



Catering Menu

Silver Package

\$29 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

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

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

Pasta Primavera (v)
sauteed with fresh vegetables

Grilled Cauliflower Steak (v)
with chimichurri

Grilled Portobello Mushrooms (v)
with vegan red wine gravy

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Gold Package

\$34 per person
(Choose two proteins)

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

Chicken Archiduc

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

Pork Tenderloin (gf)

served with a port wine sauce

Pepper Coated Strip Loin (gf)

grilled and served with a rosemary demi

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

Mushroom and Spinach Stuffed Roasted Acorn Squash (v)

White Bean and Mushroom Meatballs (v)

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Platinum Package

\$38 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

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

Crab Cakes

local jumbo lump crab; served with remoulade sauce

Impossible Meatloaf (v)

Impossible Shepherd's Pie (v)

Vegan Jambalaya (v)

Impossible Meatballs (v)

with a marinara sauce and red peppers

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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

choice of: grilled or parmesan

Broccoli

choice of: steamed or roasted

Carrots

choice of: glazed or roasted

Brussel Sprouts

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Starch Side Dishes

Mashed Potatoes

choice of: buttermilk, garlic or regular

Au Gratin Potatoes

Lyonnaise Potatoes

sliced potatoes and onions baked in chicken stock

Roasted Potatoes

Macaroni & Cheese

Whipped & Piped Potatoes

blended with garlic, herb, and cheese and baked

Rice

choice of: jasmine, pilaf, yellow, basmati

Kids Meal

Chicken Fingers & Mac n Cheese

\$12 per person

add fresh fruit cup +\$2 per person

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Menu Enhancements

Salads

Caesar Salad

fresh romaine lettuce, homemade croutons, parmesan cheese and our caesar dressing
+\$4 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
+\$4 per person

Spinach Salad

fresh spinach with red onion, egg, bacon, sliced mushrooms served with a warm bacon vinaigrette
+\$4 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
+\$5 per person

Homemade Breads

+\$1.50 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*

\$8 per person

add beef tips for an extra special treat + \$5 per person

Gourmet Grits Bar

*creamy grits served with toppings: blackened shrimp, andouille sausage, maple smoked bacon, gouda,
pepper jack, and cheddar*

\$10 per person

Macaroni & Cheese Bar

*fun and fabulous station featuring our cheesy macaroni served with toppings:
shrimp, chicken tender bites, bacon and gourmet cheeses*

\$11 per person

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*

\$MP

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

\$18 per person

Oyster Station

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

\$12 per person

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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*

\$8 per person

Crudités

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

\$7 per person

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*

\$10 per person

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*

\$195 whole display

Individual Salad Station

*choose three of your favorite salads for us to serve individually
in mini mason jars for guests to easily pick up*

\$6 per person

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)*

\$22 per person

Butcher's Charcuterie Board

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

\$10 per person

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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

\$4 per person + \$150 fryer rental

Nacho Bar

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

\$8 per person

+\$2 per person for guacamole

Mini Slider Station

choose 2 from: portobello sliders, shrimp po' boys, black pepper biscuits with BBQ pulled pork, buffalo chicken, two bite burgers, mini meatball subs

\$10 per person

Popcorn Bar

two styles of popcorn with toppings to include seasoning salts and sweet treats

\$6 per person

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Desserts

Dessert Squares

Chef's choice

\$2.50 each

Cookies

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

\$2 each

Dessert Votives

Chef's choice

\$4 each

Baklava

layers of flaky phyllo dough, honey and nuts

\$5 each

Beverages

Beverage Station

includes water and choice of two: sweet tea, unsweet tea, lemonade

\$3 per person

Coffee Station

includes coffee, creamers and sugar

\$3 per person

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Hors D'oeuvres

|\$4 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
Fried Mac and Cheese Bites
Three Cheese Stuffed Mushrooms with Basil

|\$4.50 per person per item|

Arancini: Risotto balls stuffed with Goat Cheese
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 (Choice of: Beef, Chicken, Vegetable)
Two Bite Burgers with Bacon Aioli
Chicken Jambonettes Orange Soy Glaze
Sun Dried Tomato Chicken Bites

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|\$5 per person per item|

Greek Salad Brochettes (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 Spicy Peanut Sauce
Bacon Wrapped Sausage Bites with a Honey Glaze (gf)

|\$5.50 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
Arancini: Risotto balls stuffed with Seafood

|\$6 per person per item|

Lamb Lollipops (gf)
Ahi Tuna Poké Bites
Mini Beef Wellingtons
Bacon Wrapped Beef Tenderloin with Blue Cheese (gf)

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Additional Fees

Labor

servers: \$25/hr, minimum of 6 hours

supervisor: \$35/hr, minimum of 6 hours

chef attendant: \$35/hr, minimum of 4 hours

Rentals

*linen napkin, dinner flatware, plate
(first 50 included): \$2.50 per person*

glassware: \$1.50 per glass, per style

Miscellaneous

truck fee: \$150 per truck needed

equipment fee: 4% of food and beverage total

cake cutting fee: \$3 per person (includes plate and flatware)

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