

# Catering Menu

## 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** \$55

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** \$65

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** \$60

Our In-House Recipe Made with Fresh Lump & Claw Crabmeat, a Maryland Crab Cake 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** \$60

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* \$55

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

*Pulled Pork* \$55

Pulled Pork in a Tangy BBQ Sauce with Slaw

*Mango BBQ Chicken* \$55

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

*The Portabella* \$60

Fried Portabella Mushroom Smothered with Mozzarella & Marinara

*Bird & Brie* \$60

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

*Southern BLT* \$60

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

*Roast Beef* \$55

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

**HUMMUS DIP** \$20 / \$35  
Homemade Hummus served with Pita Points

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

Complimentary tablecloths for your buffet table come with every catering purchase. We do offer additional tablecloths for guest and decoration tables that are available to rent.

We charge a small \$3.00 Per Person Plate fee for all events. This charge covers: Glassware, Silverware, Flatware, Napkins and all Non-Alcoholic Drinks for your guests (Coffee, Juice, Tea, Soft Drinks, etc.)

There is a \$50.00 Administration fee for Weddings and Receptions that goes to your Event Coordinator to assist you in customizing your special day.

**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, Crudité's 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 DISPLAY** \$6.95 / person  
Assorted Meats, Cheeses, Olives, Vegetables & Breads

## Free Amenities for Any Event:

Assorted Vases for Decor

Projector Screen for Slideshows

Wedding Cake Topper

Battery Operated Votive Candles / Lights

Birdcage Cardholder for Receptions

Silk Flower Petals for Decor

# Buffet Entrées

All Entrees Served with a Choice of Salad, and  
Choice of Two Sides (See next page for options!)

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

<b>SEAFOOD PASTA</b>	\$20
Our Signature Pasta with Shrimp, Clams, Crabmeat, & Scallops, Choice of Marinara/Alfredo, Linguine/Penne	
<b>CHICKEN PICCATA</b>	\$18
Lemon, Butter, & Capers, Choice of Linguine/Penne	
<b>SHRIMP SCAMPI</b>	\$18
Garlic & White Wine Sauce, Tossed in Linguine	
<b>CHICKEN ALFREDO</b>	\$18
Choice of Linguine/Penne	
<b>PENNE ALLA VODKA</b>	\$16
Choice of Linguine/Penne	
<b>TORTELLINI</b>	\$16
Choice of Marinara/Alfredo/Vodka Sauce	
<b>BBQ ST. LOUIS RIBS OR PULLED PORK</b>	\$20
Hand-Rubbed with our House Blend, & Slow-Cooked in an Apple-Vinegar Base	
<b>PORK CHOPS</b>	\$18
Dressed in a Crown-Apple Demi-Glaze, Grilled to Perfection	

You can design your buffet spread to include any 1-3  
Entrée Selections. If more than one Entrée selection  
is chosen, the Per Person price will be determined by  
the average price of the items you've selected.

For Events with a maximum of 30 guests,  
we do offer plated dinners if you'd like  
to opt for that over buffet style!

*\*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*



# Buffet Salads and Sides

## 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

Corn on the Cob

Tomato, Cucumber, & Onion Salad

Coleslaw

## Starches

Redskin Mashed Potatoes

Pasta Salad

Roasted Red Potatoes

Basmati Rice

Mac & Cheese

Redskin Potato Salad

Jalapeno Cornbread

**\*ADD ON an additional Buffet Side  
for just \$2.50 Per Person**

## Specialties

### SEAFOOD BAKE

\$ Market Price

Includes Steamed Oysters, Clams, Peel & Eat Shrimp, Mussels, & Crawfish. Served with Cornbread, Roasted Potatoes, Corn on the Cob, Slaw, and our Award-Winning Chowder.

### TACO BAR

*Served with Rice & Beans*

*Includes Chips, Salsa, Lettuce, Tomato, & Cheese*

Chicken	\$12
Beef	\$12
Mahi-Mahi	\$14

### Additional Services and Add-Ons:

*Cake Cutting: \$25.00*

*Large Tablecloths: \$7.00 each*

*Extra Large Tablecloths: \$12.00 each*

