



Real McCoy's Buffet Menu

Platters:

- Fresh Vegetable Platter (Small Tray \$60) (Large Tray \$80)
- Fresh Fruit Platter (Small Tray \$80) (Large Tray \$100)
- Charcuterie \$200 (Fresh Mozzarella, Dry Fruit, Stout Mustard, Prosciutto Wrapped Asparagus, Roasted Red Peppers, Brie Cheese, Artichokes, Salami and Pepperoni)

Cold Apps: 50 Pieces Minimum

- Caprese Skewers- Fresh Mozzarella, Basil, and Grape Tomatoes with Pesto Sauce and Balsamic Drizzle. \$2.75 pp
- Shrimp Ceviche served with Plantain Chips. \$3.50 pp
- Shaved Beef Tenderloin with horseradish cream sauce on Toast Points. \$4 pp
- Shrimp Cocktail. \$3 pp

• Hot Apps: 50 Pieces Minimum

- Shrimp, Spinach, Artichoke Stuffed Mushrooms with Lemon Cream Sauce. \$3.50 pp
- Buffalo Shrimp. \$3.00 pp
- Mini Salmon Cakes with Lemon-Cilantro Aioli. \$4 pp
- Andouille Sausage wrapped in Puff Pastry served with spicy mustard. \$2.50 pp
- Chicken Skewers with Thai Peanut Sauce. \$2.75 pp
- Steak Skewers with Korean BBQ Sauce. \$4 pp
- Smoked Chicken and Gouda Risotto Cakes with Honey BBQ drizzle. \$3 pp

Salads: \$ 5pp

- Fresh Greens
- Caesar
- Seasonal

• Sides Starches: \$4 pp

- Mashed Potatoes- Regular
- Rosemary Roasted Bliss Potatoes
- Vanilla-Apple Sweet Potato Mash
- Saffron rice or White rice

Sides Vegetables: \$5 pp

- Fresh Seared Garlic French Beans
- Seared Asparagus
- Roasted Seasonal Vegetables
- Broccoli



• Cold Sides: \$2.50 pp

- Cucumber Salad
- Carolina Slaw

Pastas:

- Chicken Breast Alfredo Tossed in Linguini Topped with Parmesan \$18 pp
- Shrimp Alfredo Tossed in Linguini Topped with Parmesan \$21 pp
- Creole Chicken or Shrimp Pasta with Andouille Sausage, Spinach, Tomato, and Garlic tossed in Creole Cream Sauce (Chicken) \$18(Shrimp) \$22
- Homemade Meatballs and Marinara with Linguine and Parmesan Cheese \$17
- Chicken Parmesan and Marinara with Linguine and Mozzarella Cheese \$18

Dinners:

- Chicken Tenders with Your Choice of Dipping Sauces \$15 pp (6 pieces pp)
- Baby Back Ribs with House BBQ Sauce \$20 pp (1/2 rack pp)
- Crab Cakes with Lemon Cream sauce \$35 pp (2 Crab Cake pp)
- Grilled Salmon with Lemon Cream Sauce \$21 pp (6 oz. pp)
- Teriyaki Salmon \$21 pp (6 oz. pp)
- Pulled Eastern NC BBQ Pork \$14 pp (6 oz. pp)
- Grilled Beef Tender steak. served with Brandy Mushroom Cream Sauce \$28 pp (6-7 oz. pp)
- NY Strip Steak, served with Red Wine Demi \$33 pp (10 oz. pp)