

Catering Menu

Hors D'oeuvres

Based on 25 people

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|---|------|--|------|
| MEATBALLS | \$50 | COCONUT SHRIMP (35 Count) | \$70 |
| Freshly Made Meatballs Cooked in Tangy Sweet & Sour Sauce, Combined with Green Peppers & Pineapples | | Fresh Jumbo Shrimp, Bread in Toasted Coconut & Fried Golden Brown, Served with a Sweet Chili Sauce | |
| CAROLINA SHRIMP BRUSCHETTA | \$60 | SATAYS (35 Count) | \$45 |
| 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 | | Your Choice of Chicken, Beef, or Shrimp, Grilled to Perfection and Served with Our Signature Sauce | |
| AHI TUNA NACHOS | \$65 | SLIDERS (25 Count) | |
| Layers of Sesame-Seeded Pan-Seared Ahi Tuna, Crispy Wonton Chips, Mango Pico de Gallo, Avocado Slices, Crunchy Shredded Cabbage, & Spicy Wasabi Aioli | | <i>Cheese Burger</i> | \$55 |
| MINI CRABCAKES (35 Count) | \$70 | Topped with a Fried Pickle, Lettuce, Tomato, & Garlic Aioli | |
| 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 | | <i>Pulled Pork</i> | \$55 |
| BACON WRAPPED SCALLOPS (35 Count) | | Pulled Pork in a Tangy BBQ Sauce with Slaw | |
| OR SHRIMP (35 Count) | \$70 | <i>Mango BBQ Chicken</i> | \$55 |
| Your Selection of Scallops or Shrimp, Wrapped in Applewood Bacon, Skewered, Grilled, and Topped with our Peach Bourbon BBQ Sauce | | Grilled Chicken Dressed in Mango-BBQ Sauce & Topped with Slaw | |
| | | <i>The Portabella</i> | \$60 |
| | | Fried Portabella Mushroom Smothered with Mozzarella & Marinara | |
| | | <i>Bird & Brie</i> | \$65 |
| | | Grilled Chicken, Brie Cheese, Apple Slice, Caramelized Onions, & Garlic Aioli | |
| | | <i>Southern BLT</i> | \$60 |
| | | Fried Shrimp, Fried Green Tomato, Lettuce, & Old Bay Aioli | |
| | | <i>Roast Beef</i> | \$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 \$30 / \$50
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 complete Decoration Packages as well for you to purchase if desired.

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 \$3.50 / 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

25-50 guests, 2.5 foot round \$225

75-100 guests, 3.5 foot round \$375

125-150 guests, 4.5 foot round \$500

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 & Dips

Decorating Packages Include:

Tablecloths for Guest Tables, Cake Table, Etc.

Table Runners, Candles, and Centerpieces

Chair Covers and Chair Sashes

Battery Operated Votive Candles / Lights

Birdcage Cardholder for Receptions

Oyster Shells, Hurricane Lanterns, Vases

Buffet Entrées

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

BEEF TENDER \$ Market Price

Seasoned Perfectly & Grilled to Desired Temperature,
Served with Horseradish Cream & Mushroom Bordelaise

PRIME RIB \$ Market Price

Slow Roasted with our Special Blend of Spices, Cooked
to Desired Temperature, Served with Au Jus &
Horseradish Cream

Must order by ½ Loin or Full Loin

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 Price

Local Fresh Catch- Grilled or Blackened

CHICKEN, SHRIMP, OR BEEF KABOB \$22

Seasoned, Sautéed, & Skewered with Vegetables

BBQ ST. LOUIS RIBS OR PULLED PORK \$20

Hand-Rubbed with our House Blend, &
Slow-Cooked in an Apple-Vinegar Base

PORK CHOPS \$20

Dressed in a Crown-Apple Demi-Glaze,
Grilled to Perfection

SEAFOOD PASTA \$22

Our Signature Pasta with Shrimp, Clams, Crabmeat, &
Scallops, Choice of Marinara/Alfredo, Linguine/Penne

CHICKEN PICCATA \$19

Lemon, Butter, & Capers, Choice of Linguine/Penne

SHRIMP SCAMPI \$20

Garlic & White Wine Sauce, Tossed in Linguine

CHICKEN ALFREDO \$20

Choice of Linguine/Penne

PENNE ALLA VODKA \$17

Choice of Linguine/Penne

TORTELLINI \$17

Choice of Marinara/Alfredo/Vodka Sauce

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 25 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 \$3.00 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, Fresh Assorted Toppings

Includes Chips, Salsa, Lettuce, Tomato, & Cheese

Chicken	\$14
Steak	\$16
Mahi-Mahi	\$16

Additional Services and Add-Ons:

Cake Cutting: \$25.00

Champagne Toasts

Complete Decoration Packages

