



CATERING MENU

BRUNCH BUFFET

SOUTHERN BELLE BUFFET

House-made Muffins, Pastries and Southern Biscuits | Assorted Jellies and Whipped Butter
Fresh Cut Fruit | Green Bean Salad & Potato Salad | Mixed Greens Salad served with Vinaigrette
Home Fried Potatoes OR Southern Cheese Grits | Apple Wood Smoked Bacon, Country Sausage
House-made Pancakes | Carving Station of Citrus Glazed Ham | Southern Fried Chicken
Seasonal Vegetable Medley | Display of Petite Southern Desserts | Freshly Brewed Coffee
Chilled Orange Juice | Strawberry Lemonade | (minimum 25 Guests)

TRADITIONAL BRUNCH BUFFET

House-made Muffins, Pastries and Southern Biscuits | Various Breakfast Jellies and Whipped Butter
Sliced Fresh Fruit | Lentil Salad & Pasta Salad | Spinach Salad with Strawberry Vinaigrette
Home Fried Potatoes OR Southern Cheese Grits | Apple Wood Smoked Bacon and Country Sausage
House-made Pancakes | Carving Station of Prime Rib with rolls and au jus or Horseradish Cream
Omelet Station | Freshly Baked Quiche (Chefs Choice) | Traditional Smoked Salmon Display
Seasonal Vegetable Medley | Bountiful Display of Petite Desserts | Freshly Brewed Coffee
Chilled Orange Juice | Ice Tea | (minimum 25 Guests)

HORS D'OEUVRES

AFTERNOON DELIGHT

Classic Bruschetta | Shrimp Cocktail with House Made Cocktail Sauce
Garnished with Mixed Greens & Fresh Lemon Wedges | Fresh Fruit & Domestic Cheese Station
Garnished with a Strawberry Tree | Shrimp & Grit Toast | Toasted Bread with Grit Spread & Topped with
Shrimp & Andouille Sausage | House Made Hummus (Classic or Roasted Red Pepper)
Served with Toasted Pita Points | Blue Cheese Wrapped Grapes

AN EVENING OUT

Smoked Salmon Mousse | Served on a Potage Spoon Garnished with a Sprig of Dill
Sautéed Baby Scallops with a Cauliflower Puree | Andouille Sausage served on Toast
Caprice Salad Skewer | Garnished with Fresh Dill & Fresh Cracked Pepper | Roasted Vegetable Dip
Served with toasted Pita Points | Portobello Mushroom en Crute | Prosciutto Wrapped Melon

THE CLASSIC EVENT

Fruit & Cheese Display | Garnished with Fresh Berries | Assorted Mini Croissants
Turkey Sandwich with Cranberry Mayo & Sprouts | Ham Sandwich with Pineapple Cream Cheese &
Jalapenos
Roast Beef Sandwich with Horseradish Cream & Sprouts | Bruschetta with Goat Cheese & Grapes
Shrimp & Grits served on a spoon | Dessert Station with Assorted Cookies, Vanilla Ice Cream with all the Fixins

A GALA AFFAIR

Caprice Salad Skewer | Garnished with Fresh Basil & Fresh Cracked Pepper | Carved Roasted Pork with
Tropical Glaze | Carved Flank Steak with Island Marinade | Fruit & Cheese Display | Garnished with fresh
Berries & a Strawberry Tree | Blue Cheese Wrapped Grapes | Bruschetta Station (Classic) | Seared Baby
Scallops with a Cauliflower Puree | Served on Toast | Prosciutto Wrapped Asparagus
Spinach Artichoke Tart | Shrimp Cocktail

CHEF ACTION STATIONS

ASIAN WOK

Fresh Asian Style Vegetables (Red Peppers, Onions, Bean Sprouts, Broccoli, and Bok Choy)
Your choice of Marinated Beef or Chicken | Served over white rice

ITALIAN

Penne pasta with your choice of fresh Vegetables
(Red and Green Peppers, Red Onions, Mushrooms, Spinach)
Chicken or Meatballs | Marinara or Alfredo sauce

BANANAS FOSTER

Hot Bananas Foster Flambéed before your eyes With Rum Banana Liquor and Spices
Served over Vanilla Ice Cream

CHERRIES JUBILEE

Sweet Cherries Flambéed with Brandy and Spice And Served over Vanilla Ice Cream
Please add \$75.00 per attendant per station | One attendant per 50 guest

AFTERNOON BREAK

CHOCOLATE LOVER'S DELIGHT

Chocolate Chip Cookies | Brownie Bars | Assorted Candy Bars | Assorted Sodas
Freshly Brewed Coffee

ICE CREAM BREAK

A Selection of Gourmet Ice Cream Bars and Treats | Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee

CONFECTIONARY SPREAD

A Display of Assorted Cookies | Soft Drinks and Mineral Water | Freshly Brewed Coffee

SPANISH FIESTA

Tortilla Chip Basket with Salsa, Sour Cream, Guacamole, Warm Bean Dip and Queso
Served with Assorted Garnishes | Assorted Sodas

HEALTH BREAK

Granola Bars and Assorted Yogurts | Freshly Sliced Seasonal Fruit Display and Trail Mix
Freshly Brewed Coffee | Bottled Water
