



Four Oaks Manor
Since 1920

Menu

Chef Craig's experience and knowledge of cuisine has made him our primary caterer for all our weddings and events. He began working in the restaurant industry over 40 years ago and considers it his passion. Of all the places he has worked as a chef, his favorite thus far has been Four Oaks Manor. He has worked for Four Oaks Manor since the summer of 2012, and his favorite part about working at our venue is the diverse menus that he is able to create for our couples. He enjoys the challenge of exceeding customers' expectations. His goal for each event is to execute a meal that leaves guests feeling as if it were cooked to order in a restaurant.

Chef Craig's advice for any couple booking with Four Oaks Manor is to feel open to interacting with him and the coordinators. He enjoys communicating with the couples to help make their vision come to life. He aspires to making a meal that not only leaves the couple happy, but all their guests happy as well.

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Vegan

* All menu prices listed are calculated per guest



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Special Packages

DINNER APPETIZERS

A variety of delicious fresh fruits including melons, pineapples, grapes, berries, & other seasonal items (Selections may vary depending on the season). Also served with an assorted gourmet selection of cheese, crackers, and Chef's bruschetta with fresh tomato & basil drizzled with olive oil served on crostini.

\$9.00

BRUNCH

Baked ham, quiche, grilled chicken Caesar salad, seasonal fresh fruit, cinnamon rolls, croissants & bagels. Served with butter, cream cheese, and assorted jams.

\$32.00

LIGHT BRUNCH

Quiche Lorraine (applewood bacon with swiss cheese in a butter crust), Spinach Quiche (spinach, onions, tomato, & cheese), served with seasonal fresh fruit and pasta salad.

\$15.50

LADIES' LUNCHEON

Chicken salad w/ croissants, seasonal fresh fruit and your choice of a salad.

\$15.50

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GARDEN PARTY LUNCHEON

Pinwheel assortment served with seasonal fresh fruit and choice of a salad.

Pinwheel Choices (Choose 2):

Club Sandwich

Spinach, Red Pepper, & Cheese

Ham & Cheese

Veggie & Hummus

\$15.50

THREE CHEESE GRILLED CHEESE

Three cheese grilled cheese sandwiches on Texas toast made with smoke Gouda, white cheddar, and smoked provolone, served with a creamy tomato basil soup.

\$15.50

***Available for parties ONLY. Not available for weddings.**

PHILLY CHEESESTEAK

A pretzel hoagie with shaved rib-eye steak, sautéed peppers & onions, and choice of one side.

\$19.50

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DINNER RECEPTION

Select one chicken and one pork tenderloin entree and any 3 sides.

\$32.00

CHICKEN PASTA DINNER

Pasta with grilled chicken served with both red and cream sauces, your choice of salad, and rolls.

\$27.00

BARBECUE RECEPTION

Shredded chicken and pork barbecue and any 2 sides.

\$27.00

POT ROAST

Slow simmered beef with carrots, onions, and celery, and a chicken entree served with any 3 sides.

\$34.00

COWBOY PORKCHOP

Smoked boneless loin chop with an orange and mango glaze, and a chicken entree served with any 3 sides.

\$34.00

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GRILLED SALMON & CHICKEN

Choice of maple bourbon or lemon dill salmon with a grilled chicken entree with any 3 sides.

\$35.00

BRAISED SHORT RIB

Slow-roasted boneless beef rib served with petit carrots and pearl onions, and a chicken entree with any 3 sides.

\$36.00

FLANK STEAK

Flank steak (Carving station required) and a chicken entree with any 3 sides.

Carving station Fee \$50

\$36.00

BEEF TENDERLOIN

Beef tenderloin (Carving station required) and a chicken entree with any 3 sides.

Carving station Fee \$50

\$45.00

Beef tenderloin (carving station required) and a salmon entree with any 3 sides.

Carving station fee \$50

\$52.00

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GRILLED SHRIMP & CHICKEN

Grilled shrimp and a grilled chicken entree with any 3 sides.

\$36.50

HEAVY HORS D'OEUVRES

Seasonal fresh fruit, cheese & crackers, chicken & shrimp skewers, meatballs, spinach & artichoke dip, stuffed mushrooms, & bruschetta.

\$33.00

BURGER BAR

Grilled burgers & hotdogs served with cheese, lettuce, tomatoes, onions, pickles, ketchup, mustard, & mayo with a choice of any 2 sides.

\$23.00

***Available for parties ONLY. Not available for weddings.**

TACO BAR

Ground beef and shredded chicken with toppings. Sides of rice & beans, and chips & salsa.

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\$23.00

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QUESADILLA EXPLOSION

Chicken, beef, OR shrimp quesadillas grilled with peppers and onions. Served with rice & beans, and chips & salsa.

\$25.00

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Hors D'oeuvres

FRESH FRUIT AND CHEESE ASSORTMENT

A mix of delicious fresh fruits including melons, pineapples, grapes, berries, & seasonal items (may vary depending on season), alongside an assorted gourmet selection of cheese & crackers.

\$8.00

BRUSCHETTA

Fresh tomato & basil drizzled with olive oil served on crostini.

\$6.50

VEGETABLE CRUDITES

Garden fresh vegetable crudités served with a variety of dips.

\$4.50

 VEGETABLES & HUMMUS

Garden fresh vegetables served with a side of hummus.

\$4.50

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CHARCUTERIE BOARD

An assortment of gourmet meats including prosciutto, mortadella, capicollo, genoa salami and sopressata, served with olives and specialty cheeses including smoked gouda, manchego, and brie. (Meats vary depending on season.)

\$12.00

LIME GARLIC CHICKEN SKEWERS

Lime, garlic, and cilantro seasoned chicken served on skewers with dipping sauces.

\$9.00

SPICY SHRIMP SKEWERS

Spicy, Carolina plump shrimp served on skewers with dipping sauces.

\$11.50

HOT SPINACH & ARTICHOKE DIP

Classic, creamy dip with spinach, artichoke, and parmesan cheese, paired with vegetables, pita chips, and naan bread.

\$9.00

BUFFALO CHICKEN DIP

Shredded chicken breast mixed in a tangy, cheesy, creamy hot sauce served with tortilla chips.

\$9.00

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SWEET & SOUR MEATBALLS

Meatballs served in a tangy, sweet sauce.

\$9.50

SAUSAGE & CHEESE ASSORTMENT

Summer and Italian sausage served alongside our specialty cheeses.

\$9.50

BACON JAM SLIDERS

Mini patty served with pimento cheese & bacon jam on a slider bun.

\$9.50

CAJUN APPETIZERS

Shrimp Cocktail - \$9.50

Crab & spinach dip served with garlic bread - \$11.50

Grilled shrimp bruschetta - \$8.00

Appetizer trio (all of the above) - \$15.00

Entrees

CHICKEN FLORENTINE

Chicken and spinach in a rich, creamy sauce.

\$19.50

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SOUTHWESTERN CHICKEN

Grilled chicken breast in a chipotle cream sauce, topped with cheese, tomatoes, bacon crumbs & scallions.

\$19.50

CHICKEN PROVENCAL

Country French chicken braised in wine, tomatoes, and savory spices.

\$19.50

GRILLED CHICKEN WITH MANGO PINEAPPLE SALSA

Seasoned grilled chicken topped with a tangy mango and pineapple salsa.

\$19.50

TEQUILA LIME CHICKEN

Chicken breast marinated in tequila and fresh lime then grilled.

\$19.50

CHICKEN MARSALA

Seasoned chicken served with mushrooms in a rich marsala wine sauce.

\$19.50

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MARGHERITA CHICKEN PASTA

Grilled chicken served with penne pasta tossed with fresh tomatoes, basil, garlic, and mozzarella balls.

\$19.50

GRILLED CHICKEN PESTO PASTA

Penne pasta tossed in a pesto sauce and served with grilled chicken strips.

\$19.50

MARRY ME CHICKEN PASTA

Grilled chicken in a rich cream sauce made with sundried tomatoes, parmesan, basil and crushed red peppers. Server over rotini or penne pasta.

\$19.50

HERB GRILLED CHICKEN

Classic, seasoned chicken grilled to perfection.

\$19.50

CHICKEN SALAD

Tender roasted white meat chicken with fresh celery, mayonnaise and spices served on a croissant.

\$13.50

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CRAIG'S GREEK CHICKEN

Chicken marinated in lemon and herbs, grilled until golden brown and served with tzatziki sauce on the side.

\$19.50

CHICKEN PARMESAN

Chicken covered in Italian breadcrumbs and baked with marinara and mozzarella cheese.

\$21.50

CHICKEN PICCATA

Seasoned, breaded chicken in a lemon butter sauce.

\$19.50

CHICKEN WITH SPINACH CREAM SAUCE

Chicken breast served in a rich cream-based sauce with fresh spinach.

\$19.50

PORK TENDERLOIN

Pork tenderloin roasted and served in rich, homemade hunter gravy sauce with mushrooms, bacon, and onions, or a raspberry chipotle sauce.

\$23.00

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TORTELLINI WITH PESTO

Cheese tortellini served in a traditional basil-pesto sauce.

\$15.00

V PASTA WITH MARINARA

Capellini, penne or farfalle pasta with homemade marinara sauce.

\$14.50

PASTA WITH ALFREDO

Capellini, penne or farfalle pasta with homemade Alfredo sauce.

\$15.50

SLIDERS

Shredded Barbecue chicken & pork, cheeseburger, and shrimp sliders served with lettuce, tomato, coleslaw, & condiments.

\$26.50

BAKED OR GRILLED FISH

Tilapia, Pollock, or other seasonal fish baked or grilled.

\$28.50

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SHRIMP & GRITS BAR

Plump Carolina shrimp served with local organic stone ground grits topped with cheese, bacon, and scallions.

\$29.00

Vegan & Vegetarian Entree Options

VEGETARIAN KORMA DISH

A sauce-like, mild curry with yogurt and coriander; vegetarian with chickpeas.

EGGPLANT PARMESAN

Breaded and fried eggplant slices layered with marinara and mozzarella cheese, topped with parmesan, and then baked.



VEGAN INDIAN DISH

Chickpea tika masala: masala sauce with chickpeas over basmati rice. Key spices include turmeric, cilantro, plus tomato with coconut milk.

PASTA GNOCCHI DISH

Small potato and wheat dumplings in marinara or pasta sauce.

Sides

ROASTED GARLIC MASHED POTATOES

Creamy mashed potatoes with garlic.

\$4.00

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POTATOES AU GRATIN

Thinly-sliced potatoes layered and baked in a rich cheese sauce.

\$4.00

MASHED SWEET POTATOES

Creamy mashed sweet potatoes.

\$4.00

✓ SEASONAL VEGETABLE MEDLEY

Seasonal fresh vegetables including zucchini, squash, carrots, mushrooms, & peppers seasoned and smoked to perfection. (Vegetables vary based on season).

\$5.00

✓ CRISP GREEN BEANS WITH RED PEPPERS

Fresh, whole green beans sautéed with crisp red bell pepper.

\$4.50

ASPARAGUS

Fresh, sautéed asparagus topped with parmesan cheese.

\$7.00

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GREEN BEAN CASSEROLE

Green beans served in a creamy mushroom sauce with crisp onion topping.

\$5.00

HONEY GLAZED CARROTS

Baby carrots served with a sweet, honey glaze.

\$3.50

 TOSSED SIMPLE SALAD

Romaine lettuce tossed with cucumber and tomato, served with three dressings of choice of three dressings.

\$5.50

CAESAR SALAD

Romaine lettuce tossed in classic Caesar dressing and topped with seasoned croutons and shaved parmesan cheese.

\$6.00

FOUR OAKS SALAD

Spring mix with baby spinach & arugula tossed in a house balsamic vinaigrette dressing. Topped with sweet apples, feta, candied pecans and craisins.

\$6.00

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SPINACH ARUGULA SALAD

Spring mix with baby spinach & arugula tossed in a balsamic vinaigrette dressing.

\$6.00

CREAMY POTATO SALAD

Roasted potatoes chopped and served in a rich, mustard-based sauce.

\$3.50

COLESLAW

Chopped cabbage and carrots tossed in a light, sweet dressing.

\$3.50

PASTA SALAD

Chilled pasta with vegetables, all tossed in a tangy dressing.

\$5.50

PASTA SALAD WITH TORTELLINI

Cheese tortellini with vegetables, all tossed in a tangy dressing.

\$7.50

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YELLOW RICE & PEAS

Saffron rice served with sweet baby peas.

\$4.00

YELLOW RICE & BEANS

Saffron rice with red peppers and traditional Caribbean black beans.

\$5.00

SOUTHERN SPICY COLLARD GREENS

Slowly simmered collard greens in smoked ham served with hot sauce on the side.

\$5.00

HOMEMADE MAC AND CHEESE

Rich mac and cheese can be served plain or with a bacon jalapeno sauce.

\$4.00

ROASTED POTATOES

Seasoned potatoes roasted to perfection

\$4.00

Dolce

MINI ASSORTED DESSERT BAR

Miniature brownie chocolate mousse parfaits, strawberry short cakes, and banana pudding.

\$3.00

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