



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

Hors D'oeuvres

Based on 25 people

MEATBALLS \$40

Freshly Made Meatballs Cooked in Tangy Sweet & Sour Sauce, Combined with Green Peppers & Pineapples

CAROLINA SHRIMP BRUSCHETTA \$50

Southern Inspired Bruschetta - Pan Seared Shrimp Tossed with Fresh Vegetables & Herbs Providing a Zesty, Slightly Spicy Flavor, Topped with our Bayou Sauce & Cheese and Served with Toast Points

AHI TUNA NACHOS \$60

Layers of Sesame-Seeded Pan-Seared Ahi Tuna, Crispy Wonton Chips, Mango Pico de Gallo, Avocado Slices, Crunchy Shredded Cabbage, & Spicy Wasabi Aioli

MINI CRABCAKES \$50

Our In-House Recipe Made with Fresh Lump & Claw Crabmeat, a Maryland Crabcake with a Touch of North Carolina - Served with our House Sauce

BACON WRAPPED SCALLOPS OR SHRIMP \$60

Your Selection of Scallops or Shrimp, Wrapped in Applewood Bacon, Skewered, Grilled, and Topped with our Peach Bourbon BBQ Sauce

COCONUT SHRIMP \$50

Fresh Jumbo Shrimp, Bread in Toasted Coconut & Fried Golden Brown, Served with a Sweet Chili Sauce

SATAYS \$40

Your Choice of Chicken, Beef, or Shrimp, Grilled to Perfection and Served with Our Signature Sauce

SLIDERS

Cheese Burger \$50

Topped with a Fried Pickle, Lettuce, Tomato, & Garlic Aioli

Pulled Pork \$50

Pulled Pork in a Tangy BBQ Sauce with Slaw

Mango BBQ Chicken \$50

Grilled Chicken Dressed in Mango-BBQ Sauce & Topped with Slaw

The Portabella \$55

Fried Portabella Mushroom Smothered with Mozzarella & Marinara

Bird & Brie \$55

Grilled Chicken, Brie Cheese, Apple Slice, Caramelized Onions, & Garlic Aioli

Southern BLT \$55

Fried Shrimp, Fried Green Tomato, Lettuce, & Old Bay Aioli

Roast Beef \$50

Slow Roasted Roast Beef, Cheddar Cheese, & Caramelized Onions

Dips & Displays

Small 15-20 people
Large up to 50 people

BUFFALO CHICKEN DIP \$65 / \$120
Boneless Chicken Breast, Diced, Blended with Cheeses & Our Spicy House Sauce. Served with Celery Sticks and Crunchy Corn Chips

SPINACH ARTICHOKE DIP \$65 / \$120
Fresh Spinach & Tender Artichokes, Mixed with Melted Asiago & Parmesan Cheeses and Served with our Homemade Chips

CAROLINA CRAB DIP \$105 / \$195
Combination of Lump & Claw Crabmeat Blended with an Old Bay Cream Sauce and Served with our Homemade Chips

7 LAYER SOUTH OF THE BORDER \$65 / \$120

BREAD DISPLAYS \$3.50 / person
Assorted Breads Served with Various Butters & Infused Oils

FRESH FRUIT DISPLAY \$5.95 / person
Fresh Seasonal Fruits & Berries with Dipping Sauce

FRESH VEGETABLE DISPLAY \$2.95 / person
Fresh Seasonal Local Vegetables with Dipping Sauce

COMBO DISPLAY
Combinations of Fresh Fruits & Berries, Crudités Vegetables, Imported & Domestic Cheeses, Served with Crackers & Dipping Sauces

50-100 guests, 3 foot round \$375
100-125 guests, 4 foot round \$500
150-175 guests, 5 foot round \$600

SHRIMP COCKTAIL DISPLAY

Served with Lemon Wedges, Old Bay, & Cocktail Sauce
½ LB Peel & Eat \$9.95 / person
½ LB Peeled & Deveined, Tail On \$12.95 / person

ANTIPASTA \$6.95 / person
Assorted Meats, Cheeses, Olives, Vegetables & Breads

BRUSCHETTA & HUMMUS DISPLAY

Select Your Favorites from our Options Below

BRUSCHETTAS

Garlic & Tomato
Pear & Prosciutto
Artichoke
Chicken & Sundried Tomato
Seafood
Sausage & Mustard

HUMMUS

Roasted Garlic
Avocado
Roasted Red Pepper
Chipotle
Black Bean
Sun Dried Tomato

Each 10 oz Portions and are Served with Chips,
Crudités Vegetables, Bread, & Crackers

2 Bruschetta & 2 Hummus \$6.95 / person
3 Bruschetta & 3 Hummus \$8.95 / person

Entrées

*All Entrees Served with a Choice of Salad,
Vegetable, Two Starches, & a Bread Display*

BEEF TENDER	\$24
Seasoned Perfectly and Grilled to Desired Temperature, Served with Horseradish Cream & Mushroom Bordelaise	
PRIME RIB	\$28
Slow Roasted with our Special Blend of Spices, Cooked to Desired Temperature, and Served with Au Jus & Horseradish Cream	
BEEF WELLINGTON	\$28
8oz Filet Topped with Mushroom Duxelle, Wrapped in a Light, Flaky Pastry with Bordelaise Sauce, Roasted Red Potatoes & Vegetables	
LAMB CHOPS WITH GARLIC SAUCE	\$30
Served with a Garlic Demi-Glace	
SHRIMP AND GRITS	\$24
Southern Creamy Grit Sauce & Jumbo Shrimp Served over a Cheddar Grit Cake	
GRILLED CHICKEN	\$22
Boneless Chicken Marinated and Grilled with Your Choice of Sauce Marsala, White Wine & Herbs, or	
FRESH CATCH	Market
Local Fresh Catch, Grilled, Broiled, or Blackened	
CORNISH HEN	\$18
Seasoned with Garlic & Rosemary, Baked Golden Brown	
PORK LOIN	\$18
Slow Roasted Apple-Stuffed Pork Loin Drizzled with Garlic Demi-Glace	
CHICKEN, SHRIMP, OR BEEF KABOB	\$22
Seasoned, Sautéed, & Skewered with Vegetables	

Salads

CAESAR
Fresh Romaine Lettuce Tossed with our House Caesar Dressing, Parmesan Cheese, & Croutons
SUMMER
Fresh Mixed Greens Topped with Walnuts, Cran-Raisins, Bleu Cheese Crumbles, Diced Fresh Apple, & our Apple Cider Vinaigrette
HOUSE
Mixed Greens Topped with Sliced Cucumbers, Grape Tomatoes, Sliced Red Onion, Shredded Cheddar, Croutons, Choice of Dressing

Vegetables

Seasonal Grilled Vegetables
Roasted Root Vegetables
California Blend Vegetables

Starches

Redskin Mashed Potatoes
Pasta Salad
Roasted Red Potatoes
Basmati Rice
Mac & Cheese

Specialties

SEAFOOD BAKE

\$28 / person

Includes Steamed Oysters, Clams, Peel & Eat Shrimp, Mussels, & Crawfish. Served with Cornbread, Roasted Potatoes, Corn on the Cob, 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 or Pork Chops

Grilled Sausage, Peppers, & Onions

Beef, Chicken, or Shrimp Kabobs

Grilled Local Catch

Pick 4 Sides

Redskin Potato Salad

Corn on the Cob

Tomato, Cucumber, & Onion Salad

Pasta Salad

Cole Slaw

PASTA BAR

All Pastas are Served with a Bread Display &

Salad with Choice of 2 Dressings

Seafood Pasta (Shrimp, Clams, & Scallops) \$20

Chicken Piccata \$16

Shrimp Scampi \$17

Chicken Marsala \$16

Chicken Alfredo \$16

Penne all Vodka \$14

Tortellini \$14

TACO BAR

Served with Rice & Beans

Includes Chips, Salsa, Lettuce, Tomato, & Cheese

Chicken \$11

Beef \$11

Mahi-Mahi \$12

Chocolate Fountain

Arc

Mandy – Photographer



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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*