



Menu

Peruse the *Experience Menu* and select the dishes for your order. From appetizers to desserts, each item is fully customizable to cater to your palate, dietary needs, allergies, and personal preferences. The goal is to provide a tailored culinary experience that ensures every guest is delighted and every detail is perfect.

Need that perfect bottle of wine, champagne, gift, a special occasion? We have you covered with our concierge service.



(910)520-0662

Wilmington, North Carolina (910)520-0662

experienceitilm@gmail.com

Shareables/Trays

We offer any of these trays in personal and sharing size

Hummus & Pita

Fresh in house made hummus served with fresh or baked pita chips

Add a topping:

Fire roasted pepper medley

Middle Eastern mushrooms

Roasted Garlic & jalapenos

Mediterranean Sampler

Fresh in house made hummus, grilled vegetables, Feta cheese cubes with herbed dressing, Dolmades (stuffed grape leaves) and olives. Served with pita and crackers

Additions

Cured meat or shrimp or additional dips (whipped feta, artichoke dip, etc)

Fruit tray

Seasonal arrangement of fruit

Additions

Cheese assortment

Yogurt Dip

Tanghulu fruit & or Chocolate covered fruit

Cheese tray

Domestic & imported cheeses served with fresh & dried fruit, sweet heat pecans, olives, cheese stuffed cherry peppers & roasted garlic confit spread.

Served with assorted cracker tray

Charcuterie board

(Vegetarian or fish options available)

Assorted cured meats, domestic and imported cheese, olives and other pickled vegetables, with dried fruit, fresh fruit, capresse skewers & nuts.

Served with assorted cracker tray

Cold Seafood tray

Poached herbed shrimp, hot smoked bourbon salmon, crab dip, salmon caviar, crème fresh with green onion blinis & quail deviled eggs.

Additions (When available): Poached cold lobster, poached crab claws, *red snapper ceviche

Sandwich tray

Mini sandwich platter served with condiments on the side

Choose from Deli meats, Roasted pesto or rosemary Chicken, Grilled vegetables, Smoked salmon & dill cream cheese, Grilled steak, Italian salami & cheese, completely customizable.

Chicken fingers

Battered chicken breast served with various dips –includes carrot & celery sticks with ranch or blue cheese dressing.

Chicken Wings

Baked or fried: choice of Buffalo, Tangy bbq, Chipotle bbq, Honey garlic, Spicy hot honey sauce & lemon pepper. Served with carrots & celery sticks with blue cheese dressing or ranch

Pastry/Cookie tray

Assorted sweet treats (baked fresh)

Choose from cookies, pastries, brownies, cakes, cheese cakes, cupcakes,

**Sandwiches**

Served with your choice of side chef salad or fruit or veggies and dip. Includes: Chips and a dessert

Deli Sandwich

Smoked or roasted turkey or chicken, Ham, Pastrami, corned beef, roast beef, Albacore tuna, egg salad, Italian Salami
With your choice of cheese

Club -Classic or with grilled chicken

3 slices of toasted bread, chicken or turkey, thick cut bacon, lettuce, tomato & cheese.

Condiments on the side

Grilled *beef tenderloin or Grilled Chicken breast

Green leaf lettuce, red onions, honey mustard, may aioli, sautéed red and green peppers. With Swiss or Cheddar served on a baguette

Grilled Vegetable sandwich

Grilled eggplant, red pepper, zucchini, Portobello mushrooms, sautéed spinach, spicy pesto garlic mayo, Swiss cheese on thick cut multigrain bread, grilled.

Crispy Chicken sandwich

Seasoned & battered chicken breast fried and served with pepper jack cheese, tomato, red onion, lettuce & garlic mayo on a bun

(Make it spicy: buffalo coated or Cajun spice)

The avocado

Mashed and seasoned avocado, sliced boiled eggs, provolone cheese, romaine lettuce, sliced tomatoes, red onions, tahini amba sauce, served on multigrain bread

The Chopped Italian

Salami, ham, provolone, pepperoni, iceberg lettuce, tomato, banana peppers, red onions all chopped up and dressed with red wine vinegar Italian dressing and served on a sub roll

Cod cake sliders (3 per order)

Flavorful cod cakes (house made), pan fried and served with lemon dill sauce, lettuce & shredded carrots on a potato bun

American Waygu sliders (3 per order)

*American Waygu sliders cooked medium with or without cheese, lettuce, thin sliced onion and condiments provided on the side.



Wraps

Served with your choice of side chef salad or fruit or veggies and dip.

Includes: Chips and a dessert

Burrito -with chicken, rice, black beans, avocado, pico de gallo, red onions, sour cream and cheese.

Chicken Caesar -grilled chicken breast, romaine lettuce, tossed with dressing, mozzarella and parmesan cheese.

Grilled Portobello -Roasted Portobello mushrooms, green leaf lettuce, roasted red peppers, herb goat cheese, red onions & garlic aioli sauce

Grilled veggie – assorted roasted vegetables, avocado, spicy chipotle mayo, Swiss cheese

Flatbread or Large pizza

Choose from the following or create your own

Can be personal size or larger

Wild mushroom -grilled mixed wild mushrooms, sautéed onions in butter and herbs, boursain cheese, mozzarella, finished with a garlic aioli drizzle.

Chicken sausage -andouille chicken sausage, tomato sauce, grilled red peppers, onions, and mozzarella

Pepperoni -pepperoni, tomato sauce and mozzarella

Italian sausage –mild or spicy, tomato sauce and mozzarella

Cheese –tomato sauce & mozzarella

Shrimp Scampi -Shrimp, roasted garlic, olive oil, lemon, mozzarella and fontina cheese, garnished with fresh herbs. Served with side of crushed red pepper

Salads

Cobb

Grilled chicken, romaine lettuce fully cooked bacon, boiled egg, avocado, grape tomatoes, blue cheese and red onion garnish

Dressing choices:

Balsamic vinaigrette, Light house blue cheese and Brianna's Garlic vinaigrette

Greek

With or without lettuce

Tomatoes, cucumber, red onions, feta cheese and kalamata olives with greek dressing

-Add any of the following protein: Chicken or beef skewers, grilled chicken or tenderloin

Southwest

*Grilled beef tenderloin or chicken breast

Romaine lettuce, black beans, tomatoes, red pickled onions, avocado, corn, cucumbers and shredded cheese. Served with your choice of dressing on the side

Caesar

Romaine lettuce, Caesar dressing, Parmesan cheese and croutons.

-Additions

Protein: chicken, steak or shrimp

Caprese Salad

Heirloom tomatoes, fresh mozzarella, fresh basil, served on a bed of greens, black pepper and Sea salt (side of olive oil & balsamic reduction)

Shrimp Soba noodle salad

Grilled Shrimp, Udon noodles, cucumbers, carrots, cilantro, green onions, red pepper, snow peas, broccoli and mango, topped with black sesame seeds
Dressed with Asian peanut sauce (slightly spicy)



Garden salad

Fresh mixed green, shredded carrots, grape tomatoes, thin sliced red onions, cucumber & red peppers. Served with dressing of choice

Add: Grilled chicken breast, poached or grilled shrimp or tuna steak

Grilled Portobello salad

Grilled Portobello mushrooms, mixed greens, red onions, blue berries, sliced avocado and goat cheese. Served with balsamic dressing

Beet salad

Roasted beets, cilantro, red onions, goat cheese and red wine vinaigrette dressing

Cumber corn salad

Cucumbers, corn, avocado, cilantro, red onions, chopped pickled jalapenos with a lemon vinaigrette dressing

Asian salad

Bed of lettuce, topped with tri color cabbage, shredded carrots, edamame, spicy corn, green onions & seaweed salad topped with seared sesame encrusted tuna or salmon teriyaki.

Israeli Salad

Chopped Tomato, cucumber, onion, bell pepper, parsley, olive oil, lemon & spices.

Additions

: Grilled chicken breast, poached or grilled shrimp or tuna steak

Mediterranean delight

On a bed of chopped romaine lettuce, layered with grape tomatoes, Persian cucumbers, chickpeas, red onions, Kalamata olives, feta cheese and parsley. Served with lemony dressing.

Additions

: Grilled rosemary chicken breast, poached or grilled shrimp, Mahi Mahi or tuna steak

Salade Nicoise

Tonnino Yellowfin tuna, yellow baby potatoes, green beans, boiled egg, artichoke hearts, cherry tomatoes, Kalamata olives and capers. Dressing: lemon herb

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Breakfast menu

Continental breakfast

2 pastry items (with appropriate condiments), fresh fruit, orange juice & individual yogurt cup

Bagel & Lox

Smoked salmon, bagel, whipped cream cheese w/tomato slices, boiled egg, red

onion, fresh dill and caper topping.

Challah thick sliced French toast

Served with strawberry compote, butter and maple syrup.

Additions; choice of bacon, turkey bacon or chicken sausage.

Belgian waffle served with fruit, maple syrup and butter.

Pancakes

Blueberry or chocolate chip or plain

Fluffy pancakes served with a side of sweet butter & maple syrup

Avocado toast

Smashed fresh avocado on thick sliced toasted bread.

Served with sliced tomato, seasoning of everything but the bagel and a side of fresh fruit

Omelettes -custom made to order

Served with fresh fruit, roll and butter

Omelette soufflé

Choice of wild mushroom or spinach

Made with fresh eggs, cream, Gruyère and shallots

Served with fresh baked roll & butter

Additions;

Bacon, turkey bacon, chicken andouille sausage and

Classic breakfast

3 eggs made your way, Potatoes, fresh fruit and roll with butter.

Additions

Bacon, turkey bacon, chicken sausage, pork sausage

Yogurt parfait

Fresh Greek yogurt (sweet or unsweetened)

Fresh berries and granola

Fruit bowl

Seasonal fruit

Overnight Oats

*require 24hours

Oats, milk (or milk substitute like almond milk), Greek yogurt, chia seeds, honey, cinnamon & berries.

Oatmeal bowl

Precooked and served with brown sugar cinnamon mix or honey.

Additions: cranberries, raisins, walnuts, sliced almonds, fresh berries,

Breakfast sandwiches - Served with side of fresh fruit

Choose from

-Bacon, egg & Colby cheese on either a croissant or bagel

-Egg, Swiss & avocado on a croissant

-Sausage & Colby cheese on an English muffin

-Egg white, spinach, green onion, roast pepper, avocado & Swiss cheese, wrapped in a flour tortilla

Any of the above sandwiches can be customized

Breakfast burritos

Eggs, chicken andouille sausage, breakfast potatoes, grilled peppers & onions with Colby jack cheese, wrapped in a flour tortilla.

Served with guacamole, pico de gallo & sour cream

Pastry & breakfast bread tray -Assorted muffins, scones, bagels & croissants served with whipped cream cheese, butter & jams

Bagel tray with whipped cream cheese, egg salad, tuna salad, slices of cheese and lox. Served with sliced tomato, cucumber, red onion.





Mains

***Steak**

Choice of Filet Mignon, NY Strip or Ribeye

Served with sautéed vegetables and roasted potatoes or garlic mashed, dinner roll with butter

***Rack of lamb**

Rack of lamb (marinated in herbs and garlic) grilled medium rare. Served with chimichurri sauce, vegetables, roasted potatoes or rice. Dinner roll with butter

Moroccan cooked fish

Your choice of Shrimp or Haddock Cooked with a flavorful tomato based sauce and served with your choice of couscous or Jasmine rice. Request your spice level.

General Tso chicken

Tender chicken battered and fried and tossed in a spicy Asian sauce. Served with stir fry vegetables and rice

***Duck breast with spicy Asian noodles or fried rice**

Seared duck breast, thinly sliced. Served with noodles and vegetable or fried rice.

Mediterranean grilled Chicken Breast or boneless thighs

Chicken marinated in garlic, olive oil, lemon and herbs. Served with greek orzo salad, tzatziki & pita

Grilled Cauliflower Chimi Churri Steak

Herb seasoned cauliflower, thick cut and grilled. Served on a bed of pureed butter beans and topped with chimi churri sauce & fresh cilantro

Chicken parmesan

Breaded chicken breast with mozzarella & parmesan cheese. Served with angel hair pasta and fire roasted tomato sauce. Roll & Butter

***Grilled Asian Tuna**

Tuna steak seasoned with sesame seeds, garlic, black pepper, sea salt & sesame seed oil, Seared and topped with spicy honey ginger & eel sauce. Finished with chopped green onions. Served with jasmine pilaf and sautéed vegetables

Blackened Mahi Mahi

Fresh Mahi mahi filet, seasoned and pan seared. Served with seasonal sautéed vegetables & rice pilaf or roasted potatoes & lemon wedges

Alfredo pasta

House made Alfredo sauce with fettucine noodles.
Add: Chicken pesto or shrimp

Tomato a la minute rigatoni

Grape Romano tomatoes chopped and cooked with shallots, garlic, anchovies, sundried tomatoes, oregano & fresh basil in olive and finished with butter, capers & parmesan cheese



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Disclosure: (*) Denotes menu items that are raw or undercooked or items that have raw or undercooked ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

Desserts

Mini Cheese Cakes –topped with strawberry compote and fresh strawberries. Available as gluten free.

Black out chocolate cake with cherry compote -Double rich chocolate cake with layers of chocolate ganache cream and served with cherry compote & whipped cream

Cookie tray

Assorted cookies: chocolate, oatmeal raisin, oatmeal chocolate chunk, white chocolate nut, request your favorite flavor or make it chef's choice

Chocolate Moose

Topped with shaved chocolate and fresh whip cream

Mini bundt cakes

Red velvet, chocolate chip, white chocolate raspberries. Lemon, classic vanilla.
Ask about seasonal flavors and gluten free options

Chocolate covered strawberries

Available in both milk chocolate and dark chocolate

