



# Skipper's PIER RESTAURANT & DOCK BAR

Thank you for inquiring about your upcoming event! We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

Please do not hesitate to contact me if you have any questions, suggestions or would like to inquire about any additional ways we may be of service.

Thank you for your interest in our catering services. We look forward to working with you to make this special event a success in every possible way.

Very best regards,

Jessica Rosage

410-867-7110  
*Owner/Executive Chef*



## General Information

Follow these **10** easy steps to plan your event with Skipper's Pier

### 1. Determine a range of guests expected to attend.

Food options, space available and dates are all effected on the amount of guests that could potentially attend your event. Here are the following space options we currently have to hold your event:

#### - **Onsite**

- **Atrium Private Dining Room**- Hosts up to 65 seated guests, 80 cocktail

\* Room rental price varies based on season. **Minimum of 35 guests** is required to rent space.

\* Room can be extended to the deck to increase capacity based on season and day of the week

\*Weather dependent

- **Sunset Top Deck**- Hosts up to 65 seated guests, 80 cocktail

\* Weather dependent- Atrium room space held in the event of rain forecast

\* Rental price varies based on season. **Minimum of 35 guests** is required to rent space.

- **Main Dine Private Space**- Hosts up to **25 guests** seated

\* Space is free to rent. Minimum of 20 guests is required to reserve space.

- **Marina Waterfront Space**- Host up to 150 seated guests, 200 cocktail

\* Rental price varies based on season. Minimum of 50 guests is required to reserve space.

\* Additional rental services are needed for space. Please see planner for more details.

- **Sunset Dock Bar Bottom Floor**- Hosts up to 70 guests

\* Only offered November-March

#### - **Offsite**

-Choose your own location and we will bring the party to you. Please contact our event planner for more details.

### 2. Choose a date and time.

Hours of operation vary based on date and time of year. If you would like to plan an event that is not specifically in our regular operational hours please ask your event planner for more details.

### 3. Contact our catering manager to begin the contractual stage.

Owner/Executive Chef:

Jessica Rosage

410-867-7110

[Skipperspier@gmail.com](mailto:Skipperspier@gmail.com)

#### 4. What style of dining are you looking for your event?

Whether it be a rehearsal dinner, birthday party, bridal shower or any occasion we can customize the menu how you would like it. But first you should pick your "dining style". Dining styles are: Buffet, plated, station or combination of the three. Please see the list to help you determine your dining style:

- Buffet: Minimum of 35 guests. Can be offered offsite, atrium, dock bar, or at the marina.
- Plated: Maximum 50 guests. Can be offered offsite \*\*\* based on the venue, atrium, top deck, or main dine.
- Combination: No requirement unless otherwise stated by catering manager.

#### 5. Will there be alcoholic beverages provided at this event?

There are 3 different options to organize your bar. Each option enables you to control all costs associated with your bar menu by customizing the guests options. Please refer to the beverage section for more details.

1. Limited Menu:
2. Open Menu:
3. Open Bar Packages:

#### 6. Could we provide any additional services besides your food, beverage or service needs?

Organizing your upcoming event can be very stressful, so throw that stress out the door because we are here to help! In order to help make this process much easier for you, we have created a list of additional services provided. If you wish to obtain more information about the services please contact the catering manager.

##### **Linens:**

- Table Clothes- \$4-\$22 each
  - Available Colors: White, Ivory or Champagne
- Napkins- \$0.50 each
  - Available Colors: White, Black, Yellow, Red, Hunter Green, Dark Purple, Periwinkle, Navy Blue, Sandalwood, Gray, Pink, Wine, Light Blue. \*\*\*Other colors may be available.

##### **Flower Bouquets:**

- Arrangements: Combination of short and tall arrangements \$45-\$200
- Your choice of 1-2 colors. Types of flowers vary based on availability and seasonality.

##### **Table Decorations:**

- Any type of table decorations brought or purchased outside of the restaurant must be pre-approved by the catering manager.
- Balloon purchase/pick-up available upon request
- Decorations can not be taped to walls or furniture unless approved by the catering manager

**Rentals:**

Tables, chairs, tents , etc. are available for rent. Please talk to your planner for information about pricing.

**7. Create the contract with your planner.**

Our planners will walk you thru every detail for the contract and supply an estimated cost. Review and modify as many times as needed. Final changes must be complete 2 weeks prior to the event date.

**8. Provide your deposit and complete the contract page.**

Deposits range based on the contract and specifics to the party. Please refer to your contract to determine the amount. Once you have determined the deposit amount, you may call over the phone and give your credit card information to your planner, mail/sign/ complete the credit card information on the last page of your contract or mail a check with your signature contract page.

**Address:** Skipper's Pier Restaurant  
6158 Drum Point Road  
Deale, MD 20751

**Phone:** (410) 867-7110  
**Email:** [skipperspier@gmail.com](mailto:skipperspier@gmail.com)

**10. Determine the final head count and finalize all details with your planner.**

Finally! The day is almost here! Contact your planner and confirm your amount of guests 2 weeks prior. Please, do not hesitate to call if we can help you in any other way! Now all that is left to do is arrive at your party, relax and enjoy your company.



*Appetizers*

All prices listed are per person.

**Minimum of 35**



**people per station**  
- Stationary -

Assortment of hard & soft cheeses, fresh

cut fruits & vegetables, olives, ranch, chunky blue cheese. Served with crackers

*Fresh Fruit Board*

Assortment of fresh cut fruits, grapes and mandarin oranges

*Artisanal Cheese & Fruit Tower*

Display of various hard cheeses, soft cheese, fresh cut veggies, grapes, ranch and house made blue cheese dressing on wooden boards. Served with assorted crackers

*Artisanal Cheese & Veggie Tower*

Display of various hard cheeses, soft cheese, fresh cut veggies, grapes, ranch and house made blue cheese dressing on wooden boards. Served with assorted crackers

*Grand Array*

*Raw Oyster Bar*

Chesapeake Bay oysters on the half shell laid over ice displayed with lemons, spicy mignonette, fresh horseradish, Tabasco and cocktail

*Blue Crab Dip*

Served with toasted baguette and

*Hot Spinach & 3 Cheese Dip*

Served with toasted baguette and assorted crackers. **\*Add crab option available**

*Smoked Rockfish Dip*

House brined and smoked rockfish dip served chilled with everything crackers

## *Chilled Shrimp Cocktail Tower*

Jumbo lightly spiced shrimp chilled over ice with fresh lemons and cocktail sauce

## *Loaded Mashed Potato Bar*

House made garlic mashed potatoes and Chef customized toppings

## *Barbequed Shrimp & Grits*

Garlic shrimp glazed with shrimp over creamy cheddar grits and tasso gravy

## *Build Your Own Taco Bar*

Chicken, steak, rockfish, crab or shrimp! The

- Bite Size -

*Price varies based on selection. Minimum of 30 each is required. May be displayed or passed.*

- *Tomato & Smoked Mozzarella Stack*
- *Fried Green Tomato with So Co Shrimp Salad*
- *Herb Garden & Horseradish Crusted Filet Tapas*
- *Crab Bruschetta*
- *Cheesy Crab Pretzel Bites*
- *Coconut Crunchy Shrimp*
- *Drunken Beer Buttered Shrimp*
- *Crab Crusted Oyster's*
- *Crab Balls with Southern Remoulade*
- *Everything Tuna Bites with Grilled Scallion & Lemon Aioli*
- *Bacon Burger Sliders*
- *Rockfish Bites with So Co Corn*

choice is yours! Displayed with complementary toppings!

## *Pickle Chips*

Served with Cajun ranch for dipping

## *Loaded Fry Bar*

Customized french fry toppings for your guest to build their own best tasting cheese fries!

## *Appetizers*

### *Salsa*

- *Mini Shrimp Salad Pinwheels*
- *Basil Chicken Salad Pinwheels*
- *Old Bay Dusted Deviled Eggs with Crumbled Bacon*
- *Mini Chicken Chesapeake Roulade with Old Bay Beurre Blanc*
- *Pork BBQ & Slaw on Potato Sliders*
- *Low Country Shrimp and Old Bay Sausage Skewer with Cherry Tomato*
- *Heirloom Tomato & Artisan Cheese Tarts*
- *Herb Marinated Chicken Skewer with Assorted Dipping Sauces*
- *Not Your Average Mama's Meatballs*
- *Marinated Steak Skewer*
- *Crispy Fried Oysters*
- *Assorted Chicken Wings*

- *Chef's Seasonal Salmon Bites*
- *Peppered Bacon Wrapped Scallops with Maple Bourbon Sauce*
- *Tuna Avocado Toast with Spicy Crab and Everything Spice*
- *Crab Cake Sliders*
- *Chicken & Waffle Bites*
- *Filet Oscar Crostini*
- *Chilled Veggie Flatbread Squares*
- *Marinated Grilled Farm Vegetable Skewer*
- *Hot Honey Cauliflower Bites with*

Option #1- \$8 per person

- Assorted Freshly Baked Breakfast Breads
- Hot Coffee Station

Option #2- \$ 13.95 per person

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Assorted Freshly Baked Breads
- Fresh Squeezed Orange Juice & Hot Coffee Station

Option #3-\$ 16 per person

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Blueberry French Toast with Candied Pecans and Hickory Cinnamon Butter

Option #4- \$ 19 per person

- Fresh Fruit

*Crumbled Blue Cheese*

**Brunch Packages**

Brunch can be served Saturday-Sunday  
**9 am-1 pm with a minimum of 35 guests**

- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Blueberry French Toast with Candied Pecans and Hickory Cinnamon Butter
- Cracked Pepper Salmon with Roasted Garlic and Tomato
- Home Fried Country Potatoes

Option #5- \$ 24 per person

- Fresh Fruit
- Sausage and Applewood Smoked Bacon
- Scrambled Eggs
- Blueberry French Toast with Candied Pecans and Hickory Cinnamon Butter
- 3 oz. Broiled Crab Cakes with Remoulade
- Home Fried Country Potatoes

Option #6 -\$ 28 per person

- Fresh Fruit
- Chilled Shrimp Tower with Cocktail
- Scrambled Eggs
- Fried Chicken & Waffles with Maple Bacon Glaze
- Smoky Salmon with Cheddar Grits

*Additional Options:*

*Build Your Own Omelet Station*  
*Mini Pancakes with Assorted Toppings*  
*Seasonal Quiche*  
*Blackened salmon*

*Build Your Own Oatmeal Bar*  
*Crab Benedict*  
*Crab Potato Hash*  
*Broiled Rockfish Chesapeake*  
*Smoked Salmon Tray*  
*Fried Chicken & Waffles*





## Crab Feasts

Availability of crabs/oysters/local ingredients based on the season. All feasts includes paper, crab mallets, plastic knives, apple cider vinegar, extra crab seasonings and napkins. All feasts, market price.

### 1. Crabs By the Dozen/Bushel

### 2. All-You-Can-Eat Crabs

- Add-on Options available

### 3. Crab Feast #1

- Steamed Blue Crabs
- Local Chesapeake Buttered Corn
- Hush Puppies and Buttermilk Biscuits with Maryland Honey

### 4. Crab Feast #2

- Steamed Blue Crabs
- Local Chesapeake Buttered Corn
- MD Vegetable Crab Soup
- Steamed Peel & Eat Shrimp with Cocktail and Lemons
- Hush Puppies and Buttermilk Biscuits with Maryland Honey

### 5. Crab Feast #3

- Steamed Blue Crabs
- Local Chesapeake Buttered Corn
- MD Vegetable Crab Soup
- Steamed Peel & Eat Shrimp with Cocktail and Lemons
- Southern Style Fried Chicken
- Hush Puppies and Buttermilk Biscuits with Maryland Honey
- Add-On -

*Suggestive add-on options for crab feasts*

- Raw Oyster Bar Display
  - Market Price
- Bourbon Pork BBQ
  - Served with soft potato sliders
- Suggested Desserts
  - Made From Scratch Pies
  - Seasonal Cobbler
  - Bananas Foster Bread Pudding
  - Made From Scratch Cookies
  - Deep Dish Brownies
- Suggested Sides
  - Coleslaw
  - Red Bliss Potato Salad
  - Mac n' Cheese
  - Summer Pasta Salad
  - Buttermilk Biscuits and Hush puppies with Maryland Honey
  - Collard Greens
  - Chesapeake Fries
  - Cucumber & MD Tomato Salad
  - Cheddar Grits
  - Mixed Green Salad
  - Caesar Salad
- Beverages
  - Freshly Brewed Sweet Tea
  - Jessica's Lemonade
  - Canned Soda's
  - Bottled Water



## ***Pre-Selected Packages***

**Large Parties of 30 or more.  
Available on premise or off premise.**

### **Southern Feast- \$27 pp**

- Hush Puppies & Buttermilk Biscuits with Honey
- Bourbon Pork Tenderloin
- Blackened Shrimp & Old Bay Sausage with Taso Gravy
- Cheddar Grits
- Collard Greens
- Brown Sugar and Nutmeg Peach Cobbler with Fresh Whipped Cream

### **Backyard Feast- \$19.50 pp**

- Hand Formed Angus Beef Patties
- Grilled Chicken with Meemaw's BBQ
- Lettuce, Maryland Tomato, Red Onion, Pickles and American Cheese
- Red Bliss Potato Salad
- Marinated Cucumber & Local Tomato Salad
- Mixed Berry Crumb Cobbler with Fresh Whipped Cream

### **Surf & Turf Deck Dining- \$37 pp**

- Toasted Baguette with Garlic Herb Butter Rosettes
- Caesar Salad
- Crab Cake with Remoulade
- Hand Carved Filet with Thick cut Portabella
- Smashed Potatoes
- Roasted Seasonal Farm Vegetables
- Double Chocolate Smith Island Cake

### **MD Seafood Evening Dinner- \$37 pp**

- Smaller Lunch Version Also Available -

- MD Vegetable Crab Soup
- Crab Cakes with House Remoulade
- Old Bay Rockfish & So Co Corn Salsa
- Seasonal Farm Roasted Vegetables
- Red Bliss Butter and Garlic Potatoes
- Double Chocolate Smith Island Cake Bites

### **Quick Lunch Meeting- \$17 pp**

- MD Shrimp Salad Wraps
- Grilled Chicken Bruschetta on Ciabatta
- Slaw
- Summer Pasta Salad
- Apples
- Made from Scratch Cupcakes-You're Choice of Flavor

### **Special Occasion Lunch- \$21.50 pp**

- Seasonal Salad
- Fresh Catch with Grilled SoCo Corn Salsa & Remoulade
- Grilled Chicken Topped with Heirloom Bruschetta
- Roasted Red Bliss Potatoes
- Seasonal Farm Vegetables
- Made from Scratch Cookies and Deep Dish Brownies

### **Rehearsal Dinner- \$34 pp**

- Buttermilk Biscuits with Honey
- Seasonal Salad
- Blue Crab Stuffed Chicken with Apple Wood Bacon
- Herb Crusted Beef with Fried Onion Crispies
- Red Bliss Butter and Garlic Potatoes
- French Beans and Carrots
- Chef Selection Cobbler



## ***Special Events***

**Build your own package by selecting item(s)  
from each category:**

**Salad/Soup- Pick One**

**Bread- Optional Pick One**

**Entrée- Pick Two**

**Starch- Pick One**

**Vegetable- Pick One**

**Dessert- Optional- Pick One**

Dinner packages range in price based on the selections. Gluten free options available based on request.

*- Salads -*

- **Pier Salad**  
Chopped romaine lettuce, carrot, red onion, cherry tomato, cucumber and crouton.  
Served with your choice of 2 house made dressings
- **Cesar Salad**  
Chopped romaine tossed with shaved parmesan and croutons
- **Winter Salad**  
Mixed greens, pear, red onion, and goat cheese with warm balsamic dressing
- **Summer Salad**  
Baby spinach, strawberry, mandarin orange, pecans, red onion and feta with house balsamic
- **Fall Salad**  
Mixed greens, candied pecans, apple, smoked gouda, red onion and shallot vinaigrette
- **Spring Salad**  
Spring mix, carrots, cucumber, red onion, and cranberries with shallot vinaigrette

*Sides*

- **Garlic Buttered Red Bliss Potatoes**
- **Smashed Red Bliss Potatoes**
- **Cauliflower Au Gratin**
- **Quinoa Power Blend**
- **Brown Sugar Cinnamon Sweet Potato**

*- Soups -*

- **MD Vegetable Crab Soup**
- **Cream of Crab Soup**

*- Assorted Breads -*

- **Buttermilk Biscuits with Maryland Honey**
- **Made From Scratch Cornbread with Pig Candy Butter**
- **Old Bay Dusted Rolls with Whipped Butter**
- **Toasted Baguette with Compound Garlic Butter**

*- Entrée's -*

- **Not Your Average Mama's Meatloaf**
- **Blackened Shrimp with Taso Gravy**
- **Old Bay Rockfish with So Co Corn Salsa**
- **Chesapeake Chicken- Tender chicken breast stuffed with our signature crab cake wrapped with apple wood bacon and old bay butter sauce**
- **Garlic & Herb Crusted Steak with Fried Onion Crispy**
- **Hand Carved Filet with Thick Cut Portabella**
- **Broiled Crab Cake with Remoulade**
- **Grilled Chicken & Heirloom Bruschetta**
- **Buttermilk Fried Chicken with Taso Gravy**
- **Everything Crusted Salmon**
- **Garlic Shrimp with Scampi Sauce**
- **Fried Oysters**
- **Rockfish & Oyster Casino**
- **Black Angus Beef Burgers**
- **Black Bean Veggie Burgers**
- **Sticky Garlic Boneless Chicken Thighs**
- **Creamy Bacon & Old Bay Chicken Breasts**
- **Stuffed Herbed Chicken Breasts and Southern Pan Gravy**
- **Soft Shell Crab with Old Bay Wine Butter**

*Continued ...*

- *Wild Grain Rice*
- *Cheddar Grits*
- *Loaded Mash Potato Bar\*
- *Pasta Salad*
- *Potato Salad*
- *House Stewed Baked Beans*
- *Roasted Seasonal Farm Vegetables*
- *French Beans and Julienne Carrots*
- *Chesapeake Corn on the Cob*
- *Asparagus*
- *Roasted Brussels Sprouts*
- *Fruit Salad*
- *Broccoli Salad*
- *Bacony Green Beans*

*- Desserts -*

*Please see sweet enhancements page for all options*

*- Lunch Sandwiches-*

- *- Oven Roasted Turkey with Roasted Red Pepper Pesto and Spinach on Marble Rye*
- *- Home-style Chicken & Applewood Bacon Salad with Romaine Lettuce on a Roll*
- *- California Veggie Wrap- Cucumber, Tomato, carrot, avocado, onion, red pepper, feta, lettuce and green goddess spread.*
- *- Hot Meatloaf sandwich with bbq, cheddar and coleslaw on a brioche bun*
- *Broiled Cake Sandwich on Toasted Brioche with Lettuce, Tomato and remoulade*

*- Drink Packages-*

**Parties of 35 or less:**

Your options as follows:

1. Create a custom drink menu
2. Limit the bar menu
3. Create an open bar tab maximum

**All you can drink bar packages include:**

***Beverage napkins, serving cups and garnishes.***

***-Staffing costs not included***

**House Wine & Beer**

**Minimum 3 hour-\$12 per person  
4 hour-\$14  
5 hour-\$16**

**Premium Wine & Beer**

**Minimum 3 hour - \$13 per person  
4 hour-\$15  
5 hour-\$18**

**Top Shelf Wine & Beer**

**Minimum 3 hour- \$15  
4 hour-\$17  
5 hour- \$20**

**House Cocktail Bar**

**Minimum 3 hour- \$13  
4 hour-\$16  
5 hour- \$19**

**Premium Cocktail Bar**

**Minimum 3 hour - \$20  
4 hour- \$23  
5 hour-\$26**

**Top Shelf Cocktail Bar**

**Minimum 3 hour- \$24  
4 hour - \$28  
5 hour- \$3**

**Sweet Enhancements**

**- Large Party  
\*\*\*Price varies  
selection**

All desserts are made from scratch or *never frozen* from our culinary trained pastry chef. If you would like to request a custom order please contact her directly with an inquiry.

**Dessert Options -  
based on**

- *Chef's Selection Cobbler*
- *Chocolate Crunch Cake*
- *Seasonal Bread Pudding*
- *Seasonal Crème Brulee*
- *Chef Selection Cupcake*

- Specialty Cake/Dessert Cake\* Price varies based on selection. Can be ordered separately
  - Chef's Selection Cheesecake
  - Assorted Dessert Bars
  - Cookies / Deep Dish Brownies
  - Chocolate Covered Strawberries

- **Cookies & Brownies** -
  - Chewy Sugar Cookie
  - White Chocolate Macadamia Nut
    - Chocolate Chip
    - Pecan Chocolate Chip
  - Jessica's Ultimate Peanut Butter Crunch
  - Oatmeal Cranberry with White Chocolate Chips
    - Chewy Lemon Burst
    - Deep Dish Brownies -

- Bread Pudding -

*Chef Jessica's famous made from scratch bread pudding. Sold by the tray. Feeds 20-25 people*

**Flavors:**

Cinnamon Apple  
Bananas Foster  
Pumpkin

- Cobbler -

**Sold by the tray. Feeds 20-25 people**

**Flavors:**

- Country Apple -
- Mixed Berry -
- Brown Sugar & Southern Spiced Peach -
  - Double Cherry -
  - Pumpkin Crumble -

- **Wedding Cakes** -

*All cakes are customizable down to the flavor, fillings and decoration. Cakes purchased with an event include free delivery, setup and no cake-cutting fee. Examples of cakes can be shown during your free wedding cake consultation and sketch. Please call ahead to make an appointment.*

**Cake Pricing**

\*\*\*Prices begin at:

**Italian Butter Cream - \$3.25 per serving**  
**Fondant Covered- \$4.75 per serving**

**Specialty Design Cakes/ Grooms Cakes**

- ½ Sheet.....\$ 50
  - Full Sheet.....\$90
  - 10 in Round.....\$35
  - 14 in Round.....\$60
- Price varies based on design**

Dessert Cakes/Cheesecakes

10" Round- Serves:

**Flavors:**

- Red Velvet
- Birthday Cake
- Carrot Cake
- Toasted Coconut with Melba
  - Lemon Lust
  - Plain Cheesecake
- Chocolate Peanut Butter Lover
  - Fruit Cheesecake
  - Seasonal Cheesecake

Pies

All pies made from scratch and baked to order. Serves 8

**Flavors:**

- French Apple Crumb- \$16
  - Apple-\$16
- Pumpkin with Brown Sugar Streusel-\$15
  - Blueberry-\$16
  - Mixed Berry-\$18
  - Double Cherry-\$18
- Caramel Banana Cream-\$18
  - Lemon Cream-\$17
  - Coconut Cream-\$17
  - Key Lime Cream-\$16
- Sweet Potato with Toasted Meringue -\$15
- Whiskey Pecan with Chocolate Chips-\$18
- Brown Sugar and Spiced Peach-\$16





