

# CATERING MENU




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## Wake-Up Breakfast Menus

*Requires a 10-person minimum | Includes coffee, orange juice*

### Traditional Continental | 9.99

Breakfast pastries and breads, with seasonal fruit 

### Sunrise Continental | 14.99

Sliced fruit, scrambled eggs, breakfast potatoes, bacon, and yogurt 

### Deluxe Country Breakfast | 24.99

Buttermilk Grits, Waffles, Cheesy eggs, bacon, sausage, potato hash, fresh seasonal fruit, yogurt parfait, Buttermilk Biscuits with butter and preserves

### À La Carte Breakfast Additions

Fruit Infused Water | 1.49 per person

Baked Biscuits with butter and preserves | 3.49

Granola Bars | 3.49



## Meetings, Breaks and Snacks

### Beverage Service | \$4.99

Includes Coffee, Infused water and Iced tea for 2 hours. Extended service is \$3 per person per hour.

### All-day Meeting package | \$31.99

Includes a morning beverage service, Grains and Greens buffet for lunch, and the snack pack.

### Snack Pack | \$4.99

Trail mix, granola bars, popcorn, and chips

### Extras

Canned Sodas \$4.49

Assorted Pastries \$3.99

Yogurt \$2.99

Assorted Cookies \$2.99

Sliced Fruit \$3.99

Sparkling Water \$4.49

Vegetarian Gluten Friendly Vegan

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## Picnic Lunch Menus

*Requires a 10-person minimum | Included iced tea and water*

### Classic Picnic | 15.99

Burgers, hot dogs, baked beans, potato salad, freshly baked cookies

\*Vegetarian burgers upon request

*Accompaniments include:* ketchup, lettuce, mustard, pickles, sliced cheese, tomato

### Carolina BBQ | 20.99

BBQ pulled pork, BBQ chicken or Smoked Brisket, corn-on-the-cob, baked beans, slaw, potato salad, kettle chips, fresh baked cookies. \*Please choose 2 meats\*.

### Carolina Fried Chicken | 25.99

Bone-in Fried Chicken, smoked cheddar mac and cheese, hickory smoked collard greens, Chopped salad and seasonal cobbler

*Accompaniments include:* Comeback sauce, and White BBQ

### À La Carte Picnic Additions

Beef Burgers | \$5 per person

Corn-on-the-Cob | \$3 per person

Freshly Baked Brownies | \$3 per person

Gluten Free Bun | \$2 per

Hot Dogs | \$4 per person

Potato Salad | \$3 per person

Vegetarian Burgers | \$4 per person

Mac and Cheese | \$5 per person

\*Additional meat for southern Picnic | 6.99

Assorted Canned Sodas | \$4 per, based on consumption

Lemonade | \$4 per person



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## Bistro Boxed Lunch Menu

*Requires a 10-person minimum | Includes chips, freshly baked cookie, whole fruit, filtered water*


### Turkey and Cheddar Sandwich | 16.99

Lettuce, mayonnaise, mustard, tomato

### Virginia Ham and Cheddar Sandwich | 16.99

Ciabatta bread, lettuce, tomato, cheddar with mayonnaise and mustard

### Mozzarella and Tomato Caprese Sandwich | 16.99

Arugula, ciabatta bread and balsamic 

### Roasted Chicken Caesar Salad | 15.99

herb croutons, romaine, shaved parmesan, cherry tomato

#### À La Carte Additions

Gluten Free Bread | \$2 per person

Gluten Free Cookies | \$4 per person

#### **Beverage Upgrades accommodate all guests**

Assorted Canned Sodas | +4 per person

Iced Tea | +3.00 per person | Lemonade | +3.00 per person

## Bag Lunch Menus

*Requires a 10-person minimum | Includes whole fruit, chips, freshly baked cookie, filtered water*

### Sliced Turkey Sandwich | 13.99

Lettuce, mayonnaise, mustard, tomato, local sliced bread

### Ham and Cheddar Cheese Sandwich | 13.99

Lettuce, mayonnaise, mustard, tomato, local sliced bread

### Seasonal Veggie Wrap | 13.99

#### À La Carte Additions

Gluten Free Bread | \$2 per person    Gluten Free Cookies | \$2 per person

#### **Beverage Upgrades accommodate all guests**

Milk Carton | +3.00 per person

Juice Box | +3.00 per person



## Buffet Lunch Menus

*Requires a 10-person minimum | Includes iced tea and water*

### Grains & Greens Buffet | 18.99

**Classic Caesar Salad**, croutons, romaine, shaved parmesan, Caesar dressing

**Penne Pasta Salad**, mozzarella, sundried tomatoes, olive, basil and balsamic 

**Greek Wrap**, hummus, lettuce, tomato, cucumber, olive and roasted red peppers

**Shaved Turkey BLT**, bacon, lettuce, tomato, basil aioli, whole grain bread

**Seasonal Fruit Salad**

**Freshly Baked Cookies**

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## Italian Buffet | 23.99


Classic Caesar Salad, herb croutons, romaine, shaved parmesan, Caesar dressing

(Please pick 2 pastas)

Chicken Alfredo Pasta, Pasta Primavera , or Shrimp and Asparagus +\$5  
Garlic Bread


Cheesecake with fresh berries


## Build-Your-Own Taco Buffet | 16.49

Southwest Salad, roasted corn, pico de gallo, red beans, tortilla strips, Jalapeño-ranch 

Bases: soft flour tortillas and hard shell, and corn tortillas

Proteins: pork carnitas, adobo spiced chicken

Sides: black beans, chopped romaine, cilantro rice 

Toppings: assorted salsas, guacamole, shredded cheese, sour cream 

Cinnamon Churros

## À La Carte Buffet Additions

Gluten Free Cookies | \$4 per person

Assorted Canned Sodas | \$4 per, based on consumption

Lemonade | \$4 per person

Sweet and Unsweet Tea | \$4 per person

## Hors d'Oeuvres Menu

Order of 20 pieces minimum required for each item

**Sweet Potato & Avocado "Toast"**, olive oil,

almond  

3.49 passed | 5.49 small plate

**Lemon-Herb Ricotta**, tomato bruschetta,

grilled bread 

3.79 passed | 5.99 small plate

**Blackberry, roasted garlic, and jalapeno Brie**

Bites 


3.79 passed | 5.79 small plate

**Roasted pork belly**



butter milk grits and berry gastrique

3.99 passed | 5.99 small plate


**Chicken Satay**, peanut sauce and toasted nuts

4.99 passed | 5.99 small plate 

**Chimichurri Hangar Steak**, roasted aioli,

grilled bread  

4.99 passed | 5.99 small plate


**Deviled Eggs**, candied bacon 

3.29 passed | 4.29 small plate

**Pulled Pork Sliders**, crispy onions, and slaw  
3.79 passed | 5.49 small plate

**Bay Shrimp "Ceviche"**, plantain chip  
4.99 passed | 5.79 small plate

**Mini Quiche**

Caramelized Fennel, apple, and caramelized onion mini quiches 

3.99 passed | 5.49 small plate

**Creole Mustard Crab Cakes** 

4.99 passed | 6.99 small plate

**Spicy Albacore Tuna**

crispy rice paper, and edamame

4.99 passed | 6.99 Small Plate

**Thyme Roasted Lamb Chops** 

mint, and pomegranate molasses

5.99 passed | 7.99 small plate

**Coconut Shrimp**

Lime Horseradish cocktail sauce

5.49 passed | 5.99 small plate

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## 3-Course Plated Dinner Menus

*Includes coffee, filtered water and iced tea*

### Menu One | 33.99

**First Course - Seasonal Greens**, cherry tomatoes, cucumbers, balsamic   
**Main Course - Roasted Herb Salmon**, roasted asparagus and parmesan risotto, lemon-butter sauce  
**Dessert Course - Flourless Chocolate Torte**, berry coulis, chantilly cream

### Menu Two | 34.99

**First Course - Apple Walnut Salad**, arugula, blue cheese, champagne vinaigrette   
**Main Course - Chimichurri Chicken**, herbed potatoes & seasonal vegetables  
**Dessert Course - Strawberry Shortcake**, whipped sweet cream

### Menu Three | 38.99

**First Course - Poached Pear**, pepitas, seasonal greens, Herb vinaigrette  
**Main Course - Cider Brined Boneless Pork Chop**, roasted carrots, mashed potatoes, pan sauce  
**Dessert Course - Seasonal Fruit Tart**, strawberry coulis, toasted oats





### Dinner Additions

Bread and Butter | \$3 per person  
 Second Additional Entrée Course | \$8 per person  
 Sub Stuffed Eggplant Ratatouille upon request

## Buffet Dinner Menus

*Requires a 25-person minimum | Includes bread and butter, coffee, and filtered water*






### Menu One | \$38.99

**Salads** - Classic Caesar Salad | Seasonal Green Salad  
**Entrées** - Roasted salmon  | Lemon-Herb Chicken   
**Accompaniments** - Vegetable Rice Pilaf  | Grilled Asparagus   
**Desserts** - Mini Strawberry Shortcake | Mini Seasonal Fruit Cups

### Menu Two | \$43.99

**Salads** - Apple Walnut Arugula Salad  | Seasonal Green Salad   
**Entrées** - Grilled Shrimp Scampi | Cider Glazed Pork Tenderloin  
**Accompaniments** - Asparagus Risotto  | Glazed Carrots   
**Desserts** - Flourless Chocolate Torte | Cheesecake with Strawberry Sauce

### Menu Three | \$42.99

**Salads** - Pear and Arugula Salad, Blue Cheese, Pepitas  | Seasonal Green Salad  
**Entrées** - Grilled Jumbo Prawns  | Braised Short Ribs   
**Accompaniments** - Roasted Squash Risotto  | Mashed Potatoes  | Grilled Asparagus  
**Desserts** - Cheesecake and lemon curd | Chefs Bread Pudding and vanilla bean anglaise

### Buffet Dinner Additions

Each additional Salad | \$6 per person  
 Each additional Entrée | \$ 8 per person  
 Each additional Accompaniment | \$5 per person  
 Each additional Mini Dessert | \$6 per person  
 Freshly Brewed Iced Tea | 3.00 per person



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## BARTENDER

*Required for all alcohol service*

- (1)-Hour Service | **\$75**
- (2)-Hour Service | **\$100**
- (3)-Hour Service | **\$125**
- (4)-Hour Service | **\$150**

*Add \$40 per hour for each additional hour beyond (4)-hours*

## Station Attendant

- (1)-Hour Service | **\$75**
- (2)-Hour Service | **\$100**
- (3)-Hour Service | **\$125**
- (4)-Hour Service | **\$150**

*Add \$40 per hour for each additional hour beyond (4)-hours*

## Grill Attendant

- (1)-Hour Service | **\$75**
- (2)-Hour Service | **\$100**
- (3)-Hour Service | **\$125**
- (4)-Hour Service | **\$150**

*Add \$40 per hour for each additional hour beyond (4)-hours*

## Tables & Linen

|                      |      |
|----------------------|------|
| Round Table Linen    | \$12 |
| 6 Foot Table Linen   | \$12 |
| Cocktail Table Linen | \$15 |
| Cocktail Table       | \$12 |

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