

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!)

BEEF TENDER	\$24
Seasoned Perfectly & 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, 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	
GRILLED SAUSAGE, PEPPERS, & ONIONS	\$18
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 & Grilled with Your Choice of Sauce: Marsala, White Wine & Herbs, or Mango BBQ	
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	

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

