



*Special Events Catering*



**Our menu lists our most popular items. However, we are willing to create any menu you desire, depending upon availability/seasonality of ingredients. All prices listed are per person.**

## *Appetizers*

### **Hot:**

- Shrimp & Crab Dip w/ Assorted Crackers - \$3.50
- Crab Wontons w/ Ginger Plum Dipping Sauce - \$4.25 ☒
- Fried Buffalo Shrimp w/ Blue Cheese Dressing - \$5.00 ☒
- Fried Shrimp & Grit Wedges, served w/ Cajun Remoulade - \$4.00 ☒
- Fried Oysters on Mini Corn Wafers w/Caramelized Onion Marmalade - \$3.50
- Mini Sauteed Crabcakes w/Cajun Remoulade - \$6.50
- Shrimp & Oysters Rockefeller on the Half Shell - \$4.00
- Chicken Fingers w/ Assorted Dipping Sauces - \$3.50 ☒
- Buffalo Chicken Fingers w/ Dipping Sauces - \$4.00 ☒
- Baked Brie w/ Granny Smith Apples, Raisins, Pecan & Brown Sugar Topping in a Puff Pastry - \$4.00
- Fried Green Tomatoes w/ Jalapeno Jelly & Spicy Remoulade - \$3.00 ☒
- Fried Salt & Pepper Catfish w/ Spicy Remoulade & Jalapeno Jelly - \$4.00 ☒
- Fried Coconut Shrimp w/ Spicy Orange Marmalade - \$5.00 ☒
- Spinach Artichoke Dip w/ Assorted Crackers - \$2.50
- Italian Meatballs w/ Marinara Sauce - \$2.50
- Swedish Meatballs w/ Onions & Brown Gravy - \$2.50
- Roasted Garlic, Bacon & Onion Dip w/ Crackers - \$2.75
- Sausage, Basil & Smoked Gouda Stuffed Mushrooms - \$3.50
- Prosciutto & Parmesan Stuffed Mushrooms - \$3.50
- Pesto Chicken Skewers w/Katamala Olives, Grape Tomatoes & Mushrooms - \$3.75
- Chicken Wings (Teriyaki, Hot, Mild, BBQ) - \$3.00 ☒
- Chicken Satay Skewers Served With Spicy Peanut Sauce - \$2.75
- Shrimp & Grits – Shrimp Sautéed With Bacon, Lemon, Diced Jalapenos, Green Onions, And A Touch Of Garlic - \$6.50
- Shrimp & Grits - Served Over Creole Sauce - \$6.50
- Shrimp & Grits w/ Tasso Ham Gravy - \$6.50
- Mini BBQ Sandwiches - \$4.00

☒ Items marked with this symbol indicate fryer set-up; additional \$75.



## Cold:

- Smoked Salmon Canapes w/ Lemon Dill Cream Cheese - \$2.50
- Bruschetta w/ Fresh Tomatoes, Basil & Red Onion - \$2.25
- 7 Layer Mexican Dip Served w/ Tortilla Chips - \$2.75
- Chilled Cocktail Shrimp w/ Homemade Cocktail Sauce - \$6.00
- Chicken Salad Display w/ Assorted Crackers - \$2.50
- Marinated Tequila & Lime Shrimp - \$5.25
- Sesame Encrusted Ahi Tuna w/ Ginger Soy Sauce - \$5.50
- Ahi Tuna TarTar On Fried Wonton Chips w/ Wasabi Sauce - \$3.50
- Strawberry, Cheese & Pecan Spread Served w/ Assorted Crackers - \$2.50
- Prosciutto Wrapped Asparagus - \$3.50
- Fruit Display - Ask About Pricing
- Cheese Display - \$3.50
- Vegetable Display w/ Ranch Dressing - \$2.25
- Pimiento Cheese Display Served w/ Assorted Crackers - \$2.50
- Bacon and Tomato Dip w/ Crackers - \$3.25
- Gourmet Imported Cheese Display - \$4.25
- Caprese Salad - \$3.50

## Specialty Stations

### Ask About Action Stations:

- Quesadilla/ Fajita Station ❖
- Pasta Station
- Shrimp & Grits
- Carving Stations ⌘
- Oyster Roast ❖
- Pig Pickin' ❖
- Mashed Potato Bar
- Crab Cakes ❖
- Create Your Own Panini Sandwich Bar ❖

❖ Items marked with this symbol indicate grill set-up; additional \$100

⌘ Items marked with this symbol indicate carving station set-up; additional \$100

## Finger Sandwiches

All Sandwiches are Available on Your Choice of Bread (White, Wheat, Rye, Pumpernickel)

- Chicken Salad - \$2.50
- Tuna Salad - \$2.50
- Pimiento Cheese - \$2.50
- Turkey and Swiss - \$2.50
- Pineapple & Cream Cheese - \$2.50
- Shrimp Salad - \$2.75
- Egg Salad - \$2.00
- Ham & Cheese - \$2.50
- Ham Salad - \$2.25
- Cucumber with Lemon Aioli - \$2.50



## Entrees

### Beef:

Pricing varies depending on buffet or sit-down dinner style due to change in portion size. Ask for specific pricing.

- Slow Roasted Roast Beef ☞
- Oven Roasted Prime Rib ☞
- Ribeye Steaks
- NY Strip Steaks
- Filet Mignon with Balsamic Reduction ☞
- Filet Mignon with Creole Mustard and Herb Rub ☞
- Feta Cheese Stuffed Filet
- Blue Cheese & Mushroom Stuffed Filet Mignon
- Veal Marsala
- Texas-Style BBQ Beef Brisket ☞
- Marinated Lamb Chops with Mint Jelly

☞ Items marked with this symbol indicate carving station set-up; additional \$100

#### Carving Station Beef Items Accompanied By:

- Sour Horseradish Sauce
- Mayonnaise
- Whole Grain Mustard
- Assorted Breads or Rolls

### Chicken:

- Chicken Parmesan - \$7.00
- Chicken Marsala - \$7.50
- Lemon Chicken Skewers w/ Zucchini & Mushrooms - \$7.50
- Pesto Chicken Skewers - \$9.00
- Marinated Rosemary Chicken - \$5.50
- Chicken Cordon Bleu - \$7.50 ☒
- Jamaican Jerk Chicken - \$6.50
- Barbeque Chicken - \$5.50
- Marinated Pineapple Chicken - \$7.00
- Fried Chicken - \$4.50 ☒

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### Pork:

Pricing varies depending on buffet or sit-down dinner style due to change in portion size.

- Caribbean Pork Tenderloin w/ Mango Salsa - \$5.50 carved/\$7.50 dinner
- Apricot & Mustard Pork Loin - \$5.50 carved/\$7.50 dinner
- Pineapple & Soy Pork Loin - \$5.50 carved/\$7.50 dinner
- Marinated Stuffed Pork Loin w/ Wild Rice, Pecan, Red Currant & Cornbread Stuffing - \$10.00 dinner only
- Pulled Pork (BBQ) w/ Tomato, Vinegar & Mustard-Based BBQ Sauces - \$6.00
- Smothered Fried Pork Chops - \$7.00
- Baby Back Ribs - \$8.50 buffet/\$12.00 dinner



## Entrees

### Fish and Seafood:

- Rainbow Trout Served on a Bed Of Marinated Peppers And Onions w/ Lemon & Dill Beurre Blanc - \$12.00 ❖
- Almond Crusted Swordfish w/ Grand Mariner Citrus Beurre Blanc - \$18.00 ❖
- Southern Comfort Marinated Teriyaki Salmon - \$8.50 ❖
- Pecan Encrusted Mahi w/ Sun-dried Tomato & Basil Butter - \$10.00 ❖
- Crab Stuffed Grouper w/ Malibu Rum & Mango Tropical Salsa - \$13.00 ❖
- Salmon w/ Sun- Dried Tomato Pesto - \$10.50 ❖
- Fried Catfish w/ Spicy Remolade - \$7.50 ☒
- Shrimp & Grits w/ Creole Sauce - \$11.00
- Shrimp & Grits w/ Tasso Gravy - \$11.00
- Shrimp & Grits Sautéed With Lemon, Bacon, Diced Jalapenos, & Green Onions - \$11.00
- Shrimp Creole Served Over Rice Pilaf - \$11.00
- Blackened Shrimp Alfredo Over Fettuccini - 12.00 ❖
- Beaufort Stew (Shrimp, Sausage, Corn & Potatoes) - \$13.00 ❖
- Crab Cakes Served w/ Cajun Remoulade - \$12.00 ❖
- Sesame Encrusted Tuna w/ Ginger Soy Sauce - \$21.00

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### Vegetarian:

- Eggplant Parmesan w/ Marinara Sauce - \$9.00
- Fettuccini Primavera w/ Alfredo Sauce and Marinated Sauteed Portobello Mushrooms - \$11.50



## Side Items

### Hot Items:

- Garlic & Ranch Mashed Potatoes - \$2.25
- Roasted Rosemary Potato Wedges - \$2.00
- Cheese Potatoes w/ Cheddar & Bleu Cheese and Bacon - \$2.75
- Homemade Macaroni & Cheese - \$3.25
- Sweet Corn (off Cob) - \$1.75
- Vegetable Medley - \$2.50
- Julienne Vegetables- (Very Colorful) - \$4.00
- Marinated Green Beans w/ Bacon & Cider - \$1.75
- Apple Glazed Carrots - \$2.25
- Baked Beans - \$2.00
- Broccoli Casserole - \$2.25
- Collard Greens - \$3.00
- Sautéed Asparagus - \$3.50
- Orzo Pasta w/ Toasted Pine Nuts, Basil, & Cherry Tomatoes - \$4.00
- Fried Cabbage (German or Southern) - \$1.50
- Parmesan Herb Mashed Potatoes - \$2.75
- Sweet Potato Casserole - \$2.00
- Baked Potatoes - \$3.50
- Stone Ground Adluh™ Yellow Grits - \$1.50
- Corn on the Cob - \$2.00
- Wild Rice Pilaf - \$1.50
- Green Beans Almondine - \$1.75
- Steamed Snow Peas - \$4.00
- Marinated Lima Beans - \$2.25
- New Bern Baked Beans - \$2.00
- English Peas - \$1.50
- Butterbeans - \$2.00
- Fresh, Seasonal Sautéed Vegetables - Price varies
- Spiced Apples - \$1.50
- Warm German Style Potato Salad - \$ 1.75

### Cold Items:

- Pasta Salad - \$1.75
- Potato Salad - \$1.50
- Coleslaw - \$1.25
- Fruit Salad - \$2.50
- Three Bean Salad - \$1.50
- Shrimp Salad - \$3.75
- Macaroni Salad - \$1.50
- Waldorf Salad - \$3.00
- Antipasto Salad (Salami, Proscuitto, Black Olives) - \$3.00

### Theme Parties:

Ask about our Famous Theme Parties! We are able to accommodate virtually any theme you desire. Our most popular theme parties include:

- Luau
- Caribbean Theme
- Italian
- Asian Foods



## Desserts

- Homemade Brownies: \$2.25
- Homemade Pies: \$4.00
  - Pecan
  - Key lime
- Homemade Cakes:
  - Red Velvet - \$4.00
  - Carrot Cake - \$4.00
  - Chocolate Coffee Cake - \$4.00
  - German Chocolate - \$4.00
  - Coconut Cake - \$4.00
- Homemade Cobblers: \$3.00
  - Apple
  - Peach (Seasonal)
  - Blueberry
  - Mixed Berry
- Mini Cheesecake Bites - \$2.75
- Homemade Cheesecakes:
  - NY Style - \$4.00
  - Turtle (Caramel, Pecans & Chocolate) - \$4.50
  - Chocolate - \$4.25
  - White Chocolate Macadamia Nut Cheesecake - \$4.50
- Assorted Homemade Cookies:
  - Chocolate Chip - \$0.75
  - White Chocolate Macadamia Nut Cookies - \$0.75
  - Cowboy Cookies (Oatmeal & Coconut) - \$0.75
  - Oatmeal Raisin - \$0.75
  - Peanut Butter - \$0.75
  - Mudd Slide Cookies - \$1.00
  - Lemon Frosted Cookies - \$0.75
  - Toffee Squares - \$0.75

- Banana Pudding - \$2.50
- Chocolate Dipped Strawberries - \$2.50
- Strawberry Shortcake - \$3.00
- Fresh Berry Trifle (Seasonal) - \$4.00

Ask about our Chocolate Fountain!



- Chocolate Covered Peanut Butter Bars - \$0.75
- Pecan Diamonds - \$0.75
- Lemon Squares - \$0.75