

INLET AFFAIRS

YOUR EVENT CATERER

PLATED DINNER SELECTIONS

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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

BLACKENED MAHI MAHI

Mahi Mahi Filet | Bed of Wilted Spinach | Risotto | Lobster Cream Sauce | Micro Greens

RED SNAPPER

Grilled Red Snapper | Succotash | Mango Salsa | Micro Greens | Roasted Red Potatoes

LOWCOUNTRY SHRIMP & GRITS

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

SEAFOOD FETTUCCINE ALFREDO

Shrimp | Scallops | House Alfredo | Fettuccine

GROUPER ROYALE

Grilled Grouper Filet | Parmesan Risotto | Jumbo Lump Crabmeat | Sautéed Mushrooms | Asparagus | Béarnaise Sauce

STEAK AND LOBSTER

6 oz. Barrel Cut Filet | 5 oz. Coldwater Lobster Tail | Baked Potato | Seasonal Grilled Vegetables

STEAK NEPTUNE

Two Filet Medallions | Grilled Shrimp | Scallops | Lobster Meat | Lobster Cream Sauce | Twice Baked Potato | Roasted Carrots

FILET MIGNON

8 oz. Filet with Herb Butter | Red Bliss Mashed Potatoes | Grilled Seasonal Vegetables

STUFFED PORK TENDERLOIN

Pork Tenderloin stuffed with Bacon, Mushrooms, Onions, & Spinach | Cauliflower Mash | Dijon Cream Sauce

PEACH TEA CHICKEN

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

PLATED MAIN COURSE SELECTIONS

CREATE YOUR MAIN COURSE

EACH ENTRÉE INCLUDES ICED TEA, HOUSE OR CAESAR SALAD, & BREAD
CHOOSE AN ENTRÉE & YOUR CHOICE OF TWO SIDES

FROM THE SEA

MARINATED MAPLE GLAZED SALMON

Maple Soy Glaze | Green Onions

BLACKENED MAHI-MAHI

Mango Salsa | Cilantro Lime Sauce

STUFFED FLOUNDER

Crabmeat Stuffing | Lobster Cream Sauce

FRIED SEAFOOD PLATTER

Fresh Fish Filet | Fantail Shrimp | Oysters | Crab Cake

CRAB CAKE DINNER

Lump Crabmeat | Remoulade Sauce

FRIED FANTAIL SHRIMP PLATTER

Fried Fantail Shrimp

SEARED SCALLOP PLATTER

Lemon Butter Sauce

FROM THE FIELDS

LASAGNA PORTOBELLO

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

TORTELLINI

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

STUFFED SHELLS

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

GNOCCHI MARINARA

Gnocchi | Marinara Sauce | Parmesan Cheese

FROM THE FARM

CHICKEN PARMESAN

8 oz. Breaded Chicken Breast | Marinara | Mozzarella Cheese

CHICKEN MARSALA

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

MARINATED GRILLED CHICKEN BREAST

8 oz. Chicken Breast | House Marinade | Herb Butter

SOUTHERN FRIED CHICKEN

Crispy Fried Bone-In Chicken | House Seasoning

CHICKEN OSCAR

8 oz. Chicken Breast | Crabmeat | Asparagus | Hollandaise

BOURSIN CHICKEN

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

FILET MIGNON

8 oz. Filet | Herb Butter

PRIME RIB

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

SIRLOIN

8 oz. Grilled Sirloin | Herb Butter

RIBEYE

10 oz. Grilled Ribeye

SMOKED BRISKET

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

ST. LOUIS STYLE RIBS

Smoked Spareribs | House BBQ Sauce

PORK TENDERLOIN

Tenderloin Medallions | Plum Sauce

FRIED PORK CHOPS

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