



INLET



AFFAIRS

Your Event Caterer

CATERING SELECTIONS

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PASSED HORS D'OEUVRES

Chef assembled and server passed
Custom options are available | Prices are per guest for one hour

FROM THE FIELD

FRIED GREEN TOMATO \$3.00

Pimento Cheese | +\$2 Blackened Shrimp

GOUDA MAC-N-CHEESE BITES \$3.00

Fried Gouda Mac & Cheese | Chipotle Aioli

PHYLLO WRAPPED ASPARAGUS \$3.50

Asiago Cheese

STUFFED FRENCH ONION MUSHROOM \$3.00

French Onion Filling | Gouda

BOILED PEANUT HUMMUS \$3.00

Cajun House Chip

MINI LOWCOUNTRY TOMATO PIE \$3.50

Fresh Tomato | Basil | Cheese | Mini Pie Tartlet

CAPRESE PIPETTE \$4.00

Cherry Tomato | Mozzarella | Basil | Balsamic Reduction Pipette

FROM THE SEA

LOWCOUNTRY SHRIMP & GRITS \$4.00

Shrimp | Stone Ground Grits | Tasso Gravy | Green Onion | Tomatoes

MINI CRAB CAKE \$4.50

Remoulade Sauce

SEARED AHI TUNA WON TON \$4.00

Wasabi Coleslaw | Ginger Sauce

1A FRIED OYSTER \$4.50

House Cocktail Sauce | Lemon Zest

MINI BOOM-BOOM SHRIMP TACO \$4.00

Spicy Boom-Boom Shrimp | Chipotle Ranch

SCALLOP BLT \$4.50

Scallops | Bacon | Lettuce | Tomato | Tarragon Aioli

SHRIMP COCKTAIL \$4.00

Cold Boiled Shrimp | House Cocktail Sauce

PICKLED SHRIMP \$4.00

Cold Boiled Shrimp

BACON WRAPPED SCALLOP \$4.50

Sea Scallops | Applewood Bacon

BACON WRAPPED SHRIMP \$4.50

Applewood Bacon | Habañero Honey Drizzle

FROM THE FARM

GORGONZOLA STUFFED MEATBALLS \$3.50

Marinara Sauce

MINI PORK BELLY TACO \$4.00

Barbequed Pork Belly | Slaw | Pickled Onion

SOUTHERN EGGROLL \$4.00

Pulled Pork | Collard Greens | Zesty Mustard BBQ

MINI CHICKEN & WAFFLES \$3.50

Fried Chicken Bites | Deep Fried Mini Waffles | Maple Syrup Glaze

BISTRO BEEF CROSTINI \$3.50

Seared Tenderloin | Garlic Aioli | Parmesan Cheese

MINI SOUTHERN HAM BISCUITS \$3.00

Bite Size Biscuits | Country Ham | Hot Pepper Jelly

ARMADILLO EGGS \$4.00

Cheese Stuffed Jalapeno | Sausage | Chipotle Raspberry Sauce | Micro Greens

HORS D'OEUVRES DISPLAYS | STATIONS

CHARCUTERIE & CHEESE DISPLAY \$7.95

Cured Meats | Artisan Cheeses | Fresh Fruit | Marinated Vegetables | Mixed Olives | Bruschetta | Hummus | Rustic Breads

INLET AFFAIRS CLASSIC \$5.95

Fresh Sliced Seasonal Fruit | Assorted Cheeses | Fresh Vegetables | House Ranch | Assorted Crackers

BRUSCHETTA DISPLAY \$4.50

Classic | Southwestern | Strawberry Shredded Parmesan | Fresh Crostini

ASSORTED MEXICAN DIPS \$4.50

Tortilla Chips | White Queso | Queso Con Carne (Beef) | Guacamole | Salsa | Salsa Verde | Pico de Gallo

IA ASSORTED DIPS ONE: \$3.95 OR TWO: \$4.95

House Parmesan Chips | Crackers | Tortilla Chips

HOT

Crab & Artichoke | Spinach | Shrimp | White Queso | Buffalo Chicken

COLD

Hummus | Pimento Cheese | 7 Layer | Salsa

FROM THE SEA

LOWCOUNTRY SHRIMP MARKET

Local Peel & Eat Shrimp | Cold Boiled | Boiled | House Cocktail Sauce | Fresh Lemon | Saltine Crackers

OYSTERS ON THE ½ SHELL MARKET

Market Oysters | House Cocktail Sauce | Fresh Lemon | Saltine Crackers

RAW BAR MARKET

Fresh Oysters | Peel & Eat Shrimp | Wild Atlantic Crab Claws | House Cocktail Sauce | Fresh Lemon | Saltine Crackers

SHRIMP & GRITS STATION \$5.50

Sautéed Shrimp | Stone Ground Grits | Tasso Gravy | Andouille Sausage | Green Onion & Tomato Relish | Cheese Biscuit
+Additional Cost Chef Attended

SMOKED SALMON \$4.50

Capers | Red Onions | Cream Cheese

FROM THE FARM

SLOW ROASTED HOG \$5.50

Pulled Pork | Sweet & Tangy Baked Beans | Slaw | Hawaiian Rolls | Assorted Sauces

ASIAN STATION \$6.50

Mongolian Beef & Lo Mein | General Tso's Chicken & Fried Rice | Mini Egg Rolls | Assorted Sauces | + Saki for Additional Cost

CHEF ATTENDED CARVING STATION

Chef's choice of bread and sauces included with each option

FILET TENDERLOIN OF BEEF.....MARKET

PRIME RIB OF BEEF AU JUS.....MARKET

BEEF BRISKIT with Coffee BBQ Sauce.....MARKET

VIRGINIA BAKED HAM (25/p).....\$160

PLUM GLAZED ROASTED PORK LOIN (25/p).....\$160

ROASTED TURKEY BREAST (25/p).....\$160

PORK BELLY (25/p).....\$160

IA SLIDERS | HOUSE CHIPS CHOOSE 2 FOR \$6.95

PICKLE BRINED CHICKEN SLIDER: Pickle Chip | Hawaiian Roll

BLT: Bacon | Lettuce | Fried Green Tomato | Pimento Cheese

AMERICAN CHEESEBURGER: Cheddar | Fried Pickle Chip | Ketchup | Potato Bun

CRAB CAKE: Tomato | Lettuce | Remoulade | Potato Bun

BBQ: Pulled Pork | Coleslaw | Barbeque Sauce | Hawaiian Roll

CAPRESE: Roma Tomato | Fresh Mozzarella | Basil | Balsamic | Pesto | Lettuce Wrap

CHICKEN & WAFFLES: Fried Chicken | Waffle Pieces | Maple Syrup Glaze

HORS D'OEUVRES DISPLAYS | STATIONS

Per Guest Prices

FLATBREAD PIZZA STATION **CHOOSE 3 FOR \$5.95**

MARGHERITA

Olive Oil | Garlic | Mozzarella | Sundried Tomato | Fresh Basil

BUFFALO CHICKEN

Blue Cheese Base | Grilled Chicken | Mozzarella | Red Onion | Buffalo Sauce Drizzle | Blue Cheese Crumbles

HAWAIIAN

Red Sauce | Ham | Mozzarella | Golden Pineapple

BUILD YOUR OWN FLATBREAD PROTEIN

Ground Beef | Italian Sausage | Pepperoni | Ham | Grilled Chicken

TOPPINGS

Roma Tomatoes | Sundried Tomatoes | Mushrooms | Red Onions | Jalapenos | Spinach | Basil | Pineapple | Olives | Assorted Peppers | Garlic | Blue Cheese Crumbles

SAUCE

Marinara | Pesto | BBQ | Alfredo | Olive Oil | Buffalo

ITALIAN PASTA STATION **\$8.95 + Chef Attended Cost**

Garlic Bread | If Chef Attended* Fresh Parmesan | Crushed Red Pepper | Sun Dried Tomato | Pesto | Mushrooms | Bell Peppers | Spinach | Broccoli | Basil | +\$2 Add Tossed or Caesar Salad

PROTEIN *choose two

Italian Meatballs | Grilled Chicken | Blackened Shrimp

PASTA *choose one

Angel Hair | Linguine | Penne | Bowtie

SAUCES

Home style Marinara | Four-Cheese Alfredo | Rosé

SOUTHERN STYLE BISCUIT BAR **\$5.95**

HOUSE MADE BISCUITS *choose two

Home-style Buttermilk | Sweet Potato | Cheddar Cheese

HOUSE FIXIN'S

Black Oak Ham | Peppercorn Gravy | Mini Fried Chicken | Candied Bacon | Mustard Butter | Apple Butter | Assorted Jams | Butter

SUSHI STATION **\$6.95**

California Roll | Spicy Tuna Roll | Dragon Roll | Vegetable Roll | Edamame & Carrot Salad | Wasabi | Pickled Ginger | Soy Sauce
+ Saki for Additional Cost

TACO STATION **\$5.95**

Crunchy Taco Shells | Flour Tortillas | Spanish Rice | Black or Refried Beans

PROTEIN *choose two

Ground Beef | Pollo Asado (Chicken) | Baja Style Fish | Blackened Shrimp | + \$1 Carne Asada (Steak)

TOPPINGS

Fajita Vegetables | Pico de Gallo | Shredded Lettuce | Guacamole | Sour Cream | Cheddar | Jalapeños

FROM THE FIELDS

IA MACARONI & CHEESE BAR **\$5.95**

House Macaroni & Cheese | Crumbled Bacon | Fried Onion Straws | Jalapeños | Tomatoes | Green Onions | Cheddar | Broccoli | Hot Sauce

IA POTATO BAR **\$5.95**

Red Bliss Mashed Potatoes | Crumbled Bacon | Fried Onion Straws | Chives | Cheddar | Gravy | Sour Cream | Butter

MAC-N-MASH BAR **\$5.95**

Red Bliss Mashed Potatoes | Macaroni & Cheese | Crumbled Bacon | Fried Onion Straws | Jalapeños | Chives | Cheddar | Sour Cream | Butter

SALAD BAR **\$4.95**

SALAD GREENS *choose two

House: Mixed Greens | Tomato | Onion | Carrots | Cucumbers

Caesar: Fresh Romaine | Shaved Parmesan | Croutons | Caesar

Spinach: Fresh Spinach

TOPPINGS

Tomato | Onion | Cucumber | Carrots | Hard Boiled Egg | Bacon Crumbles | Croutons | Cheddar | Bleu Cheese Crumbles | Sunflower Seeds

SALAD DRESSING *choose two

House Buttermilk Ranch | Balsamic Vinaigrette | Blue Cheese | Italian

LUNCHEON BUFFET SELECTIONS

HOUSE OR CAESAR SALAD, TWO ENTRÉE SELECTIONS, THREE SIDE SELECTIONS, ONE BREAD SELECTION & CHEF'S CHOICE DESSERT
\$12.95 \$19.95

ENTRÉE SELECTIONS

CHOOSE TWO

SOUTHERN FRIED CHICKEN	SHRIMP & GRITS
BAKED CHICKEN	SHRIMP CREOLE & RICE
GRILLED HERB CHICKEN BREAST	FRIED CREEK SHRIMP
CHICKEN BOG	FRIED FLOUNDER
FRIED PORK CHOPS	FRIED CATFISH
HICKORY SMOKED BBQ	MAPLE GLAZED SALMON
BAKED HONEY HAM	LASAGNA
SMOKED BRISKET	VEGGIE LASAGNA
MEATLOAF	BAKED SPAGHETTI

SIDE SELECTIONS

CHOOSE THREE

GREEN BEANS	FRESH GRILLED VEGETABLES
COLLARD GREENS	FRIED OKRA
CORN	COLESLAW
FRIED CORN NUGGETS	RICE & GRAVY
CANDIED YAMS	RICE PILAF
SUCCOTASH	MACARONI & CHEESE
BUTTER BEANS	MASHED POTATOES & GRAVY
SQUASH CASSEROLE	OVEN ROASTED POTATOES
BLACK EYED PEAS	FRENCH FRIES
LIMA BEANS	POTATO SALAD
BAKED BEANS	

BREAD SELECTIONS

CHOOSE ONE

BUTTERMILK BISCUITS	YEAST ROLLS
CHEESE BISCUITS	HAWAIIAN ROLLS
CORN MUFFINS	FRENCH ROLLS
HUSHPUPIES	

DINNER BUFFET SELECTIONS

ONE SOUP OR SALAD, TWO ENTRÉE SELECTIONS, FOUR SIDE SELECTIONS, ONE BREAD SELECTION & ONE DESSERT SELECTION
\$27.95 - \$42.95

SOUP SELECTIONS OR SALAD SELECTIONS

TOMATO BASIL
BUTTERNUT SQUASH
CREAM OF BROCCOLI
VEGETABLE
POTATO & CORN CHOWDER
FRENCH ONION
ITALIAN WEDDING
CHICKEN NOODLE
BLACK BEAN & TASSO HAM
HOMEMADE CHILI
SHE CRAB
CLAM CHOWDER
SEAFOOD GUMBO

HOUSE: Mixed Greens | Tomato | Onions | Carrots | Cheddar | Croutons
CAESAR: Romaine | Shaved Parmesan | Croutons | Caesar Dressing
WILTED SPINACH: Spinach | Mushroom | Hard Boiled Egg | Parmesan
Cheese | Warm Bacon Dressing
ASIAN KALE SLAW: Kale | Red Cabbage | Carrots | Red Bell Pepper |
Toasted Almonds | Cilantro | Ginger Peanut Dressing
FIRE & ICE: Tomato | Cucumber | Onions | Red Wine Vinaigrette
SUMMER: Tortellini | Tomato | Corn | Basil | Parmesan Cheese | Red
Wine Vinaigrette
PASTA: Black Olives | Sundried Tomatoes | Italian Dressing
FRESH FRUIT: Fresh Seasonal Fruits | Key Lime Dressing
ANCIENT GRAIN: Quinoa | Rice
CAPRESE: Fresh Basil | Roma Tomato | Mozzarella | Balsamic

ENTRÉE SELECTIONS

MARINATED HERB GRILLED CHICKEN
BAKED CHICKEN
BOURSIN STUFFED CHICKEN
CHICKEN MARSALA
SLICED SIRLOIN & MUSHROOM GRAVY
PRIME RIB OF BEEF AU JUS
ST. LOUIS STYLE RIBS
SMOKED BRISKET

CHOOSE TWO
PORK BELLY
PLUM GLAZED ROASTED PORK LOIN
GRILLED PORK CHOPS
VIRGINIA BAKED HAM
SHRIMP & GRITS
SHRIMP CREOLE & RICE
PAN SEARED CRAB CAKES
GRILLED MAHI MAHI

BAKED STUFFED FLOUNDER
FRIED FLOUNDER FILET
FRIED FANTAIL SHRIMP
MAPLE GLAZED SALMON
GRILLED SALMON
LASAGNA or VEGGIE LASAGNA
STUFFED CHICKEN OR PORK LOIN
SPINACH | GOAT CHEESE | SUNDRIED TOMATO

SIDE SELECTIONS

ITALIAN CUT GREEN BEANS
STRING BEAN CASSEROLE
SAUTEED GREEN BEANS AMANDINE
COLLARD GREENS
FRESH BROCCOLI
BROCCOLI CASSEROLE
SQUASH CASSEROLE
STEAMED VEGETABLE MEDLEY
SEASONAL GRILLED VEGETABLES

CHOOSE FOUR
GLAZED CARROTS
SAUTEED ASPARAGUS & MUSHROOMS
CORN ON THE COB
FRIED CORN NUGGETS
CORN PUDDING
LIMA BEANS
BAKED BEANS
WILD RICE
RICE PILAF

PARMESAN RISOTTO
MACARONI & CHEESE
MASHED POTATOES & GRAVY
ROASTED RED BLISS POTATOES
SWEET POTATO SOUFFLÉ
TWICE BAKED POTATOES
LOADED MASHED POTATOES
CARAMELIZED ONION POTATOES
FRENCH FRIES

DESSERT SELECTIONS

HOMEMADE KEY LIME PIE
CARROT CAKE
SOUTHERN PECAN PIE
STRAWBERRY SHORTCAKE

CHOOSE ONE
STRAWBERRIES WITH CREAM
TRADITIONAL CHEESECAKE
TIRAMISU
BANANA PUDDING

APPLE PIE A LA MODE
COBBLER PEACH, CHOCOLATE OR APPLE
HUSHPUPPY SUNDAE
ASSORTED DESSERT SHOTS

INLET AFFAIRS BUFFET PACKAGES

ADD CRAB LEGS OR STEAMED OYSTERS TO ANY BUFFET PACKAGE FOR \$15 PER PERSON
ADD WHOLE ROASTED PIG TO ANY PACKAGE FOR \$200
PRICES ARE PER GUEST

INLET OYSTER ROAST

Roasted Market Oysters | Clam Chowder
Saltine Crackers | Cocktail Sauce | Hot Sauce | Butter | Lemon Wedges
Key Lime Pie Bites

BACK YARD GRILL OUT

Grilled Hamburgers | Hot Dogs | BBQ Chicken
Potato Salad | Baked Beans | House Potato Chips
Cheddar Cheese | Ketchup | Mustard | Pickles | Onion | Lettuce | Tomato
Cookies | Brownies

LOW COUNTRY BOIL

Shrimp | Corn | Red Potato | Kielbasa Sausage | Chicken Bog
House Coleslaw | Southern Green Beans
Cheese Biscuits | Cocktail Sauce | Butter | Hot Sauce
Peach Cobbler

CARIBBEAN LUAU

Whole Roasted Hog | IA Vinegar | SC Zesty Mustard | Sweet BBQ
Polynesian BBQ Chicken | Coconut Shrimp | Thai Chili Sauce
Saffron Rice | Grilled Seasonal Vegetables | Hawaiian Rolls
Pineapple Upside Down Cake

SOUTHERN SOUL FOOD

Pulled Barbeque Pork | IA Vinegar | SC Zesty Mustard | Sweet BBQ
Southern Fried Chicken | Macaroni & Cheese
Green Beans | House Coleslaw | Cheese Biscuits
Banana Pudding

SEATED LUNCHEON SELECTIONS

EACH ENTRÉE INCLUDES ICED TEA & COFFEE, FRESH BAKED BREAD & CHEF'S CHOICE OF DESSERT
ADD SOUP (TOMATO BASIL, VEGETABLE OR CLAM CHOWDER) OR SALAD (HOUSE OR CAESAR) FOR AN ADDITIONAL \$3 PER GUEST

SALAD MAIN COURSES

ADD CHICKEN, BEEF, OR SHRIMP FOR \$3 PER GUEST

\$9.95	CAESAR Romaine Shaved Parmesan Croutons Caesar Dressing	HOUSE Mixed Greens Tomato Onion Carrots Cheddar Croutons	\$9.95
\$10.95	CHEF Mixed Greens Ham Turkey Tomato Cucumber Cheddar Swiss Hard Boiled Egg Croutons	COBB Mixed Greens Grilled Chicken Crisp Bacon Hard Boiled Egg Bleu Cheese Crumbles	\$10.95
\$9.95	WEDGE Iceberg Wedge Hard Boiled Egg Tomato Bleu Cheese Crumbles Candied Bacon Balsamic Drizzle	SPINACH BERRY Spinach Strawberries Feta Cheese Candied Walnuts Raspberry Vinaigrette	\$9.95
\$10.95	SALAD DUO Chicken Salad Shrimp Salad Tuna Salad Over a Bed of Lettuce	WILTED SPINACH Spinach Mushroom Hard Boiled Egg Parmesan Cheese Warm Bacon Dressing	\$9.95

LUNCHEON MAIN COURSES

STEAK AU POIVRE Sliced Sirloin Red Bliss Potatoes Cognac Cream Sauce Onion Straws	\$16.95	HOUSE CRAB CAKE Lump Crabmeat Rice Pilaf Sautéed Green Beans Cheese Biscuit	\$16.95
MARINATED GRILLED CHICKEN BREAST Rice Pilaf Steamed Vegetable Medley Yeast Roll	\$15.95	MAPLE GLAZED SALMON Wasabi Mashed Potatoes Steamed Vegetable Medley Fried Leeks	\$16.95
FETTUCCINI ALFREDO *Add Chicken, Shrimp, or Crab for \$3 House Alfredo Sauce Sundried Tomatoes Snow Peas Garlic Bread	\$14.95	BAKED STUFFED FLOUNDER Lump Crabmeat Stuffing Seafood Cream Sauce Vegetable Medley Roasted Red Bliss Potatoes	\$16.95
SHRIMP & GRITS Stone Ground Grits Tasso Gravy Andouille Sausage Green Onion Relish	\$15.95	LASAGNA PORTOBELLO Parmesan Ricotta Mozzarella Fresh Basil Portobello Mushroom Garlic Bread	\$14.95

SEATED MAIN COURSE SELECTIONS

EACH ENTRÉE INCLUDES ICED TEA & COFFEE, HOUSE OR CAESAR SALAD, FRESH BAKED BREAD, & ONE DESSERT
ADD SOUP [TOMATO BASIL, VEGETABLE OR CLAM CHOWDER] FOR AN ADDITIONAL \$3 PER GUEST

INLET AFFAIRS SIGNATURE DISHES

BLACKENED MAHI MAHI

Mahi Mahi Filet | Bed of Wilted Spinach | Risotto | Lobster Cream Sauce | Candied Bacon
\$32.95

RED SNAPPER

Grilled Red Snapper | Succotash | Mango Salsa | Micro Greens
\$32.95

LOWCOUNTRY SHRIMP & GRITS

Jumbo Shrimp | Tasso Ham | Andouille Sausage | Stone Ground Grits | Green Onion Relish
\$27.95

SEAFOOD FETTUCCINE ALFREDO

Jumbo Shrimp | Scallops | House Alfredo | Fettuccine
\$24.95

GROUPEL ROYALE

Grilled Grouper Filet | Jumbo Lump Crabmeat | Sautéed Mushrooms | Asparagus | Béarnaise Sauce
\$38.95

STEAK AND LOBSTER

6 oz. Barrel Cut Filet | 5 oz. Coldwater Lobster Tail | Parmesan Crab Risotto | Seasonal Grilled Vegetables
MARKET PRICE

STEAK NEPTUNE

Two Filet Medallions | Grilled Shrimp | Scallops | Lobster Meat | Lobster Cream Sauce
\$41.95

FILET AU POIVRE

8 oz. Peppercorn Crusted Filet | Red Bliss Mashed Potatoes | Cognac Cream Sauce | French Fried Onions
\$41.95

STUFFED PORK CHOPS

Two 4 oz. Pork Chops | Spinach | Sun-Dried Tomatoes | Goat Cheese | Roasted Red Potatoes | Pork Gravy
\$27.95

AIRLINE CHICKEN BREAST

Airline Chicken Breast | Bacon | Brussels Sprouts | Parmesan Risotto | Demi Glaze
\$24.95

SEATED MAIN COURSE SELECTIONS

CREATE YOUR MAIN COURSE

EACH ENTRÉE INCLUDES ICED TEA & COFFEE, HOUSE OR CAESAR SALAD, FRESH BAKED BREAD, & ONE DESSERT
CHOOSE AN ENTRÉE & TWO SIDE SELECTIONS

\$24.95 - \$46.95

FROM THE SEA

MARINATED MAPLE GLAZED SALMON

Pineapple Soy Demi Glaze

SEARED HALIBUT

Halibut Filet | Crispy Leeks

STUFFED FLOUNDER

Lump Crabmeat Stuffing | Lobster Cream Sauce

FRIED SEAFOOD PLATTER

Fresh Fish Filet | Shrimp | Oysters | Crab Cake

CRAB CAKE DINNER

Lump Crabmeat | House Seasoning

SHRIMP PLATTER

Fried Creek Shrimp

SEARED SCALLOP PLATTER

Butter Sauce

FROM THE FIELDS

PARMESAN ENCRUSTED TOFU STACK

Parmesan Tofu | Portobello Mushroom | Roasted Red Pepper | Grilled Zucchini

LASAGNA PORTOBELLO

Portobello Mushroom | Marinara Sauce | Parmesan | Ricotta | Mozzarella | Fresh Basil

GARDEN PAPPARDELLE PRIMAVERA

Snap Peas | Heirloom Tomatoes | Carrots | Zucchini | Squash | Olive Oil | House Seasoning | Parmesan Cheese

STUFFED SHELLS

Butternut Squash | Spinach | Ricotta | Mozzarella

GNOCCHI MARINARA

Gnocchi | Marinara Sauce | Spaghetti Squash

FROM THE FARM

CHICKEN PARMESAN

8 oz. Breaded Chicken Breast | Marinara | Mozzarella Cheese

CHICKEN MARSALA

8 oz. Breaded Chicken Breast | Mushrooms | Garlic | Marsala Sauce

MARINATED GRILLED CHICKEN BREAST

8 oz. Chicken Breast | House Marinade | Lemon Butter Sauce

SOUTHERN FRIED CHICKEN

Crispy Fried Bone-In Chicken | House Seasoning

CHICKEN OSCAR

8 oz. Chicken Breast | Lump Crabmeat | Asparagus | Hollandaise

BOURSIN CHICKEN

8 oz. Breaded Chicken Breast | Pecans | Carrots | Boursin Cheese | Brown Sugar | Béchamel Sauce

FILET MIGNON

8 oz. Peppercorn Seared Filet

MARKET PRICE

PRIME RIB

8 oz. Slow Roasted Prime Rib | Au Jus

SIRLOIN

8 oz. Grilled Sirloin

RIBEYE

10 oz. Cut Ribeye

SMOKED BRISKET

6 oz. Sliced Smoked Brisket | Coffee Barbeque Sauce

ST. LOUIS STYLE RIBS

Apple Wood Hickory Smoked Spareribs | House Barbeque Sauce

PORK TENDERLOIN

Tenderloin Medallions | Plum Sauce

FRIED PORK CHOPS

Southern Fried Pork Chops

PORK BELLY

Slow Roasted Pork Belly | House Seasoning

SIDE SELECTIONS

CHOOSE TWO

ITALIAN CUT GREEN BEANS
SAUTEED GREEN BEANS AMANDINE
COLLARD GREENS
FRESH BROCCOLI
BRUSSELLS SPROUTS | ROASTED TOMATOES
STEAMED VEGETABLE MEDLEY
SEASONAL GRILLED VEGETABLES
SAUTEED ASPARAGUS & MUSHROOMS
SUCCOTASH

WILD RICE
QUINOA
RICE PILAF
PARMESAN RISOTTO
MASHED POTATOES
ROASTED RED BLISS POTATOES
BAKED POTATO
TWICE BAKED POTATOES
FRENCH FRIES

THESE MENU OPTIONS ABOVE ARE EXAMPLES OF OUR MOST POPULAR ITEMS.
THESE ITEMS ARE MEANT TO HELP GUIDE YOU TOWARDS YOUR PERFECT EVENT MENU.
IF YOU CHOOSE, THESE SELECTIONS MAY BE MODIFIED OR ENTIRELY CHANGED TO FIT YOUR NEEDS.
ALLERGIES & DIETARY RESTRICTIONS CAN BE ACCOMMODATED. PLEASE NOTIFY YOUR COORDINATOR AND WE WILL ASSIST YOU.

*THERE ARE CERTAIN RISKS ASSOCIATED WITH EATING SHELLFISH. IF YOUR IMMUNE SYSTEM HAS BEEN COMPROMISED BY LIVER DISEASE OR ILLNESS SUCH AS HEART DISEASE, YOU ARE SUSCEPTIBLE TO MORE SERIOUS ILLNESS CAUSED BY NATURALLY OCCURRING MARINE BACTERIA IN SHELLFISH. PEOPLE UNSURE OF THEIR MEDICAL STATUS SHOULD CONSULT THEIR PHYSICIAN BEFORE CONSUMING RAW SHELLFISH.



DESSERT SELECTIONS

PRICES ARE PER GUEST

FOR THE BUFFET \$3.00 PER DESSERT

CAKES

Triple Chocolate | Carrot | Coconut | Red Velvet | Lemon | Strawberry Shortcake | Vanilla | Tiramisu | Cupcakes

PIES

Key Lime | Lemon Crème | Pecan | Pumpkin | Apple | Boston Crème

CHEESECAKES

New York Style | Pumpkin

COBBLERS

Chocolate | Peach | Apple | Blueberry | Mixed Berry

HUSHPUFFY SUNDAE

Crumbled Hushpuppies | Ice Cream | Sliced Strawberries

IA SIGNATURE PACKAGES

COOKIES & BROWNIES \$4.95

Chocolate Chip or Oatmeal Raisin | Triple Chocolate Chip Brownies

ASSORTED DESSERT BARS \$4.95

Lemon Bar | 7 Layer | Mount Caramel | Oatmeal | Raspberry Rhapsody

SWEET STATIONS

S'MORES \$5.95

Graham Crackers | Assorted Chocolates | Toasted Marshmallows

ICE CREAM BAR \$3.95

Vanilla Ice Cream | Chocolate Chips | Chocolate Fudge | Caramel Sauce | Sprinkles | Assorted Fruits | Brownie Pieces | Candied Walnuts | Whipped Cream

CHOCOLATE FONDUE FOUNTAIN \$3.95

Chocolate Fondue | Strawberries | Pineapple | Melon | Vanilla Pound Cake | Brownie Pieces | Marshmallows

DESSERT SHOTS \$3.95

TRIPLE CHOCOLATE MOUSSE

Chocolate Brownie | Mousse | Whipped Cream | Chocolate Shavings

CHEESECAKE

Graham Cracker Crust | NY Cheesecake | Strawberry or Raspberry Topping

STRAWBERRY SHORTCAKE

Angel Food Cake | Strawberries | Whipped Cream

RED VELVET CAKE

Red Velvet Cake | Cream Cheese Icing

BANANA PUDDING

Banana Slices | House Pudding | Vanilla Wafers Crumbles | Whipped Cream

S'MORES

Graham Cracker Pieces | Fluffy Marshmallow | Chocolate Chips | Chocolate Sauce

APPLE PIE

Graham Cracker Crust | Apple Pie Filling | Caramel | Whipped Cream

KEY LIME PIE

Graham Cracker Crust | Key Lime Custard | Whipped Cream

LEMON CURD SHORTCAKE

Graham Cracker Crust | Lemon Curd | Whipped Cream