

# INLET AFFAIRS

YOUR EVENT CATERER

## PLATED DINNER SELECTIONS

| [WWW.INLETAFFAIRS.COM](http://WWW.INLETAFFAIRS.COM) | [INFO@INLETAFFAIRS.COM](mailto:INFO@INLETAFFAIRS.COM) |

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# PLATED MAIN COURSE SELECTIONS

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

## INLET AFFAIRS SIGNATURE DISHES

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<b>BLACKENED MAHI MAHI</b> Mahi Mahi Filet   Bed of Wilted Spinach   Risotto   Lobster Cream Sauce   Micro Greens	<b>\$32.95</b>
<b>RED SNAPPER</b> Grilled Red Snapper   Succotash   Mango Salsa   Micro Greens   Roasted Red Potatoes	<b>\$32.95</b>
<b>LOWCOUNTRY SHRIMP &amp; GRITS</b> Jumbo Shrimp   Tasso & Sausage Andouille Gravy   Stone Ground Grits   Green Onion   Tomatoes	<b>\$27.95</b>
<b>SEAFOOD FETTUCCINE ALFREDO</b> Shrimp   Scallops   House Alfredo   Fettuccine	<b>\$24.95</b>
<b>GROUPER ROYALE</b> Grilled Grouper Filet   Parmesan Risotto   Jumbo Lump Crabmeat   Sautéed Mushrooms   Asparagus   Béarnaise Sauce	<b>\$38.95</b>
<b>STEAK AND LOBSTER</b> 6 oz. Barrel Cut Filet   5 oz. Coldwater Lobster Tail   Baked Potato   Seasonal Grilled Vegetables	<b>MARKET</b>
<b>STEAK NEPTUNE</b> Two Filet Medallions   Grilled Shrimp   Scallops   Lobster Meat   Lobster Cream Sauce   Twice Baked Potato   Roasted Carrots	<b>\$45.95</b>
<b>FILET MIGNON</b> 8 oz. Filet with Herb Butter   Red Bliss Mashed Potatoes   Grilled Seasonal Vegetables	<b>\$43.95</b>
<b>STUFFED PORK TENDERLOIN</b> Pork Tenderloin stuffed with Bacon, Mushrooms, Onions, & Spinach   Cauliflower Mash   Dijon Cream Sauce	<b>\$29.95</b>
<b>PEACH TEA CHICKEN</b> Peach Tea Marinated Chicken   Peach & Mango Salsa   Vegetable Quinoa	<b>\$27.95</b>

# PLATED MAIN COURSE SELECTIONS

## CREATE YOUR MAIN COURSE

EACH ENTRÉE INCLUDES HOUSE OR CAESAR SALAD & ROLLS

CHOOSE AN ENTRÉE & YOUR CHOICE OF TWO SIDES

### FROM THE SEA

#### MARINATED MAPLE GLAZED SALMON \$28.95

Maple Soy Glaze | Green Onions

#### BLACKENED MAHI-MAHI \$32.95

Mango Salsa | Cilantro Lime Sauce

#### STUFFED FLOUNDER \$26.95

Crabmeat Stuffing | Lobster Cream Sauce

#### FRIED SEAFOOD PLATTER \$27.95

Fresh Fish Filet | Fantail Shrimp | Oysters | Crab Cake

#### CRAB CAKE DINNER \$32.95

Lump Crabmeat | Remoulade Sauce

#### FRIED FANTAIL SHRIMP PLATTER \$28.95

Fried Fantail Shrimp

#### SEARED SCALLOP PLATTER \$32.95

Lemon Butter Sauce

### FROM THE FIELDS

#### LASAGNA PORTOBELLO \$22.95

Portobello Mushroom | Marinara Sauce | Parmesan | Herb Ricotta |  
Mozzarella

#### TORTELLINI \$23.95

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

#### STUFFED SHELLS \$21.95

Butternut Squash | Butternut Squash Cream Sauce | Spinach | Ricotta |  
Mozzarella

#### GNOCCHI MARINARA \$20.95

Gnocchi | Marinara Sauce | Parmesan Cheese

### FROM THE FARM

#### CHICKEN PARMESAN \$22.95

8 oz. Breaded Chicken Breast | Marinara | Mozzarella Cheese

#### CHICKEN MARSALA \$22.95

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

#### MARINATED GRILLED CHICKEN BREAST \$22.95

8 oz. Chicken Breast | House Marinade | Herb Butter

#### SOUTHERN FRIED CHICKEN \$18.95

Crispy Fried Bone-In Chicken | House Seasoning

#### CHICKEN OSCAR \$26.95

8 oz. Chicken Breast | Crabmeat | Asparagus | Hollandaise

#### BOURSIN CHICKEN \$24.95

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

#### FILET MIGNON \$43.95

8 oz. Filet | Herb Butter

#### PRIME RIB \$29.95

10 oz. Slow Roasted Prime Rib | Au Jus | Horseradish Cream

#### SIRLOIN \$25.95

8 oz. Grilled Sirloin | Herb Butter

#### RIBEYE \$29.95

10 oz. Grilled Ribeye

#### SMOKED BRISKET \$23.95

6 oz. Sliced Smoked Brisket | Coffee BBQ Sauce | Grilled Pineapple

#### ST. LOUIS STYLE RIBS \$24.95

Smoked Spareribs | House BBQ Sauce

#### PORK TENDERLOIN \$24.95

Tenderloin Medallions | Plum Sauce

#### FRIED PORK CHOPS \$22.95

2 5oz. Seasoned Pork Chops

### 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