



Sylvan Beach Pavilion Catering

Here at Sylvan Beach Pavilion, we aim to Impress, Delight, and Surpass your expectations. From BBQ to Filet Mignon, we cater to any type of event. Our catering comes with china, waitstaff, and professionalism. All catering is subject to 8.25% tax and 18% gratuity.



Hor Duerves

(Minimum of at least 25 people)

- Spinach Dip**.....\$3.50 Per Person
Cold spinach dip made with sour cream and water chestnuts, served with an assortment of crackers.
- Cubed Domestic Cheese**.....\$4 Per Person
Beautiful arrangement of Swiss, Cheddar, and Pepper Jack with an assortment of crackers.
- Vegetable Crudite**.....\$3.50 Per Person
Assorted, fresh, crisp vegetables served with a creamy ranch dressing.
- Seasonal Fruit Tray**.....\$3.50 Per Person
Assorted fresh fruit, arranged in a beautiful display.
- Hummus and Pita**.....\$5 Per Person
Fresh hummus made with chick peas and tahini served with grilled pita points.
- Grilled Vegetables with Balsamic Dip**.....\$4 Per Person
Seasonal grilled vegetables(served room temperature) with a creamy balsamic dip.
- Tortilla Chips with Queso and Salsa**.....\$5 Per Person
Corn tortilla chips and fresh salsa and warm queso dip.

Smoked Salmon Corn Muffins	\$20 Per Dozen
<i>Mini corn muffin topped with smoked salmon, creme fresh, and dill.</i>	
Prime Rib Minis	\$30 Per Dozen
<i>Fresh prime rib served on a mini baguette with horseradish sauce.</i>	
Pork Tenderloin Minis	\$25 Per Dozen
<i>Sliced pork tenderloin on sourdough bread with a cranberry apple chutney.</i>	
Pesto Chicken Mini Croissants	\$20 Per Dozen
<i>Fresh chicken pesto salad served on a mini buttery croissant.</i>	
Italian Skewers	\$15 Per Dozen
<i>Grape tomato, clack olive, fresh mozzarella, artichoke heart with a pesto sauce.</i>	
Mashed Potato Martini Bar	\$7 Per Dozen
<i>Garlic mashed potatoes served in mini martini glasses with assorted toppings - bacon, cheese, sour cream, chives, and butter.</i>	
Chicken and Waffle Bites	\$20 Per Dozen
<i>Tender, fried chicken morsels, on top of a mini begum waffle, with a maple honey mustard glaze.</i>	
Spanokopita	\$20 per Dozen
<i>Feta cheese and spinach baked into a phyllo dough triangle.</i>	
Chicken Satay	\$20 per Dozen
<i>Yogurt and curry marinated chicken breast, on skewer, with thai peanut sauce.</i>	
Mini Meatballs	\$12 per dozen
<i>Beef meatballs with your choice of sauce - bar b q, swedish, or sweet and sour.</i>	
Chicken Tenders	\$17 per dozen
<i>Breaded chicken tenders served with bar b q and honey mustard dipping sauce.</i>	
Mini Crab Cakes	\$25 Per Dozen
<i>Mini Maryland style crab cakes served with a cajun remoulade.</i>	
Chocolate Fountain	\$300 per 100 guests
<i>Fountain of chocolate, with a variety of dipping items, comes with attendant.</i>	
Smoeres Bar	\$300 Per 100 guests
<i>Allows your guest to toast their own marshmallows, comes with graham crackers, chocolate bar and an attendant.</i>	

Buffet

You may choose between a one to three entree buffet. Every buffet comes with your choice of one starch, one vegetable, choice of salad, rolls, and butter. It is served on real china, with real silverware. A beverage station consisting of water, iced tea, coffee, and soda will be set up near the buffet. Waitstaff will be provided to serve on the buffet line, clear dirty dishes, and replenish the beverage station. All food is subject to 8.25% sales tax and 18% gratuity. A minimum of at least 50 people is required for a buffet. Add \$5 to buffet entree price to make in a served meal.

One Entree - \$20 per guest Two Entrees - \$24 per guest Three Entrees \$28 per guest

Buffet Entrees

Chicken Piccata.....Lightly breaded chicken breast served with a lemon, butter, caper sauce.

Chicken Chardonnay.....Seasoned, grilled chicken breast with creamy chardonnay and mushroom sauce.

Bar B Q Chicken Breast.....Marinated grilled chicken breast with a house made bar b q glaze.

Country Style Chicken Breast.....Lightly breaded and seasoned chicken breast served with a cream gravy sauce.

Chicken Marsala..Lightly breaded chicken breast served with a mushroom Marsala wine sauce.

Creamy Bacon Mushroom Chicken...Juicy grilled chicken breast with a creamy, smoky bacon sauce.

Chicken Alfredo...Seasoned, grilled chicken breast, sliced and mixed with creamy alfredo sauce and penne pasta.

Chicken Fajita....Marinated chicken breast, sliced with bell peppers and onions, served with flour tortillas, shredded cheese, sour cream, and salsa. (buffet item only)

Herbed Chicken Breast with Lemon Cream Sauce...Tender chicken breast, marinated in fresh herbs and topped with a creamy lemon sauce.

Beef Lasagna.....Multilayered lasagna with ricotta and beef marinara sauce.

Beef Fajita....Marinated flank steak with peppers and onions, served with flour tortillas, shredded cheese, sour cream, and salsa.(buffet item only)

Spaghetti and Meatballs.....Hand made beef meatballs in a fresh marinara sauce served over spaghetti pasta.

Sliced Beef Marsala.....*Tender flank steak topped with a mushroom Marsala sauce.*

Beef Brisket.....*Smoked and sliced brisket served with bar b q sauce.*

Beef Pot Roast.....*Slow braised beef roast with au jus.*

Blackened Catfish.....*Fresh catfish, sautéed with blackening spices.*

Shrimp Alfredo.....*Fresh gulf shrimp, mixed with creamy Alfredo sauce, and served over penne pasta.*

Carving Stations

Add \$8 per person to a buffet entree price to add a carving station to your menu.

You may choose from Prime Rib or Beef Tenderloin.

Plated Meals

To go the extra mile in service, have your selected meal hand delivered to your guest tables. Plated table service requires more man power which raises the price. All plated meals come with your choice of salad, rolls, entree, your choice of vegetable and starch. All are served on real china dishes and tables are set with real silverware and your choice of color cloth napkin. Beverage service is offered at the table. All food is subject to 8.25% sales tax and 18% gratuity.



Plated Entrees

Chicken Fresca	\$30
<i>Marinated grilled chicken breast, topped with fresh sliced roma tomatoes, basil, and a lemon chardonnay sauce.</i>	
Chicken Florentine	\$30
<i>Fresh chicken breast stuffed with spinach, roasted red peppers, onion and parmesan cheese, topped with a spinach Alfredo sauce.</i>	
Chicken and Shrimp Piccata	\$34
<i>Sautéed chicken breast and jumbo shrimp served a lemon, caper, butter sauce.</i>	
Chicken and Cajun Shrimp	\$34
<i>Grilled chicken breast, topped with fresh gulf shrimp, in a cajun cream sauce.</i>	
5oz Filet Mignon	\$34
8oz Filet Mignon	\$40
<i>Fresh, never frozen, filet mignon, grilled to perfection.</i>	
Red Snapper Vera Cruz	\$34
<i>Fresh, grilled red snapper topped with a a tomato, olive, garlic sauce.</i>	
Land and Air	\$38
<i>5oz filet mignon and grilled chicken breast married together with a mushroom marsala sauce.</i>	
Land and Sea	\$48
<i>5oz filet mignon and Maryland style crab cake.</i>	
Salmon	\$35
<i>Fresh salmon grilled to perfection, topped with a creamy dill sauce.</i>	

Vegetarian Entrees

<i>Butternut Squash Ravioli with Sage Butter Sauce</i>	\$25
<i>Vegetable Lasagna Rolls with a Lemon Béchamel Sauce</i>	\$25
<i>Vegetable Stuffed Portobello Mushroom with a Balsamic Glaze</i>	\$25

Kid's Meals

<i>Chicken tenders and apple slices</i>	\$8
<i>Chicken alfredo with steamed broccoli</i>	\$8

Salads

You may choose one salad to accompany your entree selection.

Garden Salad*Crisp romaine, with sliced cucumbers, cherry tomatoes, croutons, and your choice of italian or ranch dressing.*

Caesar Salad....*Crisp romaine, croutons, parmesan cheese, and house Caesar dressing.*

Spinach Salad...*Fresh baby spinach, mandarin oranges, red onion, sliced almonds, and a champagne vinaigrette.*

Fall Salad.....*Mescaline greens, sliced pears, dried cranberries, blue cheese crumbles, and a raspberry walnut vinaigrette.*

Caprese Salad...*Fresh sliced tomato, fresh mozzarella, basil, and balsamic vinaigrette.*
(\$2 per person up charge for this salad)

Starches

Please select one

- Garlic Mashed Potatoes**.....*Fresh mashed potatoes with a hint of roasted garlic.*
- Loaded Mashed Potatoes**.....*Fresh mashed potatoes with cheddar cheese, bacon, and chives.*
- Jalapeño Cheddar Mashed Potatoes**.....*Fresh mashed potatoes with cheddar cheese and roasted jalapeño peppers.*
- Roasted Red Potatoes**.....*Baby red potatoes, with olive oil and rosemary, roasted to perfection.*
- Scalloped Potatoes**.....*Sliced potatoes in a creamy bechamel sauce.*
- Wild Rice Pilaf -***Multigrain rice with diced carrots and peas.*
- Cilantro Lime Rice**.....*White rice with cilantro and lime.*

Vegetables

Please select one.

- Grilled Vegetable Medley**.....*Zucchini, yellow squash, bell peppers, and mushrooms, grilled until tender.*
- Broccoli with Garlic Butter**.....*Steamed broccoli with a melted garlic butter.*
- Country Green Beans**.....*Green beans with sautéed onions and bacon.*
- Green Beans Provencal**.....*Green beans sautéed with tomatoes and garlic.*
- Green Beans Almandine**.....*Greens beans with toasted sliced almonds and butter.*
- Grilled Asparagus(+\$1 up charge)**.....*Fresh asparagus , lightly grilled until tender.*
- Bourbon Glazed Carrots**.....*Fresh carrots in a orange, brown sugar, bourbon glaze.*

Dessert

Please add \$3 to entree price.

Pecan Pie

Apple Pie

Coconut Creme Pie

Chocolate Cake

Pumpkin Pie

Apple Cobbler

Cherry Cobbler

Peach Cobbler

Banana Pudding

Fresh Baked Cookies(White Chocolate Macadamia, Chocolate Chip, Oatmeal Raisin, Peanut Butter)



Premium Dessert

Please add \$5 to entree price

Black and White Cake...*Chocolate cake layered with white and chocolate mousse and covered chocolate ganache.*

Italian Creme Cake.....*Multi-layered cake with walnuts and cream cheese icing.*

Tres Leches Cheese Cake*Vanilla tres leches cake layered between cheese cake.*

NY Style Cheesecake.....*Thick NY style cheese cake with a strawberry topping.*

Red Velvet Cheesecake.....*3 layered red velvet cake between cream cheese frosting.*

Cannoli.....*Chocolate dipped pastry shell filled with a sweetened ricotta filling.*

