



Wedding Packages Menu Options

~Plated Dinner Salads~

(Choose One)

Spinach Salad

*~Tender Baby Spinach with Raspberries & Pecans
~Tender Baby Spinach with Strawberries & Pecans
drizzled with Raspberry Vinaigrette Dressing
(other options – Mango Slices, Blueberries, Apples, Walnuts,
Feta or Goat Cheese, Champagne Vinaigrette)*

Spring Salad

*Mixed Greens with Strawberries & Sliced Mangos, topped with Feta Cheese
& Drizzled with a Champagne Vinaigrette Dressing*

Country Vine Salad

*Mixed Spring Salad, with Strawberries, Green & Red Grape Halves & Pecans,
Sprinkled with Feta Cheese & Drizzled with a Champagne Vinaigrette Dressing*

Autumn Harvest Salad

*A Wonderful Combination of Mescaline Greens with Chopped Apples, Dried Cranberries, Diced
Celery, Sprinkled with Feta Cheese & Pecans drizzled with a Champagne Vinaigrette Dressing*

Garden Salad

Mixed Salad, Sliced Celery, Carrots & Tomatoes with Choice of Dressing

Cesar Salad

*Romaine Lettuce tossed with Cesar Dressing topped with Croutons
& Freshly shaved Parmesan Cheese*

Caprese Salad

Slices of Mozzarella & Tomatoes with Fresh Basil & drizzled with Balsamic Vinaigrette

Poached Pear Salad

Bed of Mesclaine Greens topped with sliced poached pears, roasted pine nuts & cranberries, sprinkled with feta & drizzled with a balsamic dressing

Cucumber Ribbon Salad

Deliciously Refreshing Mix of Ribbon Sliced Cucumbers, Black Olives, diced Roma Tomatoes, thinly sliced Red Onions & topped with diced Sundried Tomatoes & crumbled Feta Cheese, tossed with a Citrus Vinaigrette Dressing

Mediterranean Salad

A Blend of Mix Greens, diced Tomatoes, chopped Cucumbers, sliced Red Onions, topped with Feta Cheese & drizzled with a Sundried Tomato Vinaigrette Dressing

~Main Course/Entree~

(Duets/2 Meat Options begin at \$38.00 pp)

...Beef & Pork Options...

** Garlic Peppered Beef Tenderloin*

Served with Horseradish Sauce on the side

Filet Mignon

-Served with a Rosemary & Mushroom Gravy

-Served with a Rich Red Wine & Balsamic Glaze

-Served with a Mushroom Burgundy Sauce

Filet Oscar

Grilled Steak topped with Chesapeake Bay Crab Meat & Hollandaise Sauce

Prime Rib

Served with Horseradish Sauce

Steamship Round

-Carving Station additional \$75 for carving chef-

Serve with Horseradish Cream Sauce

^Sliced London Broil

served with a Marsala Mushroom or Burgundy Sauce

Grilled Sirloin

Grilled Ribeye

Beef Wellington

^Beef Bourguignon

Slow Cooked Beef Tips with Red Wine, Onions, Mushrooms & seasoned with Fresh Parsley, Thyme, Bay Leaves, Sea Salt & Cracked Pepper served over White Rice

Beef Brisket

^Beef Stroganoff

served over buttered egg noodles

^Stuffed Pork Loin

~Stuffed with Cranberry Orange Dressing

~Stuffed with Apricots & Prunes, & served with Cranberry Chutney

^Garlic Herb Pork Loin

~Smothered with a Warm Apple Ginger Chutney

~Served with Mango Chutney

~Served with a Cranberry Relish

^Pork Marsala

*Pork Loin Chops seasoned with Minced Garlic & Sea Salt
cooked with Mushrooms & Marsala Wine*

Pulled Pork BBQ

*Served with Cole Slaw, Rolls & Sauces
NC Vinegar Base & Sweet Hickory*

...*Poultry Options*...

*Signature East Beach Encrusted Parmesan Chicken
Boneless seasoned Chicken Breast topped with Parmesan Cheese

^Grilled Chicken Breast *with* Mango Salsa

^Herb Roasted Chicken

^Roasted Chicken *with* Mushroom Cream Sauce

^Roasted Chicken *with a* Veloute Glaze & *the Chef's* Signature Cranberry Dressing

^Boneless Chicken Breast
with Roasted Red Pepper Cream Sauce & topped with shaved Parmesan Cheese

^Chicken Marsala
*Chicken Breast seasoned with Minced Garlic & Sea Salt
cooked with Mushrooms & Marsala Wine*

Mediterranean Chicken
*Chicken Breasts sautéed in a Delicious White Wine Sauce of diced Tomatoes,
Kalamata Olives, Garlic & Herbs*

^Southern Style Fired Chicken

^Roasted Turkey
served with stuffing, gravy & cranberry orange relish

... *Fish & Seafood Options...*

Grilled Salmon

Seasoned with Butter, Capers & Dill
Optional ~ with Creamy Dill Sauce on side
Optional ~ with Lemons & Lemon Sauce

Bourbon Glazed Salmon

Salmon Oscar

Grilled Salmon topped with Chesapeake Bay Lump Crab Meat,
Asparagus Spears & Hollandaise Sauce

Broiled Flounder

lightly seasoned with Old Bay & lemons

Stuffed Flounder

Fresh Flounder fillets stuffed & with Chesapeake Bay lump crab meat

Fried Flounder

Golden Fried Fresh Flounder fillets served with Cocktail & Tarter Sauce

Stuffed Tilapia

Fresh Tilapia fillets stuffed & with
Chesapeake Bay lump crab meat

Tilapia & Mango Salsa

Broiled seasoned Tilapia fillets topped with a freshly made Mango Salsa

Blackened Mahi Mahi

Crab Cakes

Hand made with Chesapeake Bay lump crab meat with Remoulade Sauce on the side

Stuffed Shrimp

Butterflied Jumbo Fresh Shrimp Stuffed & with
Chesapeake Bay Lump Crab Meat

Shrimp Cocktail

Jumbo Steamed Shrimp served with Lemon Wedges & Cocktail Sauce

Steamed Shrimp

*Steamed Shrimp Seasoned with Old Bay,
Served with Lemon Wedges & Cocktail Sauce*

Coconut Shrimp

Shrimp Scampi

*Pan sautéed shrimp, cooked in butter, minced garlic, dry vermouth,
fresh squeezed lemon juice & parsley
~Optional: served over Angel Hair Pasta*

Lemony Shrimp Scampi

Served over Seashell Pasta

~Sides~

...Starches...

(Choose One)

*Signature East Beach Mashed Potatoes

made with Cream Cheese, Sour Cream, Cheddar & Butter Topped with Chives

Home Style Mashed Potatoes

Creamy Mashed Potatoes topped with Butter & Chives

Mashed Potato Bar with Assorted Toppings

Butter, Shredded Cheese, Sour Cream & Chives

Roasted Red Potatoes

Seasoned with Garlic Infused Olive Oil, Sea Salt & Parsley

Fingerling Potatoes

Seasoned with Garlic Infused Olive Oil, Sea Salt & Parsley

Twice Baked Potatoes

Potatoes Au Gratin

*Signature East Beach Macaroni & Cheese

With our special blend of 5 White Cheeses

Signature Macaroni & Cheese Bar

*Made with our special blend of 5 White Cheeses & Served with Assorted Toppings
(Peas, Chopped Tomatoes, Caramelized Onions & Bacon Bits)*

Roasted Butternut Squash

Seasoned with Butter with a pinch of Cinnamon & Nutmeg

Long Grain Rice Pilaf

Confetti Rice

*White Rice mixed with sautéed with Sweet Red, Orange & Yellow Bell Peppers, Chopped Spring
Onions & seasoned with Sea Salt*

Jasmine Rice

Wild Rice

White Rice

...Vegetables...

(Choose One)

Grilled Asparagus

*~Seasoned with Garlic infused Olive Oil & Sea Salt
~Seasoned with Parmesan Cheese & White Truffle Oil*

Lemon Lovers Asparagus

Grilled Asparagus seasoned with thinly sliced Lemons, Olive Oil, Oregano & Sea Salt

Braised Collard Greens

*Seasoned with bacon, onions, minced garlic, red pepper flakes, dry white wine,
freshly squeezed lemon juice, sea salt & cracked pepper*

Tender Whole Green Beans

Seasoned with Garlic Infused Olive Oil & Sea Salt & Slivers of Roasted Red Peppers for a Touch of Color

~or~

Toasted Almond Slices

Country Style Green Beans

Tender Cut Green Beans Seasoned with Pork

Grilled Mixed Seasonal Vegetables

Seasoned with Garlic Infused Olive Oil & Sea Salt

Grilled Mixed Vegetable Platter

A Beautifully displayed Assortment of Grilled Vegetables

Honey Glazed Baby Carrots

Whole Petite Carrots Seasoned with Butter, Honey, Lemon Juice, freshly ground Black Pepper & chopped Parsley

Bourbon Glazed Baby Carrots

Whole Petite Carrots Seasoned with Butter, Bourbon Whiskey, Maple Syrup & freshly ground Black Pepper

Grilled Brussels Sprouts

With Balsamic Glaze

Chilled Cucumber & Tomato Salad

Sliced Cucumbers & Cherry Tomatoes seasoned with Dill & a Light Vinaigrette

Cherry Tomato Couscous

A Wonderful Combination of Couscous, Cherry Tomatoes, Cucumbers & Chickpeas seasoned with Fresh Lemon & Lime Juice, Olive Oil, Fresh Basil & Crumbled Feta

Harvest Couscous

A Wonderful Combination of Couscous, Dried Cranberries, Garden Peas, Chopped Apples, Celery & Carrots mixed w/ a Poppy Seed Dressing

~Additional Side Options~

...Pasta...

Baked Ravioli

*Served with Your Choice of a Hearty Meat Sauce,
Marinara or Creamy Crab Sauce*

Mediterranean Olive & Caper Sauce

Served Over Tortellini

Warm Artichoke Pasta Salad

*Bow Tie Pasta, Artichoke Hearts, Spinach &
Sundried Tomatoes in a Light Cream Sauce*

Pasta Primavera

*Bow Tie Pasta with Sun Dried Tomatoes & Artichoke Hearts
in a Warm Cream Sauce*

(Optional ~ add Chicken or Shrimp)

Chilled Artichoke Pasta Salad

*Bow Tie Pasta, Artichoke Hearts, Spinach &
Sundried Tomatoes in a Light Vinaigrette Sauce*

Chilled Tortellini Salad

*Marinated Cheese Tortellini with a Sweet South African Pepper
& Fresh Parmesan Cheese*

Chilled Pasta Salad

*Tri Colored Pasta, Cucumber, Red Bell Pepper, Cherry Tomatoes
with Vinaigrette Marinade*

...Pasta Station...

(a choice of one pasta)

Bow Tie, Curly, Cellentani or Penne Pasta

(choice of two sauces)

Marinara, Meat, Fettuccine Alfredo or Olive Oil & Pesto

...Pasta Bar & Sauté Station...

\$75 for Chef Services

(a choice of one pasta)

Bow Tie, Curly, Cellentani or Penne Pasta

(choice of two sauces)

Marinara, Meat, Fettuccine Alfredo or Olive Oil & Pesto

(choice of two meats)

Shrimp, Scallops, Chicken, Beef, Italian or Andouille Sausage,

with

(Assorted Toppings for Chef's Sauté Station)

Kalamata Olives, Mushrooms, Garlic, diced Red Onions, Sundried Tomatoes, Red Pepper Flakes, Cheeses

...Vegan/Vegetarian Option...

Acorn Squash filled with Vegan Fajita Mixture

*Zucchini, Yellow Squash, Green & Red Peppers, Sweet Onions,
White Corn & Black Beans*

Portabella Mushrooms

with Goat Cheese & Roasted Red Pepper Strips

~Kids Meals~

Chicken Tenders w/ketchup

Mac-n-Cheese ~OR~ Mashed Potatoes

Applesauce ~OR~ Apple Wedges

Juice Box

Fresh Baked Cookie

~Included in All Menu Packages~

Fresh Yeast Breads

with Sweet Creamy Butter served on Table

.....

Water with Lemon Wheels on Tables

~Options to Enhance Your Evening~

Gourmet Coffee and Hot Tea Station

Freshly Brewed Coffee & assorted Hot Tea Display, Shaved Chocolates, Cinnamon Sticks, Whipped Cream, Vanilla, Raspberry, Hazelnut & Carmel Flavored Syrups

\$4.00 pp

Gourmet Coffee Station

Freshly Brewed Decaf & Regular Coffee, Shaved Chocolates & Cinnamon Sticks, with Vanilla, Raspberry, Hazelnut & Carmel Flavored Syrups

\$4.00 pp

Ice Cream Sunday Bar

*Vanilla & Chocolate Ice Cream with Assorted Toppings;
Chocolate, Carmel & Strawberry Sauce, Confetti Sprinkles, Walnuts, Crushed Oreo's, Heath
Crunch, Gummy Bears, Cherries & Whipped Cream*

\$8.00 pp

S'mores Bar

Gram Crackers, Chocolate & Marshmallows with roasting station

\$8.00 pp

~Bar Options Provided by EBC~

Beer & Wine ~ \$18.50 pp

Beer & Wine w/1 Signature Drink ~ \$20.00 pp

Beer & Wine w/2 Signature Drinks ~ \$22.00 - \$25.00 pp

Beer & Wine w/Champagne Toast ~ \$ 19.50 pp

Full Bar w/Beer, Wine & Alcohol ~ \$24.50 pp

Full Bar w/Beer, Wine, Alcohol & Champagne Toast ~ \$25.50 pp

Full Bar w/Beer, Wine, Alcohol & Champagne ~ \$28.50

Beers

Bud (Lite), Michelob (Ultra, Lite), Yuengling, Coors (Lite), Corona (Lite), Samuel Adams, Miller (Lite)

Wines

Whites ~ Moscato, Riesling, Chardonnay, Pinot Grigio, Sauvignon Blanc

Reds ~ Merlot, Pinot Noir, Shiraz, Malbec, Cabernet Sauvignon

Liquors

Rum, Vodka, Bourbon/Whiskey, Gin & Scotch

NOTE: Should Venue allow Clients to provide their own Bar/Alcohol, Mixers & Garnishments... *East Beach Catering will provide setting up, maintaining & breaking down the bar areas for during allotted Contracted time. EBC suggests all Alcohol be delivered to Venue; as well as all Beer, White Wine &/or Champagne placed in Venue's refrigerator earlier that day to ensure Alcohol is properly chilled prior to guests arriving. Please leave all cases of beer in their packaging. Wines & Champagnes can be kept in their cardboard boxes as well – this makes it easier for the bartenders to replenish bar as needed.*

FYI on DIY Reception Bar Alcohols needed:

<http://www.epicurious.com/archive/entertaining/partiesevents/cocktailpartybuyersguide>

<http://www.evite.com/pages/party/drink-calculator>

<http://www.thealcoholcalculator.com/>

<https://weddingtips101.wordpress.com/tag/wedding-alcohol-calculator/>