



Making Every Occasion Special!



Two Rivers Catering is your solution to making every occasion special! Whether you're looking for a fun backyard BBQ, a simple cocktail party, a hearty buffet, or an elegant plated dinner, Two Rivers Catering offers many options to suite your unique needs. Our Executive Chefs are available to customize any menu to your cultural or dietary requirements.

For more information, contact our catering team:

Morgan Forbes (410)360-3535 or Morgan@tworiverssteak.com
Danielle Stracke (410)360-4545 or Events@tworiverssteak.com

Hors d'oeuvre Stations

(Priced per person per hour)

Fruit and Cheese Display

Sliced seasonal fruit and berries with assorted domestic cheese, and crackers
Substitute imported cheese

Vegetable and Cheese Display

Fresh cut veggies with assorted domestic cheese and crackers with dipping sauces
Substitute imported cheese

Chicken Wings

Lightly breaded wings tossed with your choice of BBQ, Buffalo, or Honey Old Bay® sauce, served with house ranch or blue cheese dressing

Italian Meatballs

Hand rolled meatballs of Certified Angus Beef® and spices in house marinara sauce, topped with grated Parmesan cheese

Steak Bites

Tender tips of Certified Angus Beef® tossed in Buffalo sauce, served with homemade blue cheese dressing

Shrimp Cocktail

Jumbo chilled shrimp (16/20's) served with homemade cocktail sauce



Shrimp and Grits

Sautéed shrimp with Andouille sausage, Tasso ham, fresh garlic, white wine, in a lemon butter sauce, served over creamy cheddar cheese grits

Shrimp & Grits Station Attendant

Carving Station of Certified Angus Beef®

Seasoned and slow roasted New York strip loin, carved on site, served with fresh rolls and dipping sauces

Carving Station Attendant

Grilled Quesadilla Station

Peppers, onions, Monterey Jack and cheddar cheese with chicken, Steak, Crab or three
Quesadilla Station Attendant \$150.00

Two Rivers Crab Dip

Traditional style creamy jumbo lump crab dip topped with cheese, baked and served with toasted baguette

Raw Bar

Fresh oysters, clams, and chilled shrimp, served with homemade cocktail sauce

Seared Ahi Tuna

Sushi grade tuna, seared rare, served over Asian slaw with pickled ginger, soy sauce and wasabi



Passed Hors d'oeuvres

(Priced per piece)

Bruschetta

Vine ripened tomatoes diced with red onion, garlic, extra virgin olive, fresh basil, and Parmesan cheese on a toasted baguette

Spinach and Artichoke Dip Phyllo

Our chef's special creamy dip with spinach and artichoke topped with Monterey Jack cheese and baked in a flaky pastry shell

Jalapeno Poppers

Large roasted jalapenos stuffed with spiced cheeses and baked



Jamaican Jerk Chicken Skewers

Caribbean marinated tenderloins skewered and grilled, served with honey mustard

Beef Satay

Tender beef skewers in a ginger-soy marinade, grilled and served with peanut dipping sauce

Two Rivers Crab Dip Phyllo

Traditional style creamy jumbo lump crab dip topped with cheese and baked in a flaky pastry shell

Shrimp Cocktail

Jumbo chilled shrimp served with homemade cocktail sauce

Spiced Shrimp

Jumbo peeled shrimp steamed in beer, tossed in OLD BAY butter sauce, served with homemade cocktail sauce

Mini Crab Cakes

Jumbo lump crab cakes served with homemade tartar sauce

Clams Casino

Top neck clams topped with casino butter, bacon and Monterey Jack cheese, baked golden

Oysters on the Half Shell

Fresh shucked oysters served with homemade cocktail sauce

BBQ Oysters

Fresh oysters glazed with BBQ sauce, finished with bacon and Monterey Jack cheese

Bacon Wrapped Scallops

Jumbo sea scallops wrapped in bacon and broiled, served with maple horseradish sauce

Oysters Rockefeller

Fresh oysters stuffed with sautéed spinach and a Sambuca cream sauce, topped with cheese



Brunch Buffet*

Scrambled eggs, bacon and sausage, home fries, fresh fruit salad, choice of entrée, choice of salad, homemade breakfast breads, and non alcoholic beverages

Entrée Options

Chicken Francaise, Chicken Marsala, Tuscan Chicken Pasta, or Caribbean Chicken

Salad Options

Choose House or Caesar salad from our Lunch and Dinner Buffet;
Specialty Salads

Pancakes or French Toast

Eggs Benedict / Chesapeake Benedict

Toasted English muffin topped with poached egg, sliced ham and hollandaise sauce
Chesapeake includes mini crab cake with Imperial sauce

Omelet Station

Red and white onions, red and green bell peppers, broccoli, chopped tomato, spinach, carrot, diced ham, Andouille sausage, Monterey Jack and cheddar cheese
Station Attendant

Shrimp and Grits Station

Sautéed shrimp with Andouille sausage, Tasso ham, fresh garlic, white wine, in a lemon butter sauce, served over creamy cheddar cheese grits
Station Attendant

Carving Station

Certified Angus Beef or Spiral Glazed Ham



Lunch and Dinner Buffet

Two entree buffet that includes a starch, vegetable, salad with fresh rolls and non alcoholic beverages

Our executive chefs specialize in customized menus and international cuisine – ask for more information!



Beef and Pork Entree's

Sliced Sirloin

Center cut sirloin, seasoned and grilled, sliced and topped with port wine mushroom sauce

Ginger Steak

Grilled center cut sirloin in a ginger-soy marinade with fresh cilantro and honey

Beef Tenderloin & Sirloin Tips

Grilled tenderloin and sirloin tips simmered in port wine mushroom gravy

Pork Loin

Seasoned and slow roasted pork tenderloin topped with pan gravy

Chicken Entrées

Chicken Pomodoro

Chicken breast marinade in fresh garlic, rosemary, thyme and basil, pan seared, topped with marinara sauce, provolone, and Parmesan cheese

Chicken Francaise

Chicken breast dipped in egg batter, pan fried, and topped with lemon butter sauce

Grilled Caribbean Chicken

Boneless, grilled chicken breast marinated in house Jamaican rub, grilled and topped with honey mustard chipotle aioli, corn, tomato and chives

Blackened or BBQ Chicken

Boneless, grilled chicken breast, Cajon seasoned and topped with lemon butter sauce, or grilled in Two Rivers' homemade BBQ sauce

Lunch and Dinner Continued

Fish Entrees

Grilled or Blackened Mahi

Fillet of Mahi Mahi, Seasoned and grilled, or coated with Cajun spice and blackened, and topped with lemon butter sauce

Grilled Salmon

Fresh Atlantic salmon, seasoned and grilled, topped with fresh tomato basil vinaigrette

Pasta Entree's

Vodka Pasta with Chicken

Rigatoni pasta tossed with tomato basil cream sauce, prosciutto ham, mushroom and onions

New Orleans Creole Pasta

Chicken, shrimp, and Andouille sausage, sautéed with peppers and onions in a spicy Creole sauce and tossed with rigatoni

Tuscan Chicken Pasta

Sautéed chicken and broccoli in basil cream sauce tossed with rigatoni

Baked Ziti

Ziti pasta, fresh Italian sausage, and Certified Angus Beef® tossed in homemade marinara sauce and topped with mozzarella and Parmesan cheese

Captain's Menu Option

Chicken Chesapeake

Fresh chicken breast stuffed with spinach, prosciutto, and jumbo lump crab, served with Dijon cream sauce

Fish of the Day

Fresh fish dusted with Caribbean jerk spice, grilled, then topped with jumbo lump crab and lemon butter sauce

(Market Price additional per person)

Stuffed Shrimp

Jumbo shrimp stuffed with lump crab meat and topped with lemon butter sauce

Lobster Pasta

Fresh cold-water lobster sautéed in garlic, shallots and white wine, tossed in a creamy lobster sauce and served over rotini

Maryland Crab Cake

Two jumbo lump crab cakes per person, broiled and served with homemade tartar sauce

Carving Station Option

Beef Tenderloin

New York Striploin

Spiral Glazed Ham

Semi-Boneless Turkey Breast



****Our Executive Chef's are alumni of The Culinary Institute of America. Their culinary talents are very diverse. We are more than happy to accommodate anything and everything that your taste buds desire! Just ask!****

Starch

Basmati Rice

Garnished with fresh scallion and diced carrot

Loaded Mashed Potatoes

Fresh red bliss mashed potatoes topped with cheddar & Monterey Jack cheese, chopped bacon, and scallion

County Garlic Mashed Potatoes

Red bliss potatoes seasoned and whipped with fresh cream and garlic

Twice Baked Potato

Baked potato stuffed with onion, bacon, cheddar and Monterey Jack cheese blend, topped with fresh scallion

Homemade Macaroni and Cheese

Elbow macaroni tossed in a blend of creamy Velveeta, Monterey Jack, and cheddar cheeses

Roasted Red Potatoes

Red bliss potatoes seasoned with garlic, shallots, rosemary and fresh thyme, tossed in olive oil, Kosher salt and roasted

Sweet Potato Mash

Freshly baked sweet potatoes with cinnamon, brown sugar, maple syrup and nutmeg

Vegetable

Broccoli

Corn

Green Beans

Squash Medley

Vegetable Medley

Asparagus, Broccoli, Corn, Green Beans, and Squash

Asparagus (add \$1)



Salad with Fresh Baked Rolls

Garden Salad

Iceberg, romaine, julienne carrot, tomato, croutons, and cheese tossed in Two Rivers vinaigrette

Caesar Salad

Romaine lettuce tossed with Two Rivers homemade Caesar dressing, topped with croutons and fresh grated parmesan cheese

Spinach Salad

Fresh spinach, strawberry, avocado, red onion, carrot, feta cheese, and mango champagne dressing

Signature Salad

Mesclun greens, sliced Granny Smith apple, Cajun baked pecan, red onion, straw cut yellow and green squash, jicama and carrot with a poppy seed dressing

Bar Service (4 hours)

Bartender fee



Beer and Wine Package \$24 per person - Two domestic bottles, two craft/Imported beers; Cabernet, Merlot, White Zinfandel, Chardonnay and Riesling.

Well Bar Package \$30 per person - Beer and Wine Package plus Deep Eddy, Jack Daniels, Jimader, Captain Morgan, Bacardi, Bombay and Dewars.

Top Shelf Bar Package \$37 per person - Beer and Wine Package plus Titos, Woodford, Jameson, Lunazul, Myers, Bombay Sapphire, Bulleitt, Grey Goose, Johnny Walker Black.

**Brands subject to change due to Market Price.*

Prices are subject to change. 20% service charge applies to all food and beverages on full-service events. Delivery and/or rental fees may apply; sales tax additional.

Meet Our Chefs!



Born in Milwaukee, Wisconsin, Mark Morgan (pictured right) has been in the restaurant industry since he was 12 years old. Working at an authentic Italian restaurant, Mark developed his passion for cooking, motivating him to save money to study at the Culinary Institute of America (CIA) in New York. Fresh out of CIA, Mark opened the Westin Bonaventure Hotel in Ft. Lauderdale, a luxurious hotel where celebrities come to relax and play. He spent the next several years perfecting his skills in Chicago, New York, and Washington, D.C., before settling in Pasadena. For 20 years, he was owner/operator of Windows on the Bay, where he hosted over 100 weddings a year. At the age of 15, James Hall (pictured left) started working for Mark Morgan as a dishwasher at Windows on the Bay. It wasn't too long after working in one of Pasadena's most popular restaurant, that James realized that he had a passion for cooking and wanted to become a chef! Mark quickly noticed his talent, and encouraged James into attending the CIA as well. Now the '00 graduate who was once a dishwasher, is now part owner/executive chef of his hometown's most thriving restaurant! Mark's and James' idea of the perfect meal is a big New York strip with a grilled lobster and a nice bottle of Italian red wine, shared with their friends and family.