

# Catering Menu

## Hors D'oeuvres

Based on 25 people

### MEATBALLS

\$50

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

### CAROLINA SHRIMP BRUSCHETTA

\$60

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 (35 Count)

\$70

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 (35 Count)

#### OR SHRIMP (35 Count)

\$70

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

### COCONUT SHRIMP (35 Count)

\$70

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

### SATAYS (35 Count)

\$45

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

### SLIDERS (25 Count)

#### 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

\$65

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** \$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 (Price is per person)

*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** \$24

Served with a Garlic Demi-Glace

## **SHRIMP AND GRITS** \$28

Southern Creamy Grit Sauce & Jumbo Shrimp  
Served over a Cheddar Grit Cake

## **GRILLED CHICKEN** \$26

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** \$26

Seasoned, Sautéed, & Skewered with Vegetables

## **BBQ ST. LOUIS RIBS OR PULLED PORK** \$25

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

## **PORK CHOPS** \$25

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

## **SEAFOOD PASTA** \$28

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

## **CHICKEN PICCATA** \$24

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

## **SHRIMP SCAMPI** \$24

Garlic & White Wine Sauce, Tossed in Linguine

## **CHICKEN ALFREDO** \$24

Choice of Linguine/Penne

## **PENNE ALLA VODKA** \$21

Choice of Linguine/Penne

## **TORTELLINI** \$21

Choice of Marinara/Alfredo/Vodka Sauce

You can design your buffet spread to include any 1-2 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 have selected. If you would like more than two entrees on your buffet, a Three Item Combo charge would incur.

For Events with a maximum of 20 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*

