

5 Shaw Alley / Staffing & Catering

Our open, neutral space with a capacity of up to 65 people allows you to customize your event your way and add your special signature. 5 Shaw Alley is the perfect venue for the small- to medium sized gathering. We offer many options for your gathering. We can just provide the facility for your use, provide deluxe service through Zollie's Jazz Cucina, give you an extensive and creative menu of catering options depending on your needs and budget, or work with you to create something unique and different,

Zollie's Jazz Cucina is headed by award-winning chef Marc-Antony Williams. His expertise in the culinary arts means that you and your guests will enjoy fine-dining quality food and service at your event.

There's always a cause for celebrations at 5 Shaw Alley We look forward to serving you soon.

Discounts are available to nonprofit 503c groups and to charitable events.

STAFFING

Staffing \$100 per server bartender + gratuity

1 server per 20 guests 1 bartender per 30 guests

Event Manager ... \$25 / hour, minimum 4 hours (optional).

EQUIPMENT FEES

Audio Visual / Large screen blue tooth monitors \$50

Wi-Fi Free

Kitchen Equipment Usage \$200 (This fee applies to catering provided via private catering services)

MENU OPTIONS

Below are predesigned menu templates for different sizes and styles of event, with Chef Tony's signature creativity and breadth of culinary tradition.

CORPORATE LUNCHEONS

Corporate lunches are available on- or off-site. If you are interested in a business luncheon at 5 Shaw Alley, please also review the sample items in our private plated or buffet menus.

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| BOXED LUNCH <i>Sandwiches served on fresh baked artisan bread.</i> Meat & Cheese Choices Boars Head Brand <ul style="list-style-type: none">• Italian Roast Beef• Pastrami• Corned Beef• Ham• Turkey• Honey Roasted Chicken Breast• Liverwurst• Provolone• Cheddar• American• Mozzarella• Veggie - cheddar cheese, sprouts, cucumber and tomato | DELI LUNCHEON A mixed offering of Roast Beef, Turkey, Chicken and Vegetarian Sandwiches. <ul style="list-style-type: none">• Assorted Chips• Salad• Iced Tea & Bottled Waters• Cookies/Brownies \$25.95 per person, minimum persons. PASTA LUNCH <ul style="list-style-type: none">• Caesar or Mixed Field Green Salad, plus Garlic Bread• Pasta:• Choice of Penne, Linguini or Angel Hair Pasta served with Marinara, Alfredo or Aglioli Sauce \$25.95 per person add chicken or shrimp for \$5.00 additional per person. |
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COCKTAIL & THEMED BUFFET'S

Hors d'oeuvres Cocktail Buffet: starts at \$35.00 per person, minimum 20 persons. Below are sample menu ideals for receptions, happy hours, business and other social gatherings.

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| <p>THEMED BUFFET IDEAS</p> <p>The Eastern Shore Southern or Creole Fried Chicken \$40.00 The Eastern Shore Crab & Shrimp Boil (Deck Only; market price) These packages include two sides and dessert. Like both? Combine the two for a real Eastern Shore experience! \$MP</p> <ul style="list-style-type: none"> • Mashed Potatoes w/ Gravy • Buttermilk Biscuits or Corn Cakes • Potato Salad or Cole Slaw • Low Country Collard or Green Beans • Banana Pudding, Bread Pudding or Custom Dessert of Choice • Sides are customizable to match your tastes upon discussion with our Chef. <p>The Executive</p> <ul style="list-style-type: none"> • Choose Two: Carved Beef, Pork Loin or Turkey Breast • Tuscan Seafood Pasta • Caesar Salad • Grilled Mediterranean Vegetables • Artisan Breads • Assorted Petite Desserts or a Custom Dessert made to you liking <p>Custom menus are available upon request. All above menus include non-alcoholic beverage service (coffee, tea, water). Contact us for alcoholic beverage packages.</p> | <p>PROTEIN (SELECT 3 ITEMS)</p> <ul style="list-style-type: none"> • Hawaiian Chicken Skewers • Jamaican Curried Chicken Salad • Chicken Wings (Hot, Teriyaki, BBQ, etc.) • Beef Tenderloin Sliders (+\$15.00/pp) • Spinach Quiche • Grilled Shrimp Skewers • Mini Crab Cake Sliders (+ \$5/pp) • Peppercorn Sliced Tenderloin (+\$15/pp) • Scallop Skewers (+\$5.00/pp) • BBQ Pork Lollipops (+ \$10/pp) • Pulled Pork BBQ on Assorted Slider Rolls • Mediterranean Chicken Kabobs • Asian Beef Skewers • Blackened Salmon Bites • Grilled Lamb Lollipop Chops (+\$15/pp) • Cajun Gumbo Station • Crab-Stuffed Shrimp (+\$5.00/pp) • Crab Claw Cocktail (+10.00/pp) • Taco Station: Choice of two proteins Chicken, Beef or Fish <p>STARCH/VEGETABLE (SELECT TWO)</p> <ul style="list-style-type: none"> • Roasted New Potatoes • Jalapeno Corn Fritters • Vegetable Crudités • Prosciutto-wrapped Asparagus • Heirloom Tomato Bruschetta • Mashed Potato Martini Bar Bacon, Cheddar, Parmesan, Scallions, Sour Cream, Gravy |
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BRUNCH

Quite Possibly The Best Way to End the Weekend!
Mimosas, Bloody Mary's & Such make brunch even more entertaining

Lite Brunch

\$25pp

Assorted Bagels & Toasted Artisan Breads

Hummus & Cream Cheese

Muffins & Such

Fresh Fruit & Cheese

Hard boiled Eggs

Field Green Salad

The Southern Brunch

\$35pp

Herb Scrambled Eggs, Eggs Cooked to Order

Choose Three: Sausage, Scrapple, Bacon, Corned Beef Hash, Southern Fried Pork Chops

Home Fries or Hash Browns, Southern Style Grits,

Corn Cakes & Buttermilk Biscuits with Butter & Jam

Living High on The Hog Brunch

\$60

Scrambled Eggs, Eggs Cooked to Order, Frittatas to Order

Sausage, Scrapple, Bacon, Corned Beef Hash

Home Fries or Hash Browns, Southern Style Grits

Blackened Salmon or Fried Whiting or Smoked Salmon & Bagels

Petite Top Butt Tenderloin Steaks or Flat Iron Steaks

Shrimp Cocktail, Crab Legs,

Artisan Salad or Caesar Salad

Fresh Fruits & Pasta Salad

Assorted Breads

Build Your Own Brunch!

Market Price

Brunch Packages include Coffee, Iced or Hot Tea.