



the Morehead Inn

Savory Hors D'Oeuvres

Prices are per dozen – 3 Dozen Minimum

- Spicy Macaroni & Cheese Lollipops - \$21.00*
- Petite Chicken & Waffles with Peach Syrup & Pecan Dust - \$32.00*
- Grilled Chicken Skewer with Tzatziki - \$24.00*
- Tarragon Chicken Salad Tartlets with Walnuts & Grapes - \$32.00*
- Charleston Crab Cakes with Creole Remoulade - \$45.00*
- She-Crab Bisque Soup Sippers with Caviar Dollop - \$39.00*
- Cucumber Medallions with Smoked Salmon Rosettes - \$28.00*
- Southern Tomato Tartlets with Apple Wood Smoked Bacon - \$32.00*
- Roasted Brussels Sprout Lollipops with Bacon Jam - \$24.00*
- Polenta Cakes with Tomato Jam (GF) - \$28.00*
- Old-Fashioned Tomato Sandwiches with Southern Aioli - \$18.00*
- Petite BLTs with Lemon Aioli - \$24.00*
- Petite Shrimp Salad Rolls - \$40.00*
- Coconut Shrimp with Calypso Sauce - \$28.00*
- Garden Gazpacho with Chargrilled Shrimp - \$45*
- Raspberry & Brie Phyllo Pastries - \$40.00*
- Aphrodite Spinach & Feta Triangle - \$28.00*
- Artichoke Hearts Stuffed with Trio of Savory Cheeses - \$32.00*
- Tomato-Mozzarella Skewers with Balsamic Reduction - \$24.00*
- Beef Tenderloin Toasts with Horseradish & Fried Leeks - \$42.00*
- Carolina Strawberry Bruschetta with Chevre & Balsamic Drizzle - \$40.00*
- Garden Vegetable Shots with Buttermilk Ranch – Mason Jar Presentation - \$32.00*
- House Petite Quiches with Spinach, Caramelized Onions & Swiss - \$32.00*
- Fried Green Tomato with Spicy Pepper Relish - \$24.00*
- Creamed Corn Skillet with Pulled Pork BBQ - \$45.00*
- Thai Chicken Meatballs with Sweet Chili Sauce - \$28.00*



Hors D'Oeuvres Trays & Tiers

Southern Antipasto - \$160.00 Serves 30-40 Guests

*Spicy Pimento Cheese, Black-Eyed Pea Caviar, Shoe-Peg Corn Salsa & Spinach Artichoke Dip
Pita Crisps & House-Made Pork Rinds*

Garden Vegetable Displays

*Baby Carrots, Haricots Verts, Zucchini, Broccoli, Snow Peas, Cauliflower, Tomatoes & Radishes
Black-Eyed Pea Hummus & Cucumber-Dill Yogurt Dip*

Small Tray - \$85.00 Serves 15-25 Guests Large Tier - \$160.00 Serves 40-50 Guests

Fresh Fruit Displays

Seasonal Melon, Grapes, Strawberries, Pineapple & Blueberries

Small Tray - \$85.00 Serves 15-25 Guests Large Tier - \$195.00 Serves 40-50 Guests

Mediterranean Nosh Board - \$125.00 Serves 40-50 Guests

*House Hummus, Cucumber-Dill Yogurt Tzatziki, Roasted Broccoli with Serrano Peppers,
Spiced Olives, Grilled Baby Carrots, Pepperoncini Peppers & Pita Crisps*

Carolina Strawberries & Brie Wedges

Serves 25-30 Guests - \$135.00

Local Cheese Board with Dried Fruits, Apple Butter & Honied Pecans

Serves 20-25 Guests - \$215.00

Carolina Shrimp Display

Peeled Large Steamed Pink Shrimp with Horseradish Cocktail Sauce & Lemon Aioli

Per Five Pounds – 16-20 per Pound - \$240.00

Peel & Eat Shrimp Served with Horseradish Cocktail Sauce & Lemon Aioli

Per Five Pounds – 31-40s - \$195.00

Classic Antipasto Tray – Serves 20-25 Guests - \$195.00

*Prosciutto di Parma, Soppressata, Artichokes, Fresh Mozzarella, Provolone, Mediterranean
Olives Pepproncinis & Roasted Red Peppers with Balsamic Glaze & Foccacia Points*



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Station Hors D'Oeuvres

Prices are per guest – 40 Guest Minimum

Southern Biscuit Bar - \$11.00

*Warm Buttermilk Biscuits with Shaved Ham & House Honey Mustard
Sausage Gravy, Apple Butter, Sweet Whipped Butter, Nutella, Apricot & Raspberry Preserves*

Shrimp & Grits Bar - \$11.00

*Yellow Stone-Ground Heritage Grits, Spiced Shrimp
Cheddar Cheese, Tomatoes, Green Onions, Bacon & Pepper Relish*

Macaroni & Cheese Bar - \$7.50

*A White Cheddar & Swiss Classic with Buttered Breadcrumbs
Toppings to Include: Apple-wood Smoked Bacon, Chopped Garden Tomatoes,
Gorgonzola Cheese, Mushroom Sautee, Black Olives & Scallions*

Southern Table - \$

*Fried Chicken Skewers & Honey Mustard, Ham Biscuits & Charlotte Tomato Pies
Carolina Crab Cakes – \$45.00 per dozen
Southern Style Collard Greens with Hot Pepper Relish - \$4.00*

Tator Tot Bar - \$7.50

Crispy Child-Hood Favorite, Cheddar Cheese Sauce, Beef Chili, Tomatoes, Black Olives,

Chicken & Waffle Bar - \$7.50

Waffles Made to Order with Fried Chicken, Scallions & Maple Syrup

Mashed Potato Bar - \$7.50

Yukon Gold Potatoes, Butter, Cheddar Cheese, Tomatoes, Bacon, Sour Cream & Scallions

Carving Board

... Choose from the Following Selections (Requires a Station Attendant)

Herb Roasted Turkey Breast - Serves 40 -50 Guests - \$260.00

Silver Dollar Rolls & Croissants with House Honey Mustard & Marmalade Mayonnaise

Mustard Crusted Pork Loin - Serves 30-40 Guests - \$195.00

Silver Dollar Rolls & Croissants with House Honey Mustard & Marmalade Mayonnaise

Rosemary Beef Tenderloin - Serves 15-20 Guests - \$295.00

Silver Dollar Rolls & Croissants with House Honey Mustard & Horseradish Sauce

The Classic Prime Rib of Beef - Serves 50-60 Guests - \$565.00

Silver Dollar Rolls & Croissants with House Honey Mustard, Au Jus & Horseradish Sauce

New York Top Round of Beef - Serves 60-70 Guests - \$395.00

Silver Dollar Rolls & Croissants with House Honey Mustard, Au Jus & Horseradish Sauce

Bone-In Steamship Glazed Ham- Serves 40-50 Guests - \$325.00

Silver Dollar Rolls & Croissants with House Honey Mustard & Marmalade Mayonnaise

Slider Bar

Choose from the Following Selections - Requires a Station Attendant(s)

4 Dozen Minimum of Each – Priced per Dozen

Eastern BBQ Pork Slider with Cole Porter Slaw - \$45.00

Fried Chicken Sliders with Honey Mustard & Dill Pickle - \$36.00

Southern Fried Green Tomato with Pepper Relish Aioli - \$36.00

Classic Beef Sliders with Pimento Cheese, Pickle & Ketchup - \$42.00

Mahalo Pork Sliders with Grilled Pineapple & Serrano Pepper Aioli - \$36.00

Bollywood Sliders with Tandori Chicken, Yogurt Raita, Cilantro - \$42.00

Athena Sliders with Lamb Burgers, Tomatoes & Tzatziki - \$54.00

Cali Salmon Sliders with Avocado & Green Goddess Dressing - \$54.00

Big Sur Sliders with Grass-Fed Beef, Monterey Cheese, Avocado Aioli - \$54.00

Bavarian Sliders with Pretzel Rolls, Sauerkraut & German Mustard - \$42.00

Falafel Sliders with Tahini, Lettuce, Onions & Tomatoes - \$36.00

Big City Beef Sliders with Caramelized Onions, Provolone & Au Jus - \$52.00

Corn-Dusted Shrimp Slider with Spicy Aioli - \$54.00

Mediterranean Grill - \$11.00

Grilled Chicken Skewers, Spiced Lamb Kofta Skewers, Falafel

Yogurt Cucumber Tzatziki, Tahini Sauce, Peppers, Tomato~Lettuce Salad & Pita



Seated Dinner Menu

First Course

- | | |
|--|---|
| Potato Leek Soup - \$7.95
Applewood Smoked Bacon & Chives | Chevre & Roasted Pepper Salad - \$9.95
Arcadian Harvest Lettuces. Toasted Pistachios
Balsamic Vinaigrette |
| Tureen of She-Crab Soup - \$11.95
Chives & Caviar | Summer Salad - \$9.95
Watermelon. Feta Cheese. Fresh Mint & Arugula
Bermuda Onions. Serrano Chiles
Red Wine Vinaigrette |
| Pumpkin Bisque - \$10.95
Chevre Crouton | Carolina Wedge Salad - \$9.95
Classic Iceberg. Garden Tomatoes. Scallions
Apple Wood Smoked Bacon
Chapel Hill Creamery Bleu Cheese Buttermilk Dressing |
| Simple Green Salad - \$6.50
Arcadian Harvest Lettuces
Grape Tomatoes, Radishes & House Croutons
Balsamic Vinaigrette & Herbed Buttermilk Dressing | Southern Caprese Salad - \$11.95
Fried Green Tomatoes. Fresh Mozzarella
Vine-Ripened Tomatoes. Garden Basil
Extra-Virgin Olive Oil & Balsamic Vinegar |
| Simple Arugula Salad - \$6.50
Shaved Parmesan. Balsamic Vinaigrette | Chicken Pastille - \$11.95
Slow Cooked Chicken, Raisins & Almonds
Baked in Phyllo with Cinnamon & Sugar
Simple Dressed Baby Greens |
| Spring Strawberry Salad - \$9.95
Baby Spinach. Fresh Strawberries
Chevre & Toasted Almonds
Red Wine Vinaigrette | Carolina Coastal Trio - \$14.95
Fried Oyster on the Half-Shell with Creole Remoulade
Petite Crab Cake with Pepper Jelly Coulis & Apple Slaw
Shrimp & Grits "Spoon" |
| Pear Salad - \$9.95
Bibb Lettuces with Crisp Pear & Toasted Walnuts
Blue Cheese Buttermilk Dressing | |
| Autumn Bibb Salad - \$10.95
Dried Cranberries. Pears. Bleu Cheese. Praline Pecans
Apple Cider Vinaigrette | |

Bread & Beverage Selection

- Corn Muffins with Shaved Butter & Honey - \$2.95 per Guest
- Silver Dollar Rolls - \$1.95 per Guest
- Petite Baguettes with Citrus Zested-Chive Butter Florettes - \$2.95 per Guest
- Seated Coffee Service - \$3.95 per guest
- Water Service with Orange Slice - \$1.00 per guest
- Minted Iced Tea - \$2.50 per Guest
- Sweet or Unsweetened Iced Tea - \$2.50 per Guest
- Seated Coffee Service - \$3.95 per guest

Dinner Entrée Selection

Classic Beef Marsala - \$35.95

Grilled Beef Filet. Smashed Potatoes
Haricot Verts. Marsala Mushroom Sauce

Old South Beef Napoleon - \$35.95

Sliced Beef Filet. Fried Green Tomato Stack
Sweet Potato Hash. Slow Cooked Collard Greens
Vidalia Onion Cream

Steak Au Poivre - \$35.95

Grilled 8 oz Ribeye Steak
Creamed Spinach. Luxe French Potatoes
Cognac Shallot Sauce

Florentine Bistecca - \$37.95

Stacked Tower of Grilled Beef Filet
Tuscan Roasted Tomatoes & Root Vegetables
Spinach Saute & Balsamic Rosemary Sauce

Carolina Short Rib - \$38.95

Braised Short Rib. Carrot Puree. Fig Reduction
Grilled Asparagus & Roasted Fingerlings

Grilled Pork Tenderloin - \$24.95

Pepper Jelly Glaze. Heritage Grits. Braised Carrots

Pork Ribeye - \$29.95

Shallot Roquefort Sauce, Roasted Potatoes
& Grilled Vegetables

Roasted Mediterranean Chicken - \$27.95

Red Pepper Bisque, Asparagus & Saffron Rice

Caprese Grilled Chicken - \$22.95

Vine-Ripened Tomatoes. Fresh Mozzarella, Basil
Served Over Creamy Polenta & Grilled Zucchini

Portofino Chicken Piccata - \$22.95

Chablis Sauce Of Lemon, Butter, Capers & Artichokes
Sundried Tomato Orzo. Citrus Broccolini

Panzanella Roasted Chicken - \$25.95

Rosemary Roasted. Pan Jus Airline Breast
Salad of Tomato, Cucumber, Basil
Olives & Torn Ciabatta

Southern Charm - \$25.95

Oven-Fried Airline Chicken Breast
Atop Shoe-Peg Creamed Corn. Pepper Relish
Pickled Garden Vegetable Salad

SC Geechie Boy Mills Heritage Grits - \$32.95

Spiced Wild Caught Grilled Prawns. Lobster Sauce
Roasted Cobb Corn. Crispy Spinach. Sweet Pea Shoots

Lump Crab Cakes - \$32.95

Red Pepper Bisque. Edamame-Corn Salad
Dressed Citrus Arugula

Grilled Prawn & Crab Curry - \$37.95

Coconut-Cinnamon Scented Rice & Grilled Zucchini

Pan-Roasted Sunburst Trout - \$33.95

Citrus Almond Crust. Haricots Verts
Skillet Potatoes. Lemon-dill Buerre Blanc

Slow-Poached Salmon - \$38.95

Lemon Butter. Capers. Chablis. Israeli Cous Cous
Haricot Verts. Blistered Tomatoes. Black Sea Salt

Tuscan Roasted Eggplant - \$22.95

Fresh Mozzarella. Tomato Bruschetta
House Tomato-Basil Puree

Dessert Selection

Lemon Olive Oil Pound Cake - \$8.95 per guest

Mascarpone Whipped Cream. Blueberry Compote

Mexican Chocolate Pots de Cremes - \$7.95

Whipped Cream. Churros

Bourbon Pecan Tart - \$8.95

Whipped Cream. Cardamon Caramel Sauce

Chocolate Bread Pudding - \$9.95

Vanilla Creme Anglaise. Candied Bacon

Southern Shortcake - \$8.95

Sugared Scone. Strawberries. Whipped Cream
Balsamic Honey Sauce

Grilled Peaches - \$8.95

Lavender Ice Cream. Honey. Pistachios - Seasonal

New York Ricotta Cheesecake - \$7.95

Raspberry Cranberry Sauce

Raspberry Cobbler - \$8.95

Chocolate Chip Ice Cream

Community Sharing Plate - \$8.95

Petite Sweets from Fruit to Chocolate

Wedding Cake - \$6.95

Choice of Almond Pound Cake, Dark Chocolate,
Lemon, Red Velvet or Carrot



Buffet Menus

Mediterranean Inspired

- Classic Chicken Piccata - \$8.95
Lemon Caper & Artichoke Sauce
- Chicken Marsala - \$8.95
Mushroom Marsala Sauce
- Chicken Saltimboca - \$8.95
- Chicken Breast Stuffed with Provolone & Prosciutto
Finished with a Sherry-Shallot Sauce
- Tomato Bruschetta Chicken - \$8.95
- Classic Chicken Parmesan - \$7.95
- Chicken Cacciatore - \$7.95
Simmered with Mushrooms & Peppers
- Italian Sausages w/Onions & Peppers - \$7.95
- Turkey Tetrazzini with Mushrooms - \$8.95
- Shrimp Scampi over Linguine - \$13.95
- Greek Chicken Kebobs with Tzatziki - \$8.95
- Grilled Zucchini Parmesan (GF) - \$8.95

- Renaissance Linguine - \$3.95
- Sundried Tomato Orzo - \$3.95
- Grilled Vegetables - \$4.50
- Roasted Rosemary Potatoes - \$3.95
- Haricots Verts with Lemon Butter - \$4.50
- Yukon Gold Smashed Potatoes - \$3.95
- Broccolini with Lemon & Olive Oil - \$3.95
- Classic Caesar Salad - \$3.95
- Mona Lisa Salad - \$3.95
- Green Salad with Tomatoes, Olives & Pepperoncinis
- Spinach Club Salad w/Balsamic - \$3.95
Mushrooms, Bacon, Egg, Tomato
- Greek Salad - \$4.95
- Feta, Cucumber, Tomato, Red Onion, Olives &
Pepperoncinis & Balsamic Dressing
- Caprese Salad - \$3.95
- Garden Tomatoes, Fresh Mozzarella & Basil

A Slice of the South

- Eastern Pulled Pork BBQ - \$9.50
- Eastern & Western BBQ Sauces with Potato Rolls
- Glazed BBQ Chicken - \$7.95
- Shrimp & Stone-Ground Grits - \$10.95
- Buttermilk-Brined Fried Chicken - \$7.95
- Fried Chicken Skewers w/Pickle Garnit- \$3.95ea
- Raspberry-Mint Grilled Chicken - \$7.95
- Southern Tomato Pies - \$24.00 each
- Chicken Pot Pies - \$30.00 each
- Pork Loin w/Bourbon Peach Compote - \$8.95
- Petite Meatloaves w/Tomato Glaze - \$8.95
- Beaufort Stew - \$13.95
- Peel & Eat Shrimp, Red Potatoes, Sausage & Corn
- Southern Shrimp Salad - \$195 Serves 18 Guests
Carolina Shrimp, Dill, Celery & Green Onions
- Tarragon Chicken Salad - \$95 Serves 15 Guests
- Chicken Breast with Walnuts, Grapes & Red Onions

- Cole Porter Slaw - \$1.95
- Slow Simmered Collard Greens - \$3.50
- White Cheddar Mac & Cheese - \$3.95
- Indian Summer Salad - \$3.95
Corn, Edamame, Tomatoes & Scallions
- Southern Spinach Salad - \$4.50
Mandarin Oranges, Sugared Pecans & Red Onions
- Dilled Cucumber Potato Salad - \$2.95
- Watermelon Salad - \$4.50
Feta, Red Onion, Chilis & Red Wine Vinaigrette
- Baked Beans w/Caramelized Onions - \$2.95
- Fresh Fruit Salad - \$3.95
- Silver Dollar Rolls - \$12.00 per Dozen
- Corn Muffins - \$24 per Dozen

The Morehead Inn Details

House Wine & Beer Bar Package

*Includes Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir
Domestic Beer & Yuengling, Sodas, Waters, Cocktail Napkins & Ice*

1 – 2 Hour Bar - \$15.95 per Guest

3 Hour Bar - \$18.95 per Guest

4 Hour Bar - \$20.95 per Guest

Premium Wine & Beer Bar Package

*Kenwood Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet
Domestic Beer, Corona Light, OMB, Blue Moon, Sodas, Waters, Cocktail Napkins & Ice*

1 – 2 Hour Bar - \$18.95 per Guest

3 Hour Bar - \$21.95 per Guest

4 Hour Bar - \$24.95 per Guest

House Full Liquor Bar Package

*Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir
Domestic Beer & Yuengling, Sodas, Juices, Tonic, Soda Water, GingerAle,
Waters, Cocktail Napkins & Ice*

Smirnoff Vodka, Seagram's Gin, Jim Beam, Dewars Scotch, Bacardi Select Rum

1 – 2 Hour Bar - \$19.95 per Guest

3 Hour Bar - \$22.95 per Guest

4 Hour Bar - \$25.95 per Guest

Premium Full Liquor Bar Package

*Kenwood Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet
Tito's Vodka, Tanqueray Gin, Maker's Mark, Chivas, Bacardi Silver
Domestic Beer, Corona Light, OMB, Blue Moon, Sodas, Juices, Tonic, Soda Water, GingerAle,
Waters, Cocktail Napkins & Ice*

1 – 2 Hour Bar - \$23.95 per Guest

3 Hour Bar - \$27.95 per Guest

4 Hour Bar - \$31.95 per Guest

Bar Packages are unlimited during hours of service – Leftover beverages remain at MHI

Glassware is Additional - \$0.75 each – Recommend One Glass per Hour per Guest

Specialty Glassware - \$1.05 Each – Coup Glasses/Crystal Cut Barware/Martini Glasses

Service & Bartenders

Lead Servers/Bartenders/Chefs - \$35.00 per hour – 4 Hour Minimum

Professional Service Staff & Station Attendants - \$25.00 per hour – 4 Hour Minimum

15% Service Charge on all Food & Beverage Items

Local & State Sales Taxes

7.25% on Service/Rentals/Florals – 8.25% on Food & Beverages

