

# **\$19.99 DINNER MENU**

## **Priced Per Person**

Includes Garden Salad served with Ranch and Italian, Dinner Rolls & Butter, Unsweet Tea & Water

### **Entree**

**Choose One Entree:**

HERB DUSTED CHICKEN - APPLEWOOD SMOKED INSIDE ROUND  
MAPLE SMOKED PORK LOIN - PULLED PORK

**Choose up to Two Sauces:**

Teriyaki - Lemon Chive Sauce - White Carolina BBQ - Apple Butter BBQ  
Traditional BBQ - Salted Praline - Au Jus Horseradish Cream

### **STARCH**

**Choose One Starch:**

MACARONI AND CHEESE - WHIPPED POTATOES AND TOPPINGS  
ROASTED NEW POTATOES - WILD RICE - GOUDA AU GRATIN

### **VEGETABLE**

**Choose One Vegetable:**

ROASTED GREEN BEANS - STEAMED BROCCOLI  
ROASTED CORN AND PEPPERS

### **ADD AN APPETIZER**

**\$2.99 Per Person**

STUFFED MUSHROOMS  
MINI QUESADILLAS  
ROASTED TOMATO, MOZZARELLA AND PESTO CROSTINI

# \$22.99 DINNER MENU

## Priced Per Person

Includes Dinner Rolls & Butter, Unsweet Tea & Water

### APPETIZER

Choose One Appetizer:

SHRIMP & GOUDA GRITS CUP - VEGETABLE SPRING ROLLS  
PETITE CHICKEN & WAFFLES - BACON WRAPPED ARTICHOKE  
KOREAN STYLE MEATBALL CUP - RASPBERRY BRIE TARTLETT

### SALAD

Choose One Salad:

MIXED GREENS with Artichokes, Strawberries, Red Onion, Feta, and Balsamic Vinaigrette  
GARDEN SALAD with Cucumber, Tomato, Cheddar, Croutons, Ranch and Italian  
CAESAR SALAD with Grated Parmesan, Croutons, Caesar Dressing

### ENTREE

Choose Two Entrees:

HERB DUSTED CHICKEN - APPLEWOOD SMOKED INSIDE ROUND  
MAPLE SMOKED PORK LOIN - PULLED PORK - SPAGHETTI SQUASH  
PRIMAVERA

Choose up to Four Sauces:

Teriyaki - Lemon Chive Sauce - White Carolina BBQ - Apple Butter BBQ  
Traditional BBQ - Salted Praline - Au Jus Horseradish Cream

### STARCH

Choose One Starch:

MACARONI AND CHEESE - WHIPPED POTATOES - RICE PILAF  
ROASTED NEW POTATOES - WILD RICE - GOUDA AU GRATIN

### VEGETABLE

Choose One Vegetable:

ROASTED GREEN BEANS - GRILLED ASPARAGUS  
GLAZED BABY CARROTS - ROASTED VEGETABLE MEDLEY

# \$27.99 DINNER MENU

## Priced Per Person

Includes Dinner Rolls & Butter, Unsweet Tea & Water

### APPETIZER

Choose Two Appetizers:

SHRIMP & GOUDA GRITS CUP - CHORIZO & GOUDA TART - PETITE CHICKEN & WAFFLES - COCONUT SHRIMP - PANKO CRUSTED CRAB CAKES - LUMPIA PARMESAN & GRUYERE BEIGNETS

### SALAD

Choose One Salad:

MIXED GREENS with Artichokes, Strawberries, Red Onion, and Feta

GARDEN SALAD with Cucumber, Tomato, Cheddar, and Croutons

CAESAR SALAD with Grated Parmesan and Croutons

LEAF LETTUCE with Cremini Mushrooms, Squash, Sundried Tomatoes and Grated Asiago

KALE & SPINACH SALAD with Dried Cherries, Apples, Candied Walnuts and Blue Cheese

Choose Two Dressings:

Balsamic - Creamy Avocado - Ranch - Italian - Blue Cheese - Red Wine Vinaigrette

Sweet Honey Vinaigrette - Olive Oil & Vinegar

### ENTREE

Choose Two Entrees:

HERB DUSTED CHICKEN - APPLEWOOD SMOKED INSIDE ROUND - MAPLE

SMOKED PORK LOIN - PULLED PORK - SPAGHETTI SQUASH PRIMAVERA

Choose up to Four Sauces:

Teriyaki - Lemon Chive Sauce - White Carolina BBQ - Apple Butter BBQ

Traditional BBQ - Salted Praline - Au Jus Horseradish Cream

### STARCH

Choose One Starch:

WILD RICE - RICE PILAF - RESTUFFED POTATOES - MEDITERRANEAN

COUSCOUS - ROASTED BABY POTATOES - ROSEMARY ROASTED FINGERLING

POTATOES - WHIPPED POTATOES AND TOPPINGS

### VEGETABLE

Choose One Vegetable:

GRILLED GREEN BEANS - GRILLED ASPARAGUS - GLAZED BABY CARROTS

ROASTED VEGETABLE MEDLEY - ROASTED BRUSSEL SPROUTS & PANCETTA

# \$37.99 DINNER MENU

## Priced Per Person

Includes Dinner Rolls & Butter, Unsweet Tea & Water

### APPETIZER

Choose Two Appetizers:

BACON WRAPPED BEEF BITE - MINI BEEF WELLINGTON - CAJUN CRAWFISH  
BEIGNET - HONEY, GOAT CHEESE & BLACKBERRY TARTLET - BACON BBQ  
WRAPPED SHRIMP - BATTERED GULF SHRIMP CUP - CUCUMBER CUPS - PETITE  
CHICKEN AND WAFFLES - ROASTED DUCK BREAST - SEARED SCALLOP CUP

### SALAD

Choose One Salad:

MIXED GREENS with Artichokes, Strawberries, Red Onion, and Feta  
GARDEN SALAD with Cucumber, Tomato, Cheddar, and Croutons  
CAESAR SALAD with Grated Parmesan and Croutons  
LEAF LETTUCE with Cremini Mushrooms, Squash, Sundried Tomatoes and Grated Asiago  
KALE & SPINACH SALAD with Dried Cherries, Apples, Candied Walnuts and Blue Cheese

Choose Two Dressings:

Balsamic - Creamy Avocado - Ranch - Italian - Blue Cheese - Red Wine Vinaigrette  
Sweet Honey Vinaigrette - Olive Oil & Vinegar

### ENTREE

Choose Two Entrees:

HERB ROASTED PRIME RIB served with Horseradish Cream & Au Jus  
ROASTED QUAIL served with Wilted Spinach & Raspberry Coulis  
PECAN CRUSTED SALMON topped with Brown Butter Sauce  
PAN SEARED BABY LAMB CHOPS dressed with an Oregano Mint Puree  
FILET OF GROUPER served with a Lemon Caper Cream Sauce  
CHICKEN OSSO BUCO served over Sundried Tomato Risotto  
HERB CRUSTED BEEF TENDERLOIN served with Horseradish Cream & Béarnaise Sauce  
PETIT FILET OF BEEF served with Béarnaise sauce

### STARCH

Choose One Starch:

WILD RICE - RICE PILAF - RESTUFFED POTATOES - MEDITERRANEAN  
COUSCOUS - ROASTED BABY POTATOES - ROSEMARY ROASTED FINGERLING  
POTATOES - WHIPPED POTATOES AND TOPPINGS

### VEGETABLE

Choose One Vegetable:

GREEN BEAN ALMONDINE - ROASTED VEGETABLES - ROASTED BRUSSEL  
SPROUTS & PANCETTA - GRILLED BABY VEGETABLES - ASPARAGUS BUNDLE

# Appetizer Selections

\$2.99-\$4.99 Per Person

## Seafood

CRAWFISH BEIGNETS  
COCONUT SHRIMP  
BOILED AND CHILLED SHRIMP  
CRAWFISH BEGGARS PURSE  
SHRIMP CAKES  
GLAZED SHRIMP SKEWERS  
FRIED SHRIMP  
CRAB CAKES  
TUNA ROLL  
SALMON ROLL  
SMOKED TUNA NAPOLEON  
CALIFORNIA ROLL  
SCALLOP SKEWER  
OYSTER ROCKAFELLER  
SEARED SCALLOP CUP  
SHRIMP AND GOUDA GRITS

## Chicken - Beef - Pork

CHICKEN AND WAFFLES  
HIBACHI BEEF SKEWER OR BITES  
BEEF EMPANADA  
BACON WRAPPED ARTICHOKE  
BACON WRAPPED BEEF BITES  
BACON WRAPPED GRILLED ASPARAGUS  
THAI PEANUT CHICKEN SKEWER  
SWEET AND SOUR MEATBALLS  
KOREAN BBQ MEATBALLS  
MINI PIGS IN A BLANKET  
PORK DUMPLINGS  
LUMPIA

## Vegetable

STUFFED MUSHROOMS  
VEGETABLE SPRING ROLLS  
CUCUMBER CUPS  
STUFFED WONTON CUPS

## Tarts

GOAT CHEESE & SUNDRIED TOMATO  
TART  
RASPBERRY BRIE PHYLLO TART  
MINI CHILI RELLENOS TART  
BEEF AND GUINNESS TART CHORIZO  
AND GOUDA TART HONEY GOAT  
CHEESE & BLACKBERRY TART

## Crostini

ROASTED GARLIC AND BRIE CROSTINI  
PORTOBELLO BROCHETTE  
PEAR AND BLUE CHEESE CROSTINI  
BRIE & APPLE CROSTINI  
TOMATO, MOZZARELLA, & PESTO  
CROSTINI  
CHICKEN SALAD CROSTINI  
NEW ORLEANS STYLE BBQ SHRIMP  
CROSTINI

## Quesadilla

SPINACH & ARTICHOKE  
PULLED PORK  
ANDOUILLE & PABLANO  
CHORIZO AND GOUDA  
BRIE, PAPAYA, & ONION

## Other

MINI QUICHE FETA CHEESE FOLD OVER  
RISOTTO & GORGONZOLA CROQUETTE  
SPINACH AND ARTICHOKE PUFF  
PASTRY  
CAPRESE SKEWER  
POTATO CAKES  
PARMESAN AND GRUTERE BEIGNETS  
ONION-ROSEMARY-GUYERE  
FLATBREAD  
GOLDEN RAVIOLI

# Cocktail Buffet Selections

\$4.99-\$9.99 Per Person

## Seafood

CHILI LIME SHRIMP  
CRAB CAKES  
CRAB AU GRATIN  
ORANGE CILANTRO SCALLOP SKEWER  
SHRIMP & WILD RICE CASSEROLE  
HOT SEAFOOD PASTA  
FISH AND CHIPS  
CARIBBEAN SEAFOOD AU GRATIN  
FILET OF SALMON  
CRAWFISH MAC AND CHEESE CUP  
SEAFOOD GUMBO  
SHRIMP & VEGGIE SKEWER  
SHRIMP & PINEAPPLE SKEWER

## Chicken

HERB DUSTED CHICKEN  
CHICKEN SKEWER  
THAI PEANUT CHICKEN  
TERIYAKI CHICKEN  
LEMON CHIVE CHICKEN  
ORANGE CILANTRO CHICKEN  
CREOLE CHICKEN  
MANGO CHIPOTLE CHICKEN  
SUN DRIED TOMATO PESTO CHICKEN  
MARSALA CHICKEN  
CHICKEN WELLINGTON  
HULI HULI CHICKEN BITES  
CRACKED BLACK PEPPER CHICKEN  
CHICKEN FAJITAS  
CITRUS CHICKEN  
HAWAIIAN CHICKEN BROCHETTE  
CHILI LIME CHICKEN  
CHICKEN WINGS

## Beef

HERB DUSTED BEEF TENDERLOIN  
BEEF WELLINGTON  
INSIDE ROUND OF BEEF  
STEAK AND POTATO SKEWER  
SLIDERS

## Beef (Continued)

MINI BEEF KABOB  
TERIYAKI BEEF SKEWER  
HIBACHI BEEF SKEWER

## Pork

PULLED PORK  
SPIRAL HONEY HAM  
MAPLE SMOKED PORK TENDERLOIN  
PULLED PORK MINI QUESADILLAS  
MAPLE SMOKED PORK LOIN  
VARIETY OF SMOKED SAUSAGES  
ASIAN BBQ MEATBALLS  
FIRE ROASTED MEATBALLS  
SWEET AND SOUR MEAT BALLS

## Fruits, Veggie, Cheeses

FRESH FRUIT AND BERRIES  
MEDITERRANEAN TORTE  
FRESH FRUIT AND CHEESE  
IMPORT/DOMESTIC CHEESE  
GRILLED FRUIT SKEWER  
SANTA FE TORTE  
GRILLED PINEAPPLE  
GOAT CHEESE TRUFFLE  
CUCUMBER CUPS  
FRESH CRUDITE TRAY  
ROASTED MIXED VEGETABLES  
GRILLED ASPARAGUS  
TRADITIONAL VEGETABLE PLATTER  
SAUTEED GREEN BEANS  
SUGAR SNAP SALAD  
STUFFED MUSHROOMS  
MARINATED MIXED VEGETABLES  
SPINACH AND ARTICHOKE MINI  
QUESDAILLAS  
VEGETABLE PASTA SALAD  
SPAGHETTI SQUASH PRIMAVERA  
ANTIPASTO DISPLAY  
SPRING ROLLS

# Cocktail Buffet Selections

\$4.99-\$9.99 Per Person

## Other

SPINACH/ARTICHOKE PASTRY WRAP

BABY LAMB CHOPS

SPINACH/ARTICHOKE SOUFFLE

ROASTED POTATO FLORENTINE

FINGER SANDWICHES

MONTE CRISTO FINGER SANDWICHES

PEAR AND BLUE CHEESE CROSTINI

TOMATO-MOZZARELLA-PESTO CROSTINI

CARAMALIZED ONION FLATBREAD