

“The Renowned Tangier Package”

The Renowned Tangier Package offers both Buffet and Plated Dinner options and includes a complementary Hors D’oeuvre reception for your guests.

The Renowned Tangier Package Hors D’oeuvre Selection

Seasonal fresh Fruits & Berries with our Honey Yogurt Dip
Elegantly displayed fresh Vegetable Crudit  with our Buttermilk Ranch Dip
Mediterranean Antipasto Platter of Grilled Vegetables, Green & Black Olives, Provolone & Mozzarella Cheeses, Salami, Cappelletti & Pepperoni with Focaccia & Italian Bread
Hummus & Babaganoush with Pita Bread Points

Hot Selections to include:

Tangier’s famous Sauerkraut Balls with Honey Mustard Dip & Smoked Salmon & Garlic Cheese stuffed Mushroom Caps

The Renowned Tangier Package Stylish Buffet Celebration

Your buffet selections will include your choice of Salads, served with fresh House Baked Dinner Rolls and Butter Rosettes, two Main Dish Entrees (additional Entrees \$3.00) as well as a Pasta Side Dish Selection and two choices of accompaniments

The Renowned Tangier Package Salad Selections

Please select your choice of salads from the Oasis or Romance offerings

The Renowned Tangier Package Buffet Entr e Selections

Chicken Romano: boneless breast of chicken dredged in a batter of eggs, white wine, lemon juice, Romano and Asiago cheeses then saut ed to a golden brown served on a pool of marinara sauce

Chicken & Artichokes: boneless breast of chicken grilled then finished in a rich cream sauce of artichokes and watercress

Chicken Ambrosia: breaded in a sweet coconut crumb mixture and oven baked, this boneless chicken breast is then finished with a light sauce of Mandarin orange, water chestnut and sweet peas.

Roasted Prime Rib: U.S.D.A. choice aged prime rib, dusted with select seasonings then slow oven roasted, thinly sliced and finished with a pepper au jus, served with creamy Horseradish sauce on the side. This selection is available Chef attended hand sliced for your buffet at a nominal additional charge.

Roasted Tenderloin of Beef: U.S.D.A. beef tenderloin seared in olive oil then roasted medium, sliced and served with a Bleu Cheese & Rosemary Demi-glace

The Renowned Tangier Buffet Entr e Selections continued

Chef Carved Roast Turkey & Honey Ham: both meats expertly seasoned & cooked to perfection served with home-style pan gravy and orange-peach chutney. One of our trained Chefs will attend this buffet at no additional charge.

Pesto Ahi Tuna Steaks: grilled medium, sushi grade Ahi tuna brushed with basil pesto, served on a bed of steamed spinach with roasted red pepper

Potato Crusted Halibut: fresh fillet of Halibut coated with shredded potato and pan-fried golden served with a Horseradish Cream sauce

Seafood Newburg: a medley of Cod, Shrimp, Scallops, Mussels and Crab meat in a rich Lobster, sherry and cream sauce, served with Rice Pilaf

The Renowned Tangier Buffet Pasta Side Dish Selections

Penne Marinara: a semolina enriched penne noodle tossed with our homemade California tomato marinara and topped with grated Italian cheeses and freshly chopped parsley

Farfalle Alfredo: Bow-ties! Tossed in a house-made Alfredo sauce of roasted garlic, freshly ground black pepper and heavy cream with grated, aged Romano cheese

Ziti Puttanesca: a spicy variety of flavors with roasted garlic, banana peppers, black olives, fresh basil, shredded carrots and diced tomatoes tossed with al dente cooked Ziti in your choice of olive oil or homemade marinara sauce

Pasta Carbonara: tender peas and julienne smoked ham tossed with a light cream sauce.

Tomato & Basil Pesto: diced ripe Tomato tossed with linguine pasta and our own Basil Pesto Sauce.

Prima Vera Alfredo: a seasonal blend of fresh vegetables tossed with your choice of penne, ziti or Farfalle noodles and our house-made Alfredo

Portabella Marinara: thin sliced jumbo Portabella mushrooms simmered in our homemade marinara tossed with fresh penne pasta and topped with a fresh grated Asiago cheese

The Renowned Tangier Buffet, Accompaniment Selections

- Roasted Red Skin Potatoes
- Mediterranean Rice Pilaf
- Saffron Rice Pilaf
- Garlic Mashed Potatoes
- Twice Baked Bacon & Cheddar Potatoes
- Dijon Rosemary Potato Cakes
- Parsley Buttered Steamed Red Skin Potatoes
- Truffle Roasted Yukon Gold Potatoes
- Steamed Asparagus with Citrus Butter
- Julienne Fresh Vegetable Medley
- Whole Green Beans, Almandine California
- Fresh Vegetable Medley
- Sugar-Glazed Carrots
- Sugar Snap Peas with Mushrooms
- Green Beans with Roasted Red Peppers
- Chef's Recommended Seasonal Fresh Vegetable

The Renowned Tangier Package Elegant Plated Dinner

Your selection will include your choice of Salads with Fresh House Baked Dinner Rolls and Butter Rosettes. Your Main Dish Entrée beautifully garnished with Chef Recommended Accompaniments. Should you choose to offer two entrée selections from this section there will be an additional charge of \$3.00 per guest. You may

offer your guests one Vegetarian Entrée option, all guests selecting the Vegetarian option will receive the same dinner with the chefs choice of appropriate accompaniments.

The Renowned Tangier Plated Dinner Selections

Grilled Rosemary Quail: boneless, Garlic and Rosemary marinated Quail, grilled to perfection, presented on a bed of Saffron Rice Pilaf with a sun dried cherry and port wine reduction.
Served with asparagus & Roasted Red Pepper Bundle with Lemon Butter.

Grecian Chicken: herb marinated breast sautéed with Oregano, Roasted Red Peppers, Artichokes and finished with White Wine, Lemon and melted Feta Cheese.
Served with Tricolor Orzo Pasta in Herbed Olive Oil and Ratatouille Vegetables

Duck Breast a la Orange: butcher carved duck breast, soy marinated and seared, oven roasted medium with select herbs and seasonings then plated and finished with a sweet honey orange coulis.
Accompanied by a timbale of sticky Sesame Rice and sautéed Pea Pods with Julienne Carrot Ribbons

Veal Tuscany: tender veal scaloppini sautéed with mushrooms, artichoke bottoms and roasted peppers finished with a Chianti wine demi-glace and melted provolone cheese.
Served with piped White Cheddar & Chive Potatoes and steamed Broccoli Florets in Truffle Oil.

Prime Rib au Jus: our U.S.D.A. private reserve cut dusted with roasted garlic, cracked black pepper and kosher salt then slow oven roasted served with a pepper au jus.
Along with our jumbo Twice Baked Potato and Hericot Vert with Shiitake Mushrooms

Petit Filet Mignon: choice tenderloin dusted with select seasonings grilled and plated with black Truffle Demi-glace.
Accompanied by Oven Roasted Fingerling Potatoes with Thyme and steamed asparagus with a classic Hollandaise Sauce

Lobster Stuffed Sole: grilled vegetables and Lobster meat stuffing in a delicate Sole fillet served with Roasted Garlic & Lobster Cream Sauce
Along with our Chef's own Dijon Rosemary Potato Cake and Sugar Snap Peas with Water Chestnuts

Jumbo Sautéed Scampi: a trio of jumbo shrimp sautéed in Garlic, Lemon & White Wine Butter Sauce
Served over angel hair pasta, and a roasted Baby Squash Medley with Garlic Oil.

Chesapeake Bay Blue Crab Cake: jumbo lump back-fin crab meat seasoned and blended to make our own special crab cake lightly breaded and pan-fried, served drizzled with a roasted pepper Remoulade sauce.
Accompanied by our Sweet Potato and Yukon Golden Potato Hash with Onions and Peppers and a Steamed Medley of Green, Italian and Yellow Wax Beans.

The Renowned Tangier Package Elegant Plated Dinner

Your selections will include your choice of Salads, served with fresh House Baked Dinner Rolls and Butter Rosettes. Your Main Dish Entrée beautifully garnished with Chef Recommended Accompaniments. Should you choose to offer two entrée selections from this section there will be an additional charge of \$3.00 per guest. You may offer your guests one Vegetarian Entrée option, all guests selecting the Vegetarian option will receive the same dinner with the chefs choice of appropriate accompaniments.

Duo Combination Plated Dinner Selections

Classic Steak & Lobster: A 6 oz. Petit Filet Mignon paired with a 10 oz. Cold Water Lobster Tail with Drawn Butter. Served with our Jumbo Twice Baked Potato and steamed Asparagus with Hollandaise Sauce
Price per Market Availability in addition to package pricing

Tenderloin & Scampi: Oven Roasted Tenderloin sliced and sauced with a Cabernet & Truffle Demi-glace served on a Dijon Rosemary Potato Cake along side of twin sautéed Scampi on Angel Hair Pasta with Garlic, White Wine and Lemon Butter and a roasted Baby Squash Medley with Garlic Oil.

Grilled Quail & Crab Cake Combo: Garlic and Rosemary marinated Quail, grilled to perfection, presented on a bed of Saffron Rice Pilaf with a sun dried cherry and port wine reduction. Along with a jumbo lump back-fin crab cake, lightly breaded and pan-fried, served drizzled with a roasted pepper Remoulade sauce. Served with and Asparagus & Roasted Pepper Bundle with Lemon Butter.

Roasted Sirloin & Salmon en Croute: Sliced roasted New York Strip Loin with a Red Currant glaze served alongside Atlantic Salmon wrapped in fresh Spinach and baked in a delicate Puff Pastry, served on a pool of creamy Florentine sauce. Accompanied by Oven Roasted Fingerling Potatoes with Thyme and steamed Asparagus and Roasted Pepper Bundle with Lemon Butter.

Ahi Tuna with Oriental Duck: Sesame crusted Tuna seasoned and seared Medium Rare served with Wasabi Ginger glaze along with a grilled Hoisin marinated Duck Breast plated and finished with a sweet honey orange coulis. Accompanied by a timbale of sticky Sesame Rice and sautéed Pea Pods with Julienne Carrot Ribbons.

Seared Scallops and Veal Francois: A Trio of jumbo Day-boat Diver Scallops seared and served over julienne peppers and vegetables with a buerre blanc sauce along with Egg & Parmesan battered sautéed Veal Scaloppini with lemon & caper sauce served over Angel Hair Pasta with steamed Broccoli Rabe and Shiitake Mushrooms.

Our talented team of classically trained Chefs will be happy to with you personally to help plan your Wedding Dinner. Should you have a family favorite that is not in our Catering Guides we will be happy to re-create the dish you have with all of our Grandma's secret recipes. We will be happy to arrange a menu tasting for the bride-to-be, the groom and up to four additional guests. Depending on menu selections and the extent of the tasting a dining fee may be charged. In many cases this fee is waived upon receipt of a deposit for your reception date.