



HORS D'OEUVRES

Charcuterie Board

Made with imported and domestic cheeses, coupled with a variety of cured meats, fresh fruit, decadent chocolate, olives and served with crackers

From the Garden & Farm

GRILLED MIXED VEGETABLE PLATTER

A beautifully displayed assortment of grilled vegetables served at room temperature.

Great for a full hors d'oeuvres menu.

HEIRLOOM MEDLEY CAPRESE SKEWERS

Mozzarella, tomatoes, and fresh basil skewered and drizzled with balsamic reduction

MINI BRIE BITES

Puff pastry filled with brie, topped with fresh cranberry orange and walnut chutney

GOAT CHEESE CROSTINI

Signature goat cheese blend (topped with roasted red peppers)

MUSHROOM CROSTINI

Marinated mushrooms served on a garlic crostini and sprinkled with parmesan cheese

WARM SPINACH ARTICHOKE DIP

Served with pita points

SPANAKOPITA

Phyllo pastry with feta cheese and spinach

TRADITIONAL DEVEILED EGGS

Topped with paprika

HICKORY BACON DEVEILED EGGS

Topped with hickory bacon and paprika

FRESH SEASONAL FRUIT DISPLAY

VEGETABLE CRUDITÉS DISPLAY

GOAT CHEESE AND SPINACH STUFFED MUSHROOMS



HORS D'OEUVRES

Pasta

TORTELLINI SKEWERS

Marinated cheese tortellini with a sweet pepper with fresh parmesan

SIGNATURE MACARONI AND CHEESE

With five cheese blend

From the Land

BEEF, PORK, LAMB

HERB BEEF TENDERLOIN CROSTINI

Choose between roasted red pepper goat cheese or creamy horseradish sauce for base

CAROLINA PORK BBQ SLIDERS

MOROCCAN MEAT BALLS

Served with tzatziki sauce
(made with lamb and fresh mint)

LOLLIPOP LAMB CHOPS

Served with tzatziki

MUSHROOM CAPS

Stuffed with mild sausage and parmesan cheese or spinach and goat cheese

PLUM SAUCE MEATBALLS

BOURBON BBQ MEATBALLS

SWEET POTATO BISCUITS

With Smithfield ham and pineapple cream cheese spread

CARNITAS TACOS

With cilantro, slaw and lime

CHICKEN

HAWAIIAN PINEAPPLE CHICKEN SKEWERS

JERK CHICKEN SKEWERS

CRANBERRY AND WALNUT CHICKEN SALAD

Served with phyllo tarts or croissants

ORIGINAL CHICKEN SALAD

Served with phyllo tarts or croissants

SIGNATURE CHICKEN BUFFALO DIP



HORS D'OEUVRES

From the Sea

BACON WRAPPED SCALLOPS

HOT CRAB DIP

Made with Chesapeake Bay lump crab meat

MINI CRAB CAKES

Made with Chesapeake Bay lump crab meat
and drizzled with remoulade sauce

CRAB STUFFED MUSHROOM CAPS

Topped with parmesan cheese

SHRIMP & GRITS

COCONUT SHRIMP

With mango orange salsa

JUMBO SHRIMP COCKTAIL

With zesty cocktail sauce

SKEWERED BLACKENED TUNA BITES

SMOKED SALMON BOARD

Garnished with capers, thinly sliced
English cucumbers, and cream cheese

SMOKED SALMON CANAPÉS

Phyllo cup with herb cream cheese, topped with
smoked salmon and dill weed

BANG BANG SHRIMP



BAR OPTIONS

BEER & WINE	\$30 pp
BEER & WINE <i>with 2 Signature Drinks</i>	\$40 pp
FULL BAR <i>with Beer, Wine, and Top Shelf Liquor.</i>	\$50 pp
CHAMPAGNE TOAST	<i>additional</i> \$3 pp

If you provide your own bar and beverages, you must retain an official liquor license and East Beach catering will provide the bartending service.



ENTREE OPTIONS

Salads

COUNTRY VINE SALAD

Mixed spring salad with strawberries, green and red grape halves, pecans, and feta cheese, drizzled with a champagne vinaigrette dressing

AUTUMN HARVEST SALAD

A wonderful combination of Mescaline greens with chopped apples, dried cranberries, sprinkled with feta cheese and pecans, drizzled with a champagne vinaigrette dressing

GARDEN SALAD

Mixed salad, sliced cucumber, shaved carrots, and tomatoes with champagne vinaigrette

CAESAR SALAD

Romaine lettuce topped with croutons and freshly shaved parmesan cheese with caesar dressing

CAPRESE SALAD

Slices of mozzarella and tomatoes with fresh basil, drizzled with balsamic vinaigrette

MEDITERRANEAN SALAD

A blend of mixed greens, tomatoes, cucumbers, red onions, topped with feta cheese and drizzled with a sundried tomato vinaigrette dressing

SPRING CHERRY SALAD

A blend of mixed greens, dried cherries, goat cheese, apples and pecans, drizzled with a champagne vinaigrette



FROM THE LAND

BEEF & PORK

HERB CRUSTED BEEF TENDERLOIN

Served with creamy horseradish sauce
on the side

FILET MIGNON

Premium item

Served with a rich red wine and
balsamic reduction

FILET OSCAR

Premium item

Grilled steak topped with Chesapeake Bay
crab meat and hollandaise sauce

PRIME RIB

Premium item

Served with horseradish sauce

CAROLINA PULLED PORK BBQ

Self-served with cole slaw and rolls

PORK TENDERLOIN

With Italian herb and red pepper cream sauce

CHICKEN

SIGNATURE PARMESAN ENCRUSTED CHICKEN

Topped with parmesan cheese

ROASTED RED PEPPER CHICKEN

With a cream sauce

CHICKEN MARSALA

Seasoned with minced garlic and sea salt,
cooked with mushrooms and marsala wine

HAWAIIAN CHICKEN

With grilled pineapple and red pepper garnish



SEAFOOD & PASTA

From the Sea

All seafood entrees are Premium Items

GRILLED SALMON

Seasoned with butter, capers, and dill

SALMON OSCAR

Topped with Chesapeake Bay lump crab meat, asparagus spears, and hollandaise sauce

MAHI

With garlic butter and lemon

CRAB CAKES

Hand made with Chesapeake Bay lump crab meat with a remoulade sauce on the side

STUFFED SHRIMP

Butterflied jumbo fresh shrimp stuffed with Chesapeake Bay lump crab meat

Pasta Entrees

BAKED ZITI

FIVE CHEESE LASAGNA

Made with our signature meat sauce and our signature five cheese blend

MARINARA RAVIOLI

Served with parmesan cheese for topping

CHICKEN ALFREDO

Made with our five cheese signature cream sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SIDE DISHES

SIGNATURE EAST BEACH MASHED POTATOES

MASHED POTATO BAR

With assorted toppings: butter, shredded cheese,
sour cream, chives, and bacon

ROASTED RED PEPPERS

Seasoned with garlic infused olive oil, sea salt,
fresh rosemary, and parsley

SIGNATURE EAST BEACH MACARONI & CHEESE

With our special blend of five white cheeses

Pasta Sides

CHILLED TORTELLINI SALAD

Marinated cheese tortellini with a sweet South African pepper
and fresh parmesan cheese

CHILLED VEGETABLE PASTA SALAD

Tri-colored pasta, cucumber, red bell peppers,
cherry tomatoes with vinaigrette marinade



SIDE DISHES

From the Garden

LEMON LOVERS ASPARAGUS

Grilled asparagus seasoned with thinly sliced lemons, olive oil, and sea salt

TENDER WHOLE GREEN BEANS

Seasoned with garlic infused olive oil, sea salt, and garnished with roasted red peppers

COUNTRY STYLE GREEN BEANS

Tender cut green beans seasoned with pork

GRILLED MIXED VEGETABLES

Mixed zucchini, squash, peppers, and onions

MALIBU GLAZED CARROTS

Malibu carrots, slow cooked with butter, honey, and lemon infusion

CHILLED CUCUMBER & TOMATO SALAD

Sliced cucumbers and cherry tomatoes, seasoned with dill and a light vinaigrette

Vegan/Vegetarian

Please let us know how many of this dietary restriction you will have and we will hand-deliver it to them.

ACORN SQUASH FILLED WITH VEGAN FAJITA MIXTURE

Zucchini, yellow squash, green and red peppers, sweet onions, white corn, and black beans

PORTABELLA MUSHROOMS

With goat cheese and roasted red pepper strips



AFTER DINNER

Coffee Bar

With assorted creams and sugars
\$4.00 per person

Hot Chocolate Bar

With marshmallows and whipped cream
\$4.00 per person

Dessert Bar

\$10.00 per person

Chocolate Covered Strawberries

Brownie Bites

Chocolate Chunk Cookies

Raisin and Oatmeal Cookies

Mousse Parfaits

Choose your favorites

Oreo Mousse Parfait

Milk Chocolate Mousse Parfait

Peanut Butter Mousse Parfait

Original Cheesecake Mousse Parfait

Fresh Blueberry and Strawberry
Cheesecake Mousse Parfait

Pumpkin Spice Mousse Parfait

Key Lime Mousse Parfait



BRUNCH FAVORITES

CHEESE FRITATA

HICKORY BACON

MAPLE SAUSAGE LINKS

SHRIMP & GRITS

HUMUS PLATTER

With vegetable crudités and pita

SUGAR PEARL WAFFLES

CHICKEN & WAFFLES SKEWERS

DEVILED EGGS

FRESH FRUIT PLATTER

CHARCUTERIE

ASSORTED MINI QUICHE