



Receptions
CATERING MENU

Food designed with conversation in mind ...

Classics

- . Meze Platter: Baba Ganoush(Eggplant), Hummus, Mixed Olives, Feta Cheese, Pita Chips, and Marinated Artichoke Hearts ~ \$2.99 per person
- . Warm Artichoke, Asiago Cheese and Sherry Dip served with Pita and Tortilla Crisps
(Serves 15) ~ \$39.00
- . Imported and Domestic Cheese Board with Crackers and Flat Breads ~ \$2.49 per person
- . Vegetable Platter with Raw or Grilled Vegetables ~ \$1.99 per person
- . Fresh Fruit Display ~ \$2.50 per person

Carved Sandwiches

(Serves 15 people with assorted baked artesian rolls)

- . Baltimore Roast Beef with Horseradish Sour Cream, Shaved Red Onions, Tomatoes and Lettuce, Baked Beans and Yellow Mustard Coleslaw ~\$120.00
- . Maple or Honey Glazed Pit Ham, Red Skin Potato Salad and Mustard Sauce
~\$99.00
- . Roasted Turkey Breast with Tortellini, Green Bean Salad and Lemon Mayonnaise
~\$110.00
- . London Broil, BBQ Onions, Roasted Mushrooms, Steak Sauce Mayo, Red Skin Potato Salad ~\$135.00

Hors D'oeuvres
CATERING MENU

Set the scene ...

PASSED OR STATIONERY HORS D'OEUVRES

Any of the items on our menu can be prepared to your specifications;
additional service charges will apply for
passed hors d'oeuvres.

Hot Appetizers

Priced per 35 pieces

- . Sweet&Sour/BBQ/or Swedish Meatballs ~ \$25.00
- . Petite Crab Cakes with Green Onion Remoulade ~\$79.00
- . Coconut Crusted Shrimp with a Citrus Sweet and Sour Sauce ~\$59.00
- . Chicken Satay with Teriyaki Glaze ~\$49.00
- . Bacon Wrapped Scallops ~\$49.00
- . Chicken Drumettes ~\$40.00

Chilled Appetizers

Priced per 30 pieces

- . Jumbo Shrimp Cocktail with Cocktail
Sauce ~\$69.99
- . Seared Scallop with Soy Glaze on a
Crispy Wonton ~79.99
- . Beef Carpaccio with a Caper and Dijon
Mayonnaise Crustade ~\$69.99
- . Smoked Salmon with Fresh
Lavash Rolls ~\$59.99

Have something else in mind?
Ask us, we would be more than
happy to customize the menu
to your specifications.

Specialty Dinner Buffets
CATERING MENU

To top it off ...

DESSERTS

Blue Jay Social

Chocolate and Vanilla Ice Cream served with assorted toppings and whipped cream ~ \$5.00 per person

The Chef's Premium Dessert Display

(30 person minimum) Assorted Bakery Fresh Cakes, Petite Fours, Cookies, Brownies and Cannoli ~ \$9.00 per person

Bananas Foster Action Station*

Bananas Sautéed with Brown Sugar and Rum, Served with Vanilla Ice Cream \$8.99 per person

*Attendant fee of \$15.00/hr with a Three Hour Minimum

Sedgefield Manor

BREAKFAST BUFFETS

The Continental **\$5.90 pp**

*Fresh Fruit Tray
Assorted Baked Goods
(Choice of 3: biscuits, cinnamon rolls, danish, muffins or croissants)
Butter, Cream Cheese, and Preserves
Orange Juice
Coffee*

Country Cottage **\$14.00 pp**

*Scrambled Eggs
Waffles, French Toast or Pancakes w/Syrup
Sliced bacon and Link Sausage
Home-Fried Potatoes
Cheese Grits or Plain
Assorted Baked Goods
(Choice of 2: biscuits, cinnamon rolls, danish, muffins or croissants)
Fresh fruit
Orange Juice
Coffee*

All American **\$9.00 pp**

*Scrambled Eggs
Sliced Bacon and Link Sausage
Home-Fried Potatoes
Cheese Grits
Fresh Fruit
Buttermilk Biscuits
Orange Juice
Coffee*

Western Frontier **\$10.00 pp**

*Western Frittata w/ Onions, peppers & mushrooms
Home-Fried Potatoes
Cheese Grits
Sliced Bacon and Sausage Links
Assorted Baked Goods
(Choice of 2: biscuits, cinnamon rolls, danish, muffins, croissants or Fresh Fruits)
Orange Juice
Coffee*

Boxed Lunches \$9.75

*Boxed Lunches include choice of sandwich from below, choice of fruit, pasta or Potato salad, w/pickle spear, and choice of brownie or cookies.
Boxes will include utensils, napkins, mustard and mayonnaise packets.*

*Turkey and Swiss
Tuna/ Chicken Salad Sandwich
Ham and American/Swiss
Veggie Delight
Roast Beef and Cheddar
Peanut Butter & Jelly **\$4.50***

Sandwiches topped with lettuce and tomato and served on your choice of white, wheat Rye, hoagie or kaiser roll.

*Add: Croissant for an additional \$1.00 Individual Bag of Potato Chips \$1.00
Can Soda/ or Bottle Juice \$1.00*

Drop off service only. Additional cost for attendant upon request.

Your "Cater-Wings" Party

35 Wing \$37.00
50 Wing Pack \$60.00
20 Wings & 10 Boneless Strips \$40.00
16 Boneless Strips \$22.00
24 Boneless Strips \$28.00
200 Wings \$235.00
50 Boneless Strips \$52.00
75 Boneless Strips \$75.00
100 Boneless Strips \$110.00
200 Boneless Strips \$210.00

(Choice of Flavors: Lemon Pepper, Hot, Mild, Teriyaki, BBQ)

PICNICS & BARBECUES

All picnics are served with iced tea or lemonade and cookies or brownies for dessert. There will be a charge of \$25.00 hr. for grilling on site. There will be \$150 charge if we are providing the grill. Substitute Veggie Burgers for one entrée on any buffet.

Hamburger and Hot Dog Picnic

Grilled hamburgers and Hot dogs

With buns

Baked Beans

Chili & Slaw

Potato Salad

Lettuce, Tomato, Onions, and Pickles

Mayonnaise, Ketchup, and Mustard

Sliced American Cheese

Potato Chips

\$ 11.00

Pork BBQ and Fried Chicken Picnic

Chopped Pork BBQ w/Bun

Southern Fried Chicken

Baked Beans

Cole Slaw

Corn on the Cob

Corn Muffins

\$18.00

Herbed Grilled Chicken Picnic

Marinated Lemon Grilled Chicken(bone-in)

Rice Pilaf

Corn on the Cob

Marinated Cucumber & Tomato Salad

Red Bliss Potato Salad

Rolls and Butter

\$14.00

Baby Back Ribs & Chicken Picnic

Grilled BBQ Pork Ribs

Grilled Chicken

Baked Beans

Southern Style Green Beans

Potato Salad

Dinner Rolls

\$21.00

Grilled Flank Steak Picnic

BBQ Dry Rub or Jamaican Jerk Dry Rub

Roasted Vegetables

Garlic Roasted Potatoes

Pasta Salad

Dinner rolls

\$16.00

Carolina Buffet

Garden Salad, Potato Salad, Cole Slaw

Grilled Hotdogs, Hamburgers, & Chicken

Lettuce, Tomato, Onions, Pickles

Slice American Cheese, Swiss Cheese

Mayonnaise, Mustard, Ketchup

Chocolate Chip Cookies

and Buns

\$19.50

Buffet Options

Seafood:

<i>Shrimp Scampi</i>	\$12.00
<i>Grilled/Baked Salmon</i>	\$16.00
<i>Shrimp and Cheese Grits</i>	\$11.50
<i>Fried Fish</i> (Croaker bone-in, Catfish, Whiting, Trout)	12.50
<i>Seafood Gumbo</i>	\$13.00
<i>Baked Fish</i>	\$9.00

****Most Seafood dinners priced on current market prices.**

Pork:

<i>Grilled Pork Tenderloin</i>	\$13.00
<i>Smoked Pit Ham</i>	\$12.75
<i>Braised Spare Ribs</i>	\$13.00
<i>BBQ Spare Ribs</i>	\$13.00
<i>Smothered Pork Chops</i>	\$12.00

Poultry:

<i>Jamaican Jerk Chicken</i>	\$13.00
<i>Caribbean Curry Chicken</i>	\$13.00
<i>Sautéed chicken & Peppers</i>	\$11.00
<i>Herb Baked Chicken</i>	\$11.50
<i>Sliced Turkey Breast</i>	\$11.50
<i>BBQ Chicken</i>	\$10.50
<i>Chicken Parmesan</i>	\$11.00
<i>Southern Fried Chicken</i>	\$12.00

Beef:

<i>Roast beef Tenderloin w/ au jus</i>	\$15.00
<i>Stew Oxtail</i>	\$20.50
<i>Flank Steak Roulade</i> (mushroom, shallots, sauce)	\$14.50
<i>BBQ or Braised Beef tips</i>	\$12.00
<i>Beef Ribs (BBQ or Braised)</i>	\$17.00
<i>Ribeye Steak 8 oz</i>	\$16.00
<i>Lamb Chops</i>	\$20.00

Buffet Accompaniments

Salads:

(Choice of One)

Caesar Salad w/Caesar Dressing

Fresh Fruit Salad

Tri-color Tortellini Salad

Southern potato Salad

Tossed Garden Salad

Spinach Salad w/ Red onions

Tomato and Cucumbers Dill Salad

Tomato Mozzarella Salad w/ Basil

Vegetables:

(Choice of Two)

Oven Roasted Seasonal Vegetables

Sweet Buttered Corn

Roasted Baby Carrots

Southern Green Beans

Grilled Asparagus

Honey Glazed Carrots

Lemon Peppered Broccoli

Season Squash & Zucchini

Collard Greens

Starches:

(Choice of One)

Brown or White Rice

Blended Wild Rice

Baked Beans

Saffron Rice

Roasted New Potatoes

Oven Brown Potato w/Butter and Sour Cream

Sweet Potato Casserole

Garlic Mashed Potatoes

Fried Potato Wedges

Rice Pilaf

Au Gratin Potatoes

Macaroni & Cheese

House Desserts

<i>Assorted Fruit Pies or Cobblers</i> <i>(cherry, peach, blueberry, apple)</i>	<i>\$3.00 pp</i>
<i>Pumpkin Pie</i>	<i>\$1.85 pp</i>
<i>Pecan Pie</i>	<i>\$2.00 pp</i>
<i>Boston Crème Pie</i> <i>(Yellow cake layered w/vanilla cream topped with chocolate)</i>	<i>\$2.10 pp</i>
<i>Lemon Meringue Pie</i>	<i>\$2.50 pp</i>
<i>Banana Pudding</i>	<i>\$2.65 pp</i>
<i>Cookies</i> <i>(sugar, carnival, oatmeal, chocolate chip)</i>	<i>\$1.00 pp</i>
<i>Lemon Cake w/ Lemon Icing</i> <i>(Cut in squares)</i>	<i>\$1.50 pp</i>
<i>Chocolate Cake w/Chocolate Icing</i> <i>(Cut in Squares)</i>	<i>\$1.50 pp</i>
<i>Marble Cake w/Butter Cream Icing</i> <i>(Cut in Squares)</i>	<i>\$1.50 pp</i>
<i>Assorted Cake Squares</i> <i>(lemon, yellow, chocolate,white)</i>	<i>\$1.15 pp</i>
<i>Red Velvet Cake</i>	<i>\$2.00 pp</i>
<i>Coconut Cake</i>	<i>\$2.00 pp</i>
<i>Brownie</i>	<i>\$1.00 pp</i>

BEVERAGES

<i>Iced Tea (Sweetened or Unsweetened)</i>	<i>\$1.00 pp</i>
<i>Coffee (Regular and Decaffeinated)</i>	<i>\$1.50 pp</i>
<i>Hot Tea</i>	<i>\$1.00 pp</i>
<i>Assorted Bottled Juices</i> <i>(Cranberry, Orange Juice, Apple Juice, Grape Juice)</i>	<i>\$2.00 Each</i>
<i>Bottled Water</i>	<i>\$1.25 pp</i>
<i>Soda, Can</i>	<i>\$1.25 pp</i>
<i>Lemonade</i>	<i>\$1.00 pp</i>
<i>Tropical Fruit Punch (red based)</i>	<i>\$1.00 pp</i>
<i>Deluxe Fruit Punch</i> <i>(Orange Juice, Pineapple Juice and Ginger Ale)</i>	<i>\$1.50 pp</i>
<i>White Grape Juice Punch</i>	<i>\$1.50 pp</i>
<i>Citrus Punch</i>	<i>\$1.50 pp</i>