

CARIBBA BANQUETS & CATERING

**FULL SERVICE CATERING. OFF-SITE/ON-SITE. CUSTOM MENUS.
ALL EVENTS. STAFFING. DECOR. ENTERTAINMENT. PLANNING.**

Suncrest location : Party room - 45 guests | Party room & Patio - 80 guests

Cheat Lake location : Banquet room - 125 guests | Special events with multiple levels - 400 guests

Off-Site Catering : We travel up to 1.5 hr radius of Morgantown

Suncrest: 420 Suncrest Towne Centre Dr. Morgantown WV 26505 | Cheat Lake: 69 Mont Chateau Rd. Morgantown WV 26508
www.CrabShackCaribba.com | Phone: 304-685-1884 | kayaln1@gmail.com

NON-SEAFOOD HORS D'OEUVRES

Meatballs - Traditional red sauce or Soy glaze \$2.50 pp

Hummus & Pita \$1.50 pp

Chicken Wings \$14/doz

Mini Hamburger Sliders \$4/slider

Tandoori Chicken Kabobs \$2 pp

Fried Green Tomatoes (seasonal) \$1.75 pp

Chicken Quesadilla Cornucopia \$25/doz

Spanakopita or Spinach Pie \$25/doz

Cocktail Frank in Puff Pastry \$15/doz

Asparagus wrapped in fillo w/ cheeses \$30/doz

Antipasto Skewer w/ mozzarella, sundried tomato, artichoke,
olives \$35/doz

SEAFOOD HORS D'OEUVRES

Fried Shrimp with served w/ ramoulade \$2 pp

Coconut Fried Shrimp served w/ ramoulade \$2.50 pp

Shrimp skewer with island glaze \$2.50 pp

Fried Calamari w/ sweet tiger sauce \$2.50 pp

Crab Dip w/ fried pita \$2.75 pp

Oyster Bar Display w/ cocktail sauce, horseradish, lemons
Market

Jumbo Cocktail Shrimp on ice w/ cocktail sauce, lemons
Market

Peel & Eat Old Bay Shrimp w/ cocktail sauce, lemons \$2 pp

Mini Crab Cakes in fillo shell w/ tartar or ramoulade
\$20/doz

Ahi Tuna Tataki w/ ponzu \$3 pp

Oyster Rockefeller Market

Lobster Meatballs in creamy tomato sauce \$4 pp

Bacon wrapped Sea Scallop \$40/doz

HORS D'OEUVRES - LARGE PLATTER DISPLAYS

Fruit & Cheese Display - Premium cheeses & assorted fruits
with crackers \$2.50 pp

Cheese Display - Buttermilk Blue Affinee, Vintage Van Gogh,
Aged Cheddar, Mezz Fontina, Grand Cru \$2.50 pp

Fruit Display - Strawberry, grapes, orange, pineapple,
blackberry, yogurt dipping sauce \$2.25 pp

Vegetable Display - Assortment of fresh veggies with
dipping sauce. \$2.25 pp

Deli Meat Display - Assorted deli sliced meats with crackers
and gourmet mustard \$2.75 pp

Raw Bar Display - Cocktail Shrimp, Oysters, Stone crab,
Cocktail King crab, Lobster. Market Price

Nacho Bar Display - Chips, pico de gallo, chili, melted
cheese, sour cream \$2.25 pp

SOUPS

Pricing adjusted for full catering packages

New England Clam Chowder \$4.50 pp

Maryland Crab \$5.50 pp Creole Étouffée \$4.50 pp

Gumbo \$4.50 pp Crab Bisque \$5.50 pp

Lobster Bisque \$5.50 pp Potato & Kale \$3.75 pp

Potato & Bacon \$4 pp Garden Vegetable \$3.75 pp

Chili \$4.50 pp Tomato Bisque \$4.50 pp

SALADS

Pricing adjusted for full catering packages

Garden salad \$2 pp Spinach salad \$2 pp

Caesar salad \$2.50 pp Coleslaw \$3 pp

Caprese salad \$3.75 pp Potato salad \$3.50 pp

Penne Pasta salad \$3.50 pp Macaroni salad \$3.50 pp

Cucumber, tomato, onion \$3.25 pp

Broccoli & kale salad \$4.25 pp

BREADS

Pricing adjusted for full catering packages

Dinner rolls \$10/doz

Assorted Bread Basket \$12/doz

Corn fritters \$7/doz

PROTEIN OPTIONS

Pricing adjusted for full catering packages

FRESH FISH - Grilled/Blackened/Baked

Atlantic Salmon \$14 pp

Ahi Tuna \$12 pp

Cod \$8 pp

Mahi Mahi Market price

Sword Fish Market price

Orange Roughy Market price

Halibut Market price

Red Snapper Market price

SHELL FISH - Steamed/Baked/Grilled

Whole Lobster, Lobster Tail, Shrimp, Snow Crab, King Crab, Dungeness Crab, Clam, Mussel, Scallop, Crawfish, Blue Crab Market price

POULTRY

Fried Chicken \$9 pp

Lemon Herb Chicken \$9 pp

Chicken Marsala \$10 pp

BBQ Chicken \$9 pp

Panko Fried Chicken Cutlets \$9 pp

Jerk Chicken \$9 pp

Roast Turkey \$9 pp

BEEF & LAMB

Prime Rib \$21 pp

Braised Short Ribs \$16 pp

Beef Tenderloin \$21 pp

Meat Balls in sauce \$1.50/piece

Roast Beef Top Sirloin in Au jus \$15 pp

Lamb Chops Market price

Roast Leg of Lamb Market price

PORK

Honey Baked Ham \$10 pp

BBQ Pulled Pork \$9 pp

Whole Pig Roast Market price

Pork chop Market price

Jerk Pork \$9 pp

Sausage & Peppers \$6.50 pp

PASTA

Pricing adjusted for full catering packages

Chicken Alfredo Penne \$6 pp

Classic Meat Lasagna \$5.50 pp

Spinach Lasagna \$4 pp

Seafood Alfredo Penne \$7 pp

Penne alla Vodka \$4 pp

Creamy Pesto Fusilli \$4 pp

Penne Marinara \$3 pp

Mac N Cheese \$4 pp

Lobster Mac N Cheese \$10 pp

SIDE VEGETABLES

Pricing adjusted for full catering packages

Seasonal vegetable \$2 pp

Collard Greens \$2 pp

Green beans \$2 pp

Corn on the Cob \$2 pp

Asparagus \$2.50 pp

SIDE STARCHES

Pricing adjusted for full catering packages

Baked potato \$2 pp

Scalloped Potato \$3 pp

Steak Fries \$2 pp

Roasted Red Potato \$2.50 pp

Saffron Rice \$2.50 pp

DESSERTS

Pricing available on request

NY Style Classic Cheesecake w/ chocolate or caramel

Raspberry White Chocolate Cheesecake

Red Velvet Cheesecake

CAKES - Chocolate, Peanut Butter, Red Velvet

VARIETY CAKE PLATTER - Carrot, Chocolate, Lemon,

PIES & COBBLERS - Apple, Blackberry, Boston Cream, Chocolate Cream, Coconut Cream, Key Lime Cream

Crème brûlée - Classic Vanilla Bean, Chocolate, Caramel, Pina Colada, Bananas Foster