INLET AFFAIRS
YOUR EVENT CATERER
CATERING SELECTIONS

WWW.INLETAFFAIRS.COM | INFO@INLETAFFAIRS.COM
4024 HIGHWAY 17 BUSINESS | MURRELLS INLET | SC | 29576
T: 843.651.2904 | P.O. BOX 626 | F: 843.651.2692
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 PER 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 | Sriracha Aioli

**PHYLLD WRAPPED ASPARAGUS** $3.00
Asiago Cheese

**FRENCH ONION STUFFED 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

**STRAWBERRY BRIE CROSTINI** $2.25
Honey | Mint

**WATERMELON BITE** $2.25
Feta | Balsamic | Mint

FROM THE SEA

**LOWCOUNTRY SHRIMP & GRITS** $3.50
Shrimp | Stone Ground Grits | Tasso Gravy | Scallions | Tomatoes

**MINI CRAB CAKE** $3.00
Remoulade Sauce

**SEARED AHI TUNA WON TON** $3.00
Wasabi Coleslaw | Pickled Onion | Sesame Ginger | Scallions

**IA FRIED OYSTER SHOOTER** $3.50
House Cocktail Sauce | Lemon Zest | Shot Cup

**MINI BOOM-BOOM SHRIMP TACO** $4.00
Spicy Boom-Boom Shrimp | Romaine | Scallions | Lime Cilantro Cream

**MINI BLACKENED MAHI-MAHI TACO** $4.00
Blackened Mahi-Mahi | Mango Salsa | Romaine | Lime Cilantro Cream

**CEVICHE** $3.50
Shrimp, Bay Scallop | Mahi-Mahi | Lemon | Lime | Onion | Cilantro | Avocado | Tomatoes

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

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

**SHRIMP SPRING ROLL WRAP** $3.50
Shrimp | Ginger | Garlic | Cilantro | Lime | Thai Chili Sauce

**SHRIMP COCKTAIL** $3.00
Cold Boiled Shrimp | Lemon Zest | House Cocktail Sauce | Shot Cup

**POKE** $3.00
Ahi Tuna | Soy Sauce & Sesame Marinade | Scallions | Sesame Seeds

FROM THE FARM

**GORGONZOLA MEATBALLS** $1.75
Marinara Sauce

**IA SWEDISH MEATBALLS** $1.75
Sweet Relish Pork Gravy

**MINI MEATLOAF CUPCAKES** $3.00
Meatloaf | IA Ketchup | Red Skin Mashed Potatoes

**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 | Tarragon Aioli | Parmesan Cheese

**MINI SOUTHERN HAM BISCUITS** $2.50
Cheese Biscuits | Country Ham | Hot Pepper Jelly

**ARMADILLO EGGS** $3.00
Sausage Meatball | Jalapeño | Cheese | Raspberry Chipotle Sauce

**CHICKEN SATAYS** $3.00
Thai Peanut Sauce

**SRIRACHA DEVILED EGGS** $1.75
Sriracha Chili Sauce | +$1 Fried Oyster

**MINI PORK BELLY TACOS** $3.00
Barbequed Pork Belly | Coleslaw | Pickled Onion
**STATIONED HOR D’OEUVRES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charcuterie &amp; Cheese Display</td>
<td>$5.95</td>
</tr>
<tr>
<td>Inlet Affairs Classic</td>
<td>$3.95</td>
</tr>
<tr>
<td>Low Country Display</td>
<td>$8.95</td>
</tr>
<tr>
<td>Custom Appetizer Station</td>
<td>$11.95</td>
</tr>
</tbody>
</table>

**ASSORTED DIPS**

- **ONE FOR $3.95 | TWO FOR $5.95**
  - **HOT**
    - Crab & Artichoke
    - Spinach
    - Buffalo Chicken
    - Smoked Salmon
  - **COLD**
    - Hummus
    - Boiled Peanut Hummus
    - Pimento Cheese
    - 7 Layer
    - Bruschetta
    - Guacamole
    - All Dips Served with your choice of:
      - House Parmesan Chips
      - House Potato Chips
      - Crackers
      - Tortilla Chips

**SEAFOOD STATION**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low Country Shrimp</td>
<td>$6.95</td>
</tr>
<tr>
<td>Oysters on the ½ Shell</td>
<td>$7.95</td>
</tr>
<tr>
<td>Raw Bar</td>
<td>$12.95</td>
</tr>
<tr>
<td>Shrimp &amp; Grits Station</td>
<td>$5.95</td>
</tr>
</tbody>
</table>

**CARVING STATION**

- **Smoked Brisket** | $6.95 |
- **BEEF TENDERLOIN** | $7.95 |
- **Prime Rib of Beef Au Jus** | $9.95 |
- **Virginia Baked Ham** | $5.95 |
- **Plum Glazed Pork Loin** | $5.95 |
- **Roasted Turkey Breast** | $5.95 |

**IA SMOKESHOW**

- *Served with Coleslaw, Hawaiian Rolls or Yeast Rolls*
  - **Slow Roasted Pulled Pork** | $5.95 |
  - **IA BBQ** | $5.95 |
  - **Smoked Pork Loin** | $5.95 |
  - **Smoked Prime Rib** | $9.95 |
  - **Smoked Chicken Wings** | $7.95 |
  - **Smoked BBQ Chicken** | $5.95 |
  - **Smoked Turkey** | $5.95 |

**SALAD STATION**

- **CHOOSE TWO FOR $4.95**
  - **HOUSE:**
    - Mixed Greens
    - Tomato
    - Onion
    - Carrot
    - Cucumber
  - **CAESAR:**
    - Fresh Romaine
    - Shaved Parmesan
    - Croutons
    - Caesar
  - **MEDITERRANEAN:**
    - Roasted Tomatoes
    - Cucumber
    - Onion
    - Feta
    - Olives
    - Banana Pepper
    - Greek Vinaigrette
  - **TOMATO QUINOA:**
    - Quinoa
    - Chickpeas
    - Green Onion
    - Grape Tomatoes
    - Lemon Vinaigrette
  - **KALE APPLE SALAD:**
    - Apple
    - Carrots
    - Kale
    - Creamy Honey Mustard
  - **CAPRESE:**
    - Tomatoes
    - Basil
    - Fresh Mozzarella
    - Balsamic Reduction
  - **SPINACH:**
    - Spinach
    - Candy Walnuts
    - Strawberries
    - Feta
    - Raspberry Vinaigrette

**IA SLIDERS**

- **TWO FOR $6.95**
  - *All sliders served with house potato chips*
  - **Pickle Brined Fried Chicken**
    - Pickle Chip
    - Hawaiian Roll
    - Assorted Sauce
  - **Fried Green Tomato BLT**
    - Bacon
    - Lettuce
    - Pimento Cheese
    - Brioche Bun
  - **American Cheeseburger**
    - Cheddar
    - Fried Pickle Chip
    - Ketchup
    - Potato Bun
  - **Crab Cake**
    - Tomato
    - Lettuce
    - Remoulade
    - Potato Bun
  - **BBQ**
    - Pulled Pork
    - Coleslaw
    - Barbeque Sauce
    - Hawaiian Roll
  - **Fried Pork Chop**
    - Coleslaw
    - BBQ Sauce
    - Potato Bun
  - **Prime Rib**
    - Prime Rib
    - Caramelized Onion
    - Horseradish Cream
    - Brioche Bun
  - **Shrimp Po’ Boy**
    - Fried Shrimp
    - Lettuce
    - Tomato
    - Spicy Remoulade
    - Hoagie Roll
  - **Chicken Parmesan**
    - Crispy Italian Chicken
    - Mozzarella
    - Marinara
    - Brioche Bun
  - **Caprese**
    - Roma Tomato
    - Mozzarella
    - Basil
    - Balsamic
    - Pesto
    - Ciabatta
  - **Five Spice Pork Slider**
    - Pickled Vegetables
    - Fresh Cilantro
    - Sriracha Mayo
<table>
<thead>
<tr>
<th>Flatbread Pizza Station</th>
<th>$5.95</th>
</tr>
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<tbody>
<tr>
<td><strong>Choose Three</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Margherita</strong></td>
<td>Marinara</td>
</tr>
<tr>
<td><strong>Buffalo Chicken</strong></td>
<td>Buffalo Tossed Grilled Chicken</td>
</tr>
<tr>
<td><strong>White Pizza</strong></td>
<td>Ricotta</td>
</tr>
<tr>
<td><strong>Meat Lovers</strong></td>
<td>Marinara</td>
</tr>
<tr>
<td><strong>Cauliflower Crust Pizza</strong></td>
<td>Pesto</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pasta Station</th>
<th>$6.95</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Choose Two</strong></td>
<td></td>
</tr>
<tr>
<td><em>All Pasta served with Caesar Salad, Garlic Bread, Parmesan Cheese &amp; Crushed Red Pepper</em></td>
<td></td>
</tr>
<tr>
<td><strong>Farfalle Alla Primavera</strong></td>
<td>Roasted Zucchini</td>
</tr>
<tr>
<td><strong>Orecchiette</strong></td>
<td>Orecchiette Pasta</td>
</tr>
<tr>
<td><strong>Seafood Pescatore</strong></td>
<td>Bay Scallops</td>
</tr>
<tr>
<td><strong>Blackened Chicken Alfredo</strong></td>
<td>Blackened Chicken</td>
</tr>
<tr>
<td><strong>Penne &amp; Gorgonzola Meatballs</strong></td>
<td>Gorgonzola Meatballs</td>
</tr>
<tr>
<td><strong>Traditional Meat Lasagna</strong></td>
<td>Ground Beef</td>
</tr>
<tr>
<td><strong>Three Cheese Lasagna</strong></td>
<td>Ricotta</td>
</tr>
<tr>
<td><strong>Vegetable Alfredo Lasagna</strong></td>
<td>Zucchini</td>
</tr>
<tr>
<td><strong>Carbonara</strong></td>
<td>Peas</td>
</tr>
</tbody>
</table>

*You may substitute pasta with spaghetti squash*

<table>
<thead>
<tr>
<th>Sushi Station</th>
<th>$8.95</th>
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<tbody>
<tr>
<td>California Roll</td>
<td>Spicy Tuna Roll</td>
</tr>
<tr>
<td>Pickled Ginger</td>
<td>Soy Sauce</td>
</tr>
<tr>
<td><strong>Asian Station</strong></td>
<td>Mongolian Beef &amp; Lo Mein</td>
</tr>
<tr>
<td><strong>Taco Station</strong></td>
<td>Hard Taco Shells</td>
</tr>
<tr>
<td><strong>Protein</strong></td>
<td><em>Choose Two</em></td>
</tr>
<tr>
<td>Ground Beef</td>
<td>Pollo Asado (Chicken)</td>
</tr>
<tr>
<td><strong>Toppings</strong></td>
<td>Pico de Gallo</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mac-N-Mash Station</th>
<th><strong>$5.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>IA Macaroni &amp; Cheese Bar</strong></td>
<td>Creamy Macaroni &amp; Cheese</td>
</tr>
<tr>
<td><strong>IA Mashed Potato Bar</strong></td>
<td>Red Bliss Mashed Potatoes</td>
</tr>
<tr>
<td><strong>MAC-N-MASH BAR</strong></td>
<td>Red Bliss Mashed Potatoes</td>
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</table>

**Deviled Eggs Station**

<table>
<thead>
<tr>
<th>Deviled Eggs Station</th>
<th><strong>$5.95</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Choose Three</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Traditional Deviled Eggs</strong></td>
<td>Traditional Egg Filling</td>
</tr>
<tr>
<td>$1 Add a Topping of your choice including:</td>
<td>Applewood Smoked Bacon</td>
</tr>
<tr>
<td><strong>Sriracha Deviled Eggs</strong></td>
<td>Sriracha Filling</td>
</tr>
<tr>
<td><strong>Avocado Deviled Eggs</strong></td>
<td>Topped with Pico De Gallo</td>
</tr>
<tr>
<td><strong>Pimento Cheese Deviled Eggs</strong></td>
<td>Pimento Cheese Filling</td>
</tr>
<tr>
<td><strong>Wasabi Deviled Eggs</strong></td>
<td>Wasabi Egg Filling</td>
</tr>
<tr>
<td><strong>Smoked Salmon</strong></td>
<td>Traditional Egg Filling</td>
</tr>
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</table>
SMALL PLATES
CHEF ASSEMBLED PLATES | CUSTOM OPTIONS ARE AVAILABLE

CHOOSE TWO FOR $12.95

STEAK AU POIVRE
Sliced Beef Tenderloin | Red Bliss Mashed Potatoes | Cognac Cream Sauce | Fried Onion Straws

BLACKENED GROPER
Blackened Grouper | Sautéed Spinach | Parmesan Risotto | Lobster Cream Sauce

CHICKEN MARSALA
Breaded Chicken | Mushrooms | Garlic | Marsala Sauce | Parmesan Risotto

TUNA Tataki
Seared Ahi Tuna | Ponzu Sauce | Sesame & Soy Mayo | Sriracha

STUFFED PORK TENDERLOIN
Pork Tenderloin stuffed with Bacon, Mushrooms, Onion & Spinach | Cauliflower Mash | Dijon Cream Sauce

PEACH TEA CHICKEN
Peach Tea Marinated Chicken | Peach & Mango Salsa | Vegetable Quinoa

POTATO CRUSTED TRIGGER FISH
Potato Crusted Triggerfish | Julienned Carrots & Bell Pepper | Tomato Concaase Salad | Cilantro Lime Aioli

CHICKEN PROVENCAL
Chicken Breast | Provencal Sauce | Fried Capers | Tri-Color Couscous

PARMESAN ENCRUSTED TOFU STACK
Parmesan Tofu | Portobello Mushroom | Roasted Red Pepper | Grilled Zucchini

CRAB CAKE
Crab Cakes | Lemon Aioli
Tomato | Corn | Arugula | Citrus Vinaigrette
### 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

**$17.95**

- Steamed Oysters | Clam Chowder OR She Crab Soup
- Saltine Crackers | Cocktail Sauce | Hot Sauce | Butter | Lemon Wedges

#### Back Yard Grill Out

**$15.95**

- Grilled Hamburgers | Hot Dogs | BBQ Chicken
- Coleslaw | 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 | Crunchy Coleslaw

#### 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

#### Italian Feast

**$23.95**

- Charcuterie Display | Caprese Salad | Fried Zucchini & Marinara
- Chicken Marsala OR Chicken Parmesan | Three Cheese Lasagna OR Tortellini Alfredo
- Marinated Grilled Eggplant | Mushroom Risotto | Garlic Bread | Tiramisu

#### Mix and Mingle

**$20.95**

- Fresh Cut Fruit | Assorted Cheeses | Fresh Vegetables | Dill Dip | Crackers
- Shrimp & Grits | Mini Tomato Pies | Crab Dip | House Parmesan Chips
- Smoked Chicken Wings | Gorgonzola Meatballs
## 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.

### BLAST FROM THE PAST

$24.95

- Oyster Rockefeller
- Three Cheese Fondue With Vegetables and Rustic Breads
- Mini Meatloaf Cupcakes
- Biscuit-Topped Chicken Pot Pie OR Rosemary Baked Chicken
- Slow Roasted Prime Rib with Au Jus OR Beef Stroganoff
- Baked Potato
- Steamed Vegetable Medley
- Waldorf Salad OR Wedge Salad
- Upside Down Pineapple Cake OR Chocolate Fondue & Fruit

### MEXICAN FIESTA

$17.95

- 7 Layer Dip
- White Queso
- Salsa Verde
- Pico De Gallo
- Tortilla Chips
- Hard & Soft Taco Shells
- Ground Beef
- Shredded Chicken
- Lettuce
- Cheddar Cheese
- Sour Cream
- Guacamole
- Salsa
- Taco Sauce
- Spanish Rice
- Fire Roasted Corn
- Black Beans
- Fruit Salsa & Cinnamon Chips

### HAVANA CUBAN CUISINE

$22.95

- Tropical Fruit & Cheese Display
- Papas Rellenas & Mango Chili Sauce
- Fried Plantains
- Authentic Cuban Sliders
- Mini Garlicky Shrimp Tacos
- Ropa Vieja Cubanas
- Grilled Vegetables With Cuban Mojo Sauce
- Churros & Caramel Sauce

### MOMMA’S LOW COUNTRY KITCHEN

$27.95

- Watermelon & Blueberries over Mixed Greens with Feta Cheese & Lemon Vinaigrette
- Cheerwine Braised Beef Short Ribs OR Thyme Grilled Chicken with White BBQ Sauce
- Smokey Shrimp Jambalaya with Cheddar Cheese Grits OR Blackened Triggerfish over Cheddar Cheese Grits Topped with Peach and Black Bean Salsa
- Butter Beans with Bacon
- Roasted Sweet Potatoes with Cinnamon
- Cheese Biscuits with Butter
- Pound Cake with Strawberries & Whip Cream

### ASIAN CUISINE

$25.95

- Edamame
- Ahi Poke Tuna Shooters
- Chicken Satays with Thai Peanut Sauce & Green Onions
- Vegetable Spring Roll with Chili Sauce
- Asian Cucumber Salad with Red Onion, Red Bell Pepper, Sesame Oil & Rice Wine Vinegar
- Five Spice Pork Sliders with Pickled Vegetables, Cilantro Cream & Fresh Cilantro
- Korean BBQ Short Ribs OR Miso Glazed Salmon
- Garlic Green Beans with Almonds
- Shrimp Fried Rice
- Chilled Soba Noodles with Tofu OR Chicken
- Coconut Sticky Rice with Fresh Mango
**BUFFET SELECTIONS**

CUSTOM OPTIONS ARE AVAILABLE | YOUR BUFFET SELECTIONS INCLUDE DINNER ROLLS OR CHEESE BISCUITS & ICED TEA

### SELECT ONE MAIN ENTRÉE

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
<th>Side Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven Roasted Prime Rib</td>
<td>26.95</td>
<td>Au Jus</td>
</tr>
<tr>
<td>Pork Loin</td>
<td>21.95</td>
<td>Plum Glazed</td>
</tr>
<tr>
<td>Smothered Grilled Chicken</td>
<td>23.95</td>
<td>Mushroom</td>
</tr>
<tr>
<td>Steak Diane</td>
<td>27.95</td>
<td>Dijon Cognac Cream Sauce</td>
</tr>
<tr>
<td>Pan Seared Salmon</td>
<td>25.95</td>
<td>Maple Glaze</td>
</tr>
<tr>
<td>Roasted Sirloin</td>
<td>26.95</td>
<td>Red Wine Demi Glaze</td>
</tr>
<tr>
<td>Blackened Grouper</td>
<td>32.95</td>
<td>Crab Meat</td>
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### SELECT ONE ADDITIONAL ENTRÉE

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
<th>Side Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp &amp; Grits</td>
<td></td>
<td>Smoked Chicken Wings</td>
</tr>
<tr>
<td>Southern Fried Chicken</td>
<td></td>
<td>Fried Creek Shrimp</td>
</tr>
<tr>
<td>Slow Roasted BBQ Pulled Pork</td>
<td></td>
<td>Smothered Fried Pork Chops with Grilled Onions</td>
</tr>
<tr>
<td>Fried Flounder</td>
<td></td>
<td>Three Cheese Lasagna</td>
</tr>
<tr>
<td>Smothered Grilled Chicken Breast</td>
<td></td>
<td>Bone in Herb Roasted Chicken</td>
</tr>
<tr>
<td>Smoked Brisket with Coffee BBQ Sauce</td>
<td></td>
<td>Beef Tenderloin with Red Wine Mushroom Demi Glaze</td>
</tr>
<tr>
<td>Vegetable Penne Primavera</td>
<td></td>
<td>Smoked Turkey</td>
</tr>
</tbody>
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### SELECT THREE SIDES

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
<th>Side Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Bean Almandine</td>
<td></td>
<td>Southern Collard Greens</td>
</tr>
<tr>
<td>Fire Roasted Corn</td>
<td></td>
<td>Red Bliss Twice Baked Potato</td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td></td>
<td>Seasonal Steamed Vegetables</td>
</tr>
<tr>
<td>Seasonal Grilled Vegetables</td>
<td></td>
<td>Brown Rice With Quinoa</td>
</tr>
<tr>
<td>Oven Roasted Red Bliss Potatoes</td>
<td></td>
<td>Sauteed Spring Peas and Baby Bellas</td>
</tr>
<tr>
<td>Loaded Mashed Cauliflower</td>
<td></td>
<td>Penne Alfredo With Broccoli</td>
</tr>
<tr>
<td>Parmesan Risotto</td>
<td></td>
<td>Roasted Brussel Sprouts &amp; Tomatoes</td>
</tr>
<tr>
<td>Macaroni &amp; Cheese</td>
<td></td>
<td>Wild Long Grain Rice With Roasted Vegetables</td>
</tr>
<tr>
<td>Seasonal Steamed Vegetables</td>
<td></td>
<td>Roasted Spaghetti Squash</td>
</tr>
<tr>
<td>Molasses Bacon Baked Beans</td>
<td></td>
<td>Sauteed Asparagus with Green Beans</td>
</tr>
</tbody>
</table>

### SELECT ONE SALAD OR SOUP

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Side Options</th>
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</thead>
<tbody>
<tr>
<td>House Salad</td>
<td></td>
<td>Super Slaw</td>
</tr>
<tr>
<td>Mediterranean Salad</td>
<td></td>
<td>Kerry’s Famous Vegetable Pasta Salad</td>
</tr>
<tr>
<td>Spiced Vegetable Couscous</td>
<td></td>
<td>She Crab Soup</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
<td>Clam Chowder</td>
</tr>
<tr>
<td>Caprese Salad</td>
<td></td>
<td>Tomato Basil</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td></td>
<td>Apple Butternut Squash Soup</td>
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### SELECT ONE DESSERT

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
<th>Side Options</th>
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</thead>
<tbody>
<tr>
<td>New York Style Cheesecake with Strawberries</td>
<td></td>
<td>Chocolate Cake</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td></td>
<td>Chocolate Eclairs</td>
</tr>
<tr>
<td>Cannolis</td>
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<td>Peach Cobbler</td>
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<tr>
<td>Carrot Cake</td>
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<td>Apple Cobbler</td>
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<tr>
<td>Italian Rum Cake</td>
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<td>Chocolate Cobbler</td>
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SAMPLE LUNCH BUFFET MENU

HOUSE SALAD
Cucumbers | Tomatoes | Onion | Croutons | Cheddar Cheese
Ranch & Paris Dressing

SLOW ROASTED BBQ PULLED PORK
IA BBQ Sauce | Hawaiian Rolls

SOUTHERN FRIED CHICKEN

SOUTHERN COLLARD GREENS

MOLASSES BACON BAKED BEANS

MACARONI & CHEESE

PEACH COBBLER

SAMPLE DINNER BUFFET MENU

MEDITERRANEAN SALAD
Roasted Tomatoes | Cucumber | Onion | Feta Cheese |
Olives | Banana Peppers | Greek Vinaigrette

ROASTED SIRLOIN
Red Wine Mushroom Glaze

THREE CHEESE LASAGNA

GARLIC MASHED POTATOES

SEASONAL GRILLED VEGETABLES

SAUTÉED ASPARAGUS WITH BRUSSEL SPROUTS

DINNER ROLLS

CANNOLIS
HAND PASSED APPETIZERS

IA FRIED OYSTER SHOOTER
House Cocktail Sauce | Lemon Zest
Served in a shot cup

BISTRO BEEF CROSTINI
Au Jus Dipped Seared Tenderloin
Tarragon Aioli | Parmesan Cheese

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

SLIDER STATION #1
Served with House Chips

PICKLE BRINED FRIED CHICKEN
Pickle Chip | Hawaiian Roll | Assorted Sauces

AMERICAN CHEESEBURGER
Fried Pickle Chip | Cheddar Cheese | Potato Bun

SHRIMP & GRITS STATION #2
Served with Cheese Biscuit

SHRIMP & GRITS
Sautéed Shrimp | Stone Ground Grits | Tasso Gravy | Andouille Sausage
Green Onion | Tomato

PASTA STATION #3
Served with Caesar salad, Garlic Bread, Parmesan Cheese & Crushed Red Pepper

BLACKENED CHICKEN ALFREDO
Blackened Chicken | Fettuccini | Creamy Alfredo

PENNE & GORGONZOLA MEATBALLS
Gorgonzola Meatballs | Marinara | Penne Pasta

DESSERT SHOT STATION #4

TRIPLE CHOCOLATE MOUSSE
Chocolate Brownie | Mousse | Whipped Cream |
Chocolate Shavings

STRAWBERRY SHORTCAKE
Angel Food Cake | Strawberries |
Whipped Cream

38.95 + Tax & Production Fee
S A M P L E W E D D I N G M E N U

DISPLAY STATION

CHARCUTERIE & CHEESE DISPLAY
Cured Meats | Artisan Cheeses | Fresh Fruit | Marinated Vegetables
Mixed Olives | Bruschetta | Hummus | Rustic Breads

SMALL PLATES STATION # 1
CHEF ASSEMBLED PLATES

STEAK AU POIVRE
Sliced Beef Tenderloin | Red Bliss Mashed Potatoes
Cognac Cream Sauce | Fried Onion Straws

TUNA TATAKI
Seared Ahi Tuna | Ponzu Sauce | Sesame & Soy Mayo | Sriracha

SALAD STATION # 2

HOUSE SALAD
Tomatoes | Cucumbers | Onions | Cheddar Cheese | Croutons

TOMATO QUINOA SALAD
Quinoa | Chickpea | Green Onion | Grape Tomatoes | Lemon Vinaigrette

MAC & MASH STATION # 3

MAC-N-MASH BAR
Red Bliss Mashed Potatoes | Creamy Macaroni & Cheese
Crumpled Bacon | Fried Onion Straws | Broccoli | Green Onion
Cheddar Cheese | Sour Cream | Butter | Gravy

31.95 + Tax & Production Fee
SAMPLE PLATED DINNER

FIRST COURSE
SHRIMP COCKTAIL
Cold Boiled Shrimp | House Cocktail Sauce

SECOND COURSE
FRIED GREEN TOMATO CAPRESE STACK
Fried Green Tomato | Mozzarella | Fresh Basil | Pesto | Balsamic Drizzle

THIRD COURSE

FILET MIGNON
Red Wine Reduction | Sautéed Asparagus | Roasted Fingerling Potatoes

OR

BLACKENED GROUPER
Lobster Cream Sauce | Sautéed Asparagus | Roasted Fingerling Potatoes

FOURTH COURSE
HUSHPUPPY SUNDAE
Crumbled Hushpuppies | Ice Cream | Sliced Strawberries

ALL PLATED DINNERS SERVED WITH ROLLS, SWEET & UNSWEET TEA
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 Meringue | Pecan | Pumpkin | Apple | Boston Cream

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

CANNOLIS
Sweet Ricotta Cheese | Chocolate Chips

DESSERT SHOTS $3.95

CHOOSE 2

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

KEY LIME PIE
Graham Cracker Crust | Key Lime Custard | Whipped Cream

PINEAPPLE UPSIDE DOWN CAKE
Butter Cake | Pineapple Chunks | Maraschino Cherry

PEANUT BUTTER PIE
Peanut Butter | Chocolate | Whipped Cream

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.