

# 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 - \$1.20 each

# SWEET CAROLINES

KITCHEN & COCKTAILS

## CAROLINE'S CATERING FAVORITES

**ONE ENTREE \$23**

**TWO ENTREE \$26**

**THREE ENTREE \$29**

ALL ENTREES SERVED WITH BUTTERMILK  
BISCUITS, SALAD AND YOUR CHOICE OF 3 SIDES

## ENTREES

**FRIED CHICKEN**

**MEATLOAF**

**CHICKEN POT PIE**

**FRIED PORK CHOPS**

**FRIED CATFISH**

**BREADED SHRIMP**

**CHICKEN FRIED STEAK**

**JAMBALAYA**

**POT ROAST**

**GUMBO**

## SEAFOOD BOIL

### **ALL OF YOUR LOWCOUNTRY FAVORITES**

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

## 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**

**MAC AND CHEESE**

**COTTAGE CHEESE**

**APPLESAUCE**

**POTATO SALAD**

**BUTTERED SWEET CORN**

# ENTREES

## BRUSCHETTA CHICKEN

Seared chicken breast topped with fresh mozzarella, tomatoes, basil and balsamic glaze. - \$30 per person.

## CHICKEN PICCATA

Lightly breaded chicken breast topped with capers in a delicate white wine lemon sauce. - \$30 per person.

## CHICKEN MARSALA

Lightly breaded chicken breast topped with fresh crimini mushrooms and Marsala wine sauce. - \$30 per person.

## CHICKEN DEBURGO

Lightly breaded chicken breast topped with a rich parmesan cream sauce. - \$32 per person.

## FRENCHED CHICKEN

Seasoned skin-on chicken breast, roasted and seasoned to perfection. - \$39 per person

## BEEF TENDERLOIN

Slow roasted beef tenderloin, seared then served to order alongside a horseradish cream sauce, au jus, mustard, crostinis and fresh baguettes. Available in a carving station. - \$48 per person

## DUROC BONE-IN PORK RACK

The Prime Rib of Pork. Chef starts with a brine of orange and apple cider, then slow-roasted and carved to order, served with housemade au jus. Available in a carving station. - \$40 per person

## POT ROAST

The All-American classic: fork-tender, slowcooked beef roast. - \$30 per person.

## BRAISED SHORT RIBS

Served with a rich & hearty beef and vegetable sauce. - \$38 per person.

## PRIME RIB

Slow roasted ribeye, seasoned and cooked to a medium-rare, carved to order and served with house-made au jus and creamy horseradish sauce. Available in a carving station. - \$50 per person

## ROASTED PORK LOIN

Tender pork loin perfectly roasted and topped with our white wine and mushroom demi glaze. - \$34 per person

## DIJON PORK

Slow roasted pork medallions simmered in a Dijon cream sauce and topped with bacon and candied pecans. - \$34 per person.

## ROSEMARY ROASTED PORK LOIN

A slow roasted loin seasoned to perfection. Available in a carving station - \$40 per person

## SALMON

Seared perfectly, topped with roasted red pepper cream sauce OR sweet ginger chili glaze. - \$36 per person.

## SHRIMP SKEWER

Jumbo shrimp seasoned and seared in a citrus butter - 5 shrimp per skewer - \$30 per person

## STUFFED PORTABELLA

(V) Roasted portabella mushroom stuffed with fresh mozzarella, basil, spinach and pine nuts finished with a Balsamic reduction and pesto, served with asparagus. - \$34 per person

# PASTA

## BLACKENED CHICKEN

Blackened chicken breast tossed with penne pasta in a Cajun cream sauce finished with fresh tomatoes and green onions. - \$30 per person

## LASAGNA

Layers of pasta, sausage, Ricotta, Parmesan and Mozzarella cheeses with our house-made red sauce - \$30 per person

## ITALIAN SAUSAGE

Penne pasta with crimini mushrooms and roasted red peppers in a housemade red sauce with fresh basil and Parmesan cheese - \$30 per person

## CHICKEN ALFREDO

Penne pasta served with our house-made creamy Alfredo sauce. - \$30 per person

## ROASTED RED PEPPER PENNE

(V) Penne pasta topped with fresh spinach and roasted red peppers covered in our basil pesto cream sauce garnished with Parmesan. - \$30 per person

## SPINACH TORTELLINI

(V) Roasted garlic and cheese-filled tortellini tossed with sun-dried tomatoes and spinach in a garlic cream sauce. Garnished with fresh Parmesan - \$32 per person

GF - Gluten Free V - Vegetarian

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

# SALADS

## HOUSE SALAD

Fresh greens, cucumbers, cherry tomatoes, and croutons, tossed with house-made buttermilk ranch dressing.

## CAESAR SALAD

Fresh Romaine lettuce tossed with Caesar dressing finished with Parmesan cheese and croutons.

## ITALIAN SALAD

Fresh greens, cherry tomatoes, pepperoncini, mozzarella, black olives, tossed in italian dressing. - \$2 per person

# SIDE CHOICES

## STEAMED GREEN BEANS

Steamed in butter and red onion (add \$3 per person for almondine style with sliced almonds and bacon).

## HONEY GLAZED CARROTS

Fresh sliced carrots glazed in honey, brown sugar, and butter then slow roasted

## VEGETABLE MEDLEY

Zuchinni, yellow squash, carrots, red peppers and red onion seasoned and drizzled with extra virgin olive oil then slow roasted

## CRISPY BRUSSELS

Tender Brusel Sprouts topped with Come-back sauce and pickled onion

## HOMESTYLE CORN

Buttered sweet corn.

## ROASTED GARLIC MASHED POTATO

Fresh roasted garlic, Yukon gold potatoes whipped to perfection.

## WILD RICE

Flavorful wild rice perfectly prepared.

## RICE PILAF

White rice with carrots, celery, red bell pepper and onion.

## POTATOES AU GRATIN

Layers and layers of potatoes and cheese baked to a golden brown - \$3 per person.

## ROSEMARY ROASTED RED POTATOES

Roasted red potatoes seasoned with rosemary and garlic oil.

## WHIPPED SWEET POTATOES

Sweet potatoes whipped with butter, brown sugar, and maple syrup.

## ASPARAGUS

Seasoned and grilled tendercrisp asparagus. - \$4 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

# BREAKFAST

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

# LUNCH BUFFET

PRICING ONLY AVAILABLE FROM 11AM TO 2PM.  
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.- \$17 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 - \$15 per person; add guacamole for \$2 per 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  
- \$13 per person

## SOUP & SALAD BAR

Your choice of soup and salad with all the toppings. \$14 per person

## BAKED POTATO BAR

A large baked potato loaded with topping choices; blanched broccoli, cheddar cheese, sour cream, chives, chili and more! \$16

## 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  
- \$15 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 - \$20 per person

## CHICKEN ALFREDO

Creamy parmesan alfredo sauce and penne noodles served with garlic bread and salad.  
- \$17 per person

## FRIED CHICKEN

Crispy golden chicken served with mashed potatoes, gravy, buttered corn, dinner roll and salad. \$17

## SALISBURY STEAK

Delicious steak smothered in brown gravy and mushrooms served with mashed potatoes, your choice of vegetable, dinner roll and salad. \$15

## CHICKEN FRIED STEAK

Tender fried steak topped with flavorful gravy, mashed potatoes and vegetable. Served with a dinner roll and salad. \$16

## FAJITAS

Grilled chicken, beef or a combo seasoned and mixed with onions and green peppers accompanied by all the toppings and Spanish rice. \$16

# 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.