



THE SOUTHERN GOURMET

“Where Southern Meets Gourmet”

Catering Menu

Café Open Monday – Friday 11:30 – 3:00

Catering pick up times by appointment.

Café

9101 Monroe Road Suite 110

Charlotte, NC 28270

TELE: 704.849.7646

Southern Garden Events

9101 Monroe Road Suite 120

www.thesoutherngourmet.net

Email us at www.southerngourmet@windstream.net

GENERAL CATERING INFORMATION

Delivery fees are based on your location, but typically will be 25.00 for locations within a 20 - minute drive. Locations outside a 30- minute drive may incur a slightly higher fee. Some Matthews's locations, no charge. Deliveries requested during high traffic & rush hour times will require a higher fee. Delivery minimum \$250.00. Full service catering 24% of total bill.

- Let us know if you require warming chafers for your delivery, \$12.00 each. \$7.00 refund per chafer if returned.
- If you require more than delivery, such as extra set up, table linens, tables, flowers, or just some extra help, let us know.
- Advance orders will receive special consideration; however we will always attempt to work with last minute requests.
- Please add 8.25% NC Food & Beverage Tax, for full service catered events add 24% for, set up, service, clean up, buffet linens, & service ware. Non food & beverage & retail tax: 7.25%
- All catered events come complete with black or clear disposable plates & utensils. Upgrade to Disposable "china" available for 2.00 per guest.
- China tableware & linens are available from our rental company at an additional fee.
- If you can't decide on one of these menus, let our creative team compose a menu for your personal taste & budget. If you're working within a budget, just share it with us & we will customize a menu to fit.
- A 2-Business Day notice is kindly requested for Orders and Cancellations.
- Additional staff starts at 24.00 per person per hour with a four-hour minimum.
- Please let us know if your group has special dietary needs, most of our recipes are adaptable.
- **The Southern Gourmet** Dining Room is available for intimate parties, business meetings & rehearsal dinners, evenings and weekends. And **Southern Garden Events** is now open for business meetings, weddings, rehearsal dinners, birthday & anniversary parties & all of life's celebrations. Our Garden themed Atrium will seat up to 100 & host up to 140 cocktail style. Click on "Our Events" for menus & pricing.
- Please call Crystal or Randy for catering & banquet space availability at 704.849.7646.
- Menu items & prices are subject to change due to market fluctuations.
- Sunday minimum \$850.00 for full service catering, delivery & pick up available.
- We do not include gratuity on your bill, however your generosity is always appreciated by our staff & associates.

Visit

The Southern Gourmet



9101 Monroe Road Suite 110
Charlotte, NC 28270 Phone 704.849.7646
Email: SouthernGourmet@windstream.net

BREAKFAST

Available for pick up or delivery/ set up.

SOUTHERN CONTINENTAL

Homemade Egg Salad, Ham Salad and Pimento Cheese Bagel Sandwiches
Fresh Fruit Tray
Carolina Dirt Bombs & Fresh Baked Scones
8.99 Per Guest

BREAKFAST BUFFET

Scrambled Eggs
Bacon and Sausage Patties
Stone Ground Grits or Roasted Potatoes
Carolina Dirt Bombs & Fresh Baked Scones
11.99 Per guest
Add Fruit tray for 2.00 per guest

ALA CART BREAKFAST STRATA'S & EGGS

Three Meat Italian Strata
Spinach & Mushroom Strata
Smoked Turkey & Bacon Strata
Roasted Vegetable Strata
(One Strata serves 12 – 16 guests – 35. pan
Southwest Ham & Egg Scramble – 38. Serves 10 - 12

ALA CART TRAYS

Seasonal Bread Pudding - 35. per Pan, serves – 12 - 16
Warm Ham & Cheese or Sausage & Cheese Biscuits – 35.00 dozen
Sweet Potato Biscuits with Ham & Apricot Mustard – 30.00 dozen
Assorted Petite Sweets Tray: Muffins, Scones & Dirt Bombs – 31.00, 3 dozen
Fresh Fruit Display with Yogurt Dip – 39. Serves 20, seasonal fruits
Jamaican Spice Coffee Cake – 35. 30 pc.
Cranberry Banana Bread – 21.00 loaf
Dozen Carolina Dirt Bombs – 18.00. Doz.
Carrot Cake or Lemon Zucchini Muffins – 2 dozen – 18.00
Corn Cheddar & Bacon Muffins – 2 dozen – 18.00
Assorted Scones – 12. doz
Deviled Eggs – 9.50 doz.

BEVERAGES

Chilled O.J. – 1.95 ea.
96 oz. carafe (12 - 8 oz. servings) of Coffee – 15.99/ Mocha – 19.99
Gallon of Iced Tea – 6.99/ Cinnamon Iced tea – 7.99
Lemonade – 8.99
Coffee comes with cups, creamers & sweeteners.
Please let us know if you need ice.
Chafer Set up with water pan & fuel – 12.00 ea.

Minimum \$250.00 order for delivery/ Delivery & set up fee \$25.00 & up
Full service Breakfast buffet available & includes coffee, juice, linens & service
13.99 per guest plus tax, delivery & 24% service, minimum 35 guests.

SOUTHERN LUNCH & DINNER MENUS

Includes Two Side Dishes

Rolls & Corn Muffins, Chef's Choice Homemade Dessert Bars

Dinner includes Two Side Dishes, House Salad, and homemade bar cookies.

Please see our Dessert Menu for additional sweet selections!

ENTREES

Vidalia Chicken
Fire Grilled BBQ Chicken
Homemade Turkey Meatloaf
Black Forrest Ham & Cranberry Couli
Grilled Chicken Tips & Vegetables
Orange Bourbon Chicken
10.99 Per guest/ lunch

Fire Grilled Ribs, Carolina Sauce
Smokehouse Pulled Pork BBQ
Beef Brisket with Carolina Sauce, add 2.00
Salisbury Steaks with Mushroom Gravy
Jambalaya with Chicken & Sausage
Teriyaki Chicken
11.99 Per guest/lunch

SIDES

Included in price
Country Green Beans
Sugar & Spice Apples
Old Fashioned Succotash
Buttered Baby Lima Beans
Mashed Sweet Potatoes
Pilaf Rice with Vegetables
Buttermilk Mashed Potatoes
Buttered Super Sweet Corn
Sautéed Fresh Carrots
Buttered Mixed Vegetables
Garden Salad with Dressing
Green Beans & Potatoes
Roasted Baby Potatoes with Olive Oil

Add 1.00 per guest
Squash Casserole, seasonal
Skillet Corn
Broccoli Casserole
Sweet Potato Soufflé
Sugar & Spice Carrots
Black Eye Peas
Fresh Collard Greens with Smoked Turkey
Baked Macaroni & Cheese
Hot Potato Salad
Old Fashioned Vegetable Casserole
Baby Limas in Herb Cream Sauce
Brussels Sprouts with Bacon & Cream

Additional Entrée: 2.59 – 3.59, Additional Side: 2.00 – 2.50

Dinner: add 3.00, includes 2 sides & a dinner salad

Split Entrees under 30 guests: add 1.00 per guest

Add "Gourmet" Side or Salad: 1.00 per guest

CASSEROLES

Baked Spaghetti Chicken Pot Pie
Ham & Cheese Casserole
Cheeseburger Mac & Cheese
Shepherd's Pie

Casseroles are served with Organic Garden Salad, Dressing, Rolls, and Homemade Bar Cookies.

Each Casserole serves 12 please order accordingly.

Single pans of casseroles available upon request.

10.99 per guest

BEVERAGES

Homemade Iced Tea – 6.99 gal. or Cinnamon Iced Tea – 7.99 gal.
Homemade Lemonade – 8.99 gal. or Fresh Fruit Lemonade: 10.99 gal.
20 oz. Bottled Coke Products & Bottled Water – 1.89 each
96 oz. Carafe of Gourmet Coffee – 15.99

Minimum Guarantee for delivery or Full Service Catering 24 guests.
Please see our Family Meals & Dinner Parties Menu for smaller group orders.

BOXED LUNCHES

Includes a homemade side dish & Gourmet Chocolate

GOURMET SANDWICHES

Black Angus Beef & Cheddar on Soft Ciabatta, Tiger Sauce – add 1.00
Smoked Turkey & Pepper Jack on Rustic Whole Grain, Red Onion Mayonnaise
Black Forest Ham & Swiss on Marble Rye, Basil Dijon Sauce
Roasted Pork Tenderloin & Havarti on Soft Ciabatta, Apricot Mustard
Fresh Mozzarella & Grilled Vegetables on Sandwich Thin, Basil Mayonnaise
8.99

MARKET SALAD SANDWICHES

Served on Rustic Whole Grain, Butter Croissant or Skinny Bread

Homemade Pimento Cheese
Homemade Ham Salad
Lemon Hummus & Grilled Vegetable
Southern Egg Salad
Chicken Salad du Jour
Fresh Mozzarella Tomato with Basil Mayo
8.99

Side Options:

House Made Salt & Pepper Corn Chips & Dip
Seasonal Fruit Salad
Country Potato Salad
Pasta Salad of The Week
Cranberry Almond Coleslaw or Southwest Cole Slaw
Garden Salad

BOXED ENTRÉE SALAD

Entrée Salads are served over Organic Gourmet Greens with seasonal vegetables
Tuscan Salad, Honey Balsamic...6.99
Summer Strawberry Salad, Vidalia Vinaigrette...6.99
Market Salad Trio, Any 3 Market Salads over greens, Dilled Buttermilk...8.99
Thai Peanut Salad, Thai Peanut Dressing...6.99
Southwest Salad, Salsa Ranch...6.99
Classic Chopped Salad, Dilled Buttermilk or Red Wine Vinaigrette...9.99
Add Grilled Chicken...9.99/ Add Grilled Shrimp, Salmon or Crab Cake...12.99

SANDWICH TRAYS

One each per guest: Mix & Match
Petite Market Salad Stuffed Croissants & Gourmet Deli Sandwiches
Sandwich Tray only...7.99 One Side Salad: 9.99 Two Side Salads: 11.99

BEVERAGES

Homemade Iced Tea - 6.99 gal. or Cinnamon Iced Tea – 7.99 gal.
Homemade Lemonade - 8.99 gal. or Fresh Fruit Lemonade: 10.99 gal.
20 oz. Bottled Coke Products & Bottled Water - 1.89 each
96 oz. Carafe of Gourmet Coffee – 15.99, serves 12

DESSERT

Dessert Bars: Chefs Choice Assorted tray - Mini...15.00 doz. | Dessert size...28.00 doz.
Cupcakes: Mini – 18.00 doz. Medium – 24.00 doz – Large – 34.00 doz.
Please visit our Sugar Rush Menu for more dessert options & celebration cakes.

AFTERNOON BREAKS

Available upon request & customized for your group

Minimum order for delivery – \$250.00 | Pick up – no minimum

GOURMET FARE

Served with Choice of any Two Homemade Side Dishes, Rolls & Corn Muffins,
And Homemade Dessert Bars

Full Service Catering - Minimum order 24. For smaller groups please visit
Our Family Meals & Dinner Parties Menu
250.00 minimum for delivery.

CHICKEN DISHES

- Artichoke Chicken...13.99
- Tuscan Chicken Breasts, stuffed with Mediterranean vegetables, & Balsamic Drizzle...14.99
- Chicken Bruschetta, Tomatoes, Basil, & Garlic...13.99, seasonal
- Spinach & Mozzarella Stuffed Breasts, Balsamic Glaze, Parmesan & Rosemary...14.99
- Mango Cilantro Chicken...13.99
- Classic Chicken Marsala, Mushrooms & Rosemary...13.99
- Orange Piccata Chicken, White Wine Orange Sauce & Capers...13.99
- Balsamic Chicken, tomatoes, onions, red wine, & balsamic drizzle...12.99
- Chardonnay Chicken simmered French style with Bacon & Country Vegetables...12.99
- Classic Lemon Chicken Piccata with Capers & White Wine...13.99
- Asiago Chicken with Red Bell Pepper Sauce...13.99
- Sicilian Chicken simmered with Tomatoes, Capers & White Wine...12.99
- Beer Braised Chicken with Bacon & Country Vegetables...12.99
- Grilled Raspberry Chicken...13.99
- Country Dijon Chicken...12.99

BAKED PASTAS & CASSEROLES

- Roasted Vegetable or Classic Meat Lasagna
- Chicken Cordon Bleu Casserole
- Sweet Italian Sausage & Ziti
- Lemon Ziti Pasta
- Turkey & Spinach Stuffed Shells
- Three Cheese Stuffed Shells, Marinara
- Mexican Lasagna
- 11.99

Served with Garden Salad, dressing, Rolls, Foccocia & Homemade Dessert Bars

MEATS & SEAFOODS

- Bourbon Pecan Pork Tenderloin...14.99
- Gourmet Fire Grilled Ribs...14.99
- Available with Root Beer, Sweet Tea, Apricot or Teriyaki BBQ Sauces
- Beef Burgundy with Pearl Onions, Carrots, Mushrooms & Red Wine...Market
- Italian Sausage Grill, Marinara, Bell Peppers, & Onions...12.99
- Roast Angus Beef with Pan Sauce...Market
- Artichoke Shrimp Scampi, Mediterranean twist on an old classic...14.99
- Center Cut Grilled Salmon Bruschetta...14.99, seasonal
- Charleston Shrimp & Stone Ground Grits...14.99
- Lemon Salmon Piccata...14.99
- Cape Fear Crab Cakes with Dill Caper Sauce...14.99
- Bistro Beef Tenderloin, carved on site or 6 oz. filet...Market
- Pork Tenderloin Marsala...13.99
- Pepper Steak with Bell Peppers, Onions, Tomatoes & Wine...Market
- Grilled Beef Tenderloin with Port Wine Sauce...Market
- Prime Beef Filet Mignon...Market
- Teriyaki Pork Tenderloin...13.99
- Cuban Pork Tenderloin with Black Beans & Chimichurri...13.99

Add entree...3.00- 4.00 Add side...2.50 Split entrees or Split Sides...1.00
Dinner add...3.00 – 5.00, includes two side dishes & dinner salad.

GOURMET SIDE DISHES & SIDE SALADS

Super Sweet Corn with Basil Butter
Sautéed String Beans & Tomatoes
Marsala Carrots
Grilled Summer Vegetables (seasonal)
Sautéed Fresh Carrots & Sugar Snap Peas
Buttermilk Mashed Potatoes
Tangerine Rice Pilaf
String Beans with Dijon Butter
Herb Roasted Sweet & White Potatoes
Tuscan Macaroni & Cheese
Roasted Baby Potatoes with Herbs & Olive Oil
Baby Lima Beans with Herb Cream Sauce
Amaretto Apples
Sautéed Summer Squash & Tomatoes
Bourbon Mashed Sweet Potatoes
Citrus Mashed Sweet Potatoes
Steak House Twice Baked Potatoes

~ Classic Spinach Salad ~ Classic Caesar Salad ~ Southwest Cole Slaw
~ Gourmet Fruit & Nut Salad ~ Organic Garden Salad
~ Seasonal Fruit Salad ~ Cranberry Almond Cole Slaw

Gourmet Salad Dressing Selection:
Honey Balsamic, Dilled Buttermilk,
Vidalia Vinaigrette, Red Wine Vinaigrette,
Salsa Ranch & Classic Caesar

DESSERTS

Our House selection of Bar Cookies includes:
OMG Bars, Cranberry Oat Bars, Ambrosia Macaroons, Sweet Potato Brownies
And Fresh Baked Scones

BEVERAGES

Homemade Iced Tea - 6.99 gal. or Cinnamon Iced Tea – 7.99 gal.
Peach Tea – 7.99 gal.
Homemade Lemonade - 8.99 gal. or Fresh Fruit Lemonade: 10.99 gal.
20 oz. Bottled Coke Products & Bottled Water - 1.89 each
96 oz. Carafe of Gourmet Coffee – 15.99

Fresh Fruit Lemonades

Fresh Fruited Lemonades: Strawberry, Watermelon, Peach

Iced Coffee & Mochas

Iced Coffee with cream & sugar – 16.99 gal.
Iced Coffee with Torani Flavor – 18.99 gal.
Iced Mocha – 19.99 gal.
Iced beverages include cups & ice if needed.

Full service & drop off catering includes disposable plates, & utensils.
Upgrade paper products – 2.00 per guest
Warming chafers (includes wire stand, water pan & fuel)...12.00 each,
May be returned for 7.00 refund per chafer.

THEME LUNCHEON & DINNER MENUS

SOUTH OF THE BORDER

Mesquite Grilled Chicken...13.99 or Mexican Lasagna...13.99
Grilled Cumin Zucchini
Southwest Salad & Salsa Ranch Dressing
Cheddar Corn Muffins
Ancho Chili Brownies & Citrus Macaroons
Dinner – 16.99 (includes both entrees)

LUAU

Coconut Ginger Chicken or Kalua Pua Pork...13.99
Hawaiian Cole Slaw
Grilled Seasonal Vegetables
Sweet Rolls
Pina Colada Cupcakes
Dinner - 16.99 (includes both entrees)

TUSCAN HOLIDAY

Asiago Chicken or Pork Tenderloin Marsala...13.99
Roasted Rosemary Potatoes
Classic Caesar Salad
Herb Focaccia Bread
Italian Cream Cake
Dinner – 16.99 (includes both entrees)

SIMPLY SOUTHERN

Vidalia Chicken or Baked Ham...12.99
Buttermilk Mashed Potatoes
Country Green Beans
Yeast Rolls & Corn Muffins
Banana Pudding
Dinner 15.99 (includes both entrees)

CAJUN & CREOLE

Low Country Jambalaya...13.99
Pilaf Rice
Super Sweet Buttered Corn
Mini Bourbon Bread Puddings
Cheddar Corn Muffins
Dinner – 16.99 (add side salad)

PICNIC IN THE PARK

Picnic Sandwiches:
Assortment of Petite Stuffed Croissants & Deli Sandwiches
Old Fashioned Macaroni Salad
Cranberry Almond Cole Slaw
Ambrosia Macaroons & Sweet Potato Brownies
Lunch - 12.99/ Dinner 15.99 (includes seasonal fruit tray)

BEVERAGES

Homemade Iced Tea - 6.99 gal. or Cinnamon Iced Tea – 7.99 gal.
Homemade Lemonade - 8.99 gal. or Fresh Fruit Lemonade: 10.99 gal.
20 oz. Bottled Coke Products & Bottled Water - 1.89 each
96 oz. (12 – 8oz. servings) Carafe of Gourmet Coffee – 15.99

Full service theme menus come with themed buffet decorations.

IT'S A PARTY!

Minimum of 25 Guests for full service Catering.

Please visit our Catering Trays Menu for smaller groups or for pick up & delivery only.

Minimum service fee \$150.00 | Service Assistant \$100.00

FANCY COCKTAIL SANDWICHES

Beef Tenderloin with Tiger Sauce – 39.00 doz.

Cubanos – 31.00 doz.

Smoked Turkey Ruben – 31.00 doz.

Sweet Potato Biscuit & Ham with Apricot Mustard – 27.00 doz.

Sweet Potato Biscuit & Turkey with Marmalade Mayo – 27.00 doz.

Meatloaf on Parker House roll with Tomato Jam – 31.00 doz.

Rosemary Mini Muffins with Smoked Ham & Fresh Peaches – 27.00 doz.

Orange Mini Muffins with Smoked Turkey & Cranberry – 27.00 doz.

DIPS, SPREADS & SALSA'S

Warm Spinach & Artichoke Dip – 3.99

Southwest Dip with House Made Tostadas – 2.99

Warm Sausage & Cheese Dunk - 3.99

Mango & Black Bean Salsa – 2.99

Dirty Martini Dip – 3.25

Baked Ricotta with Lemon & Herbs – 2.99

Homemade Lemon Hummus – 2.59

Warm Sherried Tidewater Crab Dip - 4.99

French Bread Wrapped Brie – 3.99

Deviled Ham Chili Cheese Balls – 2.59

Baked Goat Cheese Dip – 3.59

Craft Beer Cheese Fondue with Sausage – 3.99

Buffalo Chicken Dip – 3.99

Dips & Spreads served with House Made Chips, Artisan Breads & Cracker Assortment

Add crudités for 1.00 per guest

CROSTINI

Lemon Hummus & Grilled Peppers

Pesto Mascarpone with Tuscan Shrimp

Herbed Goat Cheese & Tomato Jam

Boursin Cheese, Macerated Strawberries, Basil & Balsamic

Brie, Pepper Jelly & Pecans

Feta Cheese, Greek Oregano & Olive Oil Drizzle

Traditional Tomato Pomodoro

Blue Cheese & Fig Jam

Red Onion Marmalade & Feta on Polenta Crostini

Blue Cheese with Balsamic Roasted Grapes

Nutella & Bacon

Dark Chocolate Ganache & Fleur de Sel

Apple, Bacon & Peanut Butter with Honey

3.99 per guest, choose any 3

SKEWERS

Grilled Moroccan Chicken with Peanut Sauce – 1.99 each

Fresh Mozzarella & Grape Tomato with Balsamic Drizzle – 1.79 each

Antipasto Kebabs with Greek Olive Oil Drizzle – 1.99 each

Seasonal Fruit & Cheese Skewer – 1.79 each

Grilled Chipotle Shrimp & Pineapple, Southwest Sauce - 2.49 each

Watermelon, Manchego & Rosemary Ham Brochettes – 1.99 each

Maple Roasted Brussels Sprout & Prosciutto – 1.79 each

Mexican Fruit Skewer with Chili Drizzle...1.79 each

GOURMET CANAPES & PLATTERS

Canapés are priced per person unless listed otherwise.

- Heirloom Tomato Caprice Platter with Fresh Basil & Balsamic - 3.59
- Pineapple Caprice with EVOO, Fresh Basil & Fleur de Sel – 3.29
- Warm Spinach & Parmesan Truffles – 18.00 doz.
- Tiny Twice Baked Potatoes – 18.00 doz.
- Chicken & Waffles with Honey Drizzle – 25. Doz.
- Drunken Shrimp Cocktail - 50 pc. 95.00
- Cape Fear Crab Cakes with Dill Caper Sauce – 48. Per doz.
- Stuffed Mushrooms: Turkey & Spinach or Sausage & Mozzarella – 25.00 doz.
- Cape Fear Crab Stuffed Mushrooms – 38. doz.
- Hunter Meatballs in Cabernet Sauce – 3.29
- Picante Meatballs – 3,29
- Filo Wrapped Parmesan Asparagus – 19. doz.
- Shrimp & Grits Martini Bar...7.99
- Smoked Salmon & Cucumber Tea Sandwiches – 19. doz.
- Dilled Shrimp Salad in Crispy Cups – 18. doz.
- Smorgasbord of Demi-Sandwiches:
- Ham Salad, Pimento Cheese, Roasted Chicken Salad, Vegetable Boursin – 16. doz.
- Thai Peanut Chicken in Won Ton Cups – 21. doz.
- BBQ Shrimp with Remoulade Dipping Sauce - 50 pc. 95.
- Assorted Cheese Truffles – 18. Doz.
- Crudités Shooter with Dilled Buttermilk – 2.99
- Grilled Vegetable Platter with Basil & Balsamic Drizzle - 3.59 (seasonal)
- Import & Domestic Cheese Board - 4.99
- Sweet Chili Spiced Chicken Wrapped in Bacon – 19. doz.
- Hand Made Deviled Eggs or Deviled Ham Eggs - 9.50 doz.
- Watermelon Antipasto with Prosciutto, Feta & Mint - 3.99
- Bacon Wrapped Beef Tenderloin – 27. doz.
- New Orleans Shrimp & Corn Salad...3.99
- Vineyard Chicken Salad Tartlets – 15. doz.
- Grilled Ahi Tuna on Paris Toast with Wasabi Crème – 24. doz.
- Spring Vegetable Cheesecakes Topped with Tomato Jam – 2.99
- Creole Chicken Cakes with Remoulade – 27. Per doz.
- Rosemary Shortbreads with Tomato Jam & Feta – 7.99 doz.
- Roasted Shrimp Pasta with Orange & Dill - 3.99
- Boiled Peanuts – 2.59
- Wine Bar Nut Mix – 13.99 lb.

SHORTBREADS & COCKTAIL COOKIES

- Blue Cheese & Walnut Shortbread - 7.99 doz.
- Cheddar Cheese Shortbreads – 6.99 doz.
- Savory Sables – 6.99 doz.
- Cocktail Cookies: 6.99 doz.
- Rosemary Parmesan, Chocolate Cayenne, Espresso, Apricot Tarragon
- Pastry Pinwheels: Ham & Asiago or Blue Cheese & Bacon – 18. doz.

CHEESE TORTES

- Beautifully Decorated Savory Cheesecakes served with Butter Crackers
- Spicy Southwest - Feta & Artichoke – Tomato Basil
- Ham & Asparagus -BLT - Pimento Cheese
- Crab & Wild Mushroom - Add \$1.00 per guest
- 2.99 Per Guest

*Visit our Sugar Rush Menu for Dessert options,
Celebration Cakes & Cupcakes

THEMED PARTY MENUS

LUAU

Cape Fear Crab Cakes with Dill Caper Sauce
Tropical Fruit Skewers
BBQ Shrimp with Remoulade Dipping Sauce
Kalua Pua Pork Sliders
Grilled Seasonal Vegetable Platter
Pina Colada Mini Cupcakes

21.

CINCO DE MAYO

Picante Meatballs
Soft Carnita Tacos with Avocado Crème
Mexican Fruit Skewer
Mango & Black Bean Salsa with House Made Tostadas
Southwest Cheese Torte with Butter Crackers
Ancho Chili Brownies & Citrus Macaroons

22.

TUSCAN

Tuscan Chicken Salad Croissants
Artichoke & Feta Cheese Torte with Butter Crackers
Turkey & Spinach Stuffed Mushrooms
Heirloom Caprice Salad
Grilled Vegetable Platter
Cappuccino Brownies & Petite Cannoli

20.

SIMPLY SOUTHERN

Sweet Potato Biscuits with Ham & Apricot Mustard
Charleston Shrimp & Grits
Homemade Deviled Eggs
Chicken & Waffles
Pimento Cheese Torte with Butter Crackers
Hummingbird Cupcakes & Sweet Potato Brownies

22.

SURF & TURF

Grilled Beef Tenderloin Party Sandwiches
Crab Stuffed Mushrooms
Warm Spinach & Artichoke Dip
Filo Wrapped Asparagus with Lemon Aioli
Tiny Twice Baked Potatoes
Grand Marnier Sandwich Cookies & Bourbon Pecan Tartlets

23.

STATIONS

CARVING STATION

~Prime Rib - 10.99 ~ Roast Pork Tenderloin - 5.99
~Herb Roasted Turkey - 4.99 ~ Spiral Honey Ham - 4.99
~Grilled Beef Tenderloin - 9.99 ~Prime Beef Filet Mignon – 14.99
Carving station comes complete with rolls & condiments

PASTA & SALAD STATION

Pastas: Penne, Cavatapi, Tortellini Pastas
Sauces: Bolognese, Marinara, Pesto & EVOO
Choose Two Pastas & Two Sauces
Classic Caesar Salad
10.99

FONDUE STATION

Beer Cheese & Sausage
Spinach & Artichoke
Sherried Crab & Shrimp
Served with Crudités, Baguette, Apple Slices
& House made Salt & Pepper Corn Chips
Choose Two
6.99

SLIDER STATION

Italian Meatball
Beef Brisket
Pork BBQ
Choose Two
6.99

PANINI STATION

Cubano
Smoked Turkey & Brie
Herb Goat Cheese & Grilled Vegetable
Roast Beef & Grilled Onions
5.99

MARTINI BARS

Shrimp & Grits Martinis...7.99
Mashed Potato Martinis...5.99
Grilled Shrimp Cocktail Martinis...10.99
Chopped Salad Martini...4.99

DESSERT FONDUE

Chocolate Amaretto & Caramel Fondues
Pound Cake, Apple Slices, Pretzels, Marshmallows,
Bananas & Grapes
6.99