

The NARROWS Restaurant

Private Dining Guide



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thenarrowsevents@gmail.com

3023 Kent Narrows Way S, Grasonville MD
www.thenarrowsrestaurant.com

Luncheon Menu (Seated)

MENU

Salad

Mixed Field Greens -or-
Traditional Caesar

Entrees

Jumbo Lump Crab Cake (1) | garlic
mashed potatoes, seasonal vegetable

Petite Filet Mignon | garlic mashed
potatoes, frizzled onions, cabernet demi-
glace

Herb Encrusted Baked Salmon Filet |
sautéed spinach and lemon garlic aioli

Grilled Chicken Breast | garlic mashed
potatoes, rosemary infused brown sauce,
mushrooms, sweet peas

Vegetarian option available.

Dessert

Chocolate Bread Pudding -or-
Lemon Tres Leches Cake

PRICING

Monday - Wednesday

\$40 per person

\$250 Room Fee

\$1,200 Minimum

Thursday - Sunday

\$40 per person

\$300 Room Fee

\$1,500 Minimum

Luncheon Menu (Buffet)

MENU

Salad (plated)

Mixed Field Greens -or-
Traditional Caesar

Entrees

Pork BBQ Sliders (2pp)

Chicken Salad Sliders (2pp)

Greek Pasta Salad -or- Macaroni &
Cheese (pick one)

Crab & Artichoke Dip

Chilled Shrimp Cocktail (2pp)

Dessert

Chocolate Bread Pudding -or-
Lemon Tres Leches Cake

PRICING

Monday - Wednesday

11AM - 4PM ONLY

26 person max

\$40 per person

\$250 Room Fee

\$1,200 Minimum

Seated Buffet

Thursday - Sunday

11AM - 4PM ONLY

26 person max

\$40 per person

\$300 Room Fee

\$1,500 Minimum

Seated Buffet

Dinner Menu (Seated)

MENU

Salad

Mixed Field Greens -or-
Traditional Caesar

Entrees

Grilled Filet Mignon | 8 oz. tenderloin,
cabernet demi-glace, garlic mashed
potatoes, seasonal vegetable

Petite Filet Mignon & Broiled Crab Cake | 5
oz. tenderloin, cabernet demi-glace, jumbo
lump crab cake, garlic mashed potatoes,
seasonal vegetable

Herb Encrusted Baked Salmon | sauteed
spinach, garlic mashed potatoes, aioli

Grilled Chicken Breast | garlic mashed
potatoes, light brown sauce, sweet peas

Crab Cake Platter | (2) jumbo lump crab
cakes, dijon sauce, garlic mashed
potatoes, seasonal vegetables

Vegetarian option available.

Dessert

Chocolate Bread Pudding -or-
Lemon Tres Leches Cake

PRICING

Monday - Wednesday

\$65 per person

\$350 Room Fee

\$2,000 Minimum

Thursday - Sunday

\$65 per person

\$500 Room Fee

\$2,500 Minimum

Deluxe Buffet

MENU

Salad (plated)

Mixed Field Greens -or-
Traditional Caesar

Entrees

Jumbo Lump Crab Cakes | 3 oz crab cakes,
dijon sauce (1pp)

Petite Filet Mignon | 3 oz cabernet demi
glace (1pp)

Herb Encrusted Baked Salmon Filet | 3 oz
filet, sautéed spinach, lemon garlic aioli
(1pp)

Sliced Grilled Chicken Breast |
light brown sauce, sweet peas (1pp)

Garlic Mashed Potatoes

Seasonal Vegetable

Dessert

Chocolate Bread Pudding -or-
Lemon Tres Leches Cake

Non-alcoholic beverages and bread and
butter included.

PRICING

Monday - Wednesday

11AM - Close

26 person max

\$65 per person

\$350 Room Fee

\$2,000 Minimum

Seated Buffet

Thursday - Sunday

11AM - Close

26 person max

\$65 per person

\$500 Room Fee

\$2,500 Minimum

Seated Buffet

Cocktail Reception

MENU

Baked Oyster Imperial - 2pp

Baked Oysters Rockefeller - 2pp

Mini Crab Balls - 2pp

Crab & Artichoke Dip - 2qts

Chicken Sate' - 2pp

Spanakopita - 2pp

Thai Chicken Spring Rolls - 2pp

Sliced Beef Tenderloin Sliders - 2pp

Fruit & Cheese Tray

Chilled Shrimp Cocktail - 2pp

Dessert

Chocolate Bread Pudding -or-

Lemon Tres Leches Cake

Non-alcoholic beverages included.

PRICING

Monday - Wednesday

11AM - Close

40 person max

\$65 per person

\$350 Room Fee

\$2,000 Minimum

Thursday - Sunday

\$65 per person

\$500 Room Fee

\$2,500 Minimum

FINE PRINT

These menus are only available in our 40-person private banquet room.

A soup/appetizer course can be added and priced accordingly. Bar service is available and will be billed by consumption. Other food or beverages ordered will be added to the final tab.

Final count and all meal selections are due 7 days before the event. Salad and dessert selections are for the entire party.

These packages are subject to a 6% food sales tax, 9% alcohol sales tax and a 20% gratuity.

The room fee is required upon booking and non-refundable 30 days prior to the event.

Time reserved is 3 hours + ½ hour for set up.

It is the guests responsibility to confirm all details and any special arrangements.

One check for all parties. No separate checks. Final payment is due at the time of event.

Prices are subject to change.