



INLET AFFAIRS

YOUR EVENT CATERER

CATERING SELECTIONS

WWW.INLETAFFAIRS.COM	INFO@INLETAFFAIRS.COM		
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P A S S E D H O R S D ' O E U V R E S

Chef assembled and server passed
Custom options are available | Prices are per guest for one hour

FROM THE FIELD

FRIED GREEN TOMATO \$2.50
Pimento Cheese | +\$1 Blackened Shrimp

GOUDA MAC-N-CHEESE BITES \$2.75
Fried Gouda Mac & Cheese | Chipotle Mayo

PHYLLO WRAPPED ASPARAGUS \$3.00
Asiago Cheese

STUFFED FRENCH ONION MUSHROOM \$2.75
French Onion Filling | Gouda

BOILED PEANUT HUMMUS \$2.50
Cajun House Chip

MINI LOWCOUNTRY TOMATO PIE \$3.00
Fresh Tomato | Basil | Cheese | Mini Pie Tartlet

CAPRESE PIPETTE \$3.50
Cherry Tomato | Mozzarella | Basil | Balsamic Reduction Pipette

RASPBERRY BRIE ROLLS \$3.00
Baked Brie | Raspberry | Phyllo Dough

SPANAKOPITA \$3.00
Spinach | Cream Cheese | Phyllo Dough

CRAB STUFFED MUSHROOMS \$3.00
Topped with Hollandaise

FROM THE SEA

LOWCOUNTRY SHRIMP & GRITS \$3.50
Shrimp | Stone Ground Grits | Tasso Gravy | Green Onion | Tomatoes

MINI CRAB CAKE \$3.00
Remoulade Sauce

SEARED AHI TUNA WON TON \$3.00
Wasabi Coleslaw | Ginger Sauce

IA FRIED OYSTER \$3.50
House Cocktail Sauce | Lemon Zest

MINI BOOM-BOOM SHRIMP TACO \$4.00
Spicy Boom-Boom Shrimp | Chipotle Ranch

SCALLOP BLT \$4.50
Scallops | Bacon | Lettuce | Tomato | Tarragon Aioli

BACON WRAPPED SCALLOP \$4.00
Applewood Bacon | Lemon Butter Sauce

BACON WRAPPED STUFFED SHRIMP \$4.00
Applewood Bacon | Crab Stuffing | Lemon Butter Sauce

SRIRACHA DEVEILED EGGS \$1.75
Sriracha Chili Sauce | +\$1 Fried Oyster

SHRIMP SPRING ROLL \$3.00
Thai Chili Sauce

SHRIMP COCKTAIL \$3.00
Cold Boiled Shrimp | House Cocktail Sauce

FROM THE FARM

GORGONZOLA STUFFED MEATBALLS \$3.00
Marinara Sauce

MINI PORK BELLY TACO \$4.00
Barbequed Pork Belly | Coleslaw | Pickled Onion

LOW COUNTRY EGGROLL \$2.50
Pulled Pork | Collard Greens | Zesty Mustard Barbecue

MINI CHICKEN & WAFFLES \$3.00
Fried Chicken Bites | Waffle Pieces | Maple Syrup Glaze | Powdered Sugar

BISTRO BEEF CROSTINI \$3.00
Au Jus Dipped Seared Tenderloin | Garlic Aioli | Parmesan Cheese

MINI SOUTHERN HAM BISCUITS \$2.50
Bite Size Biscuits | Country Ham | Hot Pepper Jelly

ARMADILLO EGGS \$4.00
Cheese Stuffed Jalapeno | Sausage | Chipotle Raspberry Sauce | Micro Greens

CHICKEN SATAYS \$3.00
Thai Peanut Sauce

PORK POTSTICKERS \$3.00
Ginger Soy Sauce

HORS D'OEUVRES DISPLAYS | STATIONS

Minimum of 3 Stations

CHARCUTERIE & CHEESE DISPLAY **\$5.95**

Cured Meats | Artisan Cheeses | Fresh Fruit | Marinated Vegetables |
Mixed Olives | Bruschetta | Hummus | Rustic Breads

INLET AFFAIRS CLASSIC **\$3.95**

Fresh Sliced Seasonal Fruit | Assorted Cheeses | Fresh Vegetables |
House Ranch | Assorted Crackers

BRUSCHETTA DISPLAY **\$4.95**

Classic | Southwestern | Strawberry
Shredded Parmesan | Fresh Crostini

ASSORTED MEXICAN DIPS **\$4.95**

Tortilla Chips | White Queso | Nacho Cheese | Guacamole | Salsa | Salsa
Verde | Pico de Gallo

CUSTOM APPETIZER STATION **CHOOSE 3: \$9.95-\$12.95**

Choose from Passed Hors D' Oeuvre Selections

IA ASSORTED DIPS **ONE FOR \$3.95 | TWO FOR \$5.95**

House Parmesan Chips | Crackers | Tortilla Chips

HOT

Crab & Artichoke | Spinach | Shrimp | White Queso | Buffalo Chicken

COLD

Hummus | Pimento Cheese | 7 Layer | Salsa

FROM THE SEA

LOWCOUNTRY SHRIMP **MARKET**

Boiled Peel & Eat Shrimp | House Cocktail Sauce | Lemon Wedges | Saltines

OYSTERS ON THE ½ SHELL **MARKET**

Market Oysters | House Cocktail Sauce | Lemon Wedges | Saltines

RAW BAR **\$12.95**

Market Oysters | Shrimp Cocktail | Wild Atlantic Crab Claws | Saltines

Lemon Wedges | House Cocktail Sauce

+Add Smoked Salmon Display for Additional Cost

SHRIMP & GRITS STATION **\$5.95**

Sautéed Shrimp | Stone Ground Grits | Tasso Gravy | Andouille Sausage

Green Onion | Tomato | Cheese Biscuit

+Additional Cost Chef Attended

SIGNATURE STATIONS

SLOW ROASTED PULLED PORK **\$5.95**

Pulled Barbecue Pork | Coleslaw | Hawaiian Rolls | Assorted Sauces

ASIAN STATION **\$6.95**

Mongolian Beef & Lo Mein | General Tso's Chicken & Fried Rice |

Mini Egg Rolls | Assorted Sauces

CHEF ATTENDED CARVING STATION

Chef's choice of bread and sauces included with each option

FILET TENDERLOIN OF BEEF.....MARKET

PRIME RIB OF BEEF AU JUS.....MARKET

BEEF BRISKET with Coffee Barbecue Sauce.....MARKET

VIRGINIA BAKED HAM (25/p).....\$175

PLUM GLAZED ROASTED PORK LOIN (25/p).....\$175

ROASTED TURKEY BREAST (25/p).....\$175

IA SLIDERS WITH HOUSE CHIPS **TWO FOR \$6.95**

PICKLE BRINED FRIED CHICKEN: Pickle Chip | Hawaiian Roll

BLT: Bacon | Lettuce | Fried Green Tomato | Pimento Cheese

AMERICAN CHEESEBURGER: Cheddar | Fried Pickle Chip | Potato Bun

CRAB CAKE: Tomato | Lettuce | Remoulade | Potato Bun

BBQ: Pulled Pork | Coleslaw | Barbeque Sauce | Hawaiian Roll

CAPRESE: Roma Tomato | Mozzarella | Basil | Balsamic | Pesto | Ciabatta

FRIED PORK CHOP: Coleslaw | BBQ Sauce | Potato Bun

LOBSTER ROLL: Lobster Salad | Mini Butter Toasted Bun

H O R S D ' O E U V R E S D I S P L A Y S | S T A T I O N S

Minimum of 3 Stations

FLATBREAD PIZZA STATION CHOOSE THREE FOR \$5.95

MARGHERITA

Olive Oil | Garlic | Mozzarella | Sundried Tomato | Fresh Basil

BUFFALO CHICKEN

Blue Cheese Base | Grilled Chicken | Mozzarella | Red Onion | Buffalo Sauce Drizzle | Blue Cheese Crumbles

HAWAIIAN

Red Sauce | Ham | Mozzarella | Pineapple

MEAT LOVERS

Red Sauce | Pepperoni | Italian Sausage | Ham | Bacon

VEGETARIAN

Your choice of 3 Vegetables

PEPPERONI

THREE CHEESE

ITALIAN PASTA STATION +Chef Attended Cost \$5.95

Garlic Bread | If Attended* Fresh Parmesan | Crushed Red Pepper | Pesto Sun Dried Tomato | Mushrooms | Bell Peppers | Spinach | Broccoli | Basil +\$1 Add Tossed or Caesar Salad

PROTEIN *choose two

+ \$1 Italian Meatballs | + \$1 Grilled Chicken | + \$2 Blackened Shrimp

PASTA *choose one

Angel Hair | Linguine | Penne

SAUCES

Home Style Marinara | Four-Cheese Alfredo | Vodka Sauce

SOUTHERN STYLE BISCUIT BAR \$5.95

HOUSE MADE BISCUITS *choose two

Home-style Buttermilk | Sweet Potato | Cheddar Cheese

HOUSE FIXIN'S

Black Oak Ham | Fried Chicken | Peppercorn Gravy | Bacon | Butter Mustard Butter | Apple Butter | Assorted Jams

SUSHI STATION

\$7.95

California Roll | Spicy Tuna Roll | Vegetable Roll | Wasabi | Pickled Ginger Soy Sauce

TACO STATION

\$6.95

Hard Taco Shells | Flour Tortillas | Spanish Rice | Black or Refried Beans | Fire Roasted Corn

PROTEIN *choose two

Ground Beef | Pollo Asado (Chicken) | Baja Style Fish | Blackened Shrimp | Fajita Vegetables | + \$1 Carne Asada (Steak)

TOPPINGS

Pico de Gallo | Shredded Lettuce | Guacamole | Sour Cream | Cheddar | Jalapeños

FROM THE FIELDS

IA MACARONI & CHEESE BAR

\$5.95

House Macaroni & Cheese | Crumbled Bacon | Fried Onion Straws | Jalapeños | Tomatoes | Green Onions | Peas | Broccoli

IA MASHED POTATO BAR

\$5.95

Red Bliss Mashed Potatoes | Crumbled Bacon | Fried Onion Straws | Gravy Green Onions | Cheddar Cheese | Sour Cream | Butter

MAC-N-MASH BAR

\$6.95

Red Bliss Mashed Potatoes | Macaroni & Cheese | Crumbled Bacon | Fried Onion Straws | Jalapeños | Green Onions | Cheddar | Sour Cream | Butter

SALAD BAR

\$4.95

SALAD GREENS *choose two

HOUSE: Mixed Greens | Tomato | Onion | Carrots | Cucumbers

CAESAR: Fresh Romaine | Shaved Parmesan | Croutons | Caesar

SPINACH: Fresh Spinach

TOPPINGS

Tomato | Onion | Cucumber | Carrots | Hard Boiled Egg | Bacon Crumbles | Croutons | Cheddar | Bleu Cheese Crumbles | Sunflower Seeds

SALAD DRESSING *choose two

House Buttermilk Ranch | Balsamic Vinaigrette | Blue Cheese | Italian

INLET AFFAIRS BUFFET PACKAGES

ADD SNOW CRAB LEGS OR STEAMED OYSTERS TO ANY BUFFET PACKAGE FOR \$15 PER PERSON

ADD WHOLE ROASTED PIG TO ANY PACKAGE FOR \$200

INLET OYSTER ROAST

MARKET

Roasted Market Oysters | Clam Chowder OR She Crab Soup | Kale Slaw
Saltine Crackers | Cocktail Sauce | Hot Sauce | Butter | Lemon Wedges

BACK YARD GRILL OUT

\$15.95

Grilled Hamburgers | Hot Dogs | BBQ Chicken
Pasta Salad | Potato Salad | Baked Beans | House Potato Chips
Cheddar Cheese | Ketchup | Mustard | Pickles | Onion | Lettuce | Tomato

LOW COUNTRY BOIL

\$21.95

Shrimp | Corn | Red Potato | Kielbasa Sausage | Chicken Bog
House Salad | Coleslaw | Southern Style Green Beans
Cheese Biscuits | Cocktail Sauce | Butter | Hot Sauce

CARIBBEAN LUAU

\$24.95

Pulled Barbecue Pork | Assorted Sauces | Hawaiian Rolls
Polynesian BBQ Chicken | Coconut Shrimp | Thai Chili Sauce
Citrus Rice | Grilled Seasonal Vegetables | Grilled Pineapple | Asian Kale Slaw

SOUTHERN SOUL FOOD

\$17.95

Pulled Barbeque Pork | Assorted Sauces | Hawaiian Rolls
Southern Fried Chicken OR Chicken Bog | Macaroni & Cheese
Green Beans | House Salad | Coleslaw | Cheese Biscuits

THE TAILGATER

\$24.95

Fried Chicken Wings Your Choice of Sauce | Celery | Ranch | Blue Cheese
Buffalo Chicken Flatbread | Margherita Flatbread | Pepperoni Flatbread
Gouda Mac-N-Cheese Bites | St. Louis Style Barbecue Ribs | Pasta Salad

MIX AND MINGLE

\$24.95

Sliced Fruit | Assorted Cheeses | Fresh Vegetables | Dill Dip | Crackers
Shrimp & Grits | Mini Tomato Pies | Seven Layer Dip | Tortilla Chips
Fried Pork Chop Sliders | American Cheeseburger Sliders | House Chips

LUNCHEON BUFFET SELECTIONS

HOUSE OR CAESAR SALAD, TWO ENTRÉE SELECTIONS, THREE SIDE SELECTIONS, ONE BREAD SELECTION & CHEF'S CHOICE DESSERT

\$13.95—\$21.95

ENTRÉE SELECTIONS

CHOOSE TWO

SOUTHERN FRIED CHICKEN	SHRIMP & GRITS
BAKED CHICKEN	SHRIMP CREOLE & RICE
GRILLED HERB CHICKEN BREAST	FRIED CREEK SHRIMP
CHICKEN BOG	FRIED FLOUNDER
FRIED PORK CHOPS	FRIED CATFISH
HICKORY SMOKED BBQ	MAPLE GLAZED SALMON
BAKED HONEY HAM	LASAGNA
SMOKED BRISKET	VEGGIE LASAGNA
MEATLOAF	BAKED SPAGHETTI

SIDE SELECTIONS

CHOOSE THREE

GREEN BEANS	GRILLED SEASONAL VEGETABLES
COLLARD GREENS	FRIED OKRA
CORN	COLESLAW
FRIED CORN NUGGETS	RICE & GRAVY
CANDIED YAMS	RICE PILAF
SUCCOTASH	MACARONI & CHEESE
BUTTER BEANS	MASHED POTATOES & GRAVY
SQUASH CASSEROLE	OVEN ROASTED POTATOES
BLACK EYED PEAS	FRENCH FRIES
LIMA BEANS	POTATO SALAD
BAKED BEANS	

BREAD SELECTIONS

CHOOSE ONE

BUTTERMILK BISCUITS	YEAST ROLLS
CHEESE BISCUITS	HAWAIIAN ROLLS
CORN BREAD	FRENCH ROLLS
HUSHPUPPIES	GARLIC BREAD

DINNER BUFFET SELECTIONS

ONE SOUP OR SALAD, TWO ENTRÉE SELECTIONS, THREE SIDE SELECTIONS, ONE BREAD SELECTION & ONE DESSERT SELECTION

\$19.95-\$47.95

SOUP SELECTIONS

TOMATO BASIL
BUTTERNUT SQUASH
CREAM OF BROCCOLI
VEGETABLE
POTATO & CORN CHOWDER
ITALIAN WEDDING
CHICKEN NOODLE
BLACK BEAN & TASSO HAM
HOMEMADE CHILI
SHE CRAB
CLAM CHOWDER
SEAFOOD GUMBO

OR

SALAD SELECTIONS

HOUSE: Mixed Greens | Tomato | Onions | Carrots | Cheddar | Croutons
CAESAR: Romaine | Shaved Parmesan | Croutons | Caesar Dressing
WILTED SPINACH: Spinach | Mushroom | Hard Boiled Egg | Parmesan Cheese | Warm Bacon Dressing
ASIAN KALE SLAW: Kale | Red Cabbage | Carrots | Red Bell Pepper | Toasted Almonds | Cilantro | Ginger Peanut Dressing
FIRE & ICE: Tomato | Cucumber | Onions | Red Wine Vinaigrette
SUMMER: Tortellini | Tomato | Corn | Basil | Parmesan Cheese | Red Wine Vinaigrette
PASTA: Black Olives | Sundried Tomatoes | Italian Dressing
FRESH FRUIT: Fresh Seasonal Fruits | Key Lime Dressing
ANCIENT GRAIN: Quinoa | Cranberries | Carrots | Sprouts | Zucchini
CAPRESE: Fresh Basil | Roma Tomato | Mozzarella | Balsamic

ENTRÉE SELECTIONS

CHOOSE TWO

MARINATED HERB GRILLED CHICKEN
BAKED CHICKEN
BOURSIN STUFFED CHICKEN
CHICKEN MARSALA
SLICED SIRLOIN & MUSHROOM GRAVY
PRIME RIB OF BEEF AU JUS
ST. LOUIS STYLE RIBS
SMOKED BRISKET

PORK BELLY
PLUM GLAZED ROASTED PORK LOIN
GRILLED PORK CHOPS
VIRGINIA BAKED HAM
SHRIMP & GRITS
SHRIMP CREOLE & RICE
PAN SEARED CRAB CAKES
GRILLED MAHI MAHI

BAKED STUFFED FLOUNDER
FRIED FLOUNDER FILET
FRIED FANTAIL SHRIMP
MAPLE GLAZED SALMON
GRILLED SALMON
LASAGNA or VEGGIE LASAGNA
STUFFED CHICKEN OR PORK LOIN
SPINACH | GOAT CHEESE | SUNDRIED TOMATO

SIDE SELECTIONS

CHOOSE THREE

ITALIAN CUT GREEN BEANS
STRING BEAN CASSEROLE
SAUTEED GREEN BEANS AMANDINE
COLLARD GREENS
FRESH BROCCOLI
BROCCOLI CASSEROLE
SQUASH CASSEROLE
STEAMED VEGETABLE MEDLEY
GRILLED SEASONAL VEGETABLES

GLAZED CARROTS
SAUTEED ASPARAGUS & MUSHROOMS
CORN ON THE COB
FRIED CORN NUGGETS
CORN PUDDING
LIMA BEANS
BAKED BEANS
WILD RICE
RICE PILAF

PARMESAN RISOTTO
MACARONI & CHEESE
MASHED POTATOES & GRAVY
ROASTED RED BLISS POTATOES
SWEET POTATO SOUFFLÉ
TWICE BAKED POTATOES
LOADED MASHED POTATOES
CARAMELIZED ONION POTATOES
FRENCH FRIES

DESSERT SELECTIONS

CHOOSE ONE

HOMEMADE KEY LIME PIE
CARROT CAKE
SOUTHERN PECAN PIE
STRAWBERRY SHORTCAKE

STRAWBERRIES WITH CREAM
TRADITIONAL CHEESECAKE
TIRAMISU
BANANA PUDDING

APPLE PIE A LA MODE
COBBLER PEACH, CHOCOLATE OR APPLE
HUSHPUPPY SUNDAE
ASSORTED DESSERT SHOTS

SEATED LUNCHEON SELECTIONS

EACH ENTRÉE INCLUDES ICED TEA & COFFEE, FRESH BAKED BREAD & CHEF'S CHOICE OF DESSERT

ADD SOUP [TOMATO BASIL, VEGETABLE OR CLAM CHOWDER] OR SALAD [HOUSE OR CAESAR] FOR AN ADDITIONAL \$3 PER GUEST

SALAD MAIN COURSES

ADD CHICKEN, BEEF, OR SHRIMP FOR \$3 PER GUEST

\$9.95	CAESAR Romaine Shaved Parmesan Croutons Caesar Dressing	HOUSE Mixed Greens Tomato Onion Carrots Cheddar Croutons	\$9.95
\$10.95	CHEF Mixed Greens Ham Turkey Tomato Cucumber Cheddar Swiss Hard Boiled Egg Croutons	COBB Mixed Greens Grilled Chicken Crisp Bacon Hard Boiled Egg Bleu Cheese Crumbles	\$10.95
\$9.95	WEDGE Iceberg Wedge Hard Boiled Egg Tomato Bleu Cheese Crumbles Bacon Balsamic Drizzle	SPINACH BERRY Spinach Strawberries Feta Cheese Candied Walnuts Raspberry Vinaigrette	\$10.95
\$12.95	SALAD DUO Chicken Salad Shrimp Salad Tuna Salad Over a Bed of Lettuce	WILTED SPINACH Spinach Mushroom Hard Boiled Egg Parmesan Cheese Warm Bacon Dressing	\$10.95

LUNCHEON MAIN COURSES

\$17.95	STEAK AU POIVRE Sliced Sirloin Red Bliss Mashed Potatoes Cognac Cream Sauce Fried Onion Straws	BAKED STUFFED FLOUNDER Lump Crabmeat Stuffing Seafood Cream Sauce Vegetable Medley Roasted Red Bliss Potatoes	\$16.95
\$15.95	MARINATED GRILLED CHICKEN BREAST Rice Pilaf Steamed Vegetable Medley Yeast Roll	HOUSE CRAB CAKE Lump Crabmeat Rice Pilaf Sautéed Green Beans Cheese Biscuit	\$16.95
\$14.95	FETTUCINI ALFREDO Chicken OR Shrimp House Alfredo Sauce Sundried Tomatoes Snow Peas Garlic Bread	LASAGNA PORTOBELLO Parmesan Ricotta Mozzarella Fresh Basil Portobello Mushroom Garlic Bread	\$14.95
\$13.95	SHRIMP & GRITS Stone Ground Grits Tasso Ham Gravy Andouille Sausage Green Onion Tomatoes	MAPLE GLAZED SALMON Wasabi Mashed Potatoes Steamed Vegetable Medley Fried Leeks	\$17.95

SEATED MAIN COURSE SELECTIONS

EACH ENTRÉE INCLUDES ICED TEA & COFFEE, HOUSE OR CAESAR SALAD, FRESH BAKED BREAD, & ONE DESSERT
ADD SOUP (TOMATO BASIL, VEGETABLE OR CLAM CHOWDER) FOR AN ADDITIONAL \$3 PER GUEST

INLET AFFAIRS SIGNATURE DISHES

BLACKENED MAHI MAHI

Mahi Mahi Filet | Bed of Wilted Spinach | Risotto | Lobster Cream Sauce | Micro Greens
\$32.95

RED SNAPPER

Grilled Red Snapper | Succotash | Mango Salsa | Micro Greens | Roasted Red Potatoes
\$32.95

LOWCOUNTRY SHRIMP & GRITS

Jumbo Shrimp | Tasso Ham | Andouille Sausage | Stone Ground Grits | Green Onion | Tomatoes
\$27.95

SEAFOOD FETTUCCINE ALFREDO

Jumbo Shrimp | Scallops | House Alfredo | Fettuccine
\$24.95

GROUPEL ROYALE

Grilled Grouper Filet | Parmesan Risotto | Jumbo Lump Crabmeat | Sautéed Mushrooms | Asparagus | Béarnaise Sauce
\$38.95

STEAK AND LOBSTER

6 oz. Barrel Cut Filet | 5 oz. Coldwater Lobster Tail | Baked Potato | Seasonal Grilled Vegetables
MARKET

STEAK NEPTUNE

Two Filet Medallions | Grilled Shrimp | Scallops | Lobster Meat | Lobster Cream Sauce | Twice Baked Potato
\$41.95

FILET MIGNON

8 oz. Peppercorn Crusted Filet | Red Bliss Mashed Potatoes | Grilled Seasonal Vegetables | French Fried Onions
\$41.95

STUFFED PORK CHOPS

Two 4 oz. Pork Chops | Spinach | Sun-Dried Tomatoes | Goat Cheese | Roasted Red Potatoes | Grilled Asparagus | Pork Gravy
\$29.95

AIRLINE CHICKEN BREAST

Airline Chicken Breast | Bacon | Sautéed Brussel Sprouts, Mushrooms & Asparagus | Wild Rice | Demi Glaze
\$24.95

SEATED MAIN COURSE SELECTIONS

CREATE YOUR MAIN COURSE

EACH ENTRÉE INCLUDES ICED TEA & COFFEE, HOUSE OR CAESAR SALAD, FRESH BAKED BREAD, & ONE DESSERT
CHOOSE AN ENTRÉE & TWO SIDE SELECTIONS

\$22.95—\$47.95

FROM THE SEA

MARINATED MAPLE GLAZED SALMON

Pineapple Soy Demi Glaze

SEARED HALIBUT

Halibut Filet | Crispy Leeks

STUFFED FLOUNDER

Lump Crabmeat Stuffing | Lobster Cream Sauce

FRIED SEAFOOD PLATTER

Fresh Fish Filet | Fantail Shrimp | Oysters | Crab Cake

CRAB CAKE DINNER

Lump Crabmeat | House Seasoning

SHRIMP PLATTER

Fried Fantail Shrimp

SEARED SCALLOP PLATTER

Butter Sauce

FROM THE FIELDS

PARMESAN ENCRUSTED TOFU STACK

Parmesan Tofu | Portobello Mushroom | Roasted Red Pepper | Grilled Zucchini

LASAGNA PORTOBELLO

Portobello Mushroom | Marinara Sauce | Parmesan | Ricotta Mozzarella | Fresh Basil

GARDEN PAPPARDELLE PRIMAVERA

Snap Peas | Heirloom Tomatoes | Carrots | Zucchini | Squash | Olive Oil | House Seasoning | Parmesan Cheese

STUFFED SHELLS

Butternut Squash | Spinach | Ricotta | Mozzarella

GNOCCHI MARINARA

Gnocchi | Marinara Sauce | Spaghetti Squash

FROM THE FARM

CHICKEN PARMESAN

8 oz. Breaded Chicken Breast | Marinara | Mozzarella Cheese

CHICKEN MARSALA

8 oz. Breaded Chicken Breast | Mushrooms | Garlic | Marsala Sauce

MARINATED GRILLED CHICKEN BREAST

8 oz. Chicken Breast | House Marinade | Lemon Butter Sauce

SOUTHERN FRIED CHICKEN

Crispy Fried Bone-In Chicken | House Seasoning

CHICKEN OSCAR

8 oz. Chicken Breast | Lump Crabmeat | Asparagus | Hollandaise

BOURSIN CHICKEN

8 oz. Breaded Chicken Breast | Pecans | Carrots | Boursin Cheese | Brown Sugar | Béchamel Sauce

FILET MIGNON

8 oz. Peppercorn Seared Filet

PRIME RIB

8 oz. Slow Roasted Prime Rib | Au Jus

SIRLOIN

8 oz. Grilled Sirloin

RIBEYE

10 oz. Cut Ribeye

SMOKED BRISKET

6 oz. Sliced Smoked Brisket | Coffee Barbeque Sauce

ST. LOUIS STYLE RIBS

Apple Wood Hickory Smoked Spareribs | House Barbeque Sauce

PORK TENDERLOIN

Tenderloin Medallions | Plum Sauce

FRIED PORK CHOPS

Southern Fried Pork Chops

SIDE SELECTIONS

CHOOSE TWO

ITALIAN CUT GREEN BEANS
SAUTEED GREEN BEANS AMANDINE
COLLARD GREENS
FRESH BROCCOLI
BRUSSELLS SPROUTS | ROASTED TOMATOES
STEAMED VEGETABLE MEDLEY
SEASONAL GRILLED VEGETABLES
SAUTEED ASPARAGUS & MUSHROOMS
SUCCOTASH

WILD RICE
QUINOA
RICE PILAF
PARMESAN RISOTTO
MASHED POTATOES
ROASTED RED BLISS POTATOES
BAKED POTATO
TWICE BAKED POTATOES
FRENCH FRIES



THE ABOVE MENU ITEMS ARE MEANT TO HELP GUIDE YOU TOWARDS YOUR PERFECT EVENT MENU.
THESE SELECTIONS MAY BE MODIFIED TO FIT YOUR NEEDS.
PLEASE NOTIFY YOUR SALES REPRESENTATIVE OF ANY ALLERGIES & DIETARY RESTRICTIONS.

*THERE ARE CERTAIN RISKS ASSOCIATED WITH EATING SHELLFISH. IF YOUR IMMUNE SYSTEM HAS BEEN COMPROMISED BY LIVER DISEASE OR ILLNESS SUCH AS HEART DISEASE, YOU ARE SUSCEPTIBLE TO MORE SERIOUS ILLNESS CAUSED BY NATURALLY OCCURRING MARINE BACTERIA IN SHELLFISH. PEOPLE UNSURE OF THEIR MEDICAL STATUS SHOULD CONSULT A PHYSICIAN BEFORE CONSUMING RAW SHELLFISH.

DESSERT SELECTIONS

PRICES ARE PER GUEST

DESSERTS

\$2.95 PER DESSERT

CAKES

Triple Chocolate | Carrot | Coconut | Red Velvet | Lemon | Strawberry Shortcake | Vanilla | Tiramisu

PIES

Key Lime | Lemon Crème | Pecan | Pumpkin | Apple | Boston Crème

CHEESECAKES

New York Style | Pumpkin

COBBLERS

Chocolate | Peach | Apple | Blueberry | Mixed Berry

BANANA PUDDING

Vanilla Pudding | Banana Slices | Vanilla Wafers

HUSHPUPPY SUNDAE

Crumbled Hushpuppies | Ice Cream | Sliced Strawberries

COOKIES & BROWNIES

Chocolate Chip or Oatmeal Raisin | Triple Chocolate Chip Brownies

ASSORTED DESSERT BARS

Lemon Bar | 7 Layer | Mount Caramel | Oatmeal | Raspberry Rhapsody

DESSERT SHOTS

\$3.95

TRIPLE CHOCOLATE MOUSSE

Chocolate Brownie | Mousse | Whipped Cream | Chocolate Shavings

CHEESECAKE

Graham Cracker Crust | NY Cheesecake | Strawberry or Raspberry Topping

STRAWBERRY SHORTCAKE

Angel Food Cake | Strawberries | Whipped Cream

RED VELVET CAKE

Red Velvet Cake | Cream Cheese Icing

BANANA PUDDING

Banana Slices | House Pudding | Vanilla Wafers Crumbles
Whipped Cream

S'MORES

Graham Cracker Pieces | Fluffy Marshmallow | Chocolate Chips
Chocolate Sauce

APPLE PIE

Graham Cracker Crust | Apple Pie Filling | Caramel | Whipped Cream

KEY LIME PIE

Graham Cracker Crust | Key Lime Custard | Whipped Cream

PINEAPPLE UPSIDE DOWN CAKE

Butter Cake | Pineapple Chunks | Maraschino Cherry