



INLET AFFAIRS

YOUR EVENT CATERER

CATERING SELECTIONS

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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 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

PHYLLO 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 DEVEILED EGGS \$1.75

Sriracha Chili Sauce | +\$1 Fried Oyster

MINI PORK BELLY TACOS \$3.00

Barbequed Pork Belly | Coleslaw | Pickled Onion

HORS D'OEUVRES DISPLAYS | STATIONS

MINIMUM OF 3 STATIONS

STATIONED HOR D'OEUVRES

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

LOW COUNTRY DISPLAY \$8.95

Fresh Sliced Seasonal Fruit | Assorted Cheeses | Marinated Vegetables | Boiled Peanut Hummus | Pimento Cheese | House Chips | Pickled Shrimp | Mini Tomato Pies | BBQ Deviled Eggs

CUSTOM APPETIZER STATION \$11.95

Choose three appetizers from Passed Hors D' Oeuvre Selections

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

LOW COUNTRY SHRIMP \$6.95

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

OYSTERS ON THE 1/2 SHELL \$7.95

Oysters | House Cocktail Sauce | Lemon Wedges | Saltines

RAW BAR \$12.95

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

CARVING STATION

*All carving stations are chef attended

*Includes House or Caesar Salad, and chef's choice of bread

SMOKED BRISKET.....\$6.95

BEEF TENDERLOIN.....\$7.95

PRIME RIB OF BEEF AU JUS.....\$9.95

VIRGINIA BAKED HAM.....\$5.95

PLUM GLAZED ROASTED PORK LOIN.....\$5.95

ROASTED TURKEY BREAST.....\$5.95

IA SMOKEHOUSE

*Served with Coleslaw, Hawaiian Rolls or Yeast Rolls

SLOW ROASTED PULLED PORK \$5.95

IA BBQ | Zesty Mustard BBQ | Sweet Baby Rays

SMOKED PORK LOIN \$5.95

Plum Glaze Sauce

SMOKED PRIME RIB \$9.95

Au Jus | Creamy Horseradish | Dijon Mustard

SMOKED CHICKEN WINGS \$7.95

Ranch | Blue Cheese | Carrots | Celery

SMOKED BBQ CHICKEN \$5.95

SMOKED TURKEY \$5.95

Cranberry Aioli | Yellow Mustard

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

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

\$5.95

CHOOSE THREE

MARGHERITA

Marinara | Mozzarella | Roasted Tomatoes | Fresh Basil

BUFFALO CHICKEN

Buffalo Tossed Grilled Chicken | Mozzarella | Red Onion | Blue Cheese Crumbles | Ranch Drizzle | Green Onion

WHITE PIZZA

Ricotta | Mozzarella | Parmesan | Italian Seasonings & Herbs | Garlic

MEAT LOVERS

Marinara | Pepperoni | Italian Sausage | Ham | Bacon

CAULIFLOWER CRUST PIZZA

Pesto | Smoked Gouda | Peppers | Mushrooms | Onions

SOUTHERN STYLE BISCUIT BAR

\$5.95

HOUSE MADE BISCUITS *Choose Two

Home-style Buttermilk | Cheddar Cheese | Blueberry | Waffle

HOUSE FIXIN'S

Black Oak Ham | Fried Chicken | Peppercorn Gravy | Bacon | Butter | Mustard Butter | Apple Butter | Assorted Jams | Cream Cheese Icing | Maple Syrup

PASTA STATION

\$6.95

CHOOSE TWO

*All Pasta served with Caesar Salad, Garlic Bread, Parmesan Cheese & Crushed Red Pepper

FARFALLE ALLA PRIMAVERA

Roasted Zucchini | Squash | Olive Oil | Parmesan

ORECCHIETTE

Orecchiette Pasta | Italian Sausage | Red Bell Pepper | Olive Oil | Feta

SEAFOOD PESCATORE

Bay Scallops | Mussels | Shrimp | Pescatore | Penne

BLACKENED CHICKEN ALFREDO

Blackened Chicken | Bowties | Creamy Alfredo | Parmesan

PENNE & GORGONZOLA MEATBALLS

Gorgonzola Meatballs | Marinara | Penne Pasta | Parmesan

TRADITIONAL MEAT LASAGNA

Ground Beef | Ricotta | Mozzarella

THREE CHEESE LASAGNA

Ricotta | Mozzarella | Parmesan

VEGETABLE ALFREDO LASAGNA

Zucchini | Squash | Bell Pepper | Mushroom | Creamy Alfredo | Mozzarella

CARBONARA

Peas | Pancetta | Bowties | Parmesan

*You may substitute pasta with spaghetti squash

*Ask about our Gluten Free Pasta Options

SUSHI STATION

\$8.95

California Roll | Spicy Tuna Roll | Salmon & Cream Cheese Roll | Wasabi | Pickled Ginger | Soy Sauce | Edamame | Seaweed Salad | Tuna Tataki

ASIAN STATION

\$6.95

Mongolian Beef & Lo Mein | General Tso's Chicken & Fried Rice | Egg Rolls | Sweet & Sour | Thai Chili Sauce | Soy Sauce

TACO STATION

\$6.95

Hard Taco Shells | Flour Tortillas | Corn 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 | Carnitas (Pork) | + \$1 Carne Asada (Steak)

TOPPINGS

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

MAC-N-MASH STATION

IA MACARONI & CHEESE BAR

\$5.95

Creamy Macaroni & Cheese | Crumbled Bacon | Fried Onion Straws | Tomatoes | Green Onions | Broccoli

IA MASHED POTATO BAR

\$5.95

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

MAC-N-MASH BAR

\$6.95

Red Bliss Mashed Potatoes | Creamy Macaroni & Cheese | Crumbled Bacon | Fried Onion Straws | Broccoli | Green Onions | Tomatoes | Cheddar | Sour Cream | Butter | Gravy

DEVILED EGGS STATION

\$5.95

CHOOSE THREE

TRADITIONAL DEVILED EGGS

Traditional Egg Filling

\$1 Add a Topping of your choice including:

Applewood Smoked Bacon | Candied Bacon | Old Bay Cold Boiled Shrimp | Kimchi | Prosciutto | Anchovies | BBQ Pulled Pork | Fried Oyster

SRIRACHA DEVILED EGGS

Sriracha Filling

AVOCADO DEVILED EGGS

Topped with Pico De Gallo

PIMENTO CHEESE DEVILED EGGS

Pimento Cheese Filling

WASABI DEVILED EGGS

Wasabi Egg Filling | Topped with Ahi Tuna | Pickled Onion

SMOKED SALMON

Traditional Egg Filling | Topped with Smoked Salmon | Onion | Capers | Dill

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 GROUPER

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 Concasse 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

OVEN ROASTED PRIME RIB Au Jus	26.95	STUFFED FLOUNDER Crab Meat Lobster Cream Sauce	25.95
PORK LOIN Plum Glazed	21.95	CHICKEN MARSALA Chicken Mushrooms Marsala Sauce Garlic	21.95
SMOTHERED GRILLED CHICKEN Mushrooms Bacon Cheese	23.95	GRILLED MAHI MAHI Pineapple Mango Salsa	27.95
STEAK DIANE Dijon Cognac Cream Sauce Mushrooms	27.95	PORK CHOPS Marinated Grilled Pork Chops Apple Bourbon Glaze	25.95
PAN SEARED SALMON Maple Glaze Green Onions	25.95	STUFFED PORTOBELLO MUSHROOM Marinara Herb Ricotta Provolone	22.95
ROASTED SIRLOIN Red Wine Demi Glaze	26.95	STUFFED CHICKEN Spinach Sun Dried Tomatoes Feta	24.95
BLACKENED GROUPER Lobster Cream Sauce	32.95	CRAB CAKES Remoulade	26.95

SELECT ONE ADDITIONAL ENTRÉE

SHRIMP & GRITS	SMOKED CHICKEN WINGS
SOUTHERN FRIED CHICKEN	FRIED CREEK SHRIMP
SLOW ROASTED BBQ PULLED PORK	SMOTHERED FRIED PORK CHOPS WITH GRILLED ONIONS
FRIED FLOUNDER	THREE CHEESE LASAGNA
MARINATED GRILLED CHICKEN BREAST	BONE IN HERB ROASTED CHICKEN
SMOKED BRISKET WITH COFFEE BBQ SAUCE	BEEF TENDERLOIN WITH RED WINE MUSHROOM DEMI GLAZE
VEGETABLE PENNE PRIMAVERA	SMOKED TURKEY

SELECT THREE SIDES

GREEN BEAN ALMANDINE	SOUTHERN COLLARD GREENS
FIRE ROASTED CORN	RED BLISS TWICE BAKED POTATO
GARLIC MASHED POTATOES	SEASONAL STEAMED VEGETABLES
SEASONAL GRILLED VEGETABLES	BROWN RICE WITH QUINOA
OVEN ROASTED RED BLISS POTATOES	SAUTEED SPRING PEAS AND BABY BELLAS
LOADED MASHED CAULIFLOWER	PENNE ALFREDO WITH BROCCOLI
PARMESAN RISOTTO	ROASTED BRUSSEL SPROUTS & TOMATOES
MACARONI & CHEESE	WILD LONG GRAIN RICE WITH ROASTED VEGETABLES
SEASONAL STEAMED VEGETABLES	ROASTED SPAGHETTI SQUASH
MOLASSESS BACON BAKED BEANS	SAUTEED ASPARAGUS WITH GREEN BEANS

SELECT ONE SALAD OR SOUP

HOUSE SALAD	SUPER SLAW
MEDITERRANEAN SALAD	KERRY'S FAMOUS VEGETABLE PASTA SALAD
SPICED VEGETABLE COUSCOUS	SHE CRAB SOUP
CAESAR SALAD	CLAM CHOWDER
CAPRESE SALAD	TOMATO BASIL
FRESH FRUIT SALAD	APPLE BUTTERNUT SQUASH SOUP

SELECT ONE DESSERT

NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES	CHOCOLATE CAKE
KEY LIME PIE	CHOCOLATE ECLAIRS
CANNOLIS	PEACH COBBLER
CARROT CAKE	APPLE COBBLER
ITALIAN RUM CAKE	CHOCOLATE COBBLER

SAMPLE BUFFET MENUS

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

SAUTEED ASPARAGUS WITH BRUSSEL SPROUTS

DINNER ROLLS

CANNOLIS

SAMPLE STATION MENU

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

SAMPLE WEDDING MENU

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
Crumbled 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 GROUPEL

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

HUSHPUFFY 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

CANNO LIS

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.