



## *Catering Menu*

# Silver Package

\$28 per person  
(Choose two proteins)

*-includes house salad, one starch, one vegetable, and yeast rolls-*

Fried or Baked (gf) Chicken  
*Greek style baked or southern fried*

Chicken Alfredo  
*served over pasta with a creamy alfredo sauce*

Glazed Chicken Breast (gf)  
*pineapple and creole mustard glaze*

Smothered Pork Loin Medallions  
*lightly floured and smothered with caramelized onion brown gravy*

Pork Tenderloin (gf)  
*served with a port wine sauce*

Braised Beef Tips (gf)  
*tender tips of beef served with a brown gravy*

Oven Roasted Brisket (gf)  
*slow cooked brisket served with natural jus*

Sliced London Broil (gf)  
*tender flank steak grilled and served with a mushroom demi*

Shrimp & Crawfish Savannah  
*with pasta in a Bayou Alfredo sauce*

Crawfish Étouffée  
*served with white rice*

Low Country Shrimp & Grits (gf)  
*with red & green peppers and bacon in our buttery pepper jack grits*

**Prices are subject to 7.5% tax and do not include pricing for labor or additional fees**

# Gold Package

\$32 per person  
(Choose two proteins)

*-includes house salad, one starch, one vegetable, and yeast rolls-*

## Chicken Archduc

*sauteéd breast topped with a champagne sauce and julienne vegetables*

## Chicken Marsala

*sauteéd chicken breast with a sweet Marsala wine and mushroom sauce*

## Chicken Piccata

*classic dish featuring sauteéd chicken breast with a lemon-caper sauce*

## Sun Dried Tomato Crusted Chicken

*coated with sun dried tomatoes and panko served with a savory sauce*

## Seasonal Stuffed Pork (gf)

*pork loin stuffed with seasonal dried fruits*

## Pepper Coated Strip Loin (gf)

*grilled and served with a rosemary demi*

## Grilled Nude Sirloin (gf)

*topped with a bourbon pecan sauce*

## Grouper Margarita

*panko crusted and sauteéd filet of grouper with a tequila and triple sec sauce*

## Grouper Pecan (gf)

*sauteéd filet of grouper coated with ground pecans and a brandy cream sauce*

## Sun Dried Tomato Grouper

*filet of grouper coated with sun dried tomatoes and panko served with a savory sauce*

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# Platinum Package

\$36 per person  
(Choose two proteins)

*-includes house salad, one starch, one vegetable, and yeast rolls-*

## Chicken Oscar (gf)

*chicken breast wrapped around asparagus, ham, and cheese; baked and finished with a white wine sauce*

## Artichoke Spinach Filled Chicken

*panko crusted with a cream sauce reduction*

## Feta and Pancetta Filled Chicken

*panko crusted and sautéed with a chicken veloute sauce*

## Beef Tenderloin Medallions (gf)

*served with a pinot noir demi*

## Rack of Lamb (gf)

*herb seasoned and chargrilled*

## Seared Duck Breast (gf)

*with Grand Marnier-orange glaze*

## Baked Snapper Skopelos (gf)

*filet of snapper baked with family recipe garlic butter*

## Bourbon & Garlic Glazed Salmon (gf)

*seared and coated with a bourbon-garlic glaze*

## Seared Salmon with Basil Pesto (gf)

*seared and topped with basil pesto*

## Crab Cakes

*local jumbo lump crab; served with remoulade sauce*

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# *Vegetable Side Dishes*

## Vegetable Medley

*chef's selection of fresh seasonal vegetables lightly seasoned and sautéed or grilled*

## Haricots Vert Amandine

*tender French green beans lightly sautéed with shallots and toasted almonds*

## Southern Green Beans

*slow simmered with bacon and onions*

## Roasted Corn with Broccoli and Red Peppers

## Asparagus, Broccoli or Carrots

*served in a variety of styles*

## Creamed Spinach

## Brussel Sprouts

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# *Starch Side Dishes*

Mashed Potatoes

*variety of styles*

Au Gratin Potatoes

Lyonnaise Potatoes

*sliced potatoes and onions baked in chicken stock*

Roasted Red or Yukon Gold Potatoes

Macaroni & Cheese

Sweet Potato Casserole

*praline or marshmallow topped*

Whipped & Piped Potatoes

*blended with garlic, herb, and cheese and baked*

Rice

*jasmine, pilaf, yellow, basmati*

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# Menu Enhancements

## Salads

### Caesar Salad

*fresh romaine lettuce, homemade croutons, parmesan cheese and our caesar dressing*  
+\$3 per person

### Greek Salad

*traditional mediterranean salad with crisp iceberg and romaine, tomatoes, cucumbers, red onions, olives, peppers and feta with our homemade greek dressing*  
+\$3 per person

### Spinach Salad

*fresh spinach with red onion, egg, bacon, sliced mushrooms served with a warm bacon vinaigrette*  
+\$3 per person

### Sensational Salad

*tender spring mix and crisp iceberg topped with strawberries, oranges, cucumbers green onions, sugared pecans, parmesan with a blush wine vinaigrette*  
+\$4 per person

### Waldorf Salad

*spring mix with apples, grapes, sugared walnuts and crumbled blue cheese, all dressed in a blue cheese vinaigrette*  
+\$4 per person

## Homemade Breads

+\$1 per person each

Roasted Tomato and Onion Focaccia

Multi-Grain with Cranberries

Sourdough

Crispy Baguette

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# Culinary Action Stations

chef or server attendant required

## Mashed Potato Bar

*served in martini glasses with a variety of toppings for your guests,  
including gourmet cheeses, bacon, chives and mushrooms  
(add beef tips for an extra special treat!)*

## Gourmet Grits Bar

*creamy grits served with a variety of toppings, including blackened shrimp, crawfish, andouille  
sausage, maple smoked bacon, gouda, pepper jack, and cheddar*

## Macaroni & Cheese Bar

*fun and fabulous station featuring our cheesy macaroni served with a variety of toppings  
including shrimp, crawfish, chicken tender bites, sausage, bacon and gourmet cheeses*

## Carving Station

*choose from a variety of cuts of meat for our chef to carve in front of guests  
example options: Prime Rib of Beef, Beef Tenderloins, Strip Loin,  
Pork Loin, Eye of Round, or Steamship Round*

## Grill Station

*choose from a variety of entrees for our chef to cook in front of guests on our impressive flat-top grill  
example options: Grouper Margarita, Beef Medallions, Seared MahiMahi  
the options are endless!*

## Oyster Station

*an oyster lover's dream!  
chef attended station featuring raw oysters, baked oysters, and fried oysters with all the  
accompaniments*

## Italian Pasta Bar

*choice of a variety of pastas, sauces, proteins, and cheeses for your guests to choose from all tossed  
together by one of our chefs and served with fresh baked breadsticks*

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# Food Displays

## Gourmet Cheese and Fruit Display

*beautifully displayed imported and domestic cheeses with fresh fruits, artisan crackers and sliced baguette*

## Crudités

*crisp freshly cut and chilled vegetables including celery, carrots, broccoli, cucumbers, cauliflower served with ranch or blue cheese dip*

## Antipasto Display

*beautiful display of rolled meats such as salami, mortadella, and pepperoni as well as Italian cheeses with stuffed olives, and artichoke hearts with sliced fresh breads*

## Honey Smoked Salmon Display

*large wild salmon display honey smoked and served with all the accompaniments including herbed cream cheese, eggs, onions, capers and crostini*

## Individual Salad Station

*choose three of your favorite salads for us to serve individually in stemless martini glasses for guests to easily pick up*

## Iced Seafood Bar

*fresh seafood usually blue crab claws, shrimp cocktail, and oysters on the half shell all displayed on a bed of crushed ice with all of the accompaniments (Jonah crab claws and lobster are also available at additional cost)*

## Butcher's Charcuterie Board

*a hearty selection of cured meats and artisan cheeses with dried fruits, pickled vegetables and fresh breads*

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# Late Night Snack Stations

## Truffle Street Fries

*passed by one of our servers and drizzled with your pick of two of the following sauces: garlic aioli, ketchup, mustard, and BBQ*

## Nacho Bar

*tortilla chips with toppings including various salsas, queso dip, black olives, sliced jalapeños, black beans, shredded lettuce, sour cream and guacamole*

## Mini Slider Station

*choose 2 or 3 mini sandwich options from: portobello sliders, shrimp po' boys, mini muffulettas on focaccia, pulled pork with sweet BBQ, buffalo chicken, mini crab cakes, two bite burgers, black pepper biscuits with pulled pork, mini corn dogs, mini meatball subs*

## Popcorn Bar

*buttery movie theater style popcorn or caramel corn with toppings to include seasoning salts, cheeses and sweet treats*

## Pretzel Bar

*traditional soft pretzels topped with mustard, cinnamon sugar, chocolate sauce and beer cheese*

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# Desserts

## Petit Fors

*assorted mini cake squares; choose from Italian cream cake, German chocolate, red velvet, bayou bars, coconut bars, lemon bars, carrot cake*

\$1.75 each

## Cookies

*made from scratch with a choice of chocolate chip, peanut butter, double chocolate, oatmeal raisin, and tropical*

\$1.50 each

## Dessert Votives

*Grand Marnier chocolate mousse, key lime pie, tiramisu, and banana pudding each served in an individual votive*

\$3 each

## Baklava

*a Nancy's classic featuring layers of flaky phyllo dough, honey and nuts*

\$3.50 each

## Mini Assorted Pies

*cherry, blueberry, apple*

\$3.50 each

## Homemade Pies

*pecan, apple crumble, key lime, cream cheese pecan, chocolate fudge, lemon ice box, coconut cream, chocolate bourbon torte, and pumpkin pie*

prices vary

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# *Hors D'oeuvres*

|\$3 per person per item|

Puff Pastry filled with Stilton Blue Cheese & Fig Preserves  
Rosemary, Heirloom Tomato & Brie, served on Crostini  
Tiropita and Spanakopita  
Southern Deviled Eggs (gf)  
Pepper Jack Hush puppies  
Ham and Cheese Pinwheels  
Greek Salad Brochettes (gf)  
Fried Mac and Cheese Bites  
Three Cheese Stuffed Mushrooms with Basil

|\$3.5 per person per item|

Arancini: Risotto balls stuffed with Goat Cheese, Meats or Seafood  
Artichoke, Spinach, and Parmesan Stuffed Mushrooms (gf)  
Mini Baked Potato Bites with Sour Cream, Bacon Jam, and Asparagus (gf)  
Coconut Chicken Skewers  
Reuben Egg Rolls with Thousand Island Dipping Sauce  
Teriyaki Chicken Bites served with Pineapple  
Sausage Stuffed Mushrooms (gf)  
Empanaditas (Beef, Chicken, Vegetable)  
Two Bite Burgers with Bacon Aioli  
Chicken Jambonettes Orange Soy Glaze  
Sun Dried Tomato Chicken Bites  
Mini Grilled Cheese with Tomato Basil Soup

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|\$4 per person per item|

Marinated Shrimp in Pickled Onions (gf)  
Crawfish Stuffed Deviled Eggs (gf)  
Shrimp Cocktail Shooters (gf)  
Smoked Salmon Canapes  
Crabmeat Stuffed Mushrooms  
Jack Daniels Shrimp (gf)  
Firecracker Shrimp with Mango Chutney  
Chicken Satay with Teriyaki and Spicy Peanut Sauce  
Bacon Wrapped Sausage Bites with a Honey Glaze (gf)

|\$4.5 per person per item|

Prosciutto wrapped Shrimp (gf)  
Coconut Shrimp with Orange Horseradish Dipping Sauce  
Edible Tasting Spoon with Tuna and Mango Salsa  
Tenderloin Steak Bruschetta on Crostini with Swiss Cheese  
Bacon Wrapped Scallops (gf)  
Blue Crab Cakes with Remoulade Sauce  
Shrimp Taco Bites with Avocado-Lime Crème Fraîche

|\$5 per person per item|

Lollipop Lamb Chops (gf)  
Ahi Tuna Poké Bites  
Fried Oysters with Brie  
Mini Beef Wellingtons  
Bacon Wrapped Beef Tenderloin with Blue Cheese (gf)  
Lobster Egg Roll with Mint, Cilantro and Toasted Butter  
Lump Crabmeat with Remoulade Served in Bibb Lettuce (gf)

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