personalized Menu with pre-selected menu

Menu #1

Lunch \$15.99pp / Dinner \$20.99pp

- **Chicken Tortellini Alfredo:** sauteed spinach, onions, & red peppers with a cheesy white wine cream sauce.
- **Broiled Tilapia:** topped with lobster cream sauce, with Jasmine rice & vegetables.
- **Eggplant Rollatini:** served with meatballs and sweet italian sausage over angel hair topped with marinara.
- **Chicken Parmesan:** lightly breaded and fried chicken cutlet topped with melted aged provolone and marinara, with spaghetti.
- **Apple & Walnut Salad:** Baby spinach and romaine leaves topped with candied walnuts, tomatoes, sliced apple, bacon and boiled egg. Finished with a Chianti wine vinaigrette and crumbled italian blue cheese.
- **French Dip:** Seasoned rotisserie roast beef on our freshly baked rustic roll, served with a jus & seasoned fries.



Sit Down Lunch & Dinners continued..

Menu #2

Lunch \$16.99pp / Dinner \$21.99pp

- **Fire Grilled Salmon:** North Atlantic Salmon grilled and topped with a white wine, lemon cream sauce, served with Jasmine rice and vegetables.
- **Chicken Picatta:** Breast of chicken lightly floured, sauteed in a olive oil, garlic, white wine, & lemon with pasta & vegetables.
- **John Henry Bourbon Beef Stew:** Slow braised, fork tender beef, carrots, button mushrooms, served over wide noodles.
- **Chicken and Shrimp Madeira:** Boneless breast of chicken & grilled shrimp topped with asparagus, fresh mozzarella, & a mushroom Maderia sauce with pasta.

Menu #3

Lunch \$17.99pp / Dinner \$23.99pp

- **NY Strip Steak:** Served with herb seasoned fries & vegetables.
- **Filet Sinatra:** topped with lump crab, in a brandy cream sauce served with mashed potatoes & vegetables.
- **Cheaspeak Bay Crab Cake:** Jumbo lump crabmeat lightly breaded & fried served with herb seasoned fries & coleslaw.
- **Seafood Fra Diavolo:** Shrimp, crab, mussels, and calamari in a spicy red sauce over angel hair.
- **Salmon topped with Lobster Bisque:** Char-grilled salmon topped with a lobster brandy cream sauce and baby shrimp, cherry tomatoes, & asparagus tips served with Jasmine rice.

BBQ Package

Perfect package for our deck!

Ideal for graduation parties and company picnics.
Chef manned grill. You and your guests can order right at the grill as many times as you like!

BBQ offered for 1 - 1 1/2 hour. \$15 per person.

Choose from:

Char grilled chicken breast

Cheese burgers

Hot dogs

Pulled pork

All served on fresh bake rolls

Self-serve toppings bar:

Lettuce, tomato, onion, pickle relish

Mustard, mayo, ketchup

Self-Serve Salad Bar:

Potato salad, grilled veggie macaroni salad

Caesar, house tossed salad, vinaigrette,

Fresh fruit salad

Super Stations

Make your party something special!

Add a station to your sit down or buffet packages or make a party out of them. A minimum of two stations must be selected. If one station is selected without being added to another package the fee will be \$14.95, 18.95 depending on station selected.

All stations are served for an hour and a half.

Italian Station \$9.75pp

Pasta: Linguini, Penne, Ravioli

Sauces: Lobster Cream, Pomodoro, and Alfredo

Toppings: Artichoke Hearts, Spinach Romano, Mushrooms, Grilled Chicken, Cheese, and Peppers & Onions.

Also Included:

Choice of Tossed Garden or Caesar Salad

USA Station \$9.75pp (Select Two Items)

Roast Beef in Au jus: garnishes of Dijon, Horseradish Cream, Fresh Roasted Peppers, and Caramelized Onion.

Honey Baked Ham: garnishes of honey mustard sauce, baked apple chunks, and pineapple glaze.

Roasted Turkey: giblet gravy & cranberry sauce

Roasted Pork: Served with Brown Gravy, Baked Apple Chunks, Pineapple Glaze & Sauerkraut

Also included with the above selections:

Potato salad, Cole slaw, Macaroni salad, and assorted bread basket

Oriental Station \$9.75pp

Stir Fried Chicken & Vegetables, Pepper Steak, Vegetable egg rolls, dipping sauces, Dim sum, Stir fry vegetables & pork fried rice.

Tex Mex Station \$9.75pp

Beef and Chicken Fajitas with onions, peppers, saffron rice, sour cream, salsa, cheeses and tortillas, served with hot baked corn bread. Create your own Taco Bar, chicken, pork, soft and hard shells

Crepe Station \$10.75pp

Assorted fruit & berries, crepes, vanilla whipped cream.

Desserts & Sweet Tables

Chef's Selection

Chef's selection of desserts \$5.25 Per Person

Sweet Table

An Assortment of Fancy Miniature Pastries, Canola's, Creampuffs & Éclairs \$6.75 per person

Supreme Viennese Table

Hot Chocolate Chip Bread Pudding with Toffee Sauce, Chocolate Covered Fresh Fruits, Mini Pastries & Tartlet's, & cakes \$8.95 per guest

Sheet Cakes Available

\$1.50. per guest 2 layer professionally decorated
Choice of flavor and design

**Guest bring own cake there is a \$.50pp cutting, plating, serving, and cleaning*

Specialty Desserts

Our Famous Chocolate Fountain, Banana's Foster Station, or Ice Cream Sundae Bar (\$5pp for 1 or \$6pp for 2)

Lunch & Dinner Buffets

* Minimum of 40 guest. All buffet selections include chef's selection of vegetable and starch, rolls and butter.
Served for 1 - 1 1/2 hours.

Lunch: Choice of 2 salads & 2 entrees for \$16.25 pp

Dinner: Choice of 3 salads & 3 entrees for \$22.95 pp
Children 12 & under 1/2 buffet price

Salads:

Tossed Garden -- Caesar Salad -- Antipasto Classic Greek with mixed greens, feta cheese, and olives -- Portobello Mushroom Salad -- Redskin Potato Salad -- Macaroni Salad -- Fresh Fruit
*Fresh Mozzarella, Tomato & Imported olive oil Salad *add \$1pp*

Entrees:

Baked Lemon Pepper Chicken- quartered chicken breast with lemon pepper seasonings.

Chicken Marsala- sautéed chicken breast with sliced mushrooms, sun-dried tomatoes in a Marsala wine sauce.

Chicken Picatta- sautéed chicken in a lemon butter sauce with sun-dried tomatoes & capers.

Chicken Cacciatore- tender chunks of white meat chicken sautéed in zesty marinara sauce with roasted peppers, mushrooms, onions and garlic.

Chicken Parmigiana- breaded chicken breast topped with marinara sauce and mozzarella.

Stuffed Shells- stuffed with creamy ricotta cheese and topped with a light Rosa sauce.

Tortellini Ala Rosa- pasta hats filled with cheese and tossed in a tomato basil cream sauce with roasted red peppers and mushrooms.

Penne Primavera- sautéed fresh vegetables and grilled chicken strips in an olive oil and parmesan sauce, tossed with penne pasta.

Dijon Crusted Salmon- baked filet of Norwegian Salmon.

Italian Style Roast Boneless Pork- slow roasted, tender, juicy.

Beef Tips Burgundy- sautéed tender sirloin beef tips with mushrooms in a rich burgundy wine sauce.

Italian Style Meatballs and Sweet Sausage- slowly simmered in a rich tomato sauce, served with Italian rolls.

Roast Sirloin of Beef- tender slow roasted beef with a mushroom and onion aujus.

Hot Roast Beef Sandwiches- slow roasted tender beef in a country style gravy with fresh club rolls & a creamy horseradish sauce.

Specialites available for an additional \$1.50pp

Maryland Chicken- breaded chicken breast topped with crab imperial, crisp bacon in a creamy supreme sauce.

Roast Prime Rib of Beef- served with rosemary au jus with a creamy horseradish sauce.

Tortellini Ala Rosa with Shrimp- tortellini tossed in a tomato basil cream sauce with fresh tiger shrimp.

Stuffed Flounder- filet of flounder stuffed with fresh lump crab imperial, served with a lemon wine sauce.

Chesapeake Crab Cakes- jumbo lump crabmeat lightly breaded and fried served with cocktail & tarter sauces.



Decorations & Rental Items

Balloon Centerpieces \$5 each

Choose your colors - with a decorative weight

Shower Umbrella Rental \$20.95

Decorative umbrella -- adds the perfect touch to any shower.

Decorated Shower Chair \$50

Themed decorated white wicker large back shower chair. The guest of honor will truly feel comfortable on their special day.

Colored Table Cloths

10 seat rounds = \$6.75 for each table

4-6 seat tables = \$5.00 for each table

Please contact our banquet manager for color samples.



Entertainment Packages

Disc Jockey 3 1/2 hours = \$250

Disc Jockey w. karaoke 3 1/2 hrs = \$300

Bar Service

Open Bar Served for 2 hours + Priced per person

**additional hours may be purchase*

- Domestic Draft Beer & Wine @ \$10.25pp
- Domestic Draft Beer, House Liquor, & Wine @ \$12.75pp
- Premium Draft Beer & Wine @ \$11.75pp
- Premium Draft Beer, Premium Liquor, & Wine @ \$15.75pp

Private Bar Cash or Consumption Bar

A \$50.00 fee will be charged for each bartender needed.

Specialty Services served for 2 hours priced per person

- Cocktail Fountains: \$5pp for 2 hours
- Champagne Bar and/or Bloody Mary Bar:

Each Specialty bar is served for 2 hours.

\$8pp for 1 or \$10pp for 2

\$50 initial private bar fee required.



Non-Alcoholic Beverages

Unlimited Soft Beverages, Coffee, and Tea for \$2.25 per person.

