

~Cold Hors d'oeuvres~

- Bruschetta w/Smoked Salmon & Dill Cream Cheese
- Deviled Eggs (Traditional)
- Deviled Eggs w/Saffron Poached Lobster & Fried Onion
- Fresh Fruit Skewers w/Mango Coulis
- Fresh Fruit Salad Shooter w/Cinnamon Tortilla Strips
- Fresh Fruit Sushi served w/Strawberry and/or Kiwi Dipping Sauce
- Poached Citrus & Rosemary Infused Shrimp Cocktail served with cocktail sauce and lemon
- Salmon Mousse served in a Phyllo Cup
- Seared Tuna w/Teriyaki Glaze (Cooked to medium unless otherwise requested)
- Sesame Garlic Shrimp Skewers
- Vegetable Spring Roll w/Sweet Thai Chili Sauce
- Vegetable Sushi w/Siracha Aioli
- Vegetable Summer Roll w/Sweet Thai Chili Sauce

~Hot Hors d'oeuvres~

- Broiled Crab Balls w/Old Bay Remoulade
- Chicken Satay w/Sweet Thai Chili Sauce
- Grilled Scallops w/Old Bay Remoulade
- Mini Beef Wellington w/Old Bay Remoulade
- Mini Crab Egg Rolls w/Old Bay Remoulade
- Minature Quiche Lorraine
- Mini Salmon Wellington w/Old Bay Remoulade
- Salmon Croquettes w/Old Bay Remoulade
- Meatballs (Brown Gravy Sauce, Marinara, Sweet & Sour, Swedish)
- Vegetable Kabobs
- Vegetable Spring Rolls w/Sweet Thai Chili Sauce
- Wings (Choice of sauce-Basil Balsamic, BBQ, Buffalo, Old Bay Hot Sauce, Old Bay Dry Rub, Lemon Pepper, Honey Garlic, Sweet & Sour, Teriyaki, Thai Chili)



~Platters~

- Cheese Platter
- Deli Platter
- Crudités Platter
- Fruit & Cheese Platter w/Seasonal Berries & assorted International/Domestic Cheeses and Crackers
- Cheese & Vegetable Platter assorted International/Domestic Cheeses, Carrot, Celery, Cherry Tomatoes, & Cucumber.
- Fruit & Vegetable Platter assorted seasonal Fruit, Carrot, Celery, Cherry Tomatoes, & Cucumber.
- Pulled Chicken Sandwiches
- Curry Chicken Salad Sandwiches
- Tuna Salad Sandwiches
- Sushi (Fruit)
- Sushi (Traditional)
- Sushi (Vegetable)

~Salads~

- Asian Green Bean Salad w/Apple Sesame Vinaigrette
- Berry Summer Salad w/Mixed Greens, fresh berries, and aged smoked gouda served with balsamic glaze.
- Cesar Salad
- Crab Salad
- Egg Salad
- Chicken Salad
- Chicken & Vegetable Pasta Salad
- Crab & Shrimp Seafood Salad
- Cucumber & Tomato Salad w/Avocado Vinaigrette
- Curry Chicken Salad
- Kale Apple Salad w/Red Onion Pesto
- Lemon Parmesan Kale Salad w/Lemon Vinaigrette
- Macaroni Tuna Salad



- Mixed Green Garden Salad w/Carrot Threads, Tomato, & Cucumber (Choice of 1 dressing Ranch, Italian, Balsamic Glaze, Vidalia, Blue Cheese, & French)
- Oriental Chicken Salad
- Potato Salad (Traditional)
- Shrimp Salad
- Spinach Salad w/Gorgonzola Crumbles, Red Onion, Cherry Tomato served w/Balsamic Vinaigrette
- Vegetable Pasta Salad
- Watermelon Salad w/ Lime Vinaigrette
- Wedge Salad w/charred iceberg lettuce, seasonal berries, gorgonzola served w/Vidalia vinaigrette

~Soups~

- Beef Consomme
- Corn Chowder
- Clam Chowder
- Cream of Crab
- Chicken Noodle
- Chicken & Tortilla
- Cream of Broccoli
- Cream of Tomato
- Lobster Bisque
- Potato Soup
- Sweet Tomato Basil

<u>~Pasta~</u>

- Creamy Pasta Primavera
- Shrimp Scampi
- Spaghetti w/Meat Sauce
- Fettuccini w/Alfredo Sauce
- Fettuccini w/Marinara Sauce
- Beef/Chicken/Turkey/Vegetable Lasagna



~Beef Entrées~

- Asian Pepper Steak-Stir fried bell peppers and onions with tender cuts of beef simmered in a sesame soy glaze.
- Beef & Broccoli Stir Fry-Sliced seasoned beef, bell peppers, broccoli, carrots, and onions stir fried.
- Chili-Our hearty beef chili infused with garlic, onions, bell peppers, black beans, tomatoes, and spices. Garnished with cheddar cheese.
- Grilled Beef & Vegetable Kabobs
- Grilled NY Strip w/Balsamic Rosemary Reduction
- Meatloaf-Our tender meatloaf served with beef gravy.
- Petite 6 oz Grilled Fillet w/Merlot Reduction
- Stuffed Bell Pepper-Filled with seasoned ground beef, rice, and sautéed vegetables topped with cheese roasted until tender.

~Lamb Entrées~

- Braised Leg of Lamb
- Grilled Lamb Chops w/Cabernet Reduction
- Grilled Lamb Kabobs
- Herb Roasted Lamp Chops w/Chardonnay Reduction
- Lamb & Vegetable Kabobs

~Pork Entrées~

- Barbeque Ribs
- Braised Pork Ribs w/Brown Gravy
- Seared Pork Chop-Pan seared pork chop simmered in volute sauce with garlic, herbs, & onions.
- Grilled Sweet & Sour Pork Chop-Grilled pork chop with sweet and sour sauce
- Smoked Pork Shoulder w/Peach BBQ Sauce



~Poultry Entrées~

- Blackened Chicken-Choice of white or dark meat seasoned with Cajun spices served with a Cajun cream sauce.
- Chicken & Broccoli Stir Fry-Seasoned chicken thighs, bell peppers, broccoli, carrots, and onions stir fried.
- Chicken Garden Salad-Roasted chicken salad bound with mayonnaise, celery, and onion and seasonings served with a bed of crisp romaine greens, carrot shreds, red onion, cucumber, and tomato.
- Chicken Marsalis
- *Curry Chicken w/Rice & Black Beans-Moist curry chicken thighs, garlic, onion, bell pepper, and carrot served in a rich curry cream sauce.
- Fried Chicken (8 piece cut)
- Fried Chicken (dark meat)
- Fried Chicken Wings (whole)
- Fried Chicken Wing Pieces
- Grilled Chicken & Vegetable Kabobs (2 kabobs)

 Moist grilled chicken thighs and served on a kabob skewer grilled to perfection.
- Grilled Mesquite Flavored Chicken Breast w/Fresh Pineapple Salsa
- Jerk Chicken w/Curry Rice & Black Beans
 Moist jerk chicken thighs s seasoned with Caribbean spices served with curry flavored rice and black beans. (The meal is served with 1 side)
- Pan Seared Chicken Breast with Sherry Cream Sauce
- Pan Seared Chicken Breast w/Red Pepper Coulis
- Roasted Turkey (Whole Turkey)
- Roasted Turkey Breast
- Rotisserie Chicken (8 piece cut)-Slow roasted tender chicken cooked over an open flame seasoned with our signature rotisserie rub.
- Stuffed Bell Pepper-Filled with seasoned ground turkey, rice, and sautéed vegetables topped with cheese roasted until tender.
- Stuffed Chicken Breast w/Spinach & Cream Cheese served w/White Wine Cream Sauce
- Stuffed Chicken Breast w/Spinach & Smoked Gouda w/Chablis Cream Sauce
- Turkey Chili-Our hearty turkey chili includes infused with garlic, onions, bell peppers, black beans, tomatoes, and spices. Garnished with cheddar cheese.



- Turkey Meatloaf-Our tender meatloaf served with turkey gravy.
- Turkey Wings-Mesquite flavored roasted turkey wings served with turkey gravy.

~Seafood Entrées~

- Crab Cake-Our broiled lump crab cake served with lemon.
- Crab Cake Egg Rolls-Filled with lump crab...fried until golden. Served with our MonroeSuggs dipping sauce.
- Asian Salmon-Moist roasted salmon seasoned with garlic, ginger, and our special Asian spices.
- Broiled Tilapia-Infused with garlic and lemon.
- Fried Whiting
- Fried Trout
- Fried Croaker
- Fried Shrimp
- Glazed Salmon-Infused with sesame oil, soy sauce smoked on a cedar plank.
- Grilled Salmon w/Mango Salsa
- Grilled Salmon w/Pineapple Salsa
- Grilled Salmon w/Sweet Thai Chili Sauce
- Grilled Lobster Tail Basted in Garlic & Herb Butter
- Salmon w/Lemon Dill Sauce-This pan seared salmon with creamy lemon dill sauce will leave your mouth watering.
- Sautéed Shrimp w/Sea Salt & Lemon
- Sautéed Shrimp w/Chardonnay & Basil
- Stuffed Salmon-Stuffed with our lump crab meat...broiled to perfection...served with white wine cream sauce.
- Shrimp Alfredo-Sautéed shrimp with our parmesan garlic cream sauce served with pasta.
- Shrimp & Broccoli Stir Fry-Seasoned shrimp, bell peppers, broccoli, carrots, and onions stir fried.

~Vegan/Vegetarian Entrées~

- Stuffed Bell Pepper (vegan)-Filled with rice and sautéed vegetables roasted until tender.
- BBQ Jack Fruit (vegan)-Seasoned jackfruit with cajun spices, smoked and glazed with our tangy BBQ sauce.
- Teriyaki Vegetable Stir Fry (vegan)-Mushrooms, bell peppers, broccoli, carrots, onions stir fried.



- *Jerk Lentils w/Curry Rice & Black Beans (vegan) -Slow cooked lentils infused with Caribbean spices served with curry flavored rice and black beans.
- Stuffed Mushrooms (vegan)-Portabella mushroom filled with quinoa, broccoli, bell peppers, and onions.
- Pasta Primavera-Tender linguini pasta sautéed with tomatoes, spinach, and broccoli with extra virgin olive oil and white wine.
- Cajun Penne Pasta-Bell peppers, broccoli, and tomato served with parmesan Cajun cream sauce.

~Starches~

Note: All starch dishes can be made vegan and/or vegetarian by request.

- Baked Beans
- Baked Sweet Potato
- Candied Yams
- Cauliflower Mash
- Cauliflower Rice
- Cilantro Lime Rice
- Coleslaw
- Corn Bread Dressing
- Corn on the Cob or Kernel Corn
- Creamy Parmesan Polenta
- Creamed Spinach w/garlic, shallots, & white wine
- Garlic Parmesan Rice
- Green Tea Infused Rice
- Grilled Potatoes w/Sage Butter
- Herb Roasted Potatoes
- Macaroni & Cheese
- Maque Choux-Cajun corn with sautéed bell peppers and onions.
- Macaroni Salad
- Mashed Potatoes
- Mexican Style Corn



- Mushroom Risotto
- Poached Potatoes w/Garlic & Sage Butter
- Potatoes Au Gratin
- Potato Salad
- Rice Pilaf (Choice of Brown/White/Jasmine Rice)
- Rice & Gravy
- Roasted Potatoes
- Scalloped Potatoes
- Steamed Red Potatoes with Garlic Herb Butter
- Stir Fried Garlic Sesame Potatoes

~Vegetables~

Note: All vegetable dishes can be made vegan and/or vegetarian by request.

- Braised Collards & Kale w/Smoked Turkey
- Broccolini
- Creamed Spinach
- Grilled Asparagus w/Balsamic Reduction
- Poached Broccoli w/Chardonnay Butter
- Roasted Vegetables (Chef's Choice)
- Roasted Sweet Potatoes
- Sautéed Brussels Sprouts w/Bacon Bits & Roasted Red Peppers
- Sautéed Cabbage
- Sautéed Spinach with colored bell peppers
- Seasonal Vegetable Medley (Chef's Choice)
- Steamed Cabbage
- Steamed Bok Choy
- Steamed Broccoli
- Steamed Red Cabbage w/Vidalia Onion
- Stir Fried Asparagus & Carrots
- Stir Fried Cabbage w/Vidalia Onion & Carrot Threads
- String Beans w/Bell Peppers & Onions



Vegetable Medley (zucchini, onion, carrot, bell pepper)

~Breads & Rolls~

Corn Bread Yeast Dinner Rolls

~Beverages ~

Bottled Water (8 oz) \$1.50 per person
Bottled Water (16 oz) \$2.00 per person
Ice Tea/Gallon \$2.50 per person/\$6.99
Lemonade/Gallon \$2.50 per person/\$6.99
Strawberry Lemonade/Gallon \$2.75 per person/\$7.99
Spa Waters/Gallon \$2.25 per person/\$5.99

~Paper Products & Disposables~

Standard Paper Products\$3.15 per personPremium Paper Products\$4.00 per personChafing Fuel\$2.50 per canWarming Unit Kit\$10.00



~Desserts & Treats~

- Apple Crumb Cake-light coffee cake infused with cinnamon and brown sugar with sautéed apples.
- Apple Cobbler
- Banana Pudding
- Dessert Platter (Includes 2 dozen of assorted desserts to include cookies & brownies)
- 8" (3 layer Dessert Cake)-Choice of cake flavor: carrot, chocolate, marble, red velvet, and/or vanilla cake. Icing Flavors include: Cream Cheese, Vanilla Butter Cream, & Chocolate Icing.
- Half Sheet Cakes
- Full Sheet Cakes
- Mini Dessert Shooters (2 dozen minimum per flavor is required): Banana Mousse, Chocolate Mousse, Lemon Mousse, Sweet Potato Mousse, Strawberry Shortcake, Strawberry Cheese Cake Mousse
- NY Style Cheesecake w/Fresh Berries & Carmel Sauce
- Freshly baked cookies (2 dozen minimum per flavor)
- Blondie's and/or brownie bites (2 dozen minimum per flavor)
- Peach Cobbler

~Treats~

- Chocolate Covered Strawberries
- Chocolate Candies
- Cupcakes (2 dozen minimum per flavor)
- Custom Decorated Sugar Cookies (1 dozen minimum per flavor)
- Candied Popcorn Party Pack (1 dozen minimum per flavor)
- Candy Apples (1 dozen minimum per flavor)
- Chocolate Covered Oreos (1 dozen minimum)
- Chocolate Covered Pretzels (1 dozen minimum)
- Cakesicles (1 dozen minimum per flavor)
- Rice Crispy Pops (1 dozen minimum)
- Chocolate Covered Rice Krispies (1 dozen minimum)

