



“CHELSEA’S PLATED DINNERS”
Served with Fresh Homemade Bread & Butter, Tea & Coffee

Select ONE Salad:

Mixed Green House Salad with Vegetable Garnish, House Vinaigrette

New Orleans Chop Salad with Romaine, Bell Peppers, Red Onion, Olives, Artichoke Hearts, Tomatoes, Provolone and Salami, Creole Vinaigrette

Wedge of Iceberg Lettuce Salad, Bacon Crumbles, Blue Cheese, Tomato, Crispy Onions, Buttermilk Ranch

Marinated Hearts of Palm Salad, Bermuda Dressing

Heirloom Tomato and Kirby Cucumber Salad – Romaine, Shredded Swiss, Creole Vinaigrette

Arugula and Roasted Beet Salad, Candied Pecans, Blue Cheese, Sherry Vinaigrette

Select ONE Entrée:

Poultry

Boneless Butter Fried Chicken Breast seared atop Holland Rusk, overlaid with a Slice of Ham and Creole Mushroom Sauce, blanketed with Béarnaise Sauce

\$21 per person

Pan Roasted Coleman All Natural Chicken Breast, Provencal Tomato Sauce, Braised Fennel and Fingerling Potatoes

\$21 per person

Boneless Chicken Leg, Mushroom Stuffing, Pan Jus, Braised White Beans, Onion Daube

\$24 per person

Spice Rubbed Pan Seared Duck Breast, Five Pepper Jelly, Corn Custard, Sautéed Greens

\$32 per person

Roast Cornish Game Hen, Creamy Polenta, Steamed Broccoli, Pan Jus
\$24 per person

Meat

Beef Tenderloin Filet Oscar (cooked medium rare to medium), Asparagus, Sautéed Lump
Crabmeat, Béarnaise Sauce, Potato Galette
\$45 per person

Spice Encrusted Tenderloin of Beef (cooked medium rare to medium), Dried Cherry Demi,
Vegetable Bouquetière
\$32 per person

Slow Roasted Prime Rib of Beef (cooked medium rare to medium), Rosemary Jus, Creamy
Horseradish Sauce, Roasted Potatoes, Seasonal Vegetable
\$25 per person

Spice Crusted Ribeye (cooked medium rare to medium), Blue Cheese Butter, Tobacco Onions,
Sweet Potato Hash Browns
\$25/8 ounce \$33/12 ounce

Grilled Lamb Kebab – Grilled Vegetables, Orzo Pilaf
\$25 per person

Grilled Pork Chop and Pork Tenderloin Vidalia Onion Brochette, Creamy Grits, Maker's Mark
Sauce
\$25 per person

Fish/Seafood

Chef Mike's NC Mountain Trout, Oven Roasted Boneless Butterflied Trout Fillet, Wrapped in
Applewood Smoked Bacon, Stuffed with Lemon and Thyme, Pan Jus
\$28 per person

Grilled Salmon Medallion, Lemon Pumpkin Seed Pesto, Sautéed, Swiss Chard, Herb Orzo,
Roasted Red Bell Pepper Coulis
\$23 per person

Baked "Market" Fish with Herbed Bread Crumbs, Field Pea Succotash, Okra, Bacon and Rice
Pilau
\$25 per person

Panéed "Market" Fish – Pan-fried Panko Coated Fish, Sauce Gribiche, Sour Cream Potato Salad,
Green Peas with Pancetta
\$25 per person

Baked Shrimp and Artichoke DeJonghe, Shrimp, Sliced Artichoke Bottoms, Garlic Butter, Bread
Crumbs laced with Sherry wrapped in Phyllo Pastry; Garlic-Herb Cream Reduction
\$27 per person

Vegetarian

Spinach and Ricotta Cannelloni with Marinara Sauce

\$22 per person

Portabella Mushroom Ravioli, Sautéed Spinach, Roasted Garlic Sauce

\$22 per person

Burglar Wheat and Mushroom Stuffed Cabbage Rolls, Braised with Sauerkraut in a Sweet and Sour Tomato Sauce; Potato and Cheese Pierogis with Caramelized Onion

\$22 per person

Roasted Poblano Chile, Stuffed with Fresh Goat Cheese and Forest Mushrooms, Cornmeal-coated and Pan-fried, Yucatan Tomato Sauce

\$22 per person

Poached Eggs Sardou, Seated atop Fresh Artichoke Bottom filled with Creamed Spinach, Tomato Concassé, Brabant Potatoes

\$24 per person

Select ONE Dessert:

Turtle Cheese Cake

Vanilla Ice Cream Puff, Belgian Dark Chocolate Sauce

Almond Tuile Cookie Cup, Vanilla Ice Cream, Bananas Foster

Fresh Berry Croustade, English Butter Toffee Sauce

Frozen Chocolate Soufflé, Grand Marnier Sauce

Chocolate Brioche Bread Pudding, Cointreau Custard Sauce

Add Appetizer:

(Price per Person)

Chef's Seasonal Soup Selection ~ \$3

French Onion Soup Gratinée ~ \$5

Low Country She-Crab Soup ~ \$7

New Orleans Creole Turtle Soup ~ \$9

Shrimp, Crab and Okra Gumbo ~ \$7

Fried Green Tomato, Smoked Trout Cake, Lobster Cream Sauce ~ \$9

Jumbo Shrimp, Cocktail or Creole Remoulade Sauce ~ \$9

Mushrooms Stuffed with Gorgonzola and Prosciutto, Sherry Cream ~ \$8

Crab and Corn Fritters, Sweet Chili Glaze ~ \$8

Asparagus and Crawfish or Shrimp Aioli ~ \$9

Fig, Goat Cheese and Caramelized Onion Galette ~ \$7

“CHELSEA’S DUOS PLATED DINNERS”

Choose 2 entrees (add the price of both for the final menu price.)

**Served with Choice of Salad Fresh Homemade Bread & Butter, Choice of Dessert
Tea & Coffee**

Grilled Bacon Wrapped Beef Filet Steak (Cooked Medium to Medium Rare)
\$26 per person

Jamaican Grilled Pork Tenderloin, Grilled Pineapple Salsa
\$16 per person

Grilled All Natural Coleman Chicken Breast, Pineapple Teriyaki Glaze
\$16 per person

Grilled Salmon Fillet, Sweet Chile Lime Glaze
\$21 per person

Broiled Cold Water Lobster Tail
Market Price

Sautéed Lump Crab Cake, Remoulade Sauce
\$24 per person

Grilled Seafood Brochette ~ Shrimp and Scallops
\$22 per person

Crabmeat Stuffed Extra-Jumbo Shrimp ~ Tartar Sauce, Baked or Fried
\$21 per person

Pricing & Guarantee Guidelines:

Menus are designed for 50 guests. If your group is less than 50 guests then a \$150.00 surcharge will be added. All Food and Beverage items are subject to a 21% service charge and applicable North Carolina Sales Tax. All prices and items are subject to change.

Menu selection should be made 6 weeks prior to function date. Please provide a final number of guests attending your event no less than 4 days (96 business hours prior to the function date).

The number is not subject to reduction. An increase of up to 5% is permitted and will be accepted up to 24 hours in advance of the event starting time. The final number will determine your event charges or the actual number of guests served, whichever is greater. If we do not receive your final number, then the number of expected guests in the contract will serve as your guarantee.