



## **HORS D'OEUVRES SELECTIONS**

*(Cold and Hot Hors d'oeuvres are priced per minimum of 50 Guests)*

### **Cold Hors d'oeuvres**

Tomato Roasted Bruschetta  
Spinach Pesto Flatbread  
Potato Chip Ala Carr' *(Smoked Salmon topped on Gourmet chips with Wasabi drizzle)*  
Vegetable Shooters  
Grilled Beef Tenderloin on toast points  
Jumbo Shrimp Cocktail  
Mexican Shrimp Cocktail with Mango Salsa  
Mini overstuffed Chicken Salad bites Assorted Canapés

### **Hot Hors d'oeuvres**

Sweet Potato Fritters  
Zucchini Boats  
Teriyaki Chicken Kabobs with Peppers  
Portabella Puff  
Bacon Wrapped Scallops  
Fat Sisters Meatballs  
Vegetable Spring Rolls  
Mini Stuffed Chicken Breast (Sundried Tomato and Basil topped with Goat Cheese Sauce)

Applicable service charge & sales tax will be added to all catered food & beverage.

18% Gratuity will be added to all orders.

*(Selections and/or prices are subject to change without notice)*



## **HORS D'OEUVRES SELECTIONS**

*(Cold and Hot Hors d'oeuvres are priced per minimum of 50 Guests)*

Chile-Lime Salmon Satay  
Cumin Lamb Skewers  
Beef and Sweet Potato Skewers  
Petite Gorgonzola Cranberry Puff  
Petite Fig & Caramelized Onion Puff  
Steak Tataki w/Three Pepper Soy Sauce  
Maryland Style Crab Cakes  
Salmon & Cheese Grit Shooters

## **SPECIALTY STATIONS**

*(All Specialty Stations require a uniformed chef attendant at \$50.00 per attendant)*

### **Mashed Potato Martini Station**

Creamy mashed potatoes served in martini glasses topped with your choice of Meatballs, Cheese, Scallions, and Roasted Garlic

*Small (Serves 100)*

*Large (Serves 250)*

### **Pasta Station**

Your choice of Bowtie, Ziti or Angel Hair Pasta

Topped with your choice of Homemade Sauce, Marinara, Alfredo or Pesto  
Meatballs, Sausage or Chargrilled Chicken Strips and Sautéed Shrimp

*Small (Serves 100)*

*Large (Serves 250)*

### **Hand Held Caesar Salad Station**

Romaine Lettuce topped with Romano Parmesan Cheese, Garlic Butter  
Croutons and Smoked Salmon

*Small (Serves 100)*

*Large (Serves 250)*



## **Dessert & Coffee Station**

An Assortment of Petite Pastries, Regular & Premium Deep Roasted Coffees to include Vanilla, Hazelnut, Irish crème, and Amaretto flavored syrups

### **DISPLAY SELECTIONS**

#### **Assorted Fresh Fruit Display**

*Small (Serves 100)*

*Large (Serves 250)*

#### **Assorted Vegetable Platter**

*Small (Serves 100)*

*Large (Serves 250)*

#### **Assorted Gourmet Cheese / Crackers / Breads & Dips Display**

*Small (Serves 100)*

*Large (Serves 250)*

#### **Assorted Devil Egg Platter**

Classic Egg / Salmon & Dill / Roasted Red Pepper & Fresh Herbs

*Small (Serves 100)*

*Large (Serves 250)*

#### **Grilled Beef Tenderloin Platter**

Grilled Tenderloin of Beef w/Toast Points, Capers, Horseradish Sauce, Spicy Mustard

*Small (Serves 100)*

*Large (Serves 250)*

#### **Smoked Salmon Display**

Served with Black Bread, Capers, Onion, Black Olives, Diced Eggs, Lemons & Dill Butter

*(Serves 50)*

*Applicable service charge & sales tax will be added to all catered food & beverage.*

*18% Gratuity will be added to all orders.*

*(Selections and/or prices are subject to change without notice)*



## **DIPS**

*(Minimum of 25 Guests)*

(Each dip is served with assorted toast points or tortilla chips)

### **Spinach and Artichoke Dip**

Fresh spinach tossed with Artichokes in a creamy cheese sauce

### **Crab Dip**

Fresh Lump Crabmeat tossed with onions and special seasonings

### **Hummus Dip**

Fresh Herbs w/Garlic

### **Onion Dip**

Pureed Onions with special seasonings

Applicable service charge & sales tax will be added to all catered food & beverage.

18% Gratuity will be added to all orders.

(Selections and/or prices are subject to change without notice)



## **DINNER ENTREES**

*(All Dinner Entrees served with Salad, Two Side Items, Rolls with Butter, Dessert,*

*Freshly Brewed Regular & Decaf Coffee, and Sweet Iced Tea or Peach Tea)*

### **POULTRY**

Marinated Chicken Breast with Mushroom Sauce  
Southern Tea Brine Deep Fried Chicken  
Lemon Pepper Roasted chicken with Salsa Verde  
Citrus Turkey Tenderloin

### **SEAFOOD**

Seafood Stuffed Trout with Hollandaise  
Grilled Wild Salmon with Honey Chili Sauce  
Pan Seared Cajun Tilapia  
Barbeque Shrimp w/ Low country Grits

### **PORK**

Peppered Seared Pork Tenderloin with Orange Sauce  
Honey Glazed Baked Ham  
Grilled Glazed Jalapeno-Chili Pork Chops w/Three Bean relish

*Applicable service charge & sales tax will be added to all catered food & beverage.*

*18% Gratuity will be added to all orders.*

*(Selections and/or prices are subject to change without notice)*



## **DINNER ENTREES**

*(All Dinner Entrees served with Salad, Two Side Items, Rolls with Butter, Dessert,*

*Freshly Brewed Regular & Decaf Coffee, and Sweet Iced Tea or Peach Tea)*

### **BEEF & LAMB**

Sliced Roast Beef with Au Jus

Peppered Seared Flank Steak

Prime Rib of Beef with Cherry Bourbon Demi

Filet Mignon with Porcini Mushroom Demi

Grilled Lamb Chop with Morocco Barbecue Sauce

### **VEGETARIAN ENTREES**

Sun Dried Tomato-Artichoke Ravioli

Wilted Baby Spinach and Tomato-Olive Compote

The Tuscan Vegetable Plate

*Herb Grilled Portobello Mushroom, Oven Roasted Peppers and Zucchini, Steamed Asparagus, Broiled Tomatoes, Cauliflower and Broccoli, Garlic Roasted Potatoes drizzled with Balsamic Reduction and Basil Oil*

*Applicable service charge & sales tax will be added to all catered food & beverage.*

*18% Gratuity will be added to all orders.*

*(Selections and/or prices are subject to change without notice)*



## **SALADS**

### **-Choice of One-**

Caesar Salad

Mixed Field Greens

Garden Salad

### **SIDE ITEMS**

#### **-Choice of Two-**

Grilled Asparagus with Shaved Parmigiano Reggiano

Steamed Broccoli

Sautéed Spinach

Collard Greens

Sauteed Herb Green Beans

Vegetable Medley (*Broccoli, Cauliflower, Yellow Squash, Carrots*)

Macaroni & Cheese

Cornbread Dressing with Cranberry Sauce

Garlic Mashed Potatoes

Roasted New Potatoes

Candied Yams

Glazed Carrots

Rice Pilaf

Yellow Rice

Corn Soufflé

Jalapeno Grits

*Applicable service charge & sales tax will be added to all catered food & beverage 18% Gratuity will be added to all orders.*

*(Selections and/or prices are subject to change without notice)*



## **DESSERT SELECTION**

-Choice of One-

Sweet Potato Cheesecake

Key Lime Pie

Old Fashion Southern Peach Cobbler

Deep South Pecan Pie

Chocolate Lava Cake

Assorted Fresh Fruit Tart

Mini Signature Petit Fours





## **HOLIDAY BUFFET MENU**

*(Minimum of 50 Guests)*

**-Choice of Two Meats-**

Maple Roasted Turkey Breast

Brown Sugar Roasted Fresh Ham

Southern Fried Chicken

-Served with the following side items-

Southern Dressing

Yellow Squash Casserole

Sweet Potato Casserole

Green Bean and Mushroom Casserole with Fried Onions

Macaroni Cheese

Southern Style Collard Greens

Southern Gravy

Cranberry Chutney

Buttered Yeast Rolls

**-Choice of One Dessert-**

Carrot Cake

Sweet Potato Pie

Crème Brûlée

*Applicable service charge & sales tax will be added to all catered food & beverage.*

*18% Gratuity will be added to all orders.*

*(Selections and/or prices are subject to change without notice)*