

Spinach Salad

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

Spring Salad

*Mixed Greens with Strawberries & Sliced Mangos, topped with Feta Cheese* *and Raspberry Vinaigrette Dressing*

Country Vine Salad

*Mixed Spring Salad, with Strawberries, Green & Red Grape Halves & Pecans,* *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 Cucumber, Shaved Carrots & Tomatoes with Champagne Vinaigrette*

Caesar Salad

*Romaine Lettuce 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

*Mescaline Greens with sliced poached pears, roasted pine nuts & cranberries, sprinkled with feta & drizzled with a balsamic 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*

*-All Dinners Include Freshly Baked Yeast Rolls-*

*…Beef & Pork Options…*

\* Garlic Peppered Beef Tenderloin

*Served with Horseradish Sauce on the side*

Filet Mignon

*-Served with a Rich Red Wine & Balsamic Glaze*

Filet Oscar

*Grilled Steak topped with Chesapeake Bay Crab Meat & Hollandaise Sauce*

Prime Rib

*Served with Horseradish Sauce*

Sliced London Broil

*served With a Marinated Mushroom Sauce*

Beef Wellington

Smoked Beef Brisket

*…Pork Options…*

Stuffed Pork Loin

*Stuffed with Cranberry Orange Dressing*

Garlic Herb Pork Loin

*Smothered with a Warm Apple Ginger Chutney*

*Pulled Pork BBQ*

*Served with Cole Slaw, Rolls & Sauces*

*NC Vinegar Base & Sweet Hickory*

*…Poultry Options…*

\*Signature Parmesan Encrusted Chicken

*Boneless Chicken Topped with Parmesan Cheese Boneless Chicken Breast*

Chicken Breast

*with Roasted Red Pepper Cream Sauce or Mushroom Cream Sauce & shaved Parmesan Cheese*

Chicken Marsala

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

Mediterranean Chicken

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

Roasted Turkey

*served with stuffing, gravy & cranberry orange relish*

*…Fish & Seafood Options…*

Grilled Salmon

*Seasoned with Butter, Capers & Dill (Optional Lemon or Creamy Dill Sauce on side)*

Salmon Oscar

*Topped With Chesapeake Bay Lump Crab Meat, Asparagus Spears & Hollandaise Sauce*

Stuffed Flounder

*Fresh Flounder fillets stuffed & with Chesapeake Bay lump crab meat*

Fresh Tilapia

Baked with lemon Slices, Buter and Capers

Mahi

With Garlic Butter and Lemon

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

*With Mango Salsa*

Shrimp Scampi

*Pan sautéed shrimp, cooked in butter, minced garlic, dry vermouth,*

*fresh squeezed lemon juice & parsley*

*~Optional: served over Angel Hair Pasta*

*~Sides~*

\*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, Fresh Rosemary & Parsley*

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)

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

*…Vegetables…*

Grilled Asparagus

*Seasoned with Garlic infused Olive Oil & Sea Salt*

Lemon Lovers Asparagus

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

Tender Whole Green Beans

*Seasoned with Garlic Infused Olive Oil & Sea Salt & Slivers of Roasted Red Peppers*

Country Style Green Beans

*Tender Cut Green Beans Seasoned with Pork*

Braised Collard Greens

*Seasoned with bacon, onions, minced garlic, red pepper flakes, dry white wine,*

*freshly squeezed lemon juice, sea salt & cracked pepper*

\*Grilled Mixed Seasonal Vegetables

*Seasoned with Garlic Infused Olive Oil & Sea Salt*

Grilled Mixed Vegetable Platter

*A Beautifully displayed Assortment of Grilled Vegetables Served Room Temperature*

Honey Glazed Baby Carrots

*Whole Petite Carrots Seasoned with Butter, Honey, Lemon Juice,*

*freshly ground Black Pepper & chopped Parsley*

Chilled Cucumber & Tomato Salad

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

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*

Warm Artichoke Pasta

*Bow Tie Pasta, Artichoke Hearts, Spinach &*

*Sundried Tomatoes in a Light Cream 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** *…*

**(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,*

**(Assorted Toppings)**

*Mushrooms, Garlic, Diced Red Onions, Sundried Tomatoes, Red Pepper Flakes, Parmesan Cheese*

*…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*

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*…After Dinner Additions…*

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*

*$6.00 pp*

Gourmet Coffee Station

*Freshly Brewed Decaf & Regular Coffee, Shaved Chocolates & Cinnamon Sticks, with Vanilla,*

*Raspberry, Hazelnut & Carmel Flavored Syrups*

*$5.00 pp*

Ice Cream Sundae Bar

*Vanilla & Chocolate Ice Cream with Assorted Toppings;*

*Chocolate, Carmel & Strawberry Sauce, Confetti Sprinkles, Chocolate Sprinkles Walnuts, Cherries & Whipped Cream*

*$9.00 pp*

S’mores Bar

*Gram Crackers, Chocolate & Marshmallows with roasting station*

*$6.00 pp*

*EBC Bar Options*

Beer & Wine ~ $22.00 pp

Beer & Wine w/2 Signature Drinks ~ $32.00 pp

Full Bar w/Beer, Wine & Alcohol ~ $37.00 pp

Please let us know if you would like a Champagne Toast- Additional $2 pp

*Beers (Choose Three)*

*Bud (Lite), Miller (Lite), Yuengling, Corona (Lite), O’Connor’s*

*Wines (Choose two )*

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

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

*Liquors*

*Rum, Vodka, Bourbon/Whiskey, Gin & Scotch*

**NOTE:** If Providing Your Own Alcohol:

*East Beach Catering will provide setting up, maintaining & breaking down the bar areas 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 for guests arrival. Please leave all cases of beer in their packaging. Wines & Champagnes can be kept in their card board boxes as well – this makes it easier for the bartenders to replenish bar as needed.*

***You Must Retain your own ABC license for the day at www.ABC.com***