



## Catering Buffet Menu

3325 Rogers Rd. #112  
Wake Forest, NC 27587  
(919) 562-8368  
RealMcCoysNC.com

# Packages

## Bronze Package - \$30 Per Person

- 1 Salad
- 1 Entrée
- 2 Sides

## Silver Package - \$45 Per Person

- 1 Salad
- 1 Appetizer
- 2 Entrées
- 2 Sides

## Gold Package - \$55 Per Person

- 1 Salad
- 2 Appetizers
- 2 Entrées
- 3 Sides

- Add a Salad - \$5 Per Person
- Add an Appetizer - \$6 Per Person
- Add a Side - \$4 Per Person
- Add an Entrée - \$15 Per Person
- Add Dessert - \$4 Per Person

# Platters

## Fresh Vegetable Platter

- Small Tray \$60
- Large Tray \$80

## Fresh Fruit Platter

- Small Tray \$80
- Large Tray \$100

## Charcuterie Board \$200

Fresh Mozzarella, Dried Fruit,  
Stout Mustard, Prosciutto  
Wrapped Asparagus, Roasted  
Red Peppers, Brie Cheese,  
Artichokes, Salami, and  
Pepperoni

# Salads

## Fresh Vegetable Platter

Spring Mix with Cucumbers, Tomatoes,  
Red Onion, and Cheddar Cheese.

## Caesar

Romaine Lettuce with Parmesan Cheese  
and Croutons

## Seasonal



# Entrées

## Pastas

**Chicken Breast Alfredo** - With Linguine Pasta and Parmesan Cheese.

**Shrimp Alfredo** - With Linguine Pasta and Parmesan Cheese.

**Creole Chicken or Shrimp Pasta** - With Andouille Sausage, Tomato, and Garlic. Tossed in Creole Cream Sauce.

**Homemade Meatballs** - With Linguine Pasta Tossed in House-Made Marinara Sauce and Topped with Parmesan Cheese.

**Chicken Parmesan** - With Linguine Pasta Tossed in House-Made Marinara Sauce.

## Dinners

**Chicken Tenders** - With Your Choice of Dipping Sauce

**Baby Back Ribs** - With House BBQ Sauce

**Crab Cakes** - With Lemon Cream Sauce

**Grilled Salmon** - With Lemon Cream Sauce

**Teriyaki Salmon**

**Pulled Eastern NC BBQ Pork**

**Grilled Beef Tender Steak** - Served with Brandy Mushroom Cream Sauce. (Additional \$5 Per Person)

**Ribeye Steak** - Served with Red Wine Demiglace. (Additional \$10 Per Person)

# Appetizers

## Cold Appetizers

**Caprese Skewers** - Fresh Mozzarella, Basil, And Grape Tomatoes with Pesto Sauce and Balsamic Drizzle

**Shrimp Ceviche** - Served with Plantain Chips

**Shaved Beef Tenderloin** - With Horseradish Cream Sauce on Toast Points

**Shrimp Cocktail** - Served with Cocktail Sauce.

## Hot Appetizers

**Stuffed Mushrooms** - Shrimp, Spinach, and Artichoke Stuffed Mushrooms with Lemon Cream Sauce

**Buffalo Shrimp** - Hand breaded, fried shrimp with Buffalo sauce

**Mini Salmon Cakes** - With Lemon-Cilantro Aioli

**Andouille Sausage** - Wrapped in Puff Pastry and served with Spicy Mustard

**Chicken Skewers** - With Thai Peanut Sauce

**Steak Skewers** - With Korean Barbecue Sauce

**Smoked Chicken and Gouda Risotto Cakes** - With Honey Barbecue Drizzle

## Desserts

**Better Than Anything Cake** - Chocolate Cake Soaked with Sweet Cream and Served with Whipped Cream, Chocolate Sauce, Caramel, and Toffee Topping.

**Carrot Cake** - Homemade Carrot Cake topped with Candied Pecans and Caramel.

**Brownie Sundae** - Triple Chocolate Fudge Brownie, Topped with Vanilla Ice Cream, Chocolate and Caramel Sauce, and Whipped Cream.

# Sides

## Starches

Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Vanilla-Apple Sweet Potato Mash

Saffron Rice

White Rice

## Vegetables

Fresh Seared Garlic French Beans

Seared Asparagus

Roasted Seasonal Vegetables

Broccoli

## Cold Sides

Cucumber Salad

Carolina Slaw

