

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

FRIED FLOUNDER

Cocktail Sauce | Tarter Sauce

SMOKED BRISKET

Coffee BBQ Sauce

FRIED CREEK SHRIMP

Cocktail Sauce | Tarter Sauce

SMOTHERED FRIED PORK CHOPS

Grilled Onions | Brown Gravy

BONE-IN HERB ROASTED CHICKEN

Fresh Rosemary | Chef Special Seasoning

SLICED SIRLOIN

Red Wine Mushroom Demi Glaze

MAPLE GLAZED SALMON

Maple Glaze | Green Onions

SMOKED TURKEY

Marinated-Smoked | Cranberry Aioli | Dijon Mustard

SMOKED BBQ CHICKEN

Marinated-Smoked

SELECT ONE ADDITIONAL ENTRÉE

SOUTHERN FRIED CHICKEN

SLOW ROASTED BBQ PORK

MARINATED GRILLED CHICKEN BREAST

VEGETABLE PRIMAVERA

STUFFED SHELLS WITH MARINARA

CHICKEN BOG

BLACKENED HADDOCK WITH LOBSTER CREAM SAUCE

THREE CHEESE LASAGNA

SMOKED CHICKEN WINGS

SHRIMP JAMBALAYA

ITALIAN SAUSAGE WITH STEWED TOMATO

TERIYAKI CHICKEN

TORTELLINI ALFREDO

MEATLOAF

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

CAPRESE SALAD

FRESH FRUIT SALAD

THREE BEAN SALAD

KERRY'S FAMOUS VEGETABLE PASTA SALAD

POTATO SALAD

CLAM CHOWDER

TOMATO BASIL

APPLE BUTTERNUT SQUASH SOUP

SELECT ONE DESSERT

KEY LIME PIE

CARROT CAKE

PEACH COBBLER

CHOCOLATE COBBLER

CHOCOLATE CAKE

APPLE COBBLER

APPLE PIE

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 ADDITIONAL PRICE

STUFFED FLOUNDER

Crabmeat Stuffing | Lobster Cream Sauce

LOWCOUNTRY SHRIMP & GRITS

Stone Ground Grits | Tasso & Andouille Sausage Gravy | Tomato | Green Onion

CRAB CAKE

Two 3oz. Crab Cakes | Remoulade Sauce

MAPLE GLAZED SALMON

Maple Glaze | Scallions

SMOKED BBQ CHICKEN

Bone in Chicken | BBQ Sauce

SMOTHERED GRILLED CHICKEN

Sautéed Mushrooms | Bacon | Monterey Jack Cheese | Served with Honey Mustard

TERIYAKI CHICKEN

Sliced Teriyaki Chicken Breast | Fried Vegetable Rice | Sesame Seeds | Yum Yum Sauce

TRIO PLATTER

Shrimp Salad | Chicken Salad | Tuna Salad | Spring Mix

CHICKEN PARMESAN

8oz. Breaded Chicken Breast | Marinara | Mozzarella Cheese

PORK LOIN

Plum Glazed Pork Loin

SIRLOIN STEAK

6oz. USDA Choice Angus Sirloin | Herb Butter

OVEN ROASTED TURKEY

Marinated-Oven Roasted | Served on top of Cornbread Dressing | Turkey Gravy

BLACKENED CHICKEN ALFREDO

Blackened Sliced Chicken Medallions | Alfredo | Tortellini

TOMATO PIE

Gin. Pie Shell | Fresh Tomato | Basil | Cheddar | Parmesan

EGGPLANT PARMESAN

Breaded Eggplant | Marinara Sauce | Mozzarella Cheese

PAN SEARED CHICKEN BREAST

Cranberry Quinoa | Cucumber, Apple, Mint Salsa | Lemon Vinaigrette

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

CHICKEN CAESAR SALAD

Grilled Chicken | Romaine | Parmesan | Croutons | Caesar Dressing

CHEF SALAD

Smoked Turkey | Black Oak Ham | Monterey Jack Cheese | Egg | Tomato | Cucumbers | Red Onions | Mixed Greens | Your Choice of Dressing

SPINACH BERRY SALAD

Spinach | Strawberries | Feta Cheese | Candied Walnuts | Raspberry Vinaigrette

WEDGE SALAD

Iceberg Wedge | Hard Boiled Egg | Tomato | Bleu Cheese Crumbles | Bacon | Balsamic Drizzle

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES

ALL AMERICAN BURGER

American Cheese | Lettuce | Tomato | Onion | Pickle | Brioche Bun

CAPRESE BURGER

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic Reduction | Brioche Bun

BBQ PORK SANDWICH

Pulled BBQ Pork | IA BBQ Sauce | Brioche Bun | Side of Coleslaw

CHICKEN SALAD CROISSANT

Diced Chicken | Celery | Onion | Eggs | Mayonnaise | Chef Special Seasoning

FRENCH DIP

Shaved Prime Rib | Provolone | Hoagie Roll | Served with Au Jus

MARINATED GRILLED CHICKEN BREAST

Provolone | Bacon | Lettuce | Tomato | Onion | Pickle | Brioche Bun

RUEBEN

Corn Beef | Swiss Cheese | Sauerkraut | Thousand Island | Toasted Marble Rye

BLACKENED GROUPER SANDWICH

Lettuce | Tomato | Onion | Spring Mix | Tarter | Brioche Bun