

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 | 2 PER PERSON | SERVER PASSED
CUSTOM OPTIONS ARE AVAILABLE | PRICES ARE PER GUEST PER HOUR

FROM THE FIELD

FRIED GREEN TOMATO

Pimento Cheese

GOUDA MAC-N-CHEESE BITES

Fried Gouda Mac & Cheese | Sriracha Aioli

FRENCH ONION STUFFED MUSHROOM

French Onion Filling | Gouda

MINI LOWCOUNTRY TOMATO PIE

Fresh Tomato | Basil | Cheese | Mini Pie Tartlet

CAPRESE PIPETTE

Cherry Tomato | Mozzarella | Basil | Balsamic Reduction Pipette

STRAWBERRY BRIE CROSTINI

Honey | Mint

WATERMELON BITE

Feta | Balsamic | Mint

MEDITERRANEAN BITE

Grilled Naan Bread | Hummus | Fire Roasted Tomato | Feta | Parsley

FROM THE SEA

LOWCOUNTRY SHRIMP & GRITS

Shrimp | Stone Ground Grits | Tasso & Andouille Sausage Gravy | Green Onions | Tomatoes

MINI CRAB CAKE

Remoulade Sauce

SEARED AHI TUNA WON TON

Wasabi Coleslaw | Pickled Onion | Sesame Ginger | Scallions

IA FRIED OYSTER SHOOTER

House Cocktail Sauce | Lemon Zest | Shot Cup

MINI BOOM-BOOM SHRIMP TACO

Spicy Boom-Boom Shrimp | Romaine | Green Onions | Lime Cilantro Cream

MINI BLACKENED MAHI-MAHI TACO

Blackened Mahi-Mahi | Mango Salsa | Romaine

CEVICHE

Shrimp | Bay Scallop | White Fish | Lemon | Lime | Onion | Cilantro | Avocado | Tomatoes

BACON WRAPPED SCALLOP

Applewood Bacon | Lemon Butter Sauce

BACON WRAPPED STUFFED SHRIMP

Applewood Bacon | Crab Stuffing | Lemon Butter Sauce

SHRIMP SPRING ROLL WRAP

Shrimp | Ginger | Garlic | Cilantro | Lime | Thai Chili Sauce

SHRIMP COCKTAIL

Cold Boiled Shrimp | Lemon Zest | House Cocktail Sauce | Shot Cup

POKE

Ahi Tuna | Seaweed Salad | Soy Sauce & Sesame Marinade | Green Onions | Sesame Seeds

CRAB STUFFED MUSHROOM

Crab Meat Stuffing | Hollandaise

FROM THE FARM

GORGONZOLA MEATBALLS

Marinara Sauce | Parmesan

IA SWEDISH MEATBALLS

Sweet Relish Pork Gravy

LOW COUNTRY EGGROLL

Pulled Pork | Collard Greens | Zesty Mustard Barbecue

MINI CHICKEN & WAFFLES

Fried Chicken Bites | Waffle Pieces | Maple Syrup Glaze | Powdered Sugar

BISTRO BEEF CROSTINI

Au Jus Dipped Seared Tenderloin | Tarragon Aioli | Parmesan Cheese

MINI SOUTHERN COUNTRY HAM BISCUITS

Cheese Biscuits | Country Ham | Hot Pepper Jelly

ARMADILLO EGGS

Sausage Meatball | Jalapeño | Cheese | Raspberry Chipotle Sauce

CHICKEN SATAYS

Thai Peanut Sauce

TRADITIONAL DEVEILED EGGS

Traditional Egg Filling

SRIRACHA DEVEILED EGGS

Traditional Egg Filling | Sriracha Chili Sauce | Green Onion

DISPLAYS | STATIONS

MINIMUM OF 3 ENTRÉE STATIONS DURING DINNER SERVICE

STATIONED HOR D'OEUVRES

CHARCUTERIE & CHEESE DISPLAY

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

INLET AFFAIRS CLASSIC

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

LOW COUNTRY DISPLAY

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

Choose three appetizers from Passed Hors D' Oeuvre Selections

STATIONED DIPS

HOT

Crab & Artichoke | Spinach | Buffalo Chicken | Smoked Salmon

COLD

Hummus | Pimento Cheese | 7 Layer | Bruschetta | Guacamole

All Dips Served with your choice of:

House Parmesan Chips | House Potato Chips | Tortilla Chips | Crackers

SEAFOOD STATION

LOW COUNTRY SHRIMP

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

OYSTERS ON THE ½ SHELL

Oysters | House Cocktail Sauce | Lemon Wedges | Saltines

RAW BAR

Oysters | Shrimp Cocktail | Wild Atlantic Crab Claws | Saltines

Lemon Wedges | House Cocktail Sauce

+Add Smoked Salmon Display for Additional \$2 Per Person

SHRIMP & GRITS STATION

Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Sausage Gravy | Green Onion | Tomato | Cheese Biscuit

CARVING STATION

*All carving stations are chef attended

*Includes chef's choice of bread

SMOKED BRISKET Coffee BBQ Sauce

BEEF TENDERLOIN Red Wine Mushroom Demi Glaze

ROASTED PRIME RIB Au Jus

VIRGINIA BAKED HAM Pineapple Brown Sugar Glaze

ROASTED PORK LOIN Plum Glaze

ROASTED TURKEY BREAST Cranberry Aioli

SMOKEHOUSE STATION

*Served with Hawaiian Rolls or Yeast Rolls

SLOW ROASTED PULLED PORK

IA BBQ | Zesty Mustard BBQ | Sweet Baby Rays | Side of Coleslaw

SMOKED PORK LOIN

Plum Glaze Sauce

SMOKED PRIME RIB

Au Jus | Creamy Horseradish | Dijon Mustard

SMOKED CHICKEN WINGS

Ranch | Blue Cheese | Carrots | Celery

SMOKED BBQ CHICKEN

IA BBQ Sauce

SMOKED TURKEY

Cranberry Aioli | Yellow Mustard

SALAD STATION

*All Salad Stations include chef choice of bread

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

SLIDER STATION

*All sliders served with house potato chips

PICKLE BRINED FRIED CHICKEN

Pickle Chip | Brioche Bun | Assorted Sauce

FRIED GREEN TOMATO BLT

Bacon | Lettuce | Pimento Cheese | Brioche Bun

AMERICAN CHEESEBURGER

Cheddar | Fried Pickle Chip | Ketchup | Brioche Bun

CRAB CAKE

Roma Tomato | Lettuce | Remoulade | Brioche Bun

BBQ

Pulled Pork | Barbeque Sauce | Hawaiian Roll | Side of Coleslaw

FRIED PORK CHOP

BBQ Sauce | Potato Bun | Side of Coleslaw

PRIME RIB

Prime Rib | Caramelized Onion | Horseradish Cream | Brioche Bun

SHRIMP PO BOY

Fried Shrimp | Lettuce | Tomato | Spicy Remoulade | Mini Hoagie Roll

CHICKEN PARMESAN

Crispy Italian Chicken | Mozzarella | Marinara | Brioche Bun

CAPRESE

Roma Tomato | Mozzarella | Basil | Balsamic | Pesto | Mini Ciabatta Bread

FRIED FISH

Fried Fish | American Cheese | Tartar Sauce | Brioche Bun

DISPLAYS | STATIONS

MINIMUM OF 3 ENTRÉE STATIONS DURING DINNER SERVICE

FLATBREAD PIZZA STATION

CHOOSE TWO

CHEESE PIZZA

Marinara | Mozzarella

PEPPERONI PIZZA

Pepperoni | Marinara | Mozzarella

MARGHERITA

Marinara | Mozzarella | Roasted Tomatoes | Fresh Basil

BUFFALO CHICKEN

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

WHITE PIZZA

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

MEAT LOVERS

Pepperoni | Italian Sausage | Ham | Bacon | Marinara | Mozzarella

CAULIFLOWER CRUST PIZZA

Pesto | Smoked Gouda | Peppers | Mushrooms | Onions

SOUTHERN STYLE BISCUIT BAR

HOUSE MADE BISCUITS

Home-style Buttermilk | Cheddar Cheese

HOUSE FIXIN'S

Sliced Black Oak Ham | Fried Chicken Tenders | Applewood Bacon | Pepper Jelly | Peppercorn Gravy | Butter | Mustard Butter | Apple Butter | Assorted Jams

PASTA STATION

CHOOSE TWO

*All Pasta served with 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 | Cheese Tortellini | 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

SUSHI STATION

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

ASIAN STATION

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

TACO STATION

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 | Carnitas (Pork) | + \$1 Carne Asada (Steak)

TOPPINGS

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

MAC-N-MASH STATION

IA CREAMY MACARONI & CHEESE BAR

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

IA MASHED POTATO BAR

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

MAC-N-MASH BAR

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

DEVILED EGGS STATION

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

DISPLAYS | STATIONS

MINIMUM OF 3 ENTRÉE STATIONS DURING DINNER SERVICE

SMALL PLATES | CHOOSE 2

STEAK AU POIVRE

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

PEACH TEA CHICKEN

Peach Tea Marinated Chicken | Peach & Mango Salsa | Vegetable Quinoa

CRAB CAKE

Crab Cakes | Lemon Aioli | Tomato | Corn | Arugula | Citrus Vinaigrette

CHICKEN MARSALA

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

BLACKENED GROUPER

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

SEARED SCALLOPS & ITALIAN VEGGIES

Seared Scallops | Red Peppers | Bella Mushrooms | Roasted Tomatoes | Garlic | Fresh Basil

IA LOWCOUNTRY SHRIMP & GRITS

Shrimp | Stone Ground Grits | Tasso & Andouille Sausage Gravy | Green Onions | Tomatoes
Mini Cheese Biscuit

CRAB STUFFED SALMON

Crab Stuffed Salmon | Sautéed Asparagus | White Wine Sauce

CHEERWINE BRAISED SHORT RIBS

Cheerwine Braised Short Ribs | Caribbean Red Bean Rice

PARMESAN ENCRUSTED TOFU STACK

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

INLET AFFAIRS BUFFET PACKAGES

INLET OYSTER ROAST [Seasonal]

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

BACKYARD GRILL OUT

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

LOWCOUNTRY BOIL

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

CARIBBEAN LUAU

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

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

ITALIAN FEAST

Charcuterie Display | Caprese Salad
Chicken Marsala OR Chicken Parmesan | Three Cheese Lasagna OR Tortellini Alfredo
Seasonal Grilled Vegetables | Mushroom Risotto | Garlic Bread

MIX & MINGLE

Fresh Cut Fruit | Assorted Cheeses | Fresh Vegetables | Dill Dip | Crackers
Shrimp & Grits | Mini Tomato Pies | Spinach Dip | House Parmesan Chips
Chicken Satay with Thai Peanut Sauce | Gorgonzola Meatballs with Marinara

INLET AFFAIRS BUFFET PACKAGES

BLAST FROM THE PAST

Oyster Rockefeller | Three Cheese Fondue With Vegetables and Rustic Breads
Rosemary Baked Chicken | Slow Roasted Prime Rib with Au Jus
Baked Potato | Steamed Vegetable Medley | House Salad

MEXICAN FIESTA

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

SOUTH CAROLINA COMPETITION

BBQ Pork Ribs | Smoked BBQ Chicken | Slow Roasted Pulled BBQ Pork
Field Peas | Mashed Potatoes & Gravy | Mac & Cheese | Coleslaw | Hawaiian Rolls
Served with IA Classic, Zesty Mustard & Sweet Baby Ray's

MOMMA'S LOWCOUNTRY KITCHEN

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 White Fish over Cheddar Cheese Grits
Topped with Peach and Black Bean Salsa
Butter Beans with Bacon | Roasted Sweet Potatoes with Cinnamon | Cheese Biscuits with Butter

FISHERMAN'S FARE

[CHOOSE 3 MEATS]

Fried Flounder | Fried Creek Shrimp | Fried Oysters | Blackened Mahi-Mahi with Lobster Cream Sauce
Fried Calamari | Beer Battered Cod | Fried Clam Strips | Stuffed Crabs | Mussels Marinara
Shrimp & Grits | Shrimp Jambalaya | Crab stuffed Salmon with Lemon Butter Sauce

[CHOOSE 3 SIDES]

Southern Style Green Beans | Corn on the Cob | Macaroni & Cheese | French Fries | Coleslaw

*Determined on Menu Selections Items may be Included:

Tartar & Cocktail Sauce | Ketchup | Malt Vinegar | Lemons

BUFFET SELECTIONS

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

SELECT ONE MAIN ENTRÉE

OVEN ROASTED PRIME RIB

Au Jus

PORK LOIN

Plum Glazed

SMOTHERED GRILLED CHICKEN

Mushrooms | Bacon | Cheese

STEAK DIANE

Dijon Cognac Cream Sauce | Mushrooms

PAN SEARED SALMON

Maple Glaze | Green Onions

ROASTED SIRLOIN

Red Wine Demi Glaze

BLACKENED GROUPER

Lobster Cream Sauce

STUFFED FLOUNDER

Crab Meat | Lobster Cream Sauce

CHICKEN MARSALA

Chicken | Mushrooms | Marsala Sauce | Garlic

GRILLED MAHI MAHI

Pineapple Mango Salsa

PORK CHOPS

Marinated Grilled Pork Chops | Apple Bourbon Glaze

STUFFED PORTOBELLO MUSHROOM

Marinara | Herb Ricotta | Provolone

STUFFED CHICKEN

Spinach | Sun Dried Tomatoes | Goat Cheese | Champagne Cream Sauce

CRAB CAKES

Remoulade

SELECT ONE ADDITIONAL ENTRÉE

SHRIMP & GRITS

SOUTHERN FRIED CHICKEN

SLOW ROASTED BBQ PULLED PORK

FRIED FLOUNDER

MARINATED GRILLED CHICKEN BREAST

SMOKED BRISKET WITH COFFEE BBQ SAUCE

VEGETABLE PENNE PRIMAVERA

SMOKED CHICKEN WINGS

FRIED CREEK SHRIMP

SMOTHERED FRIED PORK CHOPS WITH GRILLED ONIONS

THREE CHEESE LASAGNA

BONE IN HERB ROASTED CHICKEN

BEEF TENDERLOIN WITH RED WINE MUSHROOM DEMI GLAZE

SMOKED TURKEY

SELECT THREE SIDES

GREEN BEAN AMANDINE

FIRE ROASTED CORN

GARLIC MASHED POTATOES

SEASONAL GRILLED VEGETABLES

OVEN ROASTED RED BLISS POTATOES

LOADED MASHED CAULIFLOWER

PARMESAN RISOTTO

MACARONI & CHEESE

SEASONAL STEAMED VEGETABLES

MOLASSESS BACON BAKED BEANS

SOUTHERN COLLARD GREENS

RED BLISS TWICE BAKED POTATO

GRILLED ASPARAGUS

BROWN RICE WITH QUINOA

SAUTEED SPRING PEAS AND BABY BELLAS

PENNE ALFREDO WITH BROCCOLI

ROASTED BRUSSEL SPROUTS & TOMATOES

WILD LONG GRAIN RICE WITH ROASTED VEGETABLES

ROASTED SPAGHETTI SQUASH

SAUTEED ASPARAGUS WITH TOMATOES

SELECT ONE SALAD OR SOUP

HOUSE SALAD

MEDITERRANEAN SALAD

SPICED VEGETABLE COUSCOUS

CAESAR SALAD

CAPRESE SALAD

FRESH FRUIT SALAD

SUPER SLAW

KERRY'S FAMOUS VEGETABLE PASTA SALAD

SHE CRAB SOUP

CLAM CHOWDER

TOMATO BASIL

APPLE BUTTERNUT SQUASH SOUP

SELECT ONE DESSERT

NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES

KEY LIME PIE

CANNOLIS

CARROT CAKE

CHOCOLATE CAKE

PEACH COBBLER

APPLE COBBLER

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 & Andouille Sausage Gravy
Green Onion | Tomato

PASTA STATION # 3

Served with Caesar salad, Garlic Bread, Parmesan Cheese & Crushed Red Pepper

BLACKENED CHICKEN ALFREDO

Blackened Chicken | Tortellini | 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

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

SEARED SCALLOPS & ITALIAN VEGGIES

Seared Scallops | Red Peppers | Bella Mushrooms
Roasted Tomatoes | Garlic | Fresh Basil

SALAD STATION # 2

HOUSE SALAD

Tomatoes | Cucumbers | Onions | Cheddar Cheese | Croutons | Ranch & Paris Dressing

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

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

HUSHPUDDING SUNDAY

Crumbled Hushpuppies | Ice Cream | Sliced Strawberries

DESSERT SELECTIONS

PRICES ARE PER GUEST

DESSERTS

CAKES

Chocolate | Carrot | Coconut | Red Velvet | Lemon | Strawberry Shortcake

PIES

Key Lime | Lemon Meringue | Pecan | Pumpkin | Apple | Boston Cream

CHEESECAKES

New York Style | Pumpkin | Strawberry

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

CANNO LIS

Sweet Ricotta Cheese | Chocolate Chips

DESSERT SHOTS

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.