

VEGETARIAN APPETIZERS

CAPRESE SKEWERS	\$3.75
CRUDITE CUPS (CARROTS, PEPPERS, ASPARAGUS, CELERY WITH DILL DIP)	\$3.75
MINI MARGHERITA FLATBREAD PIZZA	\$5.25
MACARONI GOUDA CHEESE POPPERS	\$3.75
CUCUMBER BITES WITH HERBED GOAT CHEESE AND TOMATO	\$3.75
CAROLINA MINI TOMATO PIES	\$5.00
BRUSCHETTA CROSTINI	\$3.25
HUMMUS WITH TRI COLOR TOMATO TOAST POINT	\$4.25

SEAFOOD APPETIZERS

SHRIMP COCKTAIL	\$4.25
KEY WEST CONCH FRITTERS WITH A CAJUN REMOULADE SAUCE	\$4.25
LOBSTER SALAD TOAST POINT	\$7.00
PAN SEARED MINI CRAB CAKE WITH REMOULADE SAUCE	\$6.75
CALIFORNIA SUSHI PLATE WITH GINGER, WASABI, AND SOY	\$4.50
CRAB DIP TOAST POINT	\$4.50
SHRIMP SPRING ROLL WITH A THAI CHILI SAUCE	\$4.25
CRAB STUFFED MUSHROOM WITH HOLLANDAISE SAUCE	\$4.50

* Prices are per person.

MEAT APPETIZERS

TRADITIONAL DEVEILED EGG	\$2.75
COASTAL HAMMOCK BEEF BITE WITH A GARLIC AIOLI ON RUSTIC BREAD	\$3.75
MINI MONTE CRISTO BITE WITH POWDER SUGAR AND RASPBERRY COMPOTE	\$4.75
FRIED CHICKEN & PEARL SUGAR WAFFLE SHOOTER WITH MAPLE SYRUP	\$5.75
NONNA'S ITALIAN MEATBALL WITH MARINARA	\$3.75
MINI FLATBREAD PIZZA (ARUGULA, FIG JAM, PROSCIUTTO, AND MOZZARELLA)	\$5.25
COUNTRY SAUSAGE BISCUIT CHEDDAR BALLS	\$4.75

COCKTAIL HOUR DISPLAYS

FRUIT,CHEESE, AND VEGETABLE DISPLAY	\$5.95
Cheddar Cheese, Swiss Cheese, Gouda Cheese, and Assorted Crackers Sugar Snap Peas, Carrots, Celery, Peppers, and Dill Dip Pineapple and Cantaloupe garnished with Oranges, Kiwi, Berries, and Grapes	
CHARCUTERIE DISPLAY	\$8.95
Cheddar Cheese, Swiss Cheese, Fresh Mozzarella, Prosciutto, Salami, Pepperoni, Mortadella, Strawberries, Grapes, Dried Fruit, Chocolate, Assorted Nuts, Sun Dried Tomatoes, Pickles, Assorted Jams, Olives, French Bread, Assorted Crackers, and Honey	
DIP STATION	\$5.95
Crab Dip and Spinach & Artichoke Dip served with Toast Points and Crackers	
SEAFOOD DISPLAY	\$13.95
Cold Boiled Shrimp with Cocktail Sauce, Shucked Oysters with Mignonette Sauce, and Pan Seared Crab Cakes with Remoulade Sauce and Lemons	

REMINDER STATEMENT * Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions

Stations

MINIMUM 3 STATIONS FOR DINNER.

DUO SLIDER STATION

SLIDERS (SELECT: 2) SERVED WITH KETTLE CHIPS

\$9.95

Hot Nashville Chicken | Monte Cristo with Powder Sugar and Raspberry Compote | Pressed Cuban | Cheeseburger | Slow Roasted Pulled Pork | BBQ Brisket | Baja Fish Taco | Crispy Chicken Sandwich | Mini Carne Asada Street Taco | Mini Grilled Hot Dogs

ITALIAN STATION

PASTAS (SELECT:2) SERVED WITH CAESAR SALAD AND GARLIC BREAD

\$8.95

Spaghetti & Meatballs | Blackened Chicken Tortellini Alfredo | Meat Lasagna | Gnocchi with Italian Sausage & Marinara | Shrimp Pescatore | Penne alla Vodka with Pancetta

SOUTHERN GRIT STATION

GRITS SERVED WITH CHEESE BISCUITS

\$6.95

Tasso & Andouille Gravy with 16/20 Shrimp | Diced Tomatoes | Green Onions | Cheddar Cheese | Bacon Bits | Butter | Pickled Jalapeños | Cinnamon Sugar | Cheese Biscuit

SUSHI STATION

SUSHI (SELECT:3) SERVED WITH SOY SAUCE, WASABI, AND GINGER

\$12.95

California Roll | Spicy Tuna Roll | Vegetable Roll | Spicy Salmon Roll

* Prices are per person.

THE MACARONI CHEESE AND MASHED POTATO BAR

CREAMY MACARONI AND RED SKINNED MASHED POTATOES

\$6.95

Toppings: Bacon Bits | Green Onions | Roma Tomatoes | Sour Cream | Butter | Beef Au Jus Gravy

CARVING STATION

CARVED MEAT (SELECT:1) SERVED WITH ROLLS

\$6.95 to \$9.95

Searched Tenderloin with Dijon Mustard, Mayo and Horseradish Cream | Brisket with BBQ Sauce | Whole Slowed Roasted Pulled Pork Butt pulled in front of your guests with our BBQ Sauce and Horseradish Cream

SEARED BEEF MEDALLION STATION

SEARED TERES MAJOR (SHOULDER TENDER BEEF) SERVED WITH RED SKINNED MASHED POTATOES AND FRIED ONIONS

\$9.95

Choice Sauces at Station: Cognac Cream, Red Wine Sauce, Bearnaise, A-1, and Horseradish Cream

A SOUTHERN TOUCH STATION

FAVORITES FROM THE SOUTH

\$9.95

Chicken Bog | Pulled Pork with Sweet Hawaiian Rolls Our BBQ Sauce and Creamy Horseradish Sauce | Hush Puppies with Honey Butter

SALAD BAR STATION

SALAD BAR SERVED WITH ROLLS AND BUTTER

\$6.95

Toppings: Mixed Greens | Cheddar Cheese | Croutons | Cucumbers | Onions | Eggs | Almonds | Bacon Bits | Crackers | Blue Cheese | Salt & Pepper.
Dressings: Ranch | Italian | Blue Cheese | Thousand Island

TACO STATION

TACOS SERVED WITH FLOUR TORTILLAS AND CORN TORTILLA CHIPS

\$10.95

Served with Season Ground Beef | Pollo Asada | Pico De Gallo | Shredded Lettuce | Cheddar Cheese | Sour Cream | Guacamole | Cilantro | Fresh Cut Limes | Onions | Jalapeños | Nacho Cheese Sauce

DESIGNED SMALL PLATE STATION

BLACKENED GROUPEUR

\$12.95

3oz Blackened Grouper served with wilted spinach, risotto, and a lobster cream sauce

PAN SEARED CRAB CAKE

\$12.95

4oz Pan Seared Crab Cake served with seasoned arugula and remoulade sauce

SEARED TENDERLOIN

\$9.95

3oz seared Teres Major (shoulder tender beef) served with red skinned mashed potatoes, cognac cream sauce, and fried onions

Our Popular \$49.99 All-Inclusive Buffet Packages

What's Included: Staff, Production Fee, Wedding Worthy Disposable Package, Travel Fee, Set-Up & Breakdown of Buffet NOTE: Tax & Gratuity is not included

— (Minimum Guest Count: 25 Guests) No other discounts can be applied with the All-Inclusive Buffet Packages.

SOUTHERN FLARE PACKAGE

\$49.99 per person

12 Hour Slow Roasted Pulled Barbecue Pork | Chicken Perlo | Shredded Slaw | Baked Macaroni & Cheese | Southern Style Green Beans | Sweet Rolls

COASTAL HAMMOCK BOIL

\$49.99 per person

Shrimp | Fresh Cut Corn | Red Skinned Potatoes | Sausage | Chicken Perlo | Garden Salad with Ranch Dressing | Garlic Cheese Biscuit | Southern Green Beans

NONNA'S ITALIAN TABLE

\$49.99 per person

Meat Lasagna | Chicken Marsala | Parmesan Risotto | Sugar Peas with Onions | Cucumber Tomato Salad with Olive Oil, Red Wine Vinegar & Salt and Pepper | Garlic Bread

WEDDING FAVORITES

\$49.99 per person

Marry Me Chicken | Seared Tenderloin Medallions with a Cognac Cream Sauce | Grilled Seasonal Vegetables | Red Skinned Mashed Potatoes | Spring Salad with Feta, Candy Pecans, Wild Berries and Raspberry Dressing | Dinner Rolls

BUFFET: CHOOSE 2 PROTEINS, 1 STARCH, 1 VEGETABLE, 1 SALAD, AND 1 BREAD

CHICKEN PROTEINS

Chicken Marsala | BBQ Bone-In BBQ Chicken | Chicken Bog | Herb Roasted Bone-In Chicken | Southern Fried Chicken | Marry Me Chicken | Chicken Teriyaki

FISH PROTEINS

Shrimp & Grits | Pan Seared Crab Cake with Remoulade Sauce | Lemon Butter Braised Shrimp | Blackened Mahi Mahi with a Lobster Sauce | Pan Seared Salmon with a Miso Sauce | Coconut Fried Shrimp | Sweet & Savory Blackened Salmon

BEEF/PORK PROTEINS

Steak Medallions with a Cognac Cream Sauce | BBQ Brisket | Pork Loin with Honey Dijon | Blackened Beef Tips with Mushrooms | Prime Rib with creamy horseradish & Au Jus

PORK PROTEINS

Slow Roasted Pulled Pork | BBQ Ribs | Seared Pork Loin with a Honey Dijon

PASTA PROTEINS

Gnocchi with Italian Sausage & Marinara | Blackened Chicken Tortellini Alfredo | Meat Lasagna | Spaghetti & Meatballs | Penne Alla Vodka with Pancetta

STARCH CHOICES:

Creamy White Rice | Macaroni & Cheese | Red Skinned Mashed Potatoes | Wild Rice | Oven Roasted Potatoes | Baked Beans | Risotto | Mashed Sweet Potatoes with butter & cinnamon sugar |

VEGETABLE CHOICES:

Southern Green Beans | Grilled Seasonal Vegetables | Marinated Asparagus | Fresh Cut Green Beans | Steamed Vegetables | Fish Corn on the Cob

SALAD CHOICES:

Garden Salad with Ranch and House Dressing | Caesar Salad | Shredded Slaw | Fresh Cut Fruit | Mixed Greens with Candy Pecans, Berries, Feta, & Raspberry Vinaigrette

BREAD CHOICES:

Dinner Rolls | Cheese Biscuit | Hawaiian Rolls | Garlic Bread | French Bread

*Duo Plated Dinner : Choose 1 Duo Plate for your plated dinner
event.*

SURF AND TURF

Seared 6oz Filet Mignon with Sautéed Lemon Braised Shrimp

FARM RAISED

Herb Roasted Bone-In Chicken with Plum Glazed Pork Loin

CATCH OF THE SEA

Blackened Grouper with a Lobster Sauce and Grilled Shrimp

NONNA'S TABLE

Meat Lasagna with Blackened Chicken Tortellini Alfredo

PALMETTO MOON

Pan Seared Crab Cake with Remoulade Sauce and 6oz Filet with Herbed Butter

SOUTHERN PLATE

Southern Fried Chicken with Slow Roasted Pulled BBQ Pork

SEA & LAND

Pan Seared Mahi Mahi with a Lemon Beurre Blanc and 4oz Sirloin with Herbed Butter

MIX & MATCH

Pick any 2 protein from above to make your own custom duo plate

*Next Page : you can choose your starch, vegetable, salad and bread
choice for your plated dinner.*

STARCH CHOICES (CHOOSE 1)

Red Skinned Mashed Potatoes | Oven Roasted Potatoes | Wild Rice | Risotto

VEGETABLE CHOICES (CHOOSE 1)

Grilled Seasonal Vegetables | Steamed Seasonal Vegetables | Grilled Asparagus with Roasted Tomatoes

SALAD CHOICES (CHOOSE 1)

Caesar Salad | Garden Salad with House Dressing | Prosciutto wrapped Cantaloupe with Fresh Mozzarella and Basil | Shredded Slaw | Spring Salad (Spring Mix, Candy Pecans, Feta Cheese, Berries , and Raspberry Dressing)

BREAD CHOICES (CHOOSE 1)

Dinner Rolls | Cheese Biscuits | Glazed Croissants | Garlic Bread

DESSERTS

CAKES AVAILABLE: (CHOOSE 1)

\$69.95

Carrot Cake - Fudge Layer - Red Velvet - Lemon - Sprinkle Celebration Cake - Black Forest Cake
— size: 8 inches, serves 10 guests

COOKIES AVAILABLE: (CHOOSE 1)

\$47.95

Chocolate Chip - Oatmeal Raisin - Lemon Iced - Macarons
— By the dozen

CUPCAKES AVAILABLE: (CHOOSE 1)

\$49.95

Vanilla Buttercream filled with vanilla mousse - Chocolate Bettercream filled with chocolate mousse - Carrot Cake topped with cream cheese - Red Velvet topped with cream cheese
— By the dozen

OTHER DESSERTS OPTIONS: (CHOOSE 1)

\$49.95

Peach Crisp - Banana Pudding - Strawberries & Cream Pound Cake
— Half Pan: feeds 12