

## 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 TOAST POINT	\$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 DEVILED 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
COUNTRY SAUSAGE DIP (DICED TOMATO, GREEN CHILIES AND CREAM CHEESE) ON A TOAST POINT	\$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.**

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### **DUO SLIDER STATION**

#### **SLIDERS (SELECT: 2) SERVED WITH KETTLE CHIPS**

**\$9.95**

Monte Cristo with Powder Sugar and Raspberry Compote | Pressed Cuban | Cheeseburger | Slow Roasted Pulled Pork | BBQ Brisket | Fried Chicken Sliders | Mini Grilled Hot Dogs | Philly Hoagie | Crab Cake Sliders

### **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

### **FLATBREAD PIZZA STATION**

#### **PERSONAL PIZZAS (SELECT:2)**

**\$9.95**

Pepperoni | Cheese | Meat Lovers | Buffalo Chicken with Blue Cheese, Green Onions and Ranch Dressing | Fig Jam with Prosciutto, Arugula and Mozzarella | Margherita

\* 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

\$9.95

Seared 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 | Honey Dijon Pork Loin

## SEARED BEEF MEDALLION STATION

### SEARED TERES MAJOR (SHOULDER TENDER BEEF)

\$9.95

### SERVED WITH RED SKINNED MASHED POTATOES AND FRIED ONIONS

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

## Our Popular \$45.00 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** \$45.00 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** \$45.00 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** \$45.00 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** \$45.00 per person

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

### **BBQ PITMASTER** \$45.00 per person

BBQ Brisket with Horseradish Cream | Southern Pulled Pork with BBQ Sauce | Southern Green Beans | Macaroni & Cheese | Coleslaw | Hawaiian Rolls

### **CHARLESTON CHARM** \$45.00 per person

Shrimp & Grits | Blackened Chicken Tortellini Alfredo | Crab Cakes with remoulade sauce | Fresh Cut Green Beans | Caesar Salad | Dinner Rolls

### **MIYAGI HIBACHI** \$45.00 per person

Beef Teriyaki | Chicken Teriyaki | Lemon Butter Shrimp | Fried Rice with Peas & Carrots | Zucchini & Onions | House Salad with Ginger Dressing | Yum Yum Sauce & Spicy Mustard

### **MAKE YOUR OWN \$45.00 BUFFET** \$45.00 per person

Pick 2 Proteins, 1 Starch, 1 Vegetable, 1 Salad and 1 Bread Choice

## DESIGNED SMALL PLATE STATION

### SEARED TENDERLOIN

\$10.95

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

### BLACKENED GROPER

\$14.95

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

### PAN SEARED CRAB CAKE

\$10.95

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

### MISO GLAZED SALMON

\$11.95

Marinated Salmon over Wild Rice and Fresh Cut Green Beans with a Miso Glaze topped with Green Onions

### CHICKEN MARSALA

\$8.95

Lightly Dusted In Flour and Pan Sautéed Chicken with Baby Bellas & Marsala over a Creamy Parmesan Risotto

### BOUILLABAISSE

\$14.95

Seafood & Tomato Stock with Scallops | Shrimp | Mahi Mahi | Clams & Mussels served with French Bread

### SHRIMP & GRITS

\$7.95

Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Gravy | Green Onions | Tomatoes | Cheese Biscuit

### STUFFED PORTABELLA MUSHROOM

\$8.95

Marinara | Parmesan Herb Ricotta | Provolone

### GNOCCHI WITH SEASONAL VEGETABLES

Snap Peas | Hierloom Tomatoes | Carrots | Zucchini | Yellow Squash | Gnocchi | tossed in Olive Oil, Parmesan, and Salt & Pepper to Taste.

### CAPRESE STACK

\$6.95

Layer of Fresh Mozzarella | Tomatoes |Micro Basil | Salt & Pepper to Taste | served with a Balsamic Reduction

### SWEET ITALIAN SAUSAGE WITH POLENTA

\$6.95

A Creamy Seasoned Polenta Topped With Sausage Marinara and Parmesan Cheese

## **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 & COFFEE STATION

### CAKES AVAILABLE: (CHOOSE 1)

\$89.95

Carrot Cake - Fudge Layer - Red Velvet - Lemon - Sprinkle Celebration Cake - Black Forest Cake

— size: 8 inches, serves 10 guests

### COOKIES AVAILABLE: (CHOOSE 1)

\$69.95

Chocolate Chip - Oatmeal Raisin - Lemon Iced - Macarons

— By the dozen

### CUPCAKES AVAILABLE: (CHOOSE 1)

\$69.95

Vanilla Buttercream filled with vanilla mousse - Chocolate Buttercream filled with chocolate mousse - Carrot Cake topped with cream cheese - Red Velvet topped with cream cheese

— By the dozen

### OTHER DESSERTS OPTIONS: (CHOOSE 1)

\$69.95

Peach Crisp - Banana Pudding - Strawberries & Cream Pound Cake

— Half Pan: feeds 12

### VERY MERRY SMORES STATION

\$11.95 per person

Graham Crackers | Chocolate | Marshmallow . Let us create a Smore Sandwich at our Smores Station for you.

### COFFEE STATION

\$5.95 per person

Regular Coffee Creamer, Sugar & Sweet Low, 3: Seasonal Flavoring, Cold Foam, Stirrers and Coffee Cups