



“EVENTS AT THE PAVILION”

These menus are examples of the many menus that are specially designed for outdoor dining at the Outdoor Pavilion Venue. Menus are based on 2 hours of continuous service and designed for 50 or more people. Menu Prices are per Person.

NORTH CAROLINA BBQ LUNCH

Slow Cooked Pulled Pork, Three Sauces
Buns or Freshly Baked Rolls
Cole Slaw (Vinegar or Creamy)
House-made Kettle Chips or Pork Rinds
*Chef's Selection House-made Cookies
Iced Tea (Sweetened and Unsweetened), Coffee

Price Per Person: \$10

COOKOUT #1

Black Angus Beef Hamburgers
Nathan's All Beef Franks
Homemade Chili
Hamburger and Hot Dog Buns
House-made Kettle Chips
Cole Slaw (Creamy or Vinegar)
Garnish Platter: Sliced Tomatoes, Red Onions, Lettuce, American Cheese and Dill Pickle Spears
Assorted Condiments: Mayonnaise, Relish, Ketchup, Mustard and House Special Sauce
*Chef's Selection House-made Cookies
Iced Tea (Sweetened and Unsweetened), Coffee

Price Per Person: \$15

Add: Grilled Chicken Breast: \$5 per person

ADD SIDES: \$2 per person per item added to the menu price

Southern-style Potato Salad
Baked Beans
Macaroni and Cheese
Fresh Corn on the Cob (Seasonal)
Sliced Heirloom Tomatoes (Seasonal)
Macaroni Salad or Pasta Salad
Pickled Beets
Cole Slaw (Vinegar or Creamy)



GRAND PAVILION AFFAIRS

DOWN HOME BBQ & FISH OR CHICKEN FRY

Pulled Pork BBQ, 3 Sauces

Cornmeal Crusted Fried Fish Filets with Tartar Sauce or Southern Fried Chicken

Choose 3 Salads:

Cole Slaw (Creamy or Vinegar)

Pasta or Macaroni Salad

Southern-style Potato Salad

Pickled Beets with Onions

Sliced Heirloom Tomatoes (Seasonal)

Marinated Cucumber and Onion Salad

Mixed Green Salad

7-Layer Salad

Choose 3 Sides:

BBQ Baked Beans

Ranch Beans

Braised Collard Greens

Greens Beans with Bacon

Macaroni and Cheese

Fried Okra

Home Fried Potatoes

Candied Sweet Potatoes

Fresh Corn on the Cob (Seasonal)

Additional Salads or Sides: \$2.00 per person per item added to the menu price

Choose 1 Bread:

Jalapeno Cornbread with Butter

Fresh Baked Rolls with Butter

Choose 1 Dessert:

Peach Cobbler with Vanilla Ice Cream

Banana Pudding

Lemon Ice Box Pie

Iced Tea (Sweetened and Unsweetened), Coffee

Price Per Person: \$28

Add: Smoked Beef Brisket or Dry-Rubbed St Louis-Style BBQ Ribs: \$5.00 per person



LOW COUNTRY FEAST

Low Country Boil featuring Wild Caught Shrimp served with Cocktail Sauce, Smoked Sausage, New Potatoes and Corn on the Cob

Slow Cooked Pulled Pork BBQ, 3 Sauces or Southern Fried Chicken

Choose 2 Salads:

Cole Slaw (Creamy or Vinegar)
Pasta or Macaroni Salad
Southern-style Potato Salad
Pickled Beets with Onions
Sliced Heirloom Tomatoes (Seasonal)
Marinated Cucumber and Onion Salad
Mixed Green Salad
7-Layer Salad

Choose 2 sides:

BBQ Baked Beans
Ranch Beans
Braised Collard Greens
Greens Beans with Bacon
Macaroni and Cheese
Fried Okra
Home Fried Potatoes
Candied Sweet Potatoes
Fresh Corn on the Cob (Seasonal)

Additional Salads or Sides: \$2.00 per person per item added to the menu price

Choose 1 Bread:

Jalapeno Cornbread with Butter
Fresh Baked Rolls with Butter

Choose 1 Dessert:

Peach Cobbler with Vanilla Ice Cream
Banana Pudding
Lemon Ice Box Pie

Iced Tea (Sweetened and Unsweetened), Coffee

Price Per Person: \$32

Add: Oysters on the Half Shell, Raw or Roasted (Seasonal) – Market Price

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.