

SWEET CAROLINES

KITCHEN & COCKTAILS

APPETIZERS

MUST ORDER IN THE QUANTITY OF YOUR GUEST EXPECTANCY

CLASSIC BRUSCHETTA \$3

Fresh tomatoes, onions and basil topped on a crispy crostini. Finished with baslamic glaze

AUTUMN BRUSCHETTA \$3

Crispy crostini topped with goat cheese, butternut squash, green apple, candied pecans and balsamic glaze

FRESH FRUIT TRAY \$4

Fresh cut fruit, beautifully displayed

VEGETABLE TRAY \$4

Fresh cut vegetables served with housemade ranch

CHEESE & CRACKERS \$4

Hand cut cheeses & gourmet crackers

SOFT DOUGH PRETZEL STICKS \$4

Served with queso and pub mustard

CRAB RANGOONS \$4

Cream cheese and crab stuffed wontons with sweet chili sauce

MAC&CHEESE BITES \$4

Deep fried bites of mac and cheese with housemade ranch

SHRIMP COCKTAIL \$4.50

Shrimp prepared in our own seafood boil. Served with cocktail sauce and lemon wedges

MINI MEATBALLS \$4.50

Tossed in bbq, marinara or swedish style

BACON WRAPPED SMOKIES \$115

Hand wrapped and baked in a brown sugar *serves ~ 25 people

SNACK MIXES \$2

Choose one of the following: Pretzels, chex mix, pub mix, popcorn

PUFF PASTRY PINWHEELS \$4.50

Choose from the following options: pizza, jalapeno popper, sundried tomato & feta, french onion, ham & cheese, mushroom & swiss

ANTIPASTO SKEWERS \$5

Cherry tomatoes, marinated cheese, olives, salami & cheese tortellini

HUMMUS TRAY \$5

Hummus served with naan bread, fresh cut vegetables, olives & pickles

GRILLED VEGETABLE PLATTER \$5

Zucchini, asparagus, red peppers, yellow squash and portabella mushrooms with aged balsamic, pesto and olive oil

SANDWICH SLIDERS \$5

Ham & Swiss, turkey & cheddar, Italian, chicken salad, egg salad *minimum 12 per flavor

SHEET TRAY NACHOS \$5

Tortilla chips topped with black beans, cheddar cheese, queso, bacon, tex-mex vegetables and sour cream

CHIPS & DIP - HOT

Choose one of the following dips: Mexican corn \$4, queso \$4, cowboy queso \$5, buffalo chicken \$5, spinach artichoke \$5, seafood \$7
*price listed per person

CHIPS & DIP - COLD

Choose one of the following dips: Mexican corn \$4, loaded ranch \$4, caramelized onion bacon dip \$4, guacamole \$5, salsa \$3
*price listed per person

CHICKEN WINGS \$5

Boneless or traditional wings tossed in your choice of: buffalo, bbq, spicy bbq, lemon pepper, caribbean jerk, garlic parmesan. Served with carrots, celery and ranch Add fries +\$2

CHICKEN SKEWERS \$5

Seasoned, seared and glazed. Choose from garlic parmesan, teriyaki, tequila lime or chipotle hot honey

EGG ROLLS \$5

Hand filled eggroll wrappers fried until crispy. Choose from: southwest, bbq, reuben, buffalo chicken & traditional

MEAT & CHEESE TRAY \$6

Assorted meats, hand cut cheeses, gourmet crackers & grapes

SHRIMP CROSTINI \$6

Toasted crostinis topped with avocado spread, seared shrimp & hot honey

CHEESEBURGER SLIDERS \$6

Classic beef burger topped with cheese. Served with ketchup, mustard & pickles. Add fries +\$2

EMPANADAS \$6

Deep fried dough with a hearty beef filling served with cilantro lime cream sauce

TAQUITOS \$6

Filling hand rolled into a flour tortilla and served with house dipping sauce. Choose from: chicken & cheese, beef, southwest veggie

CHARCUTERIE \$13

An assortment of cured meats, artisanal cheese and gourmet crackers. Pickled vegetables, grapes, nuts, stuffed olives and jams

SWEET CAROLINES

KITCHEN & COCKTAILS

CATERING FAVORITES

ONE ENTREE \$24

TWO ENTREES \$29

THREE ENTREES \$34

ALL ENTREES SERVED WITH SALAD AND YOUR CHOICE OF 2 SIDES

ENTREES

CHICKEN

CHICKEN DEBURGO

BRUSCHETTA CHICKEN

ROASTED LEG QUARTERS

FRIED CHICKEN

CHICKEN POT PIE

CHICKEN STRIPS

BEEF

MEATLOAF

GARLIC ROAST BEEF +\$2

SIRLOIN STEAKS +\$10

PORK

ROSEMARY ROASTED PORK LOIN

HAM BALLS

SEAFOOD

GRILLED SHRIMP SKEWERS

BREADED SHRIMP

SOUTHERN FRIED CATFISH

LEMON HERBED TILAPIA

BOURBON PEACH SALMON

VEGETARIAN

RED SAUCE PASTA

STUFFED MUSHROOMS

ALFREDO PASTA

SIDES

SOUTHERN GREEN BEANS

MASHED POTATOES

ROASTED RED POTATOES

BUTTERED SWEET CORN

ROASTED CARROTS

BRUSSEL SPROUTS

MAC AND CHEESE

MIXED FRUIT BOWL

GRILLED VEGETABLES

BAKED POTATOES

FRENCH FRIES

CORN BREAD

COLE SLAW

PASTA SALAD

CHIPS & DIP

BAKED BEANS

CUCUMBER SALAD

POTATO SALAD

ADD ROLLS & BUTTER OR GARLIC BREAD +\$2 PER PERSON

ALL ADDITIONAL SIDES +\$4 PER PERSON

SWEET CAROLINES

KITCHEN & COCKTAILS

CASUAL EATS

PULLED PORK SANDWICHES \$22

Served with baked beans, cheesy potatoes, coleslaw, housemade bbq sauce and pickles

CRISPY CHICKEN SANDWICHES \$22

Served with french fries, mac and cheese, coleslaw, pickles & ranch

MARGARITA CHICKEN \$22

Seasoned and grilled chicken breast, corn salsa on a bed of cilantro lime rice. Served with a tex-mex salad *substitute tilapia or shrimp

SOUP, SALAD & HALF SANDWICH \$22

Choice of soup: chicken&dumpling, chili, tomato bisque or vegan rainbow. Choice of sandwich: chicken salad, egg salad or grilled cheese. Choice of salad: house or caesar
*One option per 25 guests

SWEET'S CHICKEN BOWL \$24

A base of mashed potatoes served with toppings to load up on top: crispy chicken bites, shredded cheddar, sweet corn & country gravy. Served with a house salad

FRENCH DIP SANDWICHES \$24

Slow roasted beef, provolone cheese, caramelized onions and aujus for dipping. Served with kettle chips and house salad

FAJITAS \$26

Grilled chicken & steak combo with onions and green peppers. Served with soft shells, cilantro lime rice, black beans and assorted toppings
Add gauc +\$3 Add queso +\$2

BBQ PICNIC \$26

Pulled pork and bbq glazed chicken legs. Served with potato salad, coleslaw, potato chips and buttered texas toast. Top with housemade bbq sauce and pickles

CHICKEN ALFREDO PASTA \$26

Grilled chicken on top of pasta tossed in a housemade cream sauce. Served with house salad, garlic green beans and garlic bread

PENNE PASTA W/ ITALIAN SAUSAGE \$26

Penne pasta tossed with our house-made red meat sauce. Served with garlic bread, house salad and garlic green beans

CHICKEN PARMESAN \$26

Breaded chicken cutlets on top of a bed of red sauce pasta. Served with house salad, garlic green beans and garlic bread

SEAFOOD BOIL \$28

All of your lowcountry favorites including: red potatoes, corn on the cob, seafood, andouille sausage, french bread, lemons and crackers

BAKED POTATO BAR \$22

A large baked potato loaded with topping choices: chili, pulled pork, cheddar cheese, bacon, chives and more! Served with house salad

TACO BAR \$25

Hard and soft shells, ground beef, cilantro lime rice, black beans and assorted topping
Add gauc +\$3 Add queso +\$2

MAC & CHEESE BAR \$26

A large helping of housemade mac and cheese with topping choices: pulled pork, chicken bites, bacon, ranch, pickles and more! Served with house salad

PASTA BAR \$29

Buttered noodles ready to be topped your way: alfredo sauce, red sauce, grilled chicken, meatballs, broccoli, tomatoes, cheese and more! Served with garlic bread and house salad

SWEET CAROLINES

KITCHEN & COCKTAILS

DESSERTS

SNICKER SALAD \$5

OREO FLUFF \$5

BROWNIES \$5

LEMON BARS \$5

SCOTCHEROOS \$5

ASSORTED COOKIES \$5

PUPPY CHOW \$5

MINI TREAT TRIO \$9

Pick three: cookies, lemon bars, scotheroos, brownies, donut holes & mini cupcakes

FRUIT SALAD \$6

Assorted fresh cut fruit tossed with housemade whipped cream, mini marshmallows and topped with candied pecans

CHURROS \$6

Sweet dough fried and tossed in cinnamon sugar. Served with chocolate sauce, caramel sauce and nutella for dipping

CHEESECAKE CUPS \$6 PER CUP

Graham cracker crumbles, classic cheesecake filling, topped with whipped cream. Add a sauce: Strawberry, dulce de leche, caramel or chocolate

CUPCAKES \$6 PER CUPCAKE

Chocolate & vanilla cupcakes with house made frosting and seasonal toppings

PEACH COBBLER \$7

Peaches with a sweet biscuit topping. Served with fresh whipped cream

APPLE CRISP \$7

Fresh cut apples with an oatmeal brown sugar crumble. Served with fresh whipped cream

STRAWBERRY SHORTCAKE \$7

Angel food cake, fresh strawberries and house made whipped cream

CHEESECAKE W. TOPPINGS \$7

Classic cheesecake topped your choice of: Raspberries w/ chocolate ganache, fresh berries, caramel biscoff, chocolate oreo, cherries, blueberries or lemon curd

PIE \$7

Choices include but not limited to: Apple, cherry, chocolate, banana cream, key lime, pecan and pumpkin

LAYED TRIFLE \$7

Chocolate lovers, mixed berry, caramel biscoff, banana pudding, peanut butter lovers & lemon curd
*One flavor per 25 guests

DESSERT BARS

POPCORN BAR \$7

Several popcorn flavors and fun candies

BUILD YOUR OWN

GOODIE BAG \$7

Load up and take home a goodie bag of candies, cookies & chocolates

BUILD YOUR OWN

CHEESECAKE CUP \$8

Choose your cookie base, fill with classic cheesecake filling & top with various sauces, fresh fruit, cookies and more

ICE CREAM SUNDAE BAR \$9

Frozen mason jars filled with vanilla ice cream and surrounded by an assortment of ice cream toppers

S'MORES BAR \$9

Assortment of chocolate bars, graham crackers, cookies and marshmallows. All surrounding an open flame

DESSERT CHARCUTERIE \$12

A huge assortment of cookies, candies and fresh made desserts