



**Tabrizi's Mediterranean Cuisine**

**500 Harborview Drive**

**Baltimore, MD 21230**

**Tel: 410.727.3663**

**Fax: 410 539.3663**

**Email: tabrizis@comcast.net**

**Items and prices are subject to change without notice**

**Tabrizi's Dinner and Hors D'oeuvres Menu**

- No "Packages" you choose what you want from the menu.
- Top Notch location-with the Marina view directly on the water.
- Fresh and creative-All food is 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.
  - 24 Hours Free Parking for Weddings.

**All prices are per item, per person**

**Hors D'oeuvres minimum order is \$for 100 people**

**\$4.50 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
- ❖ Mini Duck Pate with Orange Jam on Pastry shell
- ❖ Miniature egg rolls with mustard and duck sauce (Room Temperature)
- ❖ Camembert - Caraway spread on Russian black bread
- ❖ Virginia Ham and melon apple chutney on mini Quiche shell
- ❖ Pastrami Brochette with pickled cucumbers on Rosemary Tartlet round
- ❖ Assorted cheese cubes with grapes on skewer
- ❖ Mini Pizza assortments (room temperature)

**\$4.50 per person**

**Hot Hors D'oeuvres**

- ❖ Szechuan beef Satay on mini bamboo skewer
- ❖ Baked shrimp with orange chili sauce in Shot glass
- ❖ 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 phylo dough
- ❖ Beef Hibachi on mini bamboo skewer
- ❖ Peking duck roll on mini bamboo skewer
- ❖ Chicken finger Provencal with fig and olive
- ❖ Assorted quiche-Chicken, Vegetables only, and Three cheese
- ❖ Mini crab cakes

**\$7.50 per person**

**Chilled Seafood**

- ❖ Jumbo shrimp cocktail
- ❖ Smoked salmon and fresh dill with horseradish sauce on a mirror
- ❖ Oysters on the half shell (Minimum 100 people)

**For the Distinguished Palate**

**\$6.50 per person**

- ❖ Curried Muscovy duck on Baguette with mascarpone and roasted red pepper
- ❖ Frenched lamb chops with a fresh mint Demi-glace (Carved)
- ❖ Fresh Ahi tuna seared to medium rare with a sun-dried tomato aioli on crostini
- ❖ Grilled Belgium endive leaf with lobster claw and truffle oil (\$9.50 per person)

- ❖ Chilled crab cakes with fresh mint and lemon zest with sourdough crescents
- ❖ Stilton cheese canapé with walnuts and pear on pumpernickel rounds

**Decorative Displays**  
**\$3.50 per person**

**Crudités**

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

**\$7.50 per person**

**Fresh Fruits**

Seasonal whole and fresh cut fruits display with our famous walnut fruit dip.

**Imported & Domestic Cheeses**

Cheeses-Domestic and imported displayed with assorted crackers and grapes.

**Antipasti Display (Pick and Choose) \$4.00 per person per item served with assorted breads**

Salami  
Pepperoni  
Prosciutto  
Marinated tomatoes with feta cheese  
Artichoke salad with balsamic vinaigrette  
Grilled portabella mushrooms  
Zucchini, squash, eggplant and honey glazed carrots  
Fire roasted red peppers  
Assorted olives, hummus  
Tuna salad  
Buffalo mozzarella with tomatoes and fresh basil  
Whole roasted garlic and an assortment of breads and crackers

All decoratively displayed and garnished

**Mashed Potato Martini Bar (\$14.50) per person**

Roasted red pepper, roasted garlic & parmesan and pesto whipped mashed 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

## **Breads & Spreads \$14.50 per person**

Asiago cheese bread, kalamata olive, foccacia bread, lightly toasted Italian crostini, garlic & herb butter, rosemary & garlic infused oils, & sun-dried tomato tapenade, artichoke spread, creamy spinach dip and whole roasted garlic. Decoratively displayed and garnished.

## **World Cuisine**

### **\$10.50 per person**

#### **Fresh 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)

## **Hot Stations**

For any manned station please add \$100.00 attendant fee  
All Stations include rolls and butter

### **\$12.50 per person per item per person**

#### **Pasta**

- ❖ Bowtie pasta in an Italian sausage, plum tomato cream sauce
- ❖ Three cheese ravioli with a champagne lobster cream sauce
- ❖ Penne pasta with grilled chicken, in a roasted red pepper cream sauce
- ❖ Penne pasta with smoked chicken, bell peppers and spinach in a bleu cheese cream
- ❖ 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-Bufferet**

### **Bufferet style does not include starch and vegetables**

- ❖ Tenderloin of beef with a creamy horseradish and burgundy sauce **16.50 per person**
- ❖ Top round of beef with a creamy horseradish and burgundy sauce **15.50 per person**
- ❖ Roast turkey breast with cranberry chutney and honey mustard **15.50 per person**
- ❖ Roast boneless leg of lamb with mint sauce and fresh pesto **15.50 per person**
- ❖ Rack of lamb with mint sauce and whole grain mustard **15.50 per person**
- ❖ Honey baked ham with assorted mustards **14.50 per person**
- ❖ Pork loin **stuffed with dried fruits, garlic and fresh herbs served with an apple onion Marmalade 15.50 per person**
- ❖ Prime rib of Beef, served with Au Jus and Horseradish **17.50 per person**

### **Sit down and Bufferet Dinner Entrees Per Person**

**Sit-down dinner includes Salad, Vegetables, Starch, Rolls and Butter**

**Bufferet -style is 1/2 the price of sit-down Entrees, but does not include salad, starch and vegetables**

### **Beef and Lamb Entrees**

- ❖ **Peppercorn Crusted Beef Tenderloin \$38**  
Served with a rich red wine reduction
- ❖ **Garlic Rosemary Rubbed Beef Tenderloin \$38**  
Served with an herbed demi-glace
- ❖ **12 oz New York Strip Steak \$38**  
Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace
- ❖ **Prime Rib of Beef \$38**  
Carved medium rare and served with au jus and horseradish cream
- ❖ **French Rack of Lamb \$38**  
Char-grilled and served over baby vegetables with a fresh herb demi-glace
- ❖ **Lamb Chops** Grilled and served with saffron rice, grilled vegetables and lamb Demi-glace **\$38**
- ❖ **Lamb Kebobs** Over Basmati rice and organic roasted vegetables **\$30**

## **Pork Entrees**

- ❖ **Roast Pork Loin \$30**  
Sliced and served with an apple chutney
- ❖ **Spinach Stuffed Pork Loin \$32**  
Sliced pinwheel pork loin stuffed with spinach, pine nuts and Asiago cheese. Served with natural juices and roasted garlic
- ❖ **Dried Fruit Stuffed Pork Loin \$32**  
Pork loin stuffed with dried fruits, garlic and fresh herbs. Served with an apple onion marmalade
- ❖ **Breaded Pork Chops \$32**  
Center cut Frenched pork chops breaded and sautéed
- ❖ **Char-Grilled Pork Tenderloin \$34**  
Served with a sweet and sour grilled leek sauce

## **Seafood Entrees**

- ❖ **Grilled Fillet of Salmon \$32**  
Char-grilled and served with champagne dill cream sauce
- ❖ **Grilled Swordfish \$32**  
Fresh loin steaks marinated and char-grilled, with Dijon-basil butter
- ❖ **Dover Sole \$40**  
Stuffed with julienne vegetables and basted with sherry butter
- ❖ **Sea Bass Filet \$40**  
Fresh Sea Bass encrusted in Sesame seeds served with Beurre Rosemary Beurre Blanc
- ❖ **Lobster a L'americaine \$45**  
An 8 oz. lobster tail oven Roasted with shallots, thyme, brandy, and tarragon. Served with a garlic butter sauce
- ❖ **Crab Cakes \$38**  
Prepared in traditional fashion with Old Bay Seasoning. Sautéed to golden brown and nested in spicy greens with remoulade sauce
- ❖ **Pan Seared Ahi Tuna \$26**  
Seared Ahi tuna with a ginger soy zinfandel sauce
- ❖ **Jack Daniels Salmon \$32**  
Filet of salmon grilled and glazed with a sweet Jack Daniels sauce
- ❖ **Swordfish Wellington \$34**  
A grilled swordfish steak wrapped in puff pastry with a wild mushroom duxelle finished with a ginger lemongrass Beurre blanc

### **Chicken Entrees**

- ❖ **Chicken Pizzaiolo with Artichokes \$30**  
Grilled chicken with herbed tomato concasse and artichoke cream.  
Topped with pine nuts and Asiago cheese
- ❖ **Chicken Florentine \$32**  
Stuffed with spinach and Fontana cheese, served with a white wine cream sauce
- ❖ **Chicken Parmesan \$32**  
Breaded and sautéed, topped with fresh marinara and Italian cheeses
- ❖ **Chicken Marsala \$32**  
Sautéed with fresh mushrooms and a Marsala wine sauce
- ❖ **Chicken Primavera \$32**  
Grilled and nested on a bed of seasonal vegetables with an herbed Veloute
- ❖ **Blackened Chicken Pesto \$32**  
Rubbed with Cajun spices and blackened. Served with a pistachio pesto cream
- ❖ **Chicken and Scallion Cream Sauce \$32**  
Boneless breast of chicken, grilled and topped with a champagne cream sauce  
And fresh scallions
- ❖ **Brie Chicken** Lightly sautéed and baked with a flavorful raspberry brie and walnut sauce
- ❖ **\$32**
- ❖ **Lemon Chicken \$32**  
Oven roasted quarter chicken drizzled with a sweet lemon garlic sauce
- ❖ **Chicken Cordon Bleu \$32**  
With Prosciutto, spinach and Swiss cheese served with a roasted red pepper cream sauce
- ❖ **Crab Stuffed Chicken Breast \$36**  
An airline chicken breast stuffed with a rich crab stuffing and finished with a spicy Cajun cream

### **Side Dishes for Buffet**

**\$3 per person**

### **Salads**

#### **A Taste of Excellence Salad**

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

**\$4.50-\$6.00 per person**

**Salad Upgrades**

- ❖ Classic Caesar salad
- ❖ Spinach salad with fresh raspberries, walnuts, mushrooms and raspberry vinaigrette
- ❖ Romaine, roasted mushrooms, gorgonzola cheese and crushed pecans with an herbed buttermilk dressing
- ❖ Spinach salad with avocado, bacon, tomato, mushrooms, red onion, hard boiled egg and ranch dressing
- ❖ Mixed greens with fresh mozzarella, olives, tomato and a red wine vinaigrette
- ❖ Greek salad with kalamata olives, red onion, cucumber, feta cheese and fresh oregano dressing
- ❖ Fresh radicchio cups with mixed field greens, toasted figs, roasted roma tomatoes and toasted pumpkin seeds with a raspberry hazelnut vinaigrette
- ❖ Grilled marinated romaine heart with diced tomato, red onion, crumbled blue cheese and chopped egg with a Caesar dressing

**Vegetables \$3.00 Per Person applies to Buffet Style**

- ❖ Fresh green beans in a vermouth or lemon Butter
- ❖ Broccolini in olive oil and garlic
- ❖ Julienne of carrots, zucchini, yellow squash and onion
- ❖ Honey glazed baby carrots
- ❖ Medley of broccoli, cauliflower and carrots
- ❖ Sugar snap peas with compound butter  
(Price subject to change based on season)
- ❖ Ratatouille – Sautéed eggplant, zucchini, onions, tomatoes and garlic
- ❖ Baby asparagus with lemon butter  
(Price subject to change based on season)

**Potatoes and Rice \$3.00 Per Person applies to Buffet Style**

- ❖ Garlic and rosemary roasted redskin potatoes
- ❖ Scalloped potatoes
- ❖ Baked potato with butter, sour cream and chives
- ❖ Roasted garlic mashed redskin potatoes
- ❖ Poached baby redskin potatoes with chive butter
- ❖ Wild rice pilaf
- ❖ Risotto – Wild mushroom, roasted red pepper or lobster with truffle oil

Desserts start from \$3-\$10 per person

Guest own cake cutting and serving \$2.50 per person

Room Rental \$5000-\$8000 based on the guests count and the food and beverage amount

Assorted Ice Creams Bars, Cakes, Chocolate Fountain and Fresh Fruit are available



**Open Bar \$22.00  
Beer/Wine/Soda per person**

**Open Bar-Beer/Wine/Soda and Rail Liquor \$30.00 per person**

**Open Bar- Open Premium with signature drinks \$40.00 per person**

**Consumption and cash bars are available for rehearsal dinners and smaller events only**

**Prices do not include food sales tax (6%) , alcohol tax of 9% and service fee of 20%**

**Maryland Law requires sales tax on Service Fee**

**Prices are valid as of 01/01/2012**