

BUFFET PACKAGES

SOUTHERN SOUL FOOD

Pulled BBQ Pork | Assorted Sauces | Hawaiian Rolls | Southern Fried Chicken or Chicken Bog | Macaroni and Cheese | Southern Green Beans | Coleslaw | House Salad with Ranch Dressing | Cheese Biscuits

LOW COUNTRY BOIL

Shrimp | Corn | Kielbasa Sausage | Red Bliss Potatoes | Chicken Bog | House Salad with Ranch Dressing | Coleslaw | Southern Green Beans | Cheese Biscuits | Cocktail Sauce | Hot Sauce

CARIBBEAN LUAU

Pulled BBQ Pork | Assorted Sauces | Hawaiian Rolls | Polynesian Bone-In Chicken | Shrimp Cocktail with Cocktail Sauce | Citrus Rice | Grilled Seasonal Vegetables | Grilled Pineapple | Garden Salad with Ranch Dressing

** minimum 50 guests **

MIX & MINGLE

Fresh Cut Fruit | Seasonal Vegetables with 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

JAPANESE CUISINE

Fried Rice with Peas & Carrots / Teriyaki Chicken / Sautéed Shrimp / Yum Yum Sauce | House Salad with Cucumber, Tomatoes and Sesame Ginger Dressing | Sautéed Zucchini, Onions and Carrots | Miso Soup

MEXICAN FIESTA

7 Layer Dip | White Queso | Pico De Gallo | Salsa Verde | Hard & Soft Tacos | Seasoned Ground Beef | Shredded Chicken | Lettuce | Tomatoes | Cheddar Cheese | Sour Cream | Taco Sauce | Spanish Rice | Fire Roasted Corn | Fruit Salsa & Cinnamon Chips

ITALIAN FEAST

Charcuterie Display | Caprese Salad with a Balsamic Reduction | Chicken Marsala | Tortellini Alfredo | Seasonal Grilled Vegetables | Parmesan Risotto | Garlic Rolls

INLET OYSTER ROAST (SEASONAL)

Steamed Oysters | Clam Chowder or She-Crab Soup | Saltines | Cocktail Sauce | Hot Sauce | Lemon Wedges

GALABASH SEAFOOD

Fried Flounder | Fried Creek Shrimp | Fried Oysters | Hush-puppies with Honey Butter | Southern Green Beans | Macaroni and Cheese | Coleslaw | Cheese Biscuits

*** minimum 50 guests ***

WEDDING FAVORITES

Cocktail Hour: Mini Tomato Pies | Gouda Mac-N- Cheese Bites | Mini Boom Boom Shrimp Tacos with Shredded Romaine & Cilantro Cream Dinner: Small Plate Stations: Steak Au Poivre (sliced tenderloin, red bliss mashed potatoes, cognac cream sauce and fried onions) Blackened Mahi Mahi (mahi mahi, parmesan risotto, sautéed spinach and lobster cream sauce) Shrimp & Grits (with mini cheese biscuits) Caprese Stack (with a balsamic reduction)

minimum 100 guests

GREAT AMERICAN COOK-OUT

Build your Burger Station: Lettuce, Tomatoes, Onions, Pickles and Bacon Build your Hot Dog Station: Chili, Diced Onions, Relish, and Cheese Sauce | Fresh Cooked Potato Chips | Coleslaw | Baked Beans | Potato Salad | Fresh Cut Seasonal Fruit will have: Mayonnaise, Ketchup and Mustard