



*"It's our delight to serve you"*



**Anegada Delights Caribbean Cuisine**

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## Policies and Procedures

The following menu is a compilation of our most popular selections, priced and categorized for your convenience. This menu is a sampling of our offering, and any meal or selection can be customized by our talented team of culinary professionals to suit your individual needs and tastes. Your account service manager will be happy to coordinate with you personally on any event menu customization.

### Food & Beverage

All food and beverage served at the event is to be provided exclusively by Anegada Delights Catering. The planning of the event, including selection of menus, décor, entertainment and other pertinent details should be arranged at least 10 days prior to the event date.

### Guarantees

Customer agrees when initially arranging for a catered function that the estimated number of persons to be served will be provided. However, a specific or Guaranteed number of guests is required by 10 am three business days prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the Guaranteed number or for the actual number served, whichever is greater. In the event the Guarantee is increased less than 48 hours before the catered function, we reserve the right to make reasonable substitutions to the menu and/or charge an additional service fee.

### China Service

All seated meal functions are served with china and glassware, unless otherwise specified by the Customer. Continental breakfasts, coffee services, buffets and exhibitor services are routinely accompanied by high-grade disposable service ware. If china is desired, a fee of \$2.50 per person will apply.

### Decor Service

All food services tables and banquets are dressed with standard floral, house linen, and napkins. We also provide 5 foot round tables, 8 foot banquet tables, 6 foot banquet tables, bistro tables and card tables for your banquet set-up complete with necessary seating. Specialty decor is available. Please discuss options and costs with the catering manager.

### Cancellations

Any food or beverage function cancelled within four business days of the event is subject to a cancellation fee.

### Length of Service

Pricing for all menu options are based on 1 hour of service unless otherwise noted.

### Menu Pricing

Menus and menu pricing is guaranteed (6) six months prior to event.

### Service Charge

**All food and beverage is subject to 20% service charge and applicable sales tax. Prices are subject to change.**



# Breakfast Buffets

ALL BREAKFAST SELECTIONS INCLUDE REGULAR AND DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL HOT TEAS



## THE TRADITIONAL

Assorted Juices • Seasonal Fresh Fruit and Berries  
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves

## THE DELUXE TRADITIONAL

Assorted Juices • Seasonal Fresh Fruit and Berries  
Assorted Cereals with Whole, 2%, and Skim Milk • Assorted Yogurts  
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves

## A HEALTHY START

Assorted Juices • Seasonal Fresh Fruit and Berries • Bran Muffins  
Vanilla Yogurt and Granola Parfait • Assorted Cereals with Whole, 2%, and Skim Milk  
Protein Juices • Power Bars

## THE MORNING DELIGHT

Assorted Juices • Seasonal Fresh Fruits and Berries  
Pumpnickel, Rye, Onion, Sesame Seed, Three Cheese and Plain Bagels  
Fresh Lox Display with Capers, Onions and Chopped Eggs  
Assorted Shmears





# Breakfast Buffets

ALL BREAKFAST SELECTIONS INCLUDE REGULAR AND DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL HOT TEAS



## BEACH TRAIL

Assorted Juices • Seasonal Fresh Fruit and Berries  
Scrambled Eggs with Fresh Pico de Gallo • Breakfast Potatoes  
Choice of Sage Sausage Links, Bacon, or Ham  
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves

## THE EXCLUSIVE

Assorted Juices • Seasonal Fresh Fruit and Berries  
Scrambled Eggs • Breakfast Potatoes • Choice of Sage Sausage Links, Bacon, or Ham  
Individual Assorted Yogurt Cups • Assorted Cereals • Whole, 2%, and Skim Milk  
Croissants • Assorted Muffins • Danish Pastries • Sweet Butter and Preserves

## JUMP START

Assorted Juices • Seasonal Fresh Fruit and Berries  
Assorted Fruit Smoothies • Cottage Cheese and Low-Fat Yogurts  
Toasted Granola with Dried Fruits and Nuts  
Frittata with Roasted Tomatoes and Baby Spinach  
Bagels with Cream Cheese • Zucchini Bran Muffins

## HEARTY BREAKFAST

Assorted Juices • Seasonal Fresh Fruit and Berries  
Scrambled Eggs • Breakfast Potatoes • Choice of Sage Sausage Links, Bacon, or Ham  
Oatmeal with Raisins, Pecans, and Fresh Berries • Assorted Dry Cereals • Whole, 2%, and Skim Milk  
Buttermilk Biscuits • Pecan Sticky Buns • Danish Pastries • Sweet Butter and Preserves



# Breakfast Buffet Enhancements



## COLD SELECTIONS

- Freshly Baked Bagels with Cream Cheese
- Assorted Breakfast Cereals with Whole, 2% and Skim Milk
- Assorted Individual Fruit Yogurts
- Fresh Seasonal Fruit and Berries
- Smoked Salmon with Cream Cheese and Bagels

## HOT SELECTIONS

- Breakfast Burrito with Scrambled Eggs, Jack Cheese
- Warm Croissants with Ham or Sausage
- Breakfast Quesadilla with Eggs
- Smoked Cheddar and Canadian Bacon Quiche
- Farm Fresh Scrambled Eggs with Boar's Head Ham and Cheddar Cheese
- Stuffed Brioche with Eggs and Cheese or Sausage and Egg
- Almond Crusted French Toast with Berry Compote
- Blueberry Pancakes with Warm Vermont Maple Syrup
- Belgian Waffles with Whipped Cream and Fresh Berries

## OMELET STATION

- Omelets Prepared to Order by Chef with Condiments to Include:
- Tomatoes • Red Onions • Jalapeno Peppers • Bell Peppers • Mushrooms • Ham
  - Bacon • Bay Shrimp • Swiss Cheese • Cheddar Cheese



# Plated Breakfast

ALL BREAKFAST SELECTIONS INCLUDE REGULAR AND DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL HOT TEAS



## THE RISE 'N SHINE

Orange Juice • Individual Displays of Seasonal Fresh Fruit • Fluffy Scrambled Eggs with Sharp Cheddar Cheese  
Crisp Apple-wood Smoked Bacon or Sage Sausage Links • Breakfast Potatoes  
Family Style Basket of Assorted American Baked Goods • Pre-Set Sweet Butter and Preserves

## AMERICAN FRENCH TOAST BREAKFAST

Orange Juice • Individual Displays of Seasonal Fresh Fruit • Thick-Cut Cinnamon Swirl French Toast with  
Toffee Covered Pecans and Warm Vermont Maple Syrup • Crisp Apple Wood Smoked Bacon or Sage Sausage  
Links • Breakfast Potatoes • Family Style Basket of Assorted American Baked Goods • Sweet Butter and Preserves

## THE EXECUTIVE

Orange Juice • Individual Displays of Seasonal Fresh Fruit • Traditional Eggs Benedict  
Poached Eggs with Canadian Bacon Hollandaise Sauce • Breakfast Potatoes  
Basket of Assorted American Baked Goods • Sweet Butter and Preserves

## GRILLED STEAK AND EGGS

Orange Juice • Individual Displays of Seasonal Fresh Fruit • Grilled New York Steak  
Breakfast Potatoes • Fluffy Scrambled Eggs with Vermont Cheddar Cheese  
Basket of Assorted American Baked Goods • Sweet Butter and Preserves



# Break Selections

## BEVERAGES

Whole, 2%, or Skim Milk (Half Pint)  
 100% Natural Fruit Juices (Individual Bottles)  
 Assorted Soft Drinks (Individual Cans)  
 Bottled Water (Each)  
 Starbucks Frappuccino (Bottled)  
 Energy Drinks – Red Bull, Amp, Double Shot (Individual Cans)  
 Specialty Water (Individual Bottles)  
 Hot Water with Assorted Teas (Gallon)  
 Lemonade, Anegada Delights Signature fruit punch, Iced Tea (Gallon)  
 Fresh Brewed Coffee – Regular or Decaffeinated (Gallon)

## BAKERY SELECTIONS

Chocolate Covered Nut Clusters  
 Miniature Pick-Up Sweets  
 Bakery Fresh Large Cookies  
 Deep Dish Brownies and Blondies  
 Assorted Breakfast Pastries, Bagels, Whole Grain Sweet Bread  
 Jumbo Hot Soft Pretzels with Mustard

## SNACK MENU

Price per Individual Servings

Energy Bars  
 Assorted Individual Bags of Chips and Pretzels  
 Bar Mix  
 Individual Bags of Popcorn  
 Ice Cream Bars  
 Assorted Candy Bars  
 Yogurt Covered Raisins and Pretzels  
 Individual Bags of Cotton Candy  
 Assorted Individual Fruit Yogurts





# Break Packages

## **MID-MORNING REFRESHER**

Assorted Danish, Pastries and Muffins • Regular and Decaffeinated Coffee  
Selection of Herbal Teas

## **MEETING BREAK**

Warm Jumbo Pretzels with Yellow Mustard • Tortilla Chips and Salsa  
Honey Roasted Peanuts • Lemonade and Iced Tea

## **BREAK THE SWEAT**

Assorted Ice Cream Bars • Fruit Bars • Frozen Candy Bars • Lemonade and Iced Tea

## **THE SWEET AND SALTY**

Potato Chips and Tortilla Chips with Dips • Pretzels • Popcorn and Peanuts  
Assorted Candy Bars • Anegada Delights Signature Fruit punch and Iced Tea

## **HILL COUNTRY WILD**

Build-Your-Own Trail Mix and Yogurt Parfaits with  
Bowls of Yogurt, Berries, Granola, Nuts, Coconut, Raisins, Dried Fruit and M&M's®  
Assortment of Whole Fruits • Regular and Decaffeinated Coffee • Selection of Herbal Teas

## **SWEET TOOTH**

Chocolate Chip Cookies • Brownies • Blondies • M&M's® Plain and Peanut • Cracker Jacks®  
Assorted Candy Bars • Regular and Decaffeinated Coffee • Selection of Herbal Teas



# Break Packages

**Breaks are Priced for 30 Minutes of Service**

## FITNESS BREAK

Fresh Seasonal Fruit and Berries • Bran Muffins • Oatmeal Raisin Cookies  
Individual Yogurts • Energy Bars • Regular and Decaffeinated Coffee  
Selection of Herbal Teas



## THE MIDWESTERN

Tri-Colored Tortilla Chips • Assorted House-Made Salsa • Guacamole  
Sour Cream • Grilled Chicken and Fire Roasted Red Pepper Quesadillas  
Regular and Decaffeinated Coffee • Selection of Herbal Teas

## THE POTOMAC

Selection of Mini Pastries • Miniature Cookies • Farm Fresh Strawberries  
Hot Chocolate • Regular and Decaffeinated Coffee  
Selection of Herbal Teas



## THE GARDEN BREAK

Whole Red and Green Apples • Assorted Scones • Freshly Baked Biscotti  
Regular and Decaffeinated Coffee • Selection of Herbal Teas



# Sandwich & Wrap Platters

(serves 15)

All sandwiches/Wraps come with a side of pickle slices and assorted chips

## **CROISSANT CLUB SANDWICH/WRAP**

Smoked Chicken, Turkey, Swiss and Cheddar on Croissant or wrap with Thin sliced tomatoes, Assorted Relishes, Dill Pickles

## **ROTISSERIE CHICKEN SANDWICH/WRAP**

Rotisserie Chicken, Fresh Romaine Lettuce, Melted Swiss Cheese, Thin sliced tomatoes, Chipotle Mayonnaise served on choice of sliced bread or wrap

## **CHICKEN SALAD SANDWICH/WRAP**

Finely chopped chicken, fresh celery, parsley leaves, Fresh Romaine Lettuce with Mayonnaise on whole wheat bread or wrap

## **SALMON BLT/WRAP**

Skinless Salmon Filets, Sliced Green Tomatoes, Crisp Turkey Bacon, Fresh chopped dill, Fresh watercress with Mayonnaise on whole wheat bread or wrap

## **TUNA SALAD SANDWICH/WRAP**

Fresh tuna slices, with Mayonnaise, Parmesan Chees, Sweet pickle Relish, dill weed, parsley, onion flakes, curry and garlic powder on choice of sliced bread or wrap.

## **ANEGADA DELIGHTS ASSORTED SANDWICHES/ WRAPS**

An assortment of all our delicious sandwiches served with a side of pickle and chips



# Boxed Lunch Sandwiches

## Per person

All boxed lunches come with a cookie or brownie, pasta salad and whole fruit

### TURKEY FESTIVAL

Turkey, Stuffing, Cranberry Mayonnaise and Romaine Lettuce  
on Sliced Whole Wheat Bread

### CARRY OUT

Choice of Sandwiches Served on a Variety of Breads, Ham and Cheddar, Smoked  
Turkey and Swiss, Roast Beef and Provolone

### ROAST BEEF SANDWICH

Roast Beef, Lettuce, Horseradish Cheddar Cheese, Caramelized Onions, Spicy  
Remoulade (Contains Mayonnaise) and Romaine Lettuce on a Baguette

### CARIBBEAN TUNA

A Zesty Tuna Blend (Contains Mayonnaise), Romaine Lettuce, Red & Green Bell  
Peppers, Golden Raisins and a Light Curry Dressing on a Focaccia Roll

### VERY VEGGIE

Cucumber, Tomatoes, Carrots, Daikon Sprouts, Romaine Lettuce and  
Chive Cream Cheese Spread on Organic Multigrain Bread

### FLORENTINE WRAP

Baby Spinach, Shiitake Mushrooms, Roasted Red Peppers, Sweet Onions  
and Dill Havarti Cheese in a Spinach Wrap

### CHICKEN ANEGADA

Lemon and Garlic Marinated Grilled Chicken Breast, Romaine Lettuce, Smoked  
Mozzarella, Crumbled Bacon Aioli (Contains Mayonnaise) and  
Caramelized Onions on Ciabatta

### CLUB PANINI

Turkey, Ham, Swiss Cheese, Sliced Pickles and House-Made  
Chipotle Dijonnaise (Contains Mayonnaise) on Ciabatta



# Entrée Platters

Price per full pan (serves 15-18)

## Chicken

Jerk Chicken  
 Apricot Chicken  
 Caribbean Brown Stew Chicken  
 Fried Chicken  
 Curried Chicken  
 Grilled Chicken, Curried Sauce



## Beef

Beef Oxtails (Fallen off the Bone)  
 BBQ Beef Short Ribs  
 Jamaican Jerk Beef/ Adobo Steak

## Chef's Special

Curried Goat  
 Ackee & Codfish

## Seafood

Jerk Salmon, Dipping Sauce  
 Jerk Salmon, Curry dipping Sauce  
 Honey Glazed Baked Salmon  
 Fried Whiting, [Tartar Sauce](#)  
 Curried Shrimp  
 Escoveitch Snapper Filet  
 King Fish

## Vegetarian

Jerk Tofu  
 Sesame Crusted Tofu, Roasted Vegetables  
 Baked Manicotti with Spinach and Pumpkin  
 Rigatoni Pasta, Roasted Vegetables, Basil  
 Roasted Sweet Potatoes, Pecans, Tofu, Sofrito  
 Stuffed Chayote Squash, Curried Tofu, Rice  
 Jerk Portobello Mushroom, Polenta





# Theme Lunch Buffets

## The Horseshoe Reef

Mixed Greens with Mango Vinaigrette,  
Herbs Pineapple Cole Slaw Roasted Vegetable Salad Rolls and Butter  
Red Snapper with Bell Peppers & Citrus Roasted Beef with Adobo,  
Pineapple Chutney Fried Plantains Roasted Yams Cinnamon Butter Baked Tofu with Sofrito Sauce,  
& Pepitas Coconut Cream Pie



## The Anegadian

Pineapple Cole Slaw Baby Mixed Field Greens with Avocado,  
Orange and Heart of Palm,  
Passion Fruit Dressing Coconut's Jerk Vegetable Platter  
with Tofu Selection of Breads & Butter Jerk Beef Tenderloins,  
Pineapple Relish Boneless Breast of Chicken with Spinach & Ackee  
Creole Salmon with Okra and Tomatoes Rice and Beans  
Coconut Cream Pie, Pineapple Upside down Cake

## The Smuggler's Cove

Marinated Tomatoes, with Red Onions & Roasted Peppers  
Three Potatoes Salad with Creole Mushrooms  
Baby Mixed Greens with Herb Croutons Corn Muffins with Sweet Butter Grilled  
Mahi Mahi Filet with Mojo Iselno  
Bistro Steak with Black Bean and Corn Relish Roasted Sweet Potatoes  
with Candied Pecans Creole Green Beans  
Key Lime Custards Fresh Fruit Tart

## Caribbean Special

Veggie Salad with Tofu Mama's Sunday Potato Salad  
West Indian No Mayo Cole Slaw Six Hour Cooked  
Curried Goat Fallen Off the Bone Oxtail with Butter Beans  
Anegada Delights Famous Jerk Chicken Assorted Creole Vegetables  
Rice and Peas (Red Beans)  
Sweet Potato Pudding Mango Cheesecake

## Chefs Choice

Pumpkin Salad with Cashews  
Baby Mixed Greens with Pimentos and Queso  
Blanco Breads & Butter Puerto Rican Arroz Con  
Pollo Mini Beef Chops Adobo Seared Salmon with Crab and Tomatoes  
Roasted Yucca & Yukon Gold potatoes with Lime & Culantro  
Cuban Flan Tres Leche Cake



# Sides and Salad Platters

(serves 15-18)

Vegetables and Salads

Mixed Green Salad

Jerk Chicken Cobb Salad, Turkey Bacon, Avocado, Blue Cheese

Cesar Salad, Sourdough Croutons, House made Dressing

Island Salad, Red Onions, Marinated Cucumbers

Red Bliss Potato Salad, with Creole Seasonings

Pasta Salad, with Creamy Curry Vinaigrette

Cole Slaw, Pineapple, Raisin, or Dairy Free



## Sides

Seasoned Rice and Peas

Fried Plantains

Caribbean Cous Cous

Collard Greens

Steamed Vegetables

Corn Festival

Plain Basmati/white Rice

Macaroni and Cheese

Roti



# Plated Dining Menu

## First Course – Choose One

Roasted Seafood Salad with Curry Dressing  
 Caribbean Pumpkin Soup  
 Ackee and Codfish Quiche with Tomato Chutney  
 Breaded Prawns with Papaya Mustard Sauce  
 Mushroom Ravioli with Oxtails and Yucca Croutons



## Second Course – Choose One

Mixed Baby Lettuces with Plantain Crust  
 Goat Cheese Cesar Salad with Jerk Prawns  
 Iceberg Wedge with Ranch,  
 Oven Dried Tomatoes, Blue Cheese Lettuce Cups with Guacamole,  
 Jerk Chicken, Tomato and Egg

## Main Course – Choose One

Jamaican Jerk Chicken /Mild or Spicy  
 Stuffed Chicken with Curried Crab  
 Spinach Roasted Chicken with Pineapple Rum Relish  
 Roasted Salmon with Allspice  
 Lemon Thyme Brown Stewed Grouper with Okra Tomatoes,  
 Jerk Shrimp with Garlic Butter

## Signature Sides

Caribbean Rice and Peas  
 Fried Plantains  
 Collard Greens  
 Steamed Mixed Vegetables  
 Corn Festival  
 Mac & Cheese pie

## Desert

Chocolate Decadence Coffee with Coffee Anglaise  
 Fresh Fruit Tartlets  
 Assorted Tarts (Coconut, Guava, Pineapple)



# Reception Bites/ Appetizers

## Reception Hors D'oeuvres

(15-18 pieces per order)

Codfish Fritters with Avocado Dipping Sauce  
Curry crab cakes with Tamarind Ginger dipping sauce



Jerk Chicken Skewers  
Jerk Shrimp Skewers  
Ackee & Codfish Quiche  
Shrimp salad Stuffed Tomatoes  
Meatball Hors D'oeuvres With Tangy  
Barbecue Sauce  
Chicken Satay with Curry sauce  
Bacon wrapped asparagus  
Skewered mini lamb chops  
Mini grilled cheese with tomato soup  
Crudités Platter with Curried Garbanzo Dip  
Cheeseboards with Fresh Fruits and Crackers  
Blue Cheese & Lobster Beignets



## Additional optional items

Pasta Salad Bowl  
Assorted Bread Basket  
Vegetable Soup



# Vegetarian

## Reception Bites/ Appetizers

**(15-18 pieces per order)**

### Reception Hors D'oeuvres

Jerk Vegetable Platter  
 Sliced Fruit with Yogurt Dipping Sauce  
 Crudités Platter with Curried Garbanzo Dip  
 Cheeseboards with Fresh Fruits and Crackers  
 Spinach Blue Cheese Beignets  
 Chilled Curried Eggplant with Garlic Bread  
 Tomato, Avocado & Boursin Cheese  
 Bruschetta with Mediterranean Tomato Topping  
 Creamy Deviled eggs  
 Grilled Marinated Vegetable Kabobs  
 Sautéed Plantains  
 Vegetarian pigs in a blanket  
 Grilled Zucchini Pesto roll-ups  
 Fresh Fruit Kabobs  
 Vegetarian Chicken Satay with Curry Sauce  
 Vegetarian Barbequed Meatballs  
 Grilled Vegetable Pizza with Fresh Herbs  
 Vegetarian Stuffed mushrooms

### Additional optional items

**Pasta Salad Bowl**  
**Assorted Bread Basket**  
**Vegetable Soup**





# Assortment of sweets and deserts

## **Anegada Delights Sweets Basket**

A decadent collection of our freshly baked cookies, Bundt bites, brownies and bars.

Small (20 pieces)  
Medium (36 pieces)  
Large (48 pieces)

## **Fruit & Sweets Basket**

Freshly baked cookie bites, fudge brownie triangles and fresh fruit medley.

Small (serves 8-10)  
Medium (serves 11-15)  
Large (serves 16-20)

## **“Cookie Jar” Basket**

A delicious assortment of our homemade chocolate chip, oatmeal currant, sugar and monster cookies.

Small (15 cookies)  
Medium (25 cookies)  
Large (40 cookies)

## **Sweet Island Bites**

A choice of Caribbean deserts; rum cake, mango puff pastry, chocolate bread pudding with a variety of freshly baked coconut cookie bites.

Small  
Large

## **Lemon Pound Cake & Berries**

Slices of lemon pound cake and fresh seasonal berries.

Small (serves 8-10)  
Medium (serves 11-15)  
Large (serves 16-20)



# Drinks

Coffee, Tea, Brewed Decaf (per gallon serves 15-20)

Soda - Regular and Diet (per can)

Milk (1/2 Pint)

Hot Chocolate

Fruit Juice

Spring Water

Lemonade (Per Gallon / Serves 15-20)

Caribbean fruit punch (Per Gallon / Serves 15-20)

Iced Tea (Per Gallon / Serves 15-20)

