

Appetizers / Hors d'oeuvres

Seafood

Spicy Steamed Shrimp (16-20 Ct)

Smoked Salmon Mousse Cups

Flaky pastry cups filled with smoked salmon and cream cheese

Shrimp Tarts

Asiago cheese cups filled with a blend of shrimp, capers, green onions

Shrimp and Steak Kabobs

Whole Smoked Salmon w/ Cucumber Fins

Smoked & layered w/ slices of cucumber, served w/ crackers & herbed cream cheese

Crab & Cheese Wonton Cups w/ Sweet & Sour Drizzle

Wonton cups filled with chopped crab, green onions, and cream cheese blend

Bacon Wrapped Scallops

Crab Cakes w/ Spicy Remoulade Sauce

Oysters on the Half Shell

Served with cocktail sauce and lemons. Served raw or hot.

Shrimp Cocktail In Mini Martini or Shot Glasses

Hot Crab Dip

Chicken

Buffalo Style Chicken Wings: Served w/ Ranch & Bleu Cheese

Teriyaki or Dry Rub Chicken Wings

Chicken Satés w/ Peanut Sauce

Chili Lime Chicken & Pepper Kabobs

Buffalo Chicken Strips w/ Ranch Dressing

Chicken Strips w/ Honey Mustard or BBQ Sauce

Phyllo Chicken Salad Cups

Gingered Chicken Pot Stickers

Beef and Pork

Sweet & Sour, Swedish or Oriental Meatballs

BBQ Ribs

Party Ham Sandwiches

Miniature rolls w/ Virginia ham, mozzarella cheese w/ mustard poppy seed dressing

Marinated Tenderloin w/ Horseradish Cream on Croustini Bread

Sausage and Cheese Wonton Cups

Mini Roast Beef Roll-ups

Jalapeno Poppers Stuffed w/ Pork BBQ or Pimento Cheese & Wrapped w/ Bacon

Mini Country Style Biscuits w/ Orange Butter

Asian Beef Kabobs

Vegetables, Trays and Dips

Tuscan Bean Brushetta

Small, Medium or Large Vegetable Tray

Spanikopita

Hummus Served w/ Pita Chips

Hot Spinach and Artichoke Dip w/ Crackers

Spinach Artichoke Party Cups:

wonton cups filled w/ spinach artichoke blend

Spinach Balls

Stuffed Pea Pods

Marinated Asparagus

Italian or Herb Stuffed Mushrooms

Buffalo Chicken Wing Dip

Individual Crudite In Shot Glasses or Variety of Baguette Breads

Polenta Rounds w/ Goat Cheese, Pesto & Sundried Tomatoes

Fruit Trays and Dips

Fruit Kabobs

Small, Medium or Large Fruit Tray

Fruit Salad w/ Poppysseed Dressing

*Honeydew, cantaloupe, and watermelon, kiwi, strawberries, blueberries, and bananas drizzled
w/ a fruit marinade*

Strawberries Stuffed w/ Cream Cheese Filling

Praline Dip w/ Sliced Apples

Sopapilla Chips Drizzled w Honey & Cinnamon w/ Fruit Salsa

Strawberry Topiaries

Cheese Trays

Pesto Sun Dried Tomato Torte w/ Crackers

Marinated Cheese w/ Crackers

Small, Medium or Large Decorative Cheese Tray w/ Crackers

Mini Quiches

Bruschetta: Toasted Bread Topped w/ Goat Cheese & Vegetables

Pimento Cheese on Toasted Baguette

Pimento Wonton Cups

Petite Bowls of Tomato Bisque w/ Skewered Grilled Cheese

Mexican Tortilla Dip w/ Chips

*Layers of refried beans, guacamole, sour cream spread, cheddar cheese, tomatoes,
green onions, and black olives served w/ nacho chips*

Shrimp Pizza Dip

*A cream cheese spread topped w/ cocktail sauce, vegetables and loaded with shrimp, served w/
crackers*

Cheese Fondue w/ Leeks and Ham

A blend of gouda, cheddar cheese, beer, and leeks served w/ cubed ham, and multi-grain bread

Brie Wheel w/ Spiced Nuts

Served with toasted French bread and apples

Breakfast Buffets

Pastries

Bagels

A variety of bagels including blueberry, cinnamon raisin, plain, and whole wheat. Served with cream cheese butter and jelly.

Muffins

A variety of blueberry, banana nut, and other assorted muffins.

Served with butter.

Danish

An assorted tray of apple, cherry and cheese.

Homemade Banana Bread

Whole fruit Basket

Chobani Yogurts w/ Granola & Fresh Fruit

Hot Breakfasts

Breakfast Croissants w/ Eggs, Bacon or Sausage & Cheese w/

Banana Bread & Fresh Fruit

Breakfast Casserole w/ Fresh Fruit

Pancakes w/ Butter, Syrup & Fruit Toppings

Scrambled Eggs, Bacon or Sausage, Biscuits & Fresh Fruit

Biscuits & Sausage Gravy

Country Ham & Eggs

Blueberry French Toast

Breakfast Action Station

Omelet

Choice of cubed ham or bacon, feta or cheddar cheese, onions, peppers, tomatoes, pesto, salsa, diced spinach & mushrooms

Made To Order Shrimp & Grits

Choice of Andouille Sausage, Cajun Style Shrimp & Bacon w/
Cheeses

Carrot Cake, Blueberry, Chocolate Chip Or Regular Pancakes
Served with butter & syrup. Other toppings available

Beverages

Individual Orange, Apple, or Grapefruit Juice

1 Gallon Orange Juice (Serves 20)

1 Gallon Juice Apple, Grapefruit, Cranberry

Regular or Decaf Coffee

Cups, creamer, stir sticks and sweetener

Boxed Lunches

Includes choice of sandwich, chips, side salad, cookie & mint

Heavenly Hero

Italian bread w/ deli meats and cheese, lettuce, tomato, and mayonnaise mixture

Ultimate Roast Beef Sandwich

French Club Sandwich

French Roll w/ cream cheese sauce, thin sliced ham, and dill pickles

Ham Sandwich

Roll w/ thin sliced ham, shredded mozzarella, and mustard poppy seed dressing

Turkey Hero

Ham and Cheese Panini

Flatbread w/ham, cheese, arugula and balsamic vinegar

Turkey Hero Roll w/Turkey, Lettuce, Tomato and Onion then drizzled w/mustard chive sauce

Turkey Bacon Club

Triple layers of mayonnaise, lettuce, tomato, turkey, bacon and cheese

BLT Croissant

Toasted croissant w/Goat cheese and SunDried Tomatoes. Topped w/ Bacon Lettuce and Tomato

Grilled Chicken Breast

Kaiser roll with lettuce, tomato, mayonnaise

Chicken Salad Wraps

Tortilla wraps filled w/ lettuce, chicken salad mixed w/ grapes and almonds

Chicken Caesar Wrap

Tortilla wrap filled w/romaine lettuce, chicken Caesar salad

Dijon Chicken Salad Sandwich

Croissants w/ lettuce, tomato and chicken salad

Garden Tuna Salad Pockets

Pita pocket filled w/ tuna salad, sprouts, tomato, and cucumber

Southern Reuben

Generous layers of ham, Swiss cheese, and coleslaw nestled between rye bread

COBB Sandwich

Kaiser roll w/Marinated grilled chicken breast, bacon, blue cheese, lettuce, tomato and onions

Boxed Vegetarian Options

Includes choice of sandwich, chips, side salad, Snapple or water and cookie

Substitute chips and cookie for brownie and whole fruit ...add \$1.00

Grilled Herdsman's Sandwich

Caraway rye bread w/ marinated feta cheese, crushed coriander seeds, thinly sliced tomato

Toasted Bagel Sandwich

Toasted bagel spread with cream cheese, tomato, onion and muenster cheese

Hummus Wrap

Boxed Salads

Includes choice of side salad, chips, cookie & mint

Garden Salad

Bed of lettuce w/ tomato, cucumber, sliced red onion and croutons w/ choice of dressing

Chef Salad

Bed of lettuce w/ tomato, cucumber, sliced red onion, sliced ham, cheddar cheese,

boiled egg, and croutons, w/ choice of dressing

Caesar Salad

Bed of romaine sprinkled w/ parmesan cheese, croutons and topped with Caesar dressing

Grilled Chicken Caesar Salad

Bed of romaine, grilled chicken, parmesan cheese, croutons and topped with Caesar dressing

Spinach Salad

Bed of baby spinach, mushrooms, bacon, purple onions, cherry tomatoes, eggs and house dressing.

Strawberry Salad

Spring Mix, Toasted Pecans, Feta Cheese and Sliced strawberries w/ a Balsamic Vinaigrette

Lunch Buffets

15 person minimum, may trade out sides or salads at your choice

Hamburger Buffet w/ Carolina Sweet Beans, Baked Macaroni & Cheese, Condiments and Rolls

Pasta with Choice of Marinara or Alfredo, Sliced Grilled Chicken, Italian Salad and Garlic Bread

Taco Bar w/ Rice, Choice of Beans, Hard and Soft Shells, Mexican Salad
Optional Fish or Cumin & ancho Chicken Tacos w/ Same Sides As Above
Grilled Chicken w/ Mango Chutney, Coconut Rice, Steamed Broccoli and Roll

Fettuccini Alfredo w/ Sliced Grilled Chicken, Tossed Salad and Garlic Bread
Beef Stroganoff w/ Green Beans, Rolls and House Salad
Chicken Parmesan w/ Spaghetti, Garlic Bread and Garden Salad
Pepperoni Spaghetti w/ Italian Salad and Garlic Bread
Roasted Chicken w/ Gourmet Potatoes, Vegetable Medley and Roll
Lasagna w/ Meat Sauce, Garlic Bread, Italian Salad
Meat Loaf w/ Garlic Mashed Potatoes, Creamed Spinach and Roll
Assorted Wraps/ Sandwiches Served w/ Chips and Pasta Salad
Bread Bowls Served w/ Choice of Soup and Garden Salad
Baked Ziti Served w/ Garlic Bread, Italian Salad
Pork BBQ w/ Carolina Sweet Beans, Baked Macaroni & Cheese, Cole Slaw
Grilled Flank Steak w/ Sautéed Portabella Mushrooms, Gourmet Potatoes,
Sugar Snap Peas & Spinach Salad
Chicken Picatta w/ Garlic Mashed Potatoes, Roasted Vegetables, and Salad
Chicken Marsala, Fettuccini Alfredo, Green Beans & Salad
Grilled Pork Tenderloin w/ Chili Maple Glaze, Grilled Zucchini and Bell
Pepper Couscous, Greek Salad and Rolls
Chicken Saltimbocca w/ Baby Carrots and Asparagus, Salad and Rolls
Ham Rolls w/ Gourmet Potatoes, Early Garden Blend and Rolls
Smothered Enchiladas w/ Refried Beans and Mexican Corn
Salisbury Steak, Scalloped Potatoes & Caesar Salad
Soup and Sandwich Buffet
Soup and Salad Buffet
Choice of soup: Chili, Beef Vegetable, Mexican Tortilla Soup, Tomato Bisque,
Chicken & Wild Rice, Italian Tortellini, Clam Chowder, Chicken Corn,
Chicken Noodle, Seafood Gumbo, Brunswick Stew
Choice of Salad: Italian, Tossed, Caesar, Chef, Spinach, Greek

Vegetarian Lunch Options

Sagwalla

Diced Sweet Potato Wraps

Spinach and Cheese Ravioli w/ a Basil Cream Sauce

Eggplant Parmesan

Dinner

20 Person Minimum

Includes Salad, Two Sides, Dinner Rolls, Water, Tea, and Coffee

Seafood

Chesapeake Bay Crab Cakes (2 Crab cakes per person)

Shrimp Scampi

Mediterranean Herbed Salmon

Grilled Mahi Mahi

Flounder Stuffed w/ Crab Meat

Shrimp Creole

Sautéed Flounder w/ Warm Balsamic Vinaigrette w/ Herbs

Dijon Crusted Tuna Steak

Beef

Filet Mignon

Large portions of tender filet wrapped w/ bacon, seasoned and grilled to perfection

Choice Steak (Rib eye, T-bone, other)

Beef Stroganoff

Beef Brisket

Nigerean Beef Stew

Ropa Vieja

Pork

Ham Rolls: 2 Large ham balls per person

A mixture of smoked ham, ground beef, and pork baked in a sweet sauce

Pork BBQ

Pork Loin w/ Raisin Sauce

Pork and Chicken Kabobs

Grilled pork and chicken w/ sautéed mushrooms, onions and zucchini

BBQ Ribs (1/2 rack)

Pork Loin w/ Chili Maple Glaze & Papaya Salsa

Chicken

Chicken Marsala

Parmesan Crusted Chicken w/ a Sage Butter Cream Sauce

Chicken Saltimbocca

Swiss Mushroom Chicken

Chicken Pesto Roulade w/ a Basil Cream Sauce

Chicken Picatta

Chicken Parmesan

Baked or BBQ Chicken

Seasoned Chicken w/ Goat Cheese and Sun Dried Tomato

Baked Chicken

Chicken Bella w/ a Basil Cream Sauce

Chicken Lombardy

Autumn Fruit Cornish Hen

Pastas

Pepperoni Spaghetti

Lasagna w/ Meat Sauce

Baked Ziti

Pasta w/ Choice of Marinara or Alfredo

Carving Stations

Beef Tenderloin, Prime Rib or Roast Beef

Marinated beef tenderloin served w/ horseradish sauce, Dijon mustard and rolls

Ham

Ham served w/ walnut butter, mustard, and biscuits

Turkey

Roasted turkey served w/ cranberry sauce, dijon mustard, and rolls
Pork Tenderloin

Action Stations

Pasta w/ Choice of Marinara or Alfredo, Pesto, Onions, Tomatoes,
Garlic, Peppers, Mushrooms

Made To Order Shrimp & Grits: Includes Grits, Roux, Cajun Style
Shrimp, Andouille Sausage, Bacon, Cheddar & Parmesan Cheeses

Side Dishes

Gourmet Potatoes

Shredded potatoes baked w/ cheddar cheese, sour cream, butter and onion
mixture

Garlic Smashed Potatoes

Roasted Red Potatoes

Potato Tomato Rosemary Gratin

Scalloped Potatoes

Twice Baked Potatoes

Baked Potato

Baked potato w/ butter, optional sour cream, fresh green onions

Rice Pilaf

Jollof Rice

Coconut Rice

Cold Wild Rice w/ Currants, Raisins, Radishes, Red Onions
& Dressing

Couscous w/ Grilled Vegetables

Collard Greens
Orzo w/ Sauteed Vegetables
Steamed Broccoli w/ or w/o Cheese Sauce
Baked Corn
Spinach Balls
Creamed Spinach
Roasted Brussels Sprout
Green Beans Amandine
Plantains
Braised Cabbage
Baked Macaroni and Cheese
Italian Vegetables
Whole fresh mushrooms, cherry tomatoes, and sliced zucchinis drizzled
w/ olive oil and seasonings
Roasted Vegetables
Chunks of Zucchini, Squash, Red, Yellow & Orange Peppers
Carolina Sweet Beans
German or Bleu Cheese Potato Salad
Coleslaw
Pasta Salad
Cornbread Salad

Desserts

Tiramisu

White Chocolate Mousse Strawberry Layer Cake

Coconut-Chocolate Almond Cheesecake

Praline Cheesecake

Turtle Cheesecake

Blueberry Cheesecake

Chocolate Brownie Cheesecake

Plain Cheesecake

Italian Cream Cake

Spiced Carrot Cake

Hummingbird Cake

Caramel Apple Cake

Mississippi Mud Cake

Black Forest Cake

Triple Chocolate Cake

Chocolate Orange Cream Cake

Éclair Cake

Kentucky Derby Pie

Key Lime Pie

Pecan Pie

Strawberry Pie

Caramel Apple Pie
Pumpkin Cake Roll w/ Cream Cheese Filling
Cherry, Apple, Peach or Blueberry Cobbler w/ or w/o Ice Cream
Smore Bread Pudding
Bananas Foster Bread Pudding
Chocolate Bread Pudding w/ Caramel Sauce
Pumpkin Bread Pudding
Individual Truffles Served In Wine Glasses: Many Varieties
Banana Foster or Cherries Jubilee-Made To Order
Chocolate Fondue
Served w/ choice of four: strawberries, pineapple, mandarin oranges, apples,
grapes, marshmallows, cherries

Mini Desserts

Tuxedo Brownie Cups
Chocolate Covered Strawberries
Buckeyes
Carrot Cake Bars
Key Lime Meringues
Cappuccino Mousse Bars
Dreamsicle Bars
Lemon Tarts
Peanut Butter Layer Brownies
Coffee Toffee Bars
Cookie Tray: Chocolate Chip, Monster, No Bake or Oatmeal Raisin
Miniature Éclairs
Miniature Pecan Tarts
Mississippi Mud

Kiwi and Passion Fruit Mini Pavlovas

Tiny meringue clouds topped w/ cream, sliced kiwi, and raspberries, then drizzled w/ passion fruit

Chocolava

Berry Frangipane

Bourbon Pecan Bars

Chewy Coconut Bars

Seven Layer Bars

Place Settings

Styrofoam or Paper

Clear Plastic

Clear plastic dinner and dessert plates, clear utensils, napkins & cups

Faux China

Look alike plastic china dinner and dessert plates, Look alike cutlery, napkins and cups

Real

Dinner plates, dessert plates, flatware, water and tea goblets & cloth napkins

Wine/Champagne Glasses

Chocolate Fountain w/ Chocolate

Linens

Beverages

Gallon Sweet Tea

Gallon Unsweetened Tea

Gallon Wedding Punch – carbonated

Canned Soft Drinks

Coke, Diet Coke & Sprite

Bottled Water

Coffee (w/ sugar packets, creamer, stir sticks)

Beer & Wine

We accept Company Checks, Cash, Visa, and Master Card. All final invoices will be assessed with 8.5% sales tax and 15% service fee. Box lunches under \$150.00 will have delivery fee of \$25.00.

Prices subject to change with seasons.

We will be glad to customize your food requests for your event.

We have an event coordinator available to help plan your occasion.

Please call for an appointment.