

A Step Above Dinner Menu



Pork

Herb Roasted Pork Loin with Glaze
(Apple Rum Raisin, Peach Pecan, Apple Walnut, other)
Stuffed Pork Loin (Wild Rice and Cranraisins, other)
Pork Tenderloin (Carving Station Available)

Poultry

Bacon Wrapped Chicken Tenderloins
Stuffed Chicken Breast (Wild Rice and Cranraisins,
Candied Jalapeno Pimento Cheese/wrapped
with bacon)
Marinated Turkey

Beef

Herb Roasted Sirloin (carving station with au Jus)
Korean BBQ Beef Tip
Prime Rib Carving Station (w/ horseradish and au Jus)
Grilled Ribeye Steaks (grilled on-site)
Filet Carving Station (w/ horseradish and au Jus)

Bread

Yeast Roll
Assorted rolls
Whipped butter/honey butter

From the Sea

Blackened Shrimp/tilapia, mahi-mahi, wahoo w/ fresh
salsa (Market Price)
Ezzell's Award winning Jumbo Shrimp & Grits
(w/ Cajun cream sauce)
Salmon (Pistachio/pecan crusted, fresh lemon and dill,
citrus glaze)
Crab stuffed flounder w/ cream sauce

Sides

Loaded Twice Baked Potatoes
Baked Potato/Sweet Potato Bar with all toppings
Potatoes Au Gratin
Oven Roasted Fingerling Potatoes
Oven Roasted Green Beans w/slivered almonds
and pimento
Sugar Snap Peas w/cranraisins
Roasted Asparagus
Rice Pilaf
Mixed Seasonal Vegetables
Salad Bar with all toppings
Mixed Green Salad (carrots, cucumber, tomato, croutons)
Caesar Salad (parmesan cheese, croutons)
Spring Mix salad (strawberries, mandarin, oranges,
walnuts)(Assorted homemade dressings)

Menu includes bread, sweet and unsweetened tea, clear disposable plates, cups, utensils, napkins, and ice.

****7% NC sales tax, rental and service fees not included**

Fees for service staff start at \$20/hour/staff w/ 1 staff per 25 guests

Minimum 50 guests