

INLET AFFAIRS

YOUR EVENT CATERER

BUFFET & PLATED LUNCH SELECTIONS

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LUNCHEON BUFFET SELECTIONS

YOUR BUFFET SELECTIONS INCLUDE DINNER ROLLS OR CHEESE BISCUITS & ICED TEA
THIS MENU IS AVAILABLE FROM 10:00AM—2:00PM

SELECT ONE MAIN ENTRÉE

LOWCOUNTRY SHRIMP & GRITS Shrimp Grits Tasso & Andouille Sausage Gravy Green Onions Tomatoes	\$16.95	BONE-IN HERB ROASTED CHICKEN Fresh Rosemary Chef Special Seasoning	\$14.95
FRIED FLOUNDER Cocktail Sauce Tarter Sauce	\$14.95	SLICED SIRLOIN Red Wine Mushroom Demi Glaze	\$17.95
SMOKED BRISKET Coffee BBQ Sauce	\$17.95	MAPLE GLAZED SALMON Maple Glaze Green Onions	\$17.95
FRIED CREEK SHRIMP Cocktail Sauce Tarter Sauce	\$14.95	SMOKED TURKEY Marinated-Smoked Cranberry Aioli Dijon Mustard	\$16.95
SMOTHERED FRIED PORK CHOPS Grilled Onions Brown Gravy	\$16.95	SMOKED BBQ CHICKEN Marinated-Smoked	\$16.95

SELECT ONE ADDITIONAL ENTRÉE

SOUTHERN FRIED CHICKEN	THREE CHEESE LASAGNA
SLOW ROASTED BBQ PORK	SMOKED CHICKEN WINGS
MARINATED GRILLED CHICKEN BREAST	SHRIMP JAMBALAYA
VEGETABLE PRIMAVERA	ITALIAN SAUSAGE WITH STEWED TOMATO
STUFFED SHELLS WITH MARINARA	TERIYAKI CHICKEN
CHICKEN BOG	TORTELLINI ALFREDO
BLACKENED HADDOCK WITH LOBSTER CREAM SAUCE	MEATLOAF

SELECT THREE SIDES

GREEN BEAN AMANDINE	SOUTHERN COLLARD GREENS
FIRE ROASTED CORN	RED BLISS TWICE BAKED POTATO
GARLIC MASHED POTATOES	GRILLED ASPARAGUS
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 TOMATOES

SELECT ONE SALAD OR SOUP

HOUSE SALAD	KERRY'S FAMOUS VEGETABLE PASTA SALAD
MEDITERRANEAN SALAD	POTATO SALAD
CAPRESE SALAD	CLAM CHOWDER
FRESH FRUIT SALAD	TOMATO BASIL
THREE BEAN SALAD	APPLE BUTTERNUT SQUASH SOUP

SELECT ONE DESSERT

KEY LIME PIE	CHOCOLATE CAKE
CARROT CAKE	APPLE COBBLER
PEACH COBBLER	APPLE PIE
CHOCOLATE COBBLER	FRUIT COBBLER

PLATED LUNCHEON SELECTIONS

ALL PLATED LUNCH INCLUDES ICED TEA
THIS MENU IS AVAILABLE FROM 10:00AM—2:00PM

ENTRÉES

ENTRÉES COME WITH TWO SIDES & FRESH BAKED BREAD | ADD A HOUSE SALAD FOR \$2.95

STUFFED FLOUNDER Crabmeat Stuffing Lobster Cream Sauce	\$14.95	CHICKEN PARMESAN 8oz. Breaded Chicken Breast Marinara Mozzarella Cheese	\$14.95
LOWCOUNTRY SHRIMP & GRITS Stone Ground Grits Tasso & Andouille Sausage Gravy Tomato Green Onion	\$13.95	PORK LOIN Plum Glazed Pork Loin	\$13.95
CRAB CAKE Two 3oz. Crab Cakes Remoulade Sauce	\$17.95	SIRLOIN STEAK 6oz. USDA Choice Angus Sirloin Herb Butter	\$19.95
MAPLE GLAZED SALMON Maple Glaze Scallions	\$15.95	OVEN ROASTED TURKEY Marinated-Oven Roasted Served on top of Cornbread Dressing Turkey Gravy	\$13.95
SMOKED BBQ CHICKEN Bone in Chicken BBQ Sauce	\$11.95	BLACKENED CHICKEN ALFREDO Blackened Sliced Chicken Medallions Alfredo Tortellini	\$14.95
SMOTHERED GRILLED CHICKEN Sautéed Mushrooms Bacon Monterey Jack Cheese Served with Honey Mustard	\$14.95	TOMATO PIE Tin. Pie Shell Fresh Tomato Basil Cheddar Parmesan	\$11.95
TERIYAKI CHICKEN Sliced Teriyaki Chicken Breast Fried Vegetable Rice Sesame Seeds Yum Yum Sauce	\$13.95	EGGPLANT PARMESAN Breaded Eggplant Marinara Sauce Mozzarella Cheese	\$11.95
TRIO PLATTER Shrimp Salad Chicken Salad Tuna Salad Spring Mix	\$14.95	PAN SEARED CHICKEN BREAST Cranberry Quinoa Cucumber, Apple, Mint Salsa Lemon Vinaigrette	\$16.95

SIDES

GREEN BEANS AMANDINE
TWICE BAKED POTATO
PARMESAN RISOTTO
GRILLED SEASONAL VEGETABLES
GARLIC MASHED POTATOES

SEASONAL STEAMED VEGETABLES
OVEN ROASTED RED BLISS POTATOES
SAUTEED ASPARAGUS WITH TOMATOES
CITRUS RICE
ROASTED SPAGHETTI SQUASH

SALADS

ALL SALADS COME WITH FRESH BAKED BREAD

AHI TUNA SALAD Mixed Greens Mandarin Oranges Toasted Almonds Crispy Wontons Carrots Cucumbers Pickled Onions Sesame Ginger	\$16.95
CHICKEN CAESAR SALAD Grilled Chicken Romaine Parmesan Croutons Caesar Dressing	\$11.95
CHEF SALAD Smoked Turkey Black Oak Ham Monterey Jack Cheese Egg Tomato Cucumbers Red Onions Mixed Greens Your Choice of Dressing	\$12.95
SPINACH BERRY SALAD Spinach Strawberries Feta Cheese Candied Walnuts Raspberry Vinaigrette	\$10.95
WEDGE SALAD Iceberg Wedge Hard Boiled Egg Tomato Bleu Cheese Crumbles Bacon Balsamic Drizzle	\$12.95

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES

ALL AMERICAN BURGER American Cheese Lettuce Tomato Onion Pickle Brioche Bun	\$10.95
CAPRESE BURGER Fresh Mozzarella Tomato Fresh Basil Balsamic Reduction Brioche Bun	\$10.95
BBQ PORK SANDWICH Pulled BBQ Pork IA BBQ Sauce Brioche Bun Side of Coleslaw	\$10.95
CHICKEN SALAD CROISSANT Diced Chicken Celery Onion Eggs Mayonnaise Chef Special Seasoning	\$10.95
FRENCH DIP Shaved Prime Rib Provolone Hoagie Roll Served with Au Jus	\$13.95
MARINATED GRILLED CHICKEN BREAST Provolone Bacon Lettuce Tomato Onion Pickle Brioche Bun	\$10.95
RUEBEN Corn Beef Swiss Cheese Sauerkraut Thousand Island Toasted Marble Rye	\$10.95
BLACKENED GROUPER SANDWICH Lettuce Tomato Onion Spring Mix Tarter Brioche Bun	\$16.95