



EVENT MENU PACKAGES

WEDDINGS AND HORS D'OEUVRES

WEDDING PACKAGES

PAMLICO

Seasonal Fruit and Domestic Cheese garnished with Fresh Berries
Classic Brochette Station with Toasted Baguettes
Shrimp Cocktail Display
Choice of Mahi-Mahi Steaks or Tilapia Fillets Served with Strawberry Cream Sauce
Green Bean Almandine Dressed with Extra Virgin Olive Oil and Lemon Juice
Whipped Potatoes
Mixed Green Salad Tossed with House Vinaigrette Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

CURRITUCK

Seasonal Fruit and Domestic Cheese Garnished with Fresh Berries
Dilled Crab Dip Served with Pita Points and Assorted Crackers
Mini Crab Cake with a Cajun Aioli
Dijon Glazed Salmon Steaks
Roasted Red Potatoes
Seasonal Vegetable Medley Tossed in Lemon Juice and Extra Virgin Olive Oil
Mixed Green Salad Tossed with House Vinaigrette Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

UNION

Seasonal Fruit and Domestic Cheese garnished with Fresh Berries
Fresh Cut Crudités Served with Blue Cheese and Ranch Dipping Sauces
Marinated Grilled Chicken Breast
Mashed Potatoes
Steamed Vegetables
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

STANLY

Seasonal Fruit and Domestic Cheese garnished with Fresh Berries
Fresh Cut Crudités
Served with Blue Cheese and Ranch Dipping Sauces
Herb Roasted Pork Loin
Served with House Made Bourbon Scented Apple Sauce
Classic Rice Pilaf with Apples and Dried Apricots
Stewed Green Beans
Mixed Green Salad
Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

PITT

Fresh Chilled Fruit Salad
Domestic Cheese Display Garnished with Fresh Berries
BBQ Grilled Chicken Breast
Corn on the Cob
Mashed Potatoes
Stewed Green Beans
Marinated Cucumber Salad
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

WILSON

Fresh Chilled Fruit Salad
Cheese Display Garnished with Fresh Berries
Pulled Pork with Vinegar and Tomato-based BBQ Sauce
Stewed Green Beans
Potato Salad
Macaroni and Cheese
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

MECKLENBURG

Fruit and Cheese display
Seasonal Fruit and Domestic Cheese garnished with Fresh Berries
Fresh Cut Crudités Served with Blue Cheese and Ranch Dipping Sauces
Shrimp Cocktail Served with house made Cocktail Sauce and Fresh Lemon
Roasted Pork Ham and Prime Rib Carving Station with Horseradish Cream and Spicy Mustard
Mashed Potatoes
Grilled Asparagus with house made Hollandaise Tossed in Lemon Juice and Extra Virgin Olive Oil
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

CASWELL

House Made Hummus Served with Toasted Pita Points
Fresh Cut Crudités Served with Blue Cheese and Ranch Dipping Sauces
Chicken Alfredo
Baked Ziti
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

BUNCOMBE

Fresh Chilled Fruit Salad
Domestic Cheese garnished with Fresh Berries
Fresh Cut Crudités Served with Blue Cheese and Ranch Dipping Sauces
Vegetarian Lasagna Featuring Squash, Zucchini, Red Peppers, and Spinach
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

WAKE

Seasonal Fruit and Domestic Cheese garnished with Fresh Berries
Fresh Cut Crudités Served with Blue Cheese and Ranch Dipping Sauces
Shrimp Cocktail Served with house made Cocktail Sauce and Fresh Lemon
Herb Roasted Quail Stuffed with Apples
Lamb Chops
Roasted Garlic Mashed Potatoes
Green Beans Tossed with Extra Virgin Olive Oil and Lemon Juice
Mixed Green Salad Tossed in a House Vinaigrette with Croutons and Parmesan Cheese
Yeast Rolls and Butter
Iced Tea and Lemonade

HORS D'OEUVRES PACKAGES

LIGHT HORS D'OEUVRES-OPTION 1

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

LIGHT HORS D'OEUVRES-OPTION 2

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

HEAVY HORS D'OEUVRES-OPTION 1

Fruit and Cheese Display Garnished With Fresh Berries
Assorted Mini Croissants

- Turkey sandwich with Cranberry Mayonnaise and Sprouts
- Ham sandwich with Pineapple Cream Cheese and Jalapenos
- Roast Beef Sandwich with Horseradish Cream and Sprouts

Bruschetta with Goat Cheese and Grapes
Shrimp and Grits served on a spoon
Dessert Station with assorted Cookies
Vanilla Ice Cream with all the fixins

HEAVY HORS D'OEUVRES-OPTION 2

Caprice Salad Skewer Garnished with Fresh Basil and Fresh Cracked Pepper
Carved Roasted Pork with Tropical Glaze
Carved Flank Steak with Island Marinade
Fruit and Cheese Display Garnished with fresh Berries and 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