

SAMPLE MENU #1

Appetizers

Cheese & cracker array Hummus & pita points Deviled eggs

Cost per person: \$ 6.99 ea.

Dinner

NC pulled pork BBQ Rolls Coleslaw BBQ chicken pieces Corn pudding Green beans

Cost per person: \$ 18.99 ea.



SAMPLE MENU #2

Appetizers

Fresh fruit array
Crab dip with crustini
Baked brie in pastry
Jerk roasted pork picked with pineapple, red pepper, & black bean paste

Cost per person: \$ 10.99 ea.

Salad

Mixed green salad with "all the fixins" served with ranch dressing & raspberry vinaigrette

Cost per person: \$ 5.99 ea.

Dinner

Boneless stuffed chicken breast (stuffed with spinach, sun-dried tomatoes, feta cheese, garlic, shallots, bacon, & mushrooms) in a light cream sauce Seafood primavera with extra virgin olive oil & garlic

Buttered carrots

Rice pilaf

Rolls & butter

Cost per person: \$ 21.99 ea.



SAMPLE MENU #3

Appetizers

Fresh fruit kabob tree

Cheese stuffed mushrooms

Grilled tuna bites with lemon-dill sauce served cold

Caramelized onions, gorgonzola cheese & bacon in puff pastry

Cost per person: \$ 12.99 ea.

Salad

Baby spinach salad with fresh mozzarella, shaved red onion, & mushrooms

Cost per person: \$ 5.99 ea.

Dinner

Crab stuffed flounder

Apricot chicken—boneless breasts in a light cream sauce with dried apricots Garlic smashed potatoes

Green beans

Mixed grilled vegetables with a soy sauce, whole grain mustard, & garlic finish

Assorted rolls & butter

Cost per person: \$ 26.99 ea.



SAMPLE MENU #4

Appetizers

Jumbo shrimp cocktail with cocktail sauce Bruschetta Mini meatballs with marinara Crudite with dip

Cost per person: \$ 13.99 ea.

<u>Salad</u>

Classic Caesar salad

Cost per person: \$ 5.99 ea.

Dinner

Grilled mahi-mahi with fresh mango salsa Pork tenderloin with grilled onions, basil, & garlic Stuffed shells with marinara Vegetable stuffed squash Green beans Array of crusty breads & butter

Cost per person: \$ 27.99 ea.



SAMPLE MENU #5

Appetizers

Mini crab cakes with lemon-dill sauce

Grilled tuna loin sliced over seaweed salad with soy sauce, wasabi, & pickled ginger

Whole strawberries

Phyllo cups with feta cheese & sun-dried tomatoes Sausage stuffed mushrooms

Cost per person: \$ 17.99 ea.

Salad

Mixed green salad with cucumber, tomato, shaved red onion, grilled pineapple spear, & fanned strawberry served with raspberry vinaigrette

Cost per person: \$ 5.99 ea.

Dinner

Carving station featuring whole beef tenderloin served with whole roasted garlic cloves & horsey-mayo

Crab stuffed flounder

Roasted baby "B" size red potatoes

Green beans

White & wild rice medley

Assorted rolls & butter

Cost per person: \$ 39.99 ea.

Quoted prices are for a minimum of 40 guests. Prices do not include labor, delivery (if applicable), sales tax, or gratuity. Carving station fee: \$75.00.



SAMPLE MENU #6

Appetizers

Chicken satay with Oriental peanut sauce Deluxe antipasto tray Warm spinach dip with crustini

Cost per person: \$ 10.99 ea.

Salad

Potato salad Greek pasta salad Italian rainbow pasta salad

Cost per person: \$ 4.99 ea.

Dinner

Slow roasted turkey breast Crab cakes with lemon-dill sauce Macaroni & cheese Carrots & pineapple medley Green beans with toasted almonds Array of crusty breads & butter

Cost per person: \$ 24.99 ea.



SAMPLE CHILDREN'S MENUS (UNDER 10 YEARS OF AGE)

Sample menu #1

Pigs in a blanket Macaroni & cheese Chicken nuggets

Cost per person: \$ 7.99 ea.

Sample menu #2

Penne pasta with marinara Chicken strips Fresh fruit salad

Cost per person: \$ 8.99 ea.

Quoted prices do not include labor, delivery (if applicable), sales tax, or gratuity.