

Fishing for Some Great Party Ideas?

Lures Catering is happy to take all the stress away, and help you coordinate the perfect party.

Fresh food, entertainment and a full service bar is available.

Call us to book your party!
410-923-1606

Or email us at
luresbarandgrille@verizon.net

Starters

Crab Balls
A miniature version of our Crabcakes. Sautéed to a crispy brown and served with tarter sauce.

Cocktail Shrimp
Large Shrimp steamed in Old Bay then chilled and peeled. Served with our Homemade Cocktail Sauce.

Jalapeno Rangoons
A House Favorite. Wontons stuffed with cream cheese, fresh jalapeno, and red peppers. Served with our Plum Sauce.

Jerk Chicken Strips
Boneless Chicken Breasts marinated in a Jerk Seasoning. Served with our Honey Mustard dressing.

Bacon Wrapped Scallops or Shrimp
Dry-Rubbed and glazed with a Citrus Pepper Sauce.

Seared Tuna
Sesame coated, chilled and thinly sliced. Served over Seaweed Salad

Stuffed Mushroom Caps
Crab Imperial stuffed mushrooms.

Cheese and Fruit Display
An assortment of cheeses, including Boursin, Gouda and Cheddar, Crackers and Fresh Fruit of the Season.

Crabdip
Made with Jumbo lump crabmeat, a blend of three cheeses and finished with Old Bay. Served with an assortment of crackers and baguettes.

Oyster/Raw Bar
A combination of mussels, clams, shrimp, and oysters.

Salads and Sides

House Salad
Mixed greens, Strawberries, Pine Nuts, and Crumbled Feta Cheese. Served with a Balsamic vinaigrette, Blue Cheese, Ranch or Italian dressing.

Caesar Salad
Crispy Romaine lettuce and Croutons tossed in our Caesar dressing topped with fresh Parmesan Cheese.

Pasta Salad
Bow tie pasta with Feta Cheese, Olives, Red Peppers, Red Onion and Cherry Tomatoes.

Redskin Mashed Potatoes

Seasonal Vegetables

Homemade Old Bay Chips

Entrees

Twin Crabcakes
Lures Homemade Crabcakes sautéed to a crispy brown.

Chicken and Shrimp Alfredo
Tender sautéed chicken and shrimp, tossed with bow tie pasta, creamy alfredo, peas, and sautéed mushrooms.

Rockfish with Citrus Cream Sauce
Fresh sautéed Rockfish lightly dusted with bread crumbs topped with our homemade Citrus Cream Sauce.

Roasted Sirloin
Juicy Sirloin of Beef, roasted and sliced thin. Served with Demi Glaze.

Mahi Mahi
Grilled Mahi Mahi topped with Mango Salsa and Jump Lump Crabmeat.

Chicken Oscar
Chicken Breast topped with Jumbo Lump Crabmeat, asparagus tips, tomatoes and finished with a citrus buerre blanc.

Snapper
Fresh Snapper sautéed with garlic, tomato, cilantro, and white wine.

Sausage, Sauerkraut and Perogies
Grilled Polish Sausage, served with Sauerkraut, Perogies, Onions and Sour Cream.

Carving Station

All of the following are displayed and carved to order. Served with rolls and condiments, these are available with menus.

Grilled Tenderloin
Roasted Prime Rib of Beef
Roasted Turkey
Jerk Pork Tenderloin
Honey Baked Ham

Desserts

Jills Homemade Peanut Butter Cookies

Chocolate Pudding Cake

Smith Island Cakes
An array of seasonal flavors

Chocolate Fondue Station
Served with Fresh Strawberries and Crème Puffs.

Brunch

Omelet Station
With Fresh Vegetables and Seafood

Breakfast Bar
Scrambled Egg Stations made to order
Hash Browns, Bacon, and Sausage
All Full Array of continental selections including bagels, muffins and fresh fruit.