

SWEET CAROLINES

KITCHEN & COCKTAILS

APPETIZERS

FRESH FRUIT TRAY

Fresh assortment of fruit, beautifully displayed - \$4 per person

CHIPS & DIP

House made chips, served with chipotle ranch dip - \$3 per person

FIESTA DIP

Festive layers of refried beans, seasoned cream cheese, house-made salsa, cheddar cheese, topped with fresh lettuce, tomatoes & jalapeños. Served with our fresh fried tortilla chips - \$125

CLASSIC BRUSCHETTA

Italian classic tomato basil bruschetta served on a crostini and drizzled with balsamic vinegar reduction - \$2.75 per person

AUTUMN BRUSCHETTA

Garlic crostinis topped with butternut squash, diced green apple, crumbled candied pecans, goat cheese, balsamic glaze and spicy honey - \$2.75 per person

SMOKED SALMON BRUSCHETTA

Select Salmon served with a roasted garlic chevre spread and topped with tomato gremolata - \$225 (50 pieces)

CAPRESE SKEWERS

Fresh mozzarella, cherry tomatoes and fresh basil drizzled with house-made balsamic glaze and pesto- \$3.50 each

ANTIPASTO SKEWERS

Marinated mozzarella, pepperoni, provolone, pepperoncinis and green olives - \$3.50 per person

SHRIMP COCKTAIL

Jumbo shrimp prepared to order in our own seafood boil. Served with cocktail sauce and lemon wedges - \$1.50 per shrimp

BACON WRAPPED SHRIMP

Jumbo bacon wrapped shrimp cooked in a brown sugar chipotle glaze - \$5 per person

HUMMUS TRAY

House-made hummus served with warm naan bread, julienned sweet peppers, zucchini and carrots - \$5 per person (minimum 30 people)

VEGETABLE TRAY

Seasonal fresh vegetables beautifully displayed, and served with our very own ranch dressing - \$4 per person

MEAT & CHEESE TRAY

Assorted meats, cheeses, and crackers - \$6 per person

DELI TRAY

Savory deli meats & cheeses, piled high & served with an assortment of croissants and rolls - \$9 per person

ROAST BEEF CROSTINI

Delicately toasted garlic crostini rounds topped with herbed cream cheese and tender roast beef garnished with a horseradish sauce, chives and diced red peppers - \$225 (50 pieces)

STUFFED CAMPARI TOMATOES

Boursin cheese & bacon stuffed Campari tomatoes, topped with fresh basil and drizzled with a balsamic reduction - \$3.50 each (minimum of 40)

CHEESE & CRACKER

Assorted cheeses and crackers - \$4 per person

MEATBALLS

House-made meatballs served Swedish style or in our housemade BBQ sauce - \$1.50 each

CRAB RANGOON

Delicious and crispy crab filled wonton shells with sweet chili sauce - \$3 per person

BACON-WRAPPED SMOKIES

120 bacon-wrapped little smokies baked in a brown sugar glaze - \$115

GRILLED VEGETABLE PLATTER

Delicious seasonal vegetables including: zucchini, asparagus, red pepper, yellow squash and portabella mushrooms drizzled with aged balsamic, pesto and olive oil - \$5 per person

SPINACH & ARTICHOKE DIP

A tasty blend of spinach, artichokes, and savory cheeses served piping hot with fresh house-made flour tortilla chips - \$150 (Serves 50)

SWEET SAUSAGE STUFFED MUSH-ROOMS

Crimini mushroom caps stuffed with sweet sausage stuffing and topped with a roasted red pepper cream sauce - \$3.50 per person

CHICKEN SATAY

Seasoned and seared chicken skewers served with Thai inspired peanut sauce - \$4 each

AHÍ TUNA WONTON

Crispy wonton topped with a perfectly seasoned and seared Ahi tuna filet and Napa Cabbage, then drizzled with a sweet chili glaze - \$4 per person

CHARCUTERIE

Assorted fine meats including Prosciutto, Serrano ham, salami, pepperoni, capicola, peppered turkey, sopressata, dry-cured meats. Served with Chef-inspired artisanal cheeses, including Gorgonzola, Bleu, Manchego, Chevre, Asiago, Parmigiano Reggiano, smoked Gouda, aged Provolone, with Sharp and Aged Cheddar. The chef's favorites are served with assorted pickled vegetables, fresh vegetables, candied nuts, fresh berries, jams, mustard, and gourmet crackers- \$12 per person

CHICKEN WINGS

Classic Wings Tossed in Your Choice of: Buffalo, BBQ, Spicy BBQ, Old Bay, Lemon Pepper, Caribbean Jerk, Garlic Parmesan sauce - \$1.50 each

SWEET CAROLINES

KITCHEN & COCKTAILS

CAROLINE'S CATERING FAVORITES

ONE ENTREE \$24

TWO ENTREE \$27

ALL ENTREES SERVED WITH SALAD AND YOUR
CHOICE OF 2 SIDES

ENTREES

FRIED CHICKEN

MEATLOAF

CHICKEN POT PIE

FRIED CATFISH

BREADED SHRIMP

CHICKEN FRIED STEAK

JAMBALAYA

CHICKEN STRIPS

SIDES

SOUTHERN GREEN BEANS

COLE SLAW

MASHED POTATOES

BLACK EYED PEA SALAD

PASTA SALAD

CHIPS AND DIP

FRIED BRUSSELS

FRENCH FRIES

BAKED BEANS

SLICED CUCUMBER SALAD

BISCUITS

MAC AND CHEESE

COTTAGE CHEESE

APPLESAUCE

POTATO SALAD

BUTTERED SWEET CORN

SEAFOOD BOIL

ALL OF YOUR LOWCOUNTRY FAVORITES \$28

Including: Red Potatoes, Corn on the Cob,
Fresh Seafood, Andouille Sausage,
Fresh French Bread, Lemons and Crackers

CASUAL EATS

CUSTOM MENUS CAN BE ACCOMMODATED UPON REQUEST

PENNE PASTA W/ ITALIAN SAUSAGE

Penne pasta tossed with our house-made red sauce, mushrooms and spinach. Served with garlic bread and salad - \$26 per person

TACO BAR

Soft flour tortillas, ground beef, shredded chicken, Spanish rice, refried beans, chips and salsa, lettuce, tomatoes, onions, black olives, jalapeños, pico de Gallo, and sour cream - \$26 per person; add guacamole for \$2 a person; add Queso cheese \$2 per person

DELI SANDWICH

Sliced turkey, ham, and roast beef, sliced tomatoes, onions, lettuce, cheeses, house bbq chips, cole slaw, potato salad - \$22 per person

SOUP & SALAD BAR

Your choice of soup and salad with all the toppings - \$22 per person

BAKED POTATO BAR

A large baked potato loaded with topping choices; blanched broccoli, cheddar cheese, sour cream, chives, chili and more! - \$22 per person

CHICKEN ENCHILADAS

Shredded and seasoned chicken served with a green chili cream sauce. Served with Spanish Rice, refried beans, chips and salsa, lettuce, tomatoes, onions and sour cream - \$24 per person; add guacamole for \$2 per person

BBQ PICNIC

Choose 2: BBQ pulled pork, BBQ chicken, brisket, or ribs. Served with potato salad, coleslaw, house-made bbq chips, cornbread w/ honey butter and house-made BBQ sauce on the side - \$26 per person

FAJITAS

Grilled chicken, beef or a combo seasoned and mixed with onions and green peppers accompanied by all the toppings and Spanish rice - \$25 per person

BREAKFAST & BRUNCH

BREAKFAST CAN BE FULLY CUSTOMIZABLE DEPENDING ON YOUR NEEDS.

\$3.00 PER PLATE FEE. PLUS A MINIMUM OF 3 OPTIONS.

BREAKFAST CAN INCLUDE, BUT NOT LIMITED TO, THE FOLLOWING ITEMS.:

EGGS BENEDICT

- \$5 per person

BELGIAN WAFFLES

- \$5 per person

BISCUITS AND GRAVY

- \$5 per person

BREAKFAST PASTRIES

- \$5 per person

PANCAKES

- \$3 per person

HASH BROWNS

- \$3 per person

ASSORTED FRUIT

- \$4 per person

WHOLE FRUIT AND BERRIES

- \$4 per person

BACON

- \$4 per person

SAUSAGE

- \$4 per person

HAM

- \$4 per person

MUFFINS

- \$4 per person

OATMEAL

- \$3 per person

JUICES AND MILK

- \$3 per person

CEREAL

- \$3 per person

BAGELS

- \$3 per person

CROSSAINTS

- \$3 per person

EGGS

- \$3 per person

BRUNCH CHARCUTERIE

- \$17 per person

MINI QUICK

- \$4 per person

BACON WRAPPED LITTLE SMOKIES

- \$4 per person

YOGURT BAR

- \$4 per person

DONUTS

- \$2 per person

LATE NIGHT MENU

CHIPS AND GUACAMOLE

\$5 per person

CHIPS AND DIP

\$3 per person

CHIPS AND SALSA

\$3 per person

DELI TRAY

\$9 per person

CHEESE AND CRACKER TRAY

\$4.50 per person

CHARCUTERIE

\$12 per person

EGG ROLLS

\$2.75 each

MINI TOSTADOS

\$3.50 each

CHICKEN WINGS

\$1.50 each

BACON WRAPPED SMOKIES

\$115 for 120

MEATBALLS

\$1.50 each

CHEESEBURGER SLIDERS AND FRIES

\$6 per person

BEEF OR CHICKEN KABOBS

\$6.50 each

CHICKEN AND WAFFLES

\$8.50 per person

STREET TACOS

\$8 per person

HOT DOG BAR

\$5 per person

EMPANADAS

\$6 per person

NACHOS

\$9 per person

GOURMET GRILLED CHEESE

\$7 each

PIZZA

\$18 each

MILK AND COOKIES

\$5 per person

DESSERTS

BROWNIES \$5

LEMON BARS \$5

SCOTCHEROOS \$5

ASSORTED COOKIES \$5

Cookie choices including, but not limited to: Chocolate Chip, M & M, Monster, Oatmeal, Oatmeal Raisin, Peanut Butter, Snickerdoodle, English Toffee, Sugar, and Triple Chocolate

PEACH COBBLER \$7

Delicious peaches topped with an oat and brown sugar crumble. Served individually or buffet style

BOSTON CREME PIE \$7

Rich creme filling, fluffy delicious cake and delectable chocolate pudding. Served individually or family style

BERRIES ROMANOFF \$7

Blueberries, raspberries, black berries, and strawberries served with a rich Grand Marnier sauce

GRAND MARNIER

CARROT CAKE \$7

Layers and layers of spiced carrot cake with a rich cream cheese frosting topped with candied pecans

GOURMET CUPCAKES \$7

Cupcake choices including, but not limited to: Salted Caramel, Red Velvet, Chocolate Lovers, Peanut Butter, Chocolate, White Almond Wedding and Raspberry

PIE \$7

Pie choices including, but not limited to: Apple, Dutch Apple, Cherry, Blueberry, Banana Cream, French Silk, Key Lime, Pecan and Pumpkin

GOURMET BROWNIES \$7

Brownie choices including, Turtle, Cream Cheese Brownies and German Chocolate

CHERRY CHEESE DESSERT \$7

Layers of delicious cherry glaze sauce on a rich, cream cheese base, and graham crackers

CHEESECAKE WITH ASSORTED TOPPINGS \$7

Toppings included, but not limited to (Choose 3): Chocolate, Fresh Sliced Strawberries, Blueberries, Cherries, Nuts, and Caramel

DESSERT BARS

SMORES DESSERT BAR \$8

Assorted chocolate bars, graham cracker squares and candies with a variety of marshmallows, served surrounding an open flame

ICE CREAM SUNDAE BAR \$8

Ice cream with candies, nuts, caramels, chocolates, and so much more

POPCORN BAR \$7

Several popcorn flavors and fun candies to choose from

DESSERT CHARCUTERIE BAR \$9

A huge assortment of fun cookies, candies, and desserts