



Conrad's Seafood Restaurant  
 9654 Belair Road  
 Perry Hall, MD 21236  
 410-529-3474



# Dinner Buffet

All options include Caesar salad, bread, soda, coffee & tea  
 Minimum of 25 people

Add Maryland Crab or Cream of Crab soup to any menu for an additional \$5 per person

## OPTION 1 - \$24

### ~APPETIZERS~

Choose 2

#### CRISPY CALAMARI

Marinara, chipotle cream

#### SPICY MUSSELS

PEI mussels, rustic tomato stew, toasted baguette

#### JUMBO WINGS

Choice of Chesapeake or Buffalo

#### ITALIAN MEATBALLS

Tomato sauce, romano

#### CHEESE & FRUIT TRAY

Assorted cheeses and fresh fruit

### ~MAIN COURSE~

Choose 2

#### PENNE BOLOGNESE

Ground beef & pork, tomato sauce, fresh herbs

#### BAKED ZITI

Homemade marinara

#### BBQ PULLED PORK

Braised pork in house-made BBQ sauce

#### CHICKEN PICATTA

Lemon butter caper sauce

### ~SIDES~

Choose 2

#### CABBAGE SLAW

#### GREEN BEANS

#### MACARONI & CHEESE

#### ROASTED RED POTATOES

#### AMISH MACARONI SALAD

#### JASMINE RICE

## OPTION 2 - \$29

### ~APPETIZERS~

Choose 2

#### CRAB PRETZEL DIP

Maryland crabmeat, cream & cheddar cheeses,  
 Chesapeake seasoning, soft pretzels

#### TOMATO BRUSCHETTA

Plum tomatoes, basil, garlic, toasted baguette

#### STEAMED GULF SHRIMP

Steamed with onions, homemade cocktail

#### MINI FLATBREADS (choice of 1)

Grilled shrimp & asparagus

Tomato, Basil, Mozzarella

Ahi Tuna

#### CRUDITÈ PLATTER

Assorted cheeses, fresh fruit, vegetables

### ~MAIN COURSE~

Choose 2

#### HONEY SOY BBQ SALMON

Seared salmon, sweet BBQ glaze

#### CHICKEN SALTIMBOCCA

Prosciutto, sage, lemon butter

#### ITALIAN SAUSAGE & PEPPERS

Grilled Italian sausages, sautéed peppers & onions,  
 homemade baguette

#### FRIED SHRIMP

Hand breaded Gulf shrimp, fried, house-made  
 cocktail sauce

### ~SIDES~

Choose 2

#### POTATO SALAD

#### BROCCOLINI

#### BAKED BEANS

#### MASHED POTATOES

#### ASIAN PASTA SALAD

#### JAMBALAYA RICE

## OPTION 3 - \$35

### ~APPETIZERS~

Choose 2

#### HAND-ROLLED SUSHI

California or Spicy Tuna

#### TUNA BRUSCHETTA

Seared Ahi tuna, plum tomatoes, basil, garlic,  
 toasted baguette

#### CRAB BALLS

Maryland backfin crab meat, homemade tartar

#### SHRIMP COCKTAIL

Chilled Gulf shrimp, served with cocktail sauce

#### CRAB DIP

Maryland crabmeat, cream & cheddar cheese,  
 Chesapeake seasoning, toasted baguette

### ~MAIN COURSE~

Choose 2

#### ROASTED TOP ROUND

Au jus, served medium

#### GRILLED FISH DU JOUR

Tony's catch, grilled

#### PAN SEARED SCALLOPS

Brown butter

#### ST. LOUIS BBQ RIBS

Slow cooked St. Louis ribs, house-made BBQ sauce

### ~SIDES~

Choose 2

#### BRUSSEL SPROUT HASH

#### GRILLED ASPARAGUS

#### FRUIT SALAD

#### AU GRATIN POTATOES

#### GREEK PASTA SALAD

#### PAELLA RICE

### ~Dessert Options~

Choose 1: Assorted mini desserts, black bottoms, or cupcakes for a charge of \$3 per person  
 Custom cakes available for your event by onsite bakery, Meringue Cake Studio

All prices are per person and subject to change  
 20% deposit is required to reserve your space  
 20% service charge and 6% sales tax will be added to the check  
 For questions please contact Kara Fassio – [kara@conradscrabs.com](mailto:kara@conradscrabs.com)