



Catering Menu
 No. 1 Venue for Catering
 Events, Receptions,
 Large Parties, and More!



Hors D'oeuvres

Based on 25 people

SUMMER ROLLS	\$40
Lightly sautéed vegetables, wrapped in rice paper and served with a spicy Asian sauce	
AHI TUNA	\$60
Sliced, seared, blackened or sesame seeded served with pickled ginger, cusabis sauce and soy reduction	
MINI CRABCAKES	\$50
Our in house recipe made with fresh lump and claw meat, Maryland crabcakes with a touch of North Carolina – Served with our house sauce	
COCONUT SHRIMP	\$50
Fresh jumbo shrimp bread in toasted coconut and fried to perfectly golden brown, served with a sweet chili sauce	
BACON WRAPPED SCALLOPS	\$60
Wrapped in Applewood bacon, skewered, grilled, and topped with our Peach Bourbon BBQ Sauce	
SATAYS	\$40
Chicken, Beef or Shrimp grilled to perfection and served with our signature sauce	
SLIDERS	
Cheese Burger with ketchup and pickle	\$50
Pulled Pork with Slaw	\$50
Fried green tomato with arugula, alfalfa sprouts, avocado and our spicy remoulade sauce	\$55
Mango BBQ Chicken with slaw	\$50

Dips

All dips are available in:

Small (15-20 ppl) / Large (up to 50 ppl)

BUFFALO CHICKEN DIP	\$65 / \$120
Boneless chicken breast, diced, blended with cheeses and our spicy house sauce. Served with celery sticks and crunchy corn chips	
SPINACH ARTICHOKE DIP	\$65 / \$120
Served with our home made chips	
CAROLINA CRAB DIP	\$105 / \$195
Crab, shrimp and mushroom combined in a Cajun cream sauce and served with our home made chips	

Displays

FRESH FRUIT DISPLAY	\$5.95 / person
Fresh seasonal fruits and berries with dipping sauce	
FRESH VEGETABLE DISPLAY	\$2.95 / person
Fresh seasonal local vegetables, served with dipping sauce	
COMBO DISPLAY	
Combinations of fresh fruits and berries, crudité vegetables, imported & domestic cheeses, crackers and dipping sauces	
150-175 guest, 5 foot round	\$600
100-125 guest, 4 foot round	\$500
50-100 guest, 3 foot round	\$375
SHRIMP COCKTAIL DISPLAY	
Served with lemon wedges, Old Bay, and Cocktail sauce	
Peel and Eat	\$18.95 / person
Peeled and deveined, tail on	\$24.95 / person

Entrees

All Entrees are served with a choice of

salad, vegetable, two starches, and a bread display

BEEF TENDER	\$24
Seasoned perfectly and grilled to perfection, served with horseradish cream and mushroom bordelaise	
PRIME RIB	\$28
Slow roasted with our special blend of spices, cooked to desired temperature, and served with au jus and horseradish cream	
BEEF TENDERLOIN	\$30
USDA Prime Choice Beef Tenderloin seasoned and cooked to desired temperature, served with horseradish cream and mushroom bordelaise	
GRILLED ROSEMARY LAMB CHOPS	\$30
Seasoned and grilled to perfection, served with demi glaze and mint jelly	
SHRIMP AND GRITS	\$24
Southern creamy grit sauce and jumbo shrimp served over a cheddar grit cake	
BLACKENED MAHI MAHI	\$24
Blackened Mahi Mahi topped with our mango salsa	

Salads & Sides

Strawberry Salad

Mixed greens topped with pecans cran-raisins goat cheese sliced strawberries and our raspberry vinaigrette

Apply Salad

Mixed greens topped with walnuts, cran-raisins crumbled bleu cheese, fresh apple and our apple cider vinaigrette

House Salad

Mixed greens topped with sliced cucumbers, grape tomatoes, sliced red onion, shredded cheddar, croutons, choice of dressing

Seasonal Grilled Vegetables

Roasted Root Vegetables	Green Beans
Redskin Mashed Potatoes	Pasta Salad
Roasted Red Potatoes	Basmati Rice

Specialties

SEAFOOD BAKE \$28 / person

Includes:

Steamed Oysters, Clams, Peel & Eat Shrimp, Mussels, and Crawfish – Served with cornbread, corn on the cob, roasted potatoes, slaw and our award-winning chowder

BBQ BUFFET

2 Main Courses	\$21 / person
3 Main Courses	\$24 / person

BBQ St. Louis Ribs

Mango BBQ Chicken

Pulled Pork

Grilled Sausage, Peppers, and Onions

Beef, Chicken, or Shrimp Kabobs

Grilled Local Catch

Pick 4 Sides:

Redskin Potato Salad

Corn on the Cob

Tomato, Cucumber, and Onion Salad

Pasta Salad

Cole Slaw



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**Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*