

INLET AFFAIRS

YOUR EVENT CATERER

MURRELLS INLET, SC

PASSED HORS D'OEUVRES

FROM THE FIELD

FRIED GREEN TOMATOES	\$3.25
Pimento Cheese	
GOUDA MAC-N-CHEESE BITE	\$3.25
Sriracha Aioli	
MINI LOW COUNTRY PIES	\$4.75
Fresh Tomatoes Basil Pimento Cheese	
CAPRESE SKEWERS GF	\$3.50
Grape Heirloom Tomato Fresh Mozzarella Basil Balsamic Reduction	
STRAWBERRY BRIE CROSTINIS	\$3.25
Brie Cheese Diced Strawberries Honey Mint Crostini	
WATERMELON FETA CUP	\$4.00
Balsamic Reduction Mint	

FROM THE SEA

BACON WRAPPED SCALLOP	\$7.00
Applewood Bacon Lemon Butter	
SHRIMP COCKTAIL SHOOTER GF	\$4.00
Cold Boiled Shrimp Cocktail Sauce	
MINI CRAB CAKE POPPER	\$6.00
Remoulade Sauce	
MINI BOOM BOOM TACO	\$4.50
Spicy Boom-Boom Shrimp Shaved Romaine Green Onion Lime Cilantro Crema	
CRAB RANGOON	\$4.00
Thai Chili Sauce Chives	
BLACKENED SHRIMP SKEWER GF	\$6.00
Lemon Aioli	
SMOKED SALMON CANAPE	\$4.50
Crostini Smoked Salmon Whipped Chive Cream Cheese Fried Capers	

FROM THE FARM

LOW-COUNTRY EGG ROLLS	\$5.00
Pulled Pork Collard Greens Zesty Mustard Barbecue	
BISTRO BEEF CROSTINI	\$4.00
Au Jus Dipped Seared Tenderloin Tarragon Aioli Parmesan Cheese Parsley	
KOREAN HOT CHICKEN	\$4.50
Fried Chicken Bites Gochujang Honey Butter Green Onion	
MINI SOUTHERN COUNTRY HAM BISCUITS	\$4.00
Cheddar Biscuits Country Ham Pepper Jelly	
PHILLY CHEESESTEAK EGG ROLL	\$4.75
Shaved Beef Peppers Onions Cheese Sauce	
PULLED PORK DEVILED EGG	\$2.95
Pulled Pork BBQ Sauce Chives	

STATIONED HORS D'OEUVRES

INLET AFFAIRS CLASSIC	\$5.95
Cantaloupe Pineapple Honey Dew Strawberries Blueberries Gouda Cheddar Swiss Carrots Celery Cucumbers Broccoli Tomatoes Ranch Dip with Assorted Crackers	
CHARCUTERIE & CHEESE DISPLAY N	\$7.95
Assorted Cheeses Cured Meats Fresh Fruit Marinated Vegetables Pickled Vegetables Mixed Olives Hummus Dried Fruit Mixed Nuts Crostinis Assorted Crackers	
LOW COUNTRY DISPLAY N	\$12.95
Fresh Sliced Seasonal Fruit Assorted Cheeses Fresh Vegetables Boiled Peanut Hummus Pimento Cheese House Parmesan Chips Mini Tomato Pies BBQ Deviled Eggs	
CUSTOM HORS D'OEUVRES STATION	
Choose 3 appetizers from passed Hors D'Oeuvres list add price of Hors D'Oeuvres +\$3.00 more per person.	

INLET AFFAIRS DISPLAYS & STATIONS

MINIMUM [3] STATIONS DURING DINNER SERVICE

PASTA STATION [Chef Attended] \$10.95

*All Pasta served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

PASTA [Choose TWO]

Spaghetti | Penne | Bowtie | Fettuccini

SAUCES [Choose TWO]

Marinara | Alfredo | Rosa | Pesto

PROTEIN [Choose TWO]

Grilled Chicken | Blackened Chicken | Beef | Sausage | Meatballs

SALAD STATION ONE \$5.95 | TWO \$6.95

GARDEN SALAD

Mixed Greens | Tomatoes | Onions | Cucumbers | Carrots | Croutons
Cheddar Cheese | House & Ranch Dressing

CAESAR SALAD

Fresh Cut Romaine | Croutons | Parmesan Cheese | Caesar Dressing

MEDITERRANEAN SALAD

Roasted Tomatoes | Cucumbers | Onions | Feta Cheese | Banana Peppers | Greek
Vinaigrette

BERRY SPRING SALAD GF | NUTS

Spinach | Mixed Greens | Strawberries | Blueberries | Candy Pecans
Raspberry Vinaigrette

JAPANESE STATION

SUSHI STATION \$12.95

California Roll | Spicy Tuna Roll | Salmon & Cream Cheese Roll | Tuna Tataki
Wasabi | Pickled Ginger | Soy Sauce | Edamame | Seaweed Salad

HIBACHI GRILL GF \$16.95

Teriyaki Chicken | Sautéed Shrimp | Fried Rice | Peas | Carrots

SLIDER STATION [Choose 2] \$10.95

*Served with House Chips

PULLED PORK

Pulled Pork | IA BBQ Sauce | Coleslaw on the Side

CRAB CAKE + \$2.00

Crab Cake | Shaved Romaine | Remoulade

HOT SHAVED BEEF

Shaved Beef | Caramelized Onions | Horseradish Cream **COLD**

SHAVED BEEF

Cold Shaved Beef | Horseradish Cream | Arugula

ALL AMERICAN CHEESEBURGER

Cheddar Cheese | Ketchup & Mustard on the Side **PICKLED**

BRINED FRIED CHICKEN

Pickle Brined Fried Chicken | Pickle | IA Special Sauce

WAGYU BEEF CHEESEBURGER + \$3.00

Caramelized Onions | Provolone Cheese | Truffle Aioli | Arugula

CARVING STATION [Chef Attended]

*Served with Rolls

ROASTED TURKEY GF \$7.95

Sage Turkey Gravy | Cranberry Aioli | Mustard

BEEF TENDERLOIN GF \$12.95

Red Wine Demi Glace | Horseradish Cream

Sauce

SMOKED BRISKET \$8.95

Coffee BBQ Sauce

PORK LOIN \$7.95

Plum Glaze Sauce

DIP STATION

ONE \$5.95 | TWO \$7.95

*Served with your choice of TWO: Parmesan Chips | Assorted Crackers

House Potato Chips | Tortilla Chips | Rustic Breads

[Choose TWO Dips]

SOUTHWESTERN BUFFALO CHICKEN DIP GF

CRAB & ARTICHOKE DIP GF

SPINACH & ARTICHOKE DIP GF

QUESO DIP WITH GREEN ONIONS & TOMATOES GF

MAC-N-MASH STATION

\$8.95

Creamy Macaroni & Cheese | Red Bliss Mashed Potatoes
Gravy | Crumbled Bacon | Green Onions | Sour Cream | Cheddar
Cheese | Butter

BAKED POTATO BAR

\$6.95

Half Potato | Green Onions | Sour Cream | Crumbled
Bacon | Butter | Cheddar Cheese

FLATBREAD PIZZA STATION [Choose 2]

\$8.95

CHEESE PIZZA

Marinara | Mozzarella

PEPPERONI PIZZA

Pepperoni | Marinara | Mozzarella

BUFFALO CHICKEN PIZZA

Buffalo tossed Grilled Chicken | Mozzarella | Blue Cheese Crumbles Ranch
Drizzle | Green Onions

MARGHERITA PIZZA

Marinara | Fresh Mozzarella | Roasted Tomatoes | Fresh Cut Basil

TACO STATION

\$12.95

Ground Beef | Pollo Asada [Chicken] | Shredded Seasoned Pork | Lettuce
Cheddar Cheese | Sour Cream | Pico De Gallo | Jalapeños | Hard & Soft
Taco Shells | Tortilla Chips | Queso Cheese Dip

INLET AFFAIRS DISPLAYS & STATIONS

SEAFOOD STATIONS

SHRIMP & GRITS | \$8.95

Sauteed Shrimp | Stone Ground Grits | Tasso and Andouille Sausage Gravy
Tomatoes and Green Onions
Served with Mini Cheese Biscuits

OYSTERS ON THE HALF SHELL | Market Price

Select Oysters shucked and displayed with Cocktail Sauce
Ponzu Sauce | Saltine Crackers and Lemon Wedges

OYSTER SHUCKER & SHRIMP COCKTAIL | Market Price

Attended Station with Chef Shucking Oysters in front of your guests
Shrimp Cocktail | Cocktail Sauce | Mignonette Sauce | Ponzu Sauce | Lemons
Horseradish | Saltine Crackers

OYSTER SHUCKER | \$12.95

With a Shuck ready utility belt, a skilled chef mingles with your guests during cocktail hour while freshly shucking, saucing, and disposing of oysters right on the spot!

Sauce Options for your guest: Cocktail | Horseradish | Ponzu | Mignonette

STEAMED OYSTERS & INLET AFFAIRS CLAM CHOWDER | Market Price

Steamed Oysters | Cocktail Sauce | Horseradish | Drawn Butter
Lemons and Saltine Crackers

ADD SPICY CEVICHE TO ANY STATION | \$7.95

***SPECIALTY OYSTERS UPON REQUEST | MARKETPRICE**

INLET AFFAIRS SMALL PLATE SELECTIONS

Part of the 3 Station Minimum

SMALL PLATES STATION (Choose up 3 Plates)

STEAK AU POIVRE | \$13.95

Sliced Beef Tenderloin | Red Bliss Mashed Potatoes
Cognac Cream Sauce

BRAISED SHORT RIBS | \$12.95

Cheerwine Bone-In Braised Short Ribs **OR** Mirepoix Demi Glace Braised Bone-In Short Ribs
over Stoneground Grits

CHICKEN MARSALA | \$9.95

Pan Sautéed Chicken | Mushrooms | Marsala
Parmesan Risotto

CHICKEN & WAFFLES | \$8.95

Pearl Sugar Belgium Waffle | Boneless Fried Chicken | Maple Syrup
Powdered Sugar

PAN SAUTEED CRAB CAKE | \$12.95

Sautéed Crab Cake | Lemon Aioli | Tomato | Corn | Arugula
Citrus Vinaigrette

PAN SAUTEED GROUPER | \$15.95

Grouper | Sautéed Spinach | Parmesan Risotto
Lobster Cream Sauce

MAPLE GLAZED SALMON **GF** | \$12.95

Marinated Salmon | Wild Rice | Green Beans | Maple Glaze
Green Onions

BLACKENED MAHI-MAHI & SCALLOP | \$16.95

Blackened Mahi-Mahi | Blackened Scallop | Lobster & Crab Risotto | Lobster Sauce
Green Onions | Tomatoes

SHRIMP & GRITS | \$8.95

Sautéed Shrimp | Stoneground Grits | Tasso & Andouille Gravy
Green Onions | Tomatoes | Mini Cheese Biscuit

GRILLED PORK TENDERLOIN | \$8.95

Citrus Rice | Plum Glaze Sauce

STUFFED PORTOBELLA MUSHROOM **GF | V** | \$8.95

Roasted Root Vegetables | Sautéed Asparagus | Vegan Herb Butter

INLET AFFAIRS BUFFET SELECTIONS

Buffet Packages are priced to be as they are No Substitutions

BUFFET PACKAGES

SOUTHERN SOUL FOOD | \$19.95

Pulled BBQ Pork | IA BBQ Sauce | Sweet Baby Rays | Hawaiian Rolls | Southern Fried Chicken **OR** Chicken Bog | Macaroni & Cheese | Southern Green Beans
Coleslaw | House Salad with Ranch Dressing | Cheese Biscuits

GOOD OL' SOUTHERN | \$24.95

Slow Roasted Pulled BBQ Pork | IA BBQ Sauce | Sweet Baby Rays | Shrimp & Grits | Creamy Mac-N-Mash Bar with Crumbled Bacon | Collard Greens
Coleslaw | Hawaiian Rolls and Cheese Biscuits

LOW COUNTRY BOIL | \$24.95

Shrimp | Corn | Kielbasa Sausage | Red Bliss Potatoes | Chicken Bog | House Salad with Ranch Dressing | Southern Style Green Beans
Coleslaw | Hawaiian Rolls

CARRIBEAN LUAU | \$25.95

Pulled BBQ Pork | Assorted Sauces | Hawaiian Rolls | Polynesian Bone-In Chicken | Shrimp Cocktail with Cocktail Sauce **OR** Fried Coconut Shrimp with
Thai Chile Sauce | Citrus Rice | Grilled Seasonal Vegetables | Grilled Pineapple | House Salad with Ranch Dressing

MIX & MINGLE | \$22.95

Fresh Cut Fruit | Seasonal Vegetables | Ranch Dip | Assorted Cheeses with Crackers | Shrimp & Grits | Mini Tomato Pies | Spinach Dip with Parmesan
Chips Gorgonzola Meatballs with Marinara | Southern Country Ham Cheese Biscuits

MEXICAN FIESTA | \$21.95

Pico De Gallo | Salsa Verde | Hard & Soft Tacos Shells | (Choose Two Proteins) Seasoned Beef
Seasoned Chicken | Shredded Pork
Lettuce | Cheddar Cheese | Sour Cream | Spanish Rice | Fire Roasted Corn

ITALIAN FEAST | \$26.95

Caesar Salad | Chicken Marsala | Tortellini Alfredo | Italian Meatballs with Penne Pasta & Marinara Sauce
Seasonal Grilled Vegetables | Parmesan Risotto | Garlic Rolls

CALABASH SEAFOOD | \$34.95

Fried Flounder | Fried Creek Shrimp | Fried Oysters | Hush Puppies with Honey Butter | Southern Green Beans
Macaroni & Cheese | Coleslaw Cocktail and Tartar Sauce | Cheese Biscuits

GREAT AMERICAN COOKOUT | \$19.95

BUILD YOUR BURGER: Lettuce | Tomatoes | Onions | Pickles | Bacon
BUILD YOUR HOTDOG: Chili | Diced Onions | Relish | Cheese Sauce
Mayonnaise | Ketchup | Mustard
House made Potato Chips | Coleslaw | Baked Beans | Potato Salad | Macaroni Salad

MOMMAS LOW COUNTRY KITCHEN | \$27.95

Watermelon & Blueberries over Mixed Greens with Feta Cheese & Lemon Vinaigrette
Herb Grilled Chicken with White BBQ Sauce **OR** Cheerwine Bone-In Braised Beef Short Ribs
Smokey Shrimp Jambalaya with Stoneground Grits **OR** Blackened Catfish over Stoneground Grits
Butter Beans with Bacon | Roasted Sweet Potatoes with Cinnamon Sugar | Cheese Biscuits

ADD A DESSERT STARTING AT \$4.95

INLET AFFAIRS DINNER BUFFET

IA BUFFET

Pricing Starting at 24.95

FROM THE FARM

STEAK DIANE **GF**

Pan Seared Medallions | Cognac Cream Sauce

BRAISED SHORT RIBS **GF**

Bone-In Braised Short Rib | Mirepoix Demi Glace

BEEF TENDERLOIN **GF**

Marinated Beef Tenderloin | Red Wine Demi Glace

PENNE & GORGONZOLA MEATBALLS

Marinara | Parmesan Cheese

CHICKEN MARSALA

Lightly Dusted Pan Sautéed Chicken | Mushrooms | Marsala Sauce

CHICKEN CORDON BLEU

Chicken | Ham | Swiss | Champagne Sauce

MARINATED HERB GRILLED CHICKEN BREAST **GF**

Marinated Chicken | Herb Butter

SMOTHERED GRILLED CHICKEN **GF**

Marinated Grilled Chicken | Sautéed Mushrooms | Cheddar Cheese | Bacon Honey Mustard

SOUTHERN FRIED CHICKEN

Crispy Fried Bone-In Chicken | House Seasoning

BLACKENED CHICKEN AFLREDDO

Penne OR Tortellini

FROM THE FIELD

STUFFED PORTABELLA MUSHROOM **GF**

Marinara | Parmesan Herb Ricotta | Provolone | Sautéed Asparagus

VEGAN STUFFED PORTABELLA MUSHROOM **GF | V**

Root Vegetables | Sautéed Asparagus | Vegan Herb Butter | Marinara

PENNE ALFREDDO WITH SAUTEED VEGETABLES

Peas | Carrots | Onions | Zucchini | Squash

SPAGHETTI SQUASH **GF | V**

Vegetable Blend of Butternut Squash | Beets | Snap Peas

BBQ JACKFRUIT **GF | V**

Pulled & Tossed in IA BBQ SAUCE

MANICOTTI

Herb Ricotta | Mozzarella | Parmesan | Marinara

FROM THE SEA

MAPLE GLAZED SALMON **GF**

Marinated Salmon | Maple Glaze | Green Onions

STUFFED FLOUNDER

Crabmeat Stuffing | Lobster Cream Sauce

BLACKENED MAHI MAHI **GF**

Pineapple & Mango Salsa

BREADED COCONUT FANTAIL SHRIMP

Sweet Thai Chile Sauce

LEMON HERB CRUSTED HADDOCK

Haddock | Olive Oil | Lemon | White Wine | Parsley

SOUTHERN FAVORITES

CHICKEN BOG

Rice | Chicken | Kielbasa Sausage | Onions

SHRIMP & GRITS

Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Gravy

Green Onions | Tomatoes | Cheese Biscuit

SMOKED BRISKET

Coffee BBQ Sauce | Grilled Pineapple

SLOW ROASTED PULLED PORK **GF**

Mac's Famous BBQ Sauce | Sweet Baby Rays

SOUTHERN FRIED FLOUNDER

Cocktail Sauce | Tartar Sauce | Lemons

CALABASH CREEK SHRIMP

Cocktail Sauce | Lemons

CHEERWINE BRAISED SHORT RIBS **GF**

Mirepoix Demi Glace with Cheerwine

SOUP OR SALAD [Choose One]: House Salad | Caesar Salad | Berry Spring Salad **GF** | Coleslaw **GF** | Fruit Salad **GF** | Clam Chowder
Apple Butternut Squash Soup **GF** | She Crab Soup | Tomato Cream Basil Soup **GF**

SIDES [Choose Three]: Southern Style Green Beans | Grilled Seasonal Vegetables | Fresh Cut Green Beans | Marinated Grilled Asparagus with Roasted Tomatoes | Fire Roasted Corn | Southern Collard Greens with Ham Hocks | Molasses Bacon Baked Beans | Roasted Herb Potatoes | Macaroni & Cheese | Red Skin Mashed Potatoes | Parmesan Risotto | Citrus Rice | Wild Rice | Fried Okra | Brussel Sprouts | Sautéed Broccolini

BREAD [Choose One]: Parker House Rolls | Cheese Biscuits | Rustic French Bread

INLET AFFAIRS PLATED DINNER SELECTIONS

PLATED DINNER

Choose up to 3 Entrees | 1 Salad | 1 Vegetables | 1 Starch

All Plated Meals come with Rolls & Butter | Pasta Dinners **DO NOT** come with a Vegetable & Starch

FROM THE FARM

FILET MIGNON GF	Market Price
6oz. or 8oz. Center Cut with Herb Butter OR [2] 4oz Filet Medallions Pan Seared with a Steak Diane Sauce OR Surf & Turf 6oz Filet with Grilled Shrimp	
BEEF TENDERLOIN GF	Market Price
[2] 4oz Medallions with Cognac Cream Sauce OR Red Wine Demi Glace	
RIBEYE GF	Market Price
12, 14, OR 16oz Oven Roasted Prime Rib with Au Jus 12, 14, OR 16oz Grilled Ribeye with Herbed Butter	
NEW YORK STRIP	Market Price
12, 14, OR 16oz Grilled Strip with Herb Butter Sauce or with Sautéed Mushrooms & Onions	
BRAISED SHORT RIB GF	Market Price
Bone-In Short Rib with Mirepoix Demi Glace	
CHICKEN MARSALA	\$29.95
8oz. Breaded Chicken Breast Mushrooms Garlic Marsala Sauce	
CHICKEN PARMESAN	\$29.95
8oz Chicken Breast Marinara Mozzarella Cheese	
CHICKEN PICCATA	\$29.95
Pan Fried Chicken Breast Lemon Butter Capers Parsley	
SOUTHERN FRIED CHICKEN	\$23.95
Crispy Fried Bone-In Chicken House Seasoning	
HERB ROASTED BONE- IN CHICKEN GF	\$23.95
Breast & Legs	
GRILLED PORK CHOP GF	\$27.95
8oz Grilled Pork Chop with Apple Chutney	
GRILLED LAMB CHOPS	Market Price
3 French Cut Chops with Cherry Sauce	
BLACKENED CHICKEN ALFREDDO	\$25.95
Penne OR Tortellini	
ITALIAN SAUSAGE WITH A ROSA SAUCE GF	\$25.95
Penne OR Tortellini	
GORGONZOLA MEATBALLS & MARINARA GF	\$25.95
Penne OR Tortellini	

FROM THE SEA

MARINATED MAPLE GLAZED SALMON GF	\$32.95
Maple Soy Glaze Green Onions	
BLACKENED SALMON GF	\$32.95
Mango & Pineapple Salsa	
PAN SEARED SALMON GF	\$32.95
Herb Butter	
BAKED STUFFED SALMON	\$32.95
Crabmeat Stuffing	
BLACKENED MAHI-MAHI OR GROUPER GF	\$41.95 \$33.95
Choose 1: 8oz Blackened Mahi-Mahi OR 8oz Grouper Lobster Cream Sauce	
PAN SEARED MAHI-MAHI OR GROUPER GF	\$41.95 \$33.95
Choose 1: 8oz Blackened Mahi-Mahi OR 8oz Grouper Herb Butter Sauce	
PAN SEARED CRAB CAKES	\$33.95
[2] 4oz Crab Cakes Remoulade OR Lemon Aioli	
STUFFED FLOUNDER	\$34.95
Crabmeat Stuffing Lobster Cream Sauce	
STUFFED LOBSTER TAIL	Market Price
Crabmeat Stuffing Drawn Butter Parsley Lemon	
SHRIMP & SCALLOP ALFREDDO	\$35.95
Fettuccini Alfredo Sauce	
LOBSTER RAVIOLI	\$35.95
Vodka Sauce	

FROM THE FIELD

BBQ JACKFRUIT GF V	\$24.95
Pulled & tossed with Inlet Affairs BBQ Sauce	
SPAGHETTI SQUASH GF V	\$26.95
Butternut Squash Beets Snap Peas Olive Oil Salt Pepper	
STUFFED PORTOBELLO MUSHROOM GF	\$24.95
Marinara Parmesan Herb Ricotta Provolone	
PENNE ALFREDDO WITH SAUTÉED VEGETABLES	\$27.95
Peas Carrots Onions Zucchini Yellow Squash	
THREE CHEESE BAKED ZITI	\$24.95
Herb Ricotta Mozzarella Parmesan Marinara	
MANICOTTI	\$24.95
Herb Ricotta Mozzarella Parmesan Marinara	

INLET AFFAIRS PLATED DINNER SELECTIONS

CHOOSE 1 SALAD

GARDEN SALAD

Mixed Greens | Tomatoes | Onions | Cucumbers | Carrots | Croutons | Cheddar Cheese
House & Ranch Dressing

CAESAR SALAD

Fresh Romaine Lettuce | Croutons | Parmesan Cheese | Caesar Dressing

CAPRESE STACK **GF**

Mozzarella | Tomatoes | Micro Basil | Salt | Pepper | Balsamic Reduction

BERRY SPRING SALAD **GF | N**

Spinach | Mixed Greens | Feta Cheese | Strawberries | Blueberries | Candy Pecans | Raspberry
Vinaigrette

MEDITERRANEAN SALAD

Roasted Tomatoes | Cucumbers | Onions | Olives | Feta Cheese | Banana Peppers | Greek Vinaigrette

HARVEST SALAD **N**

Arugula & Spring Mix | Butternut Squash | Diced Apples | Chopped Pecans | Gorgonzola Cheese
Pomegranate Vinaigrette

CHOOSE 2 SIDES

HARICOT VERTS-FRESH CUT GREEN BEANS

SOUTHERN STYLE GREEN BEANS

SAUTEED BROCCOLINI

GRILLED SEASONAL VEGETABLES

PARMESAN RISTOTTO

MARINATED GRILLED ASPARAGUS WITH ROASTED TOMATOES

RED SKIN MASHED POTATOES

OVEN ROASTED SWEET POTATOES

WILD RICE

ROASTED ROOT VEGETABLES

OVEN ROASTED RED BLISS POTATOES

ROASTED BRUSSEL SPROUTS

FRIED OKRA

BAKED MACARONI AND CHEESE

INLET AFFAIRS DESSERT SELECTIONS

DESSERTS

CAKES Chocolate Carrot N Strawberry Shortcake	\$5.95
PIES Key Lime Pecan N Pumpkin	\$5.95
COBBLERS Chocolate Peach Apple	\$4.95
NEW YORK STYLE CHEESECAKE Sliced Strawberries Whip Cream	\$5.95
BANANA PUDDING Vanilla Pudding Banana Slices Vanilla Wafers	\$3.95
COOKIES & BROWNIES Chocolate Chip Cookies Triple Chocolate Chip Brownies	\$4.95
ASSORTED DESSERT BARS Lemon Bars 7 Layer N Mount Caramel N Oatmeal N Raspberry Rhapsody N	\$5.95

DESSERT SHOTS

CHOOSE 2 | \$5.95 OR CHOOSE 3 | \$7.95

TRIPLE CHOCOLATE MOUSSE Chocolate Brownie Mousse Whipped Cream Chocolate Shavings
CAROLINA KEY LIME PIE Graham Cracker Crust Key Lime Custard Whipped Cream
STRAWBERRY SHORTCAKE Angel Food Cake Strawberry Purée
BANANA PUDDING Banana Pudding Vanilla Wafer Crumbles Whipped Cream
CRÉME BRÛLÉE MOUSSE Rich Custard Base Caramelized Sugar Topping
TIRAMISU Mascarpone Espresso Powder Cocoa Powder

GF [Gluten Friendly] **N** [Contains Nuts] **V** [Vegan]

THE ABOVE MENU ITEMS ARE MEANT TO HELP GUIDE YOU TOWARDS YOUR PERFECT EVENT MENU.

THESE SELECTIONS MAY BE MODIFIED TO FIT YOUR NEEDS.

PLEASE NOTIFY YOUR SALES REPRESENTATIVE OF ANY ALLERGIES & DIETARY RESTRICTIONS.

*THERE ARE CERTAIN RISKS ASSOCIATED WITH EATING SHELLFISH. IF YOUR IMMUNE SYSTEM HAS BEEN COMPROMISED BY LIVER DISEASE OR ILLNESS SUCH AS HEART DISEASE, YOU ARE SUSCEPTIBLE TO MORE SERIOUS ILLNESS CAUSED BY NATURALLY OCCURRING MARINE BACTERIA IN SHELLFISH. PEOPLE UNSURE OF THEIR MEDICAL STATUS SHOULD CONSULT A PHYSICIAN BEFORE CONSUMING RAW SHELLFISH.