



IN HOUSE & OUTSIDE CATERING CATALOGUE

WWW.RYLEIGHS.COM

PARTY PLATTERS

50 pieces per order. Half platters are available. May be waiter passed or displayed.

*Gluten Free (Some items may be cooked in same fryer as non gluten free items. Please let us know of any allergies/food restrictions.)

SLIDERS & PETITE SANDWICHES

Maryland Crab Cake Sliders <i>Eastern Shore Style</i>	450
Oyster Po' Boy Sliders Candied bacon, caper tartar	220
Mini Lobster Rolls <i>Butter poached lobster, crispy onions</i>	750
Classic Baltimore Pit Beef Sliders <i>Thinly sliced onions, horseradish sauce</i>	150
Pit Turkey Sliders <i>Spicy Aioli</i>	150
Pulled Pork Sliders <i>Slaw, Carolina BBQ</i>	150
Ryleigh's House Cheeseburger Sliders <i>Aged cheddar, special sauce, lettuce, tomato</i>	150
Shrimp Salad Slider (<i>Sub Wrap Halves for + \$20</i>) <i>Old Bay mayo, tomato</i>	220
Buttermilk Fried Chicken Sliders <i>Coleslaw, special sauce</i>	150
Blackened Grilled Chicken Sliders <i>Lettuce, tomato, special sauce</i>	150

*For a gluten free version, opt for lettuce wraps or cucumber rounds in place of sandwich bun

SEAFOOD

*Shrimp Cocktail	175
*Garlic Shrimp Skewers	175
Petite True Blue Maryland Crab Cakes <i>Pan-sautéed Eastern Shore style, on saltine cracker, Old Bay</i>	450
* Maryland Crab Dip, Soft Pretzels, & Crudité <i>(Full portion feeds ~20-30; Half portion feeds ~40-60)</i>	150 Half / 275 Full
Smoked Salmon Crostini <i>Capers, dill crème fraîche</i>	140
* Chargrilled Oysters <i>Garlic herb butter, diced tomatoes, parmesan cheese</i>	175
Panko Encrusted Crispy Fried Oysters	220
* Bacon Wrapped Scallops, Halved & Skewered	250
Spicy Tuna Tartar in Wonton Cup <i>*Sub cucumber cups for Gluten Free version</i>	250
Fried Rhode Island Calamari Skewers	150
Lobster and Crab Mac & Cheese in Wonton Cup	200
Grilled Fish Tacos <i>Catch of the day, pice de gallo, avocado mousse, queso fresco</i> <i>*Sub corn tortillas for Gluten Free version</i>	200
Blackened Shrimp Tacos <i>Blackened shrimp, pico de gallo, avocado mousse</i> <i>*Sub corn tortillas for Gluten Free version</i>	200
Crispy Wonton Wrapped Shrimp <i>Sweet chili sauce</i>	200
Oyster Fritters <i>Bang bang sauce</i>	125
MD Crab Rangoons <i>Sweet chili sauce</i>	135
Tuna Poke <i>Avocado, cucumber, edamame, spicy soy, sesame</i>	250

MEAT AND POULTRY

* Flat Iron Satay Steak Skewers <i>Chimichurri</i>	150
* Federal Hill Wings <i>Choose: Hot, Mild, Sagamore BBQ, or Old Bay</i>	95
* Chicken Satay Skewers <i>Sweet chili sauce</i>	90
* Crispy Brussel Sprouts & Bacon Lardon Skewers <i>Apple cider reduction</i>	100
Chorizo or Black Angus Mini Meatballs	90
Pepperoni Detroit Style Pizza	200
Chicken Potstickers <i>Ponzu sauce</i>	125
Grilled Butchers Cut Bruschetta <i>Roasted garlic aioli, crostini</i>	175
Grilled Lamb Chops <i>Chimichurri</i>	175

VEGETARIAN

Wedge Salad Bites <i>Butter lettuce, blue cheese, cherry tomatoes, crispy onion straws</i> <i>*Gluten free with no onion straws</i>	150
* Mozzarella, tomato, & basil skewers <i>Balsamic reduction, extra virgin olive oil</i>	75
* Trio of Dips & Fresh Vegetable Crudité	75
Vegetarian Detroit Style Pizza <i>Mozzarella, tomato, basil</i>	150
* Hot Spinach & Artichoke Dip <i>Crudité for Dipping</i>	120

SIDES, SNACKS AND SALADS

PRICED PER PERSON

Roasted Seasonal Vegetables	3pp
Side Salads: Caesar Salad, Greek Pasta Salad, Garden Salad	3pp
* Creamy Cheddar Mash	2pp
House Cut Fries	3pp
* Artisanal Cheese & Fruit Board	6pp
Artisanal Cheese & Charcuterie Board <i>*Gluten free available with crackers on the side</i>	10pp
Roasted Herbed Fingerling Potatoes	2pp

DESSERT

Fresh Baked Cookies & Brownies	1.50 pp
Cookie & Ice Cream Sandwich Halves	2 pp

RYLEIGH'S OYSTER

RECEPTION HORS D'OEUVRES PACKAGES

Perfect for a Formal Cocktail Hour or Corporate Happy Hours

**Available waiter passed or buffet displayed*

Minimum Billed, 25 guests.

Selection of 3

Average of 6 total pieces per guest
\$18 per guest

Selection of 5

Average of 10 total pieces per person
\$25 per guest

SELECTIONS

Chicken Satay Skewers—*sweet chili sauce* | Grilled Butchers Cut Skewers—*chimmichurri*

Crab and Sweet Corn Hush Puppies | Crispy Brussel & Bacon Lardon Skewers

Chargrilled Chesapeake Bay Oysters | Vegetarian Detroit Style Pizza

Mozzarella Tomato Basil Skewers | Grilled Garlic Shrimp Skewers

Mozzarella Fritters | House Cheeseburger Sliders

Buttermilk Fried Chicken Sliders | Beef Meatballs | Baltimore Pit Beef *or* Turkey Sliders

RYLEIGH'S OYSTER



RAW BAR PACKAGES

Nothing gets a party started like Oysters on the Half Shell!
Impress your guests with a Private Shucking Station.

100 HOUSE OYSTERS, \$250

100 Pearls—Grown Exclusively for Ryleigh's Oyster

About Avery's Pearls: *Grown at the North end of the famous Hog Island overlooking the Little Machipongo Inlet, these petite cocktail oysters define unspoiled seaside. Shells with honey hues, slightly sweet plump meats, and an incredible pure brine finish that can only be equated to kissing the sea herself. Grown in partnership with Shooting Point Oyster Company, exclusive to Ryleigh's Oyster.*

100 TIER I OYSTERS, \$300

100 East Coast Oysters

**Selection of 2-3. We will send our "shuckers choice" unless a specific variety is requested. Selection varies depending on the season.*

100 TIER II OYSTERS, \$350

100 Boutique and PEI Oysters

Selection of 2-3. We will send our "shuckers choice" unless a specific variety is requested. Selection varies depending on the season.

Private Shucking Staff- \$125 (1-3 Hours)

For the ultimate raw bar experience, add an experienced oyster shucker to your party! Our crew of experienced shuckers set up in your party space & ensure a good time is had by all, shucking to order and educating your guests on the oysters being served.

This station is the life of every party!

For functions taking place outside of the restaurant price add \$100 for delivery, set up and equipment.

RYLEIGH'S OYSTER

SUSHI PLATTERS

Sushi Platters available Tuesday-Thursday beginning at 5:00PM, and Friday & Saturday beginning 3:00PM.

Sushi is not available on Sundays or Mondays.

Average 4 pieces per person.

All platters served with wasabi, ginger, & soy sauce.

**SEE NEXT PAGE FOR SUSHI MENU*

CLASSIC ROLL PLATTERS

10 Classic Rolls	80
15 Classic Rolls	120
20 Classic Rolls	160

SASHIMI & SUSHI NIGIRI PLATTERS

Sashimi (10) & Sushi (10) <i>Chef's selection</i>	60
Sashimi (20) & Sushi (20) <i>Chef's selection</i>	120

CHEF'S SPECIAL ROLLS PLATTERS

10 Special Rolls	200
15 Special Rolls	300
20 Special Rolls	400

SIDES

Spicy Mayo
Eel Sauce

COMBINATION PLATTERS

6 Classic Rolls & 6 Special Rolls	150
12 Classic Rolls & 12 Special Rolls	300

Private Sushi Rolling Staff- \$150 (1-3 Hours)

For the ultimate sushi experience, and an experienced sushi roller to your party!

Our crew of experienced sushi chefs set up in your party space & ensure a good time is had by all. Our chefs are sure to impress your guests, hand rolling delicious sushi right before your eyes. This station is the life of every party!

For functions taking place outside of the restaurant price add \$100 for delivery, set up and equipment.

CLASSIC ROLLS:

Spicy Tuna

Salmon Avocado

Salmon Roll

Tuna Roll

Tuna Avocado

Shrimp Tempura

Spicy Salmon

Eel Cucumber Roll

Avocado Roll

Veggie Roll

Yellowtail Scallion

California Roll

Shredded Crab Roll

SASHIMI & SUSHI NIGIRI:

Eel

Hamachi(Yellowtail)

Tuna

Salmon

CHEF'S SPECIAL ROLLS:

Ryleigh's Tango

Inside: Jumbo shrimp, jumbo lump crabmeat with mayonnaise & Old Bay, avocado, deep fried with tempura batter & topped with siracha sauce

Maryland Roll

Inside: Jumbo lump crab meat with mayonnaise and Japanese seasoning, avocado, cucumber, Old Bay

Kamikaze Roll

*Inside: Black pepper tuna, avocado, tempura crab
Outside: Spicy tuna & tobiko*

Volcano Roll

*Inside: Tuna, salmon, yellowtail
Outside: Baked with Japanese mayonnaise & tobiko*

Silly Eel Roll

*Inside: Spicy tuna & tempura crumb
Outside: Juicy smoked eel & avocado*

Pacific Rim Roll

*Inside: Crabstick, cucumber, avocado
Outside: Slices of salmon & tobiko*

Ultimate Tuna Roll

*Inside: Spicy tuna with tempura crumb
Outside: Black pepper tuna & avocado*

San Francisco Spicy Roll

*Inside: Spicy salmon, tuna, tempura crumb
Outside: Tobiko*

Crispy Salmon Roll

*Inside: Deep fried crispy salmon
Outside: Topped with chef's special sauce*

Bomb Roll

*Inside: Shrimp tempura
Outside: Tempura flakes with bomb sauce on top*

Kyodai's Michael Roll

*Inside: Shrimp tempura
Outside: Shredded crabstick salad*

Ichiro's Triple Roll

*Inside: Yellowtail with scallion
Outside: Slices of tuna, salmon, avocado*

Chesapeake Roll

*Inside: Jumbo lump crab meat, shrimp tempura
Outside: Slices of avocado, Old Bay*

RYLEIGH'S OYSTER

OPEN BAR PACKAGES

All prices are per person based on a two (2) hour event, 25 guest minimum (extended house available for a sur-charge) Includes Private Bartenders for your Event.

BEER AND WINE PACKAGE

Two hours: \$29 per person / \$12 each additional hour

House Wine | Prosecco | Draft Beer | Bottled & Canned Beer | Soft Drinks | Coffee & Tea

CALL BAR

Two hours: \$38 per person / \$15 each additional hour

Includes selected domestic beer & selected imported beer, house wine, fresh fruit orange crushes, and up to call liquor brands including:

Smirnoff, Bombay, Beefeater, Canadian Club, Seagrams 7, Jameson, Jim Beam, Jack Daniels, Dewar's, Bacardi, Captain Morgan, Jose Cuervo, Tito's

PREMIUM BAR

Two Hours: \$44 per person / \$19 each additional hour

Includes all domestic and imported beer, selected wines, all signature seasonal fresh fruit crushes, and up to premium liquor brands including:

Grey Goose, Ketel One, Bombay Sapphire, Bombay Dry Gin, Tanqueray, Hendricks Gin, Crown Royal, Chivas Regal, Glenfiddich, Glenlivet, Bacardi, Myers, Captain Morgan, Jack Daniels, Makers Mark, Woodford Reserve, Johnny Walker Red

NON-ALCOHOLIC BEVERAGE PACKAGE

\$3 Per Person For Entire Event
Soft Drinks | Coffee & Tea

CHAMPAGNE TOAST / \$9 per person

or

SIGNATURE COCKTAIL LINED UP & SERVED UPON GUEST ARRIVAL / \$12 per person

Cash bar & Consumption Bar Options are also available. All prices are subject to 9% state liquor tax and 20% gratuity. Shots/Red Bull are not included in any bar package.

RYLEIGH'S OYSTER

PRE-FIXE MENU OPTIONS

Guests select their courses from the following options. 18 person minimum, prices do not include tax or gratuity. Custom menus available by request.

CHEF'S MENU A: \$56 PER GUEST

FIRST COURSE SELECTIONS:

Chargrilled Oysters | Crispy Wonton Wrapped Shrimp | Vegetarian Detroit Style Pizza Quarters

SOUP OR SALAD SELECTIONS:

Wedge Bacon Salad | Classic Caesar Salad | Cup of Cream of Crab Soup

ENTRÉE SELECTIONS:

Maryland Shore Style Crab Cake- Hand cut French fries, haricot vert
Butchers Cut Steak- Roseda Farm steak, fingerling potatoes, French beans

Bacon Wrapped Scallops- Creamy risotto

Seafood Jambalaya- Sautéed shrimp, andouille sausage, peppers, onions, seasoned rice

CHEF'S MENU B : \$44 PER GUEST

FIRST COURSE SELECTIONS:

Panko Encrusted Fried Oysters | Vegetarian Detroit Style Pizza Quarters

SALAD COURSE SELECTIONS:

Wedge Bacon Salad | Classic Caesar Salad

ENTRÉE SELECTIONS:

Bone-In Pork Chop- Creamy mashed potatoes, seasonal vegetable

Grilled Salmon- Grilled asparagus, roasted potatoes

Roasted Quarter Chicken- Whipped mash, roasted root vegetables

ADD BREAD BASKET SERVICE | \$2pp

*Sweet corn hush puppies & toasted baguette baskets,
served with honey butter*

ADD DESSERT COURSE | \$4pp

*Local ice cream & house baked cookies,
Fresh fruit & marscapone, Chef's seasonal prep*

RYLEIGH'S OYSTER

PRE-FIXE MENU OPTIONS

Guests select their courses from the following options. 18 person minimum, prices do not include tax or gratuity. Custom menus available by request.

CHEF'S MENU C: \$34 PER GUEST

SALAD COURSE SELECTIONS:

Classic Caesar Salad | Fresh Garden Salad

ENTREÉ SELECTIONS:

Petite Butchers Cut Steak- Fingerling potatoes, haricot vert
Seafood Jambalaya- Sautéed shrimp, andouille sausage, peppers, onions, seasoned rice
Grilled Fish Tacos- Cilantro lime rice
Fried Oyster Platter- hand cut fries

CHEF'S LUNCH : \$21 PER GUEST

SALAD COURSE SELECTION:

Fresh Garden Salad

ROLLS SELECTIONS:

(CHOOSE FOUR FOR GUESTS TO CHOOSE FROM THAT DAY | ALL SERVED WITH FRIES)

Fried Oyster Roll- Fried oysters, bacon, lettuce, tomato, tartar
Shrimp Salad Roll- Old Bay mayo, tomato
Ryleigh's House Cheeseburger- Roseda Farms Black Angus burger, cheddar, fried onions, lettuce, tomato
Grilled Fish Tacos- Fish of the day, avocado mousse, pico de gallo, queso fresco
Blackened Chicken Sandwich- Cheddar, sautéed onions, jalapeños, avocado ranch, lettuce, tomato
Grilled Cheese
BLT With Avocado

ADD BREAD BASKET SERVICE | \$2pp

*Toasted baguette baskets,
served with honey butter*

ADD DESSERT COURSE | \$4pp

Local ice cream & house baked cookies

Buffet Style Banquet Package

\$39 per person (tax and gratuity not included) | Perfect for Non-Seated Rehearsal dinners, Special Birthdays and Holiday Parties | As always, customizations available

ENTRÉE SELECTIONS

Choose Three*

**An Additional Entrée Selection (for a total of four entrées per event) requires a \$5.00 per person surcharge)*

Butchers Cut Steak Medallions - Chimmichurri and Tiger Sauce

Roasted 1/2 Chicken

Seafood Jambalaya- Sautéed shrimp, chicken, Andouille sausage, peppers, onions, seasoned rice

Grilled Salmon- lemon beurre blanc

Cavatappi Pasta with Oven Roasted Tomatoes, Spinach and Garlic Olive Oil (vegetarian)

Cauliflower Steaks- sage brown butter, rice (vegetarian)

*** Substitute True Blue Maryland Crab Cake for a \$14 per person surcharge*

***Add Jumbo Lump Crab Imperial for \$16 per guest*

ALL DINNER ENTRÉES INCLUDE:

Choice of: Classic Caesar Salad or Spring Garden Salad

Choice of: Sautéed French Green Beans or Grilled Spring Asparagus

Choice of: Roasted Herbed Fingerling Potatoes or Butter Whipped Potatoes

Bread Service: Toasted Hot Rolls with Honey Butter

DESSERT SELECTION:

Warm House Baked Cookies or Brownies

ADD A COCKTAIL HOUR HOR' D'OEUVRES

*With Imported and Domestic Cheese Display & Choice of Two Butler-Passed Hors D'oeuvres
\$12 sur-charge per guest*

HORS D'OEUVRES SELECTIONS:

Chargrilled Chesapeake Oysters | Lobster Mac and Cheese Cups | Caprese Skewers

Panko Encrusted Fried Oysters | Steak Bruschetta | Garlic Shrimp Skewers

Cheeseburger Sliders | Buttermilk Fried Chicken Sliders | Grilled Chicken Sliders

Daytime Reception/Luncheon Menu

\$24 per person (tax and gratuity not included) | Perfect for daytime celebrations, memorials or graduations. Many guests opt to use this as a base and add “premium” items such as a private shucking action station or waiter-passed Crab Cakes or Shrimp for “wow” factor without breaking the budget.

ENTRÉE SELECTIONS (Choice of Three):

Baltimore Pit Beef Sliders– Tiger sauce, thinly shaved onions

Baltimore Pit Turkey Sliders– Spicy aioli

Pulled Pork Sliders– Carolina BBQ

Chicken Caesar Wrap Halves

Crispy Fried Buttermilk Chicken Sliders– Slaw, special sauce

Grilled Fish Tacos– Fish of the day, avocado mousse, pico de gallo, queso fresco

ACCOMPANIED BY:

Choice of Classic Caesar Salad or Classic Garden Salad

And

Greek Cavatappi Pasta Salad

DESSERT SELECTION:

Fresh Baked Cookies or Brownies

ADD HOT MARYLAND CRAB DIP WITH SOFT PRETZELS FOR DIPPING TO THIS MENU

\$5 sur-charge per guest