

# INLET AFFAIRS

YOUR EVENT CATERER  
MURRELLS INLET, SC

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## PASSED HORS D'OEUVRES

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FROM THE FIELD

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### SOUTHERN PIMENTO CHEESE ON FRENCH BREAD

*topped with Roasted Red Pepper and Parsley*

### FRIED GREEN TOMATOES

*Choose Topping: Pimento Cheese or Herbed Goat Cheese with a Thai Grilled Shrimp*

### GOUDA MAC-N- CHEESE BITE

*topped with a Sriracha Aioli*

### MINI LOWCOUNTRY TOMATO PIES

*Fresh Tomatoes | Basil | Pimento Cheese*

### 🍷 CAPRESE PIPETTES

*Grape Heirloom Tomato | Fresh Mozzarella | Basil | Balsamic Reduction Pipette*

### FRUIT CROSTINI

*Choose : Honey Ricotta | Diced Peaches | Mint | Crostini or Brie Cheese | Diced Strawberries | Honey | Mint | Crostini*

### 🍷 WATERMELON FETA SHOOTER

*with a Balsamic Reduction and Mint*

### SMOKED MUSHROOM DUXELLE

*Gouda Cream | Chives*

### SOUTHWEST CHIMICHANGA

*Roasted Corn | Peppers | Black Beans | Lime Creme*

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## DISPLAY | STATIONS

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### INLET AFFAIRS CLASSIC

*Cantaloupe | Pineapple | Honey Dew | Strawberries | Blueberries | Gouda | Cheddar | Swiss | Carrots | Cucumbers | Celery | Broccoli | Tomatoes | Ranch Dip with Assorted Crackers*

### CRAFT BEER FONDUE

*served with Parmesan Chips | Soft Pretzels | French Bread | Carrots | Celery | Broccoli | Radishes*

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## PASSED HORS D'OEUVRES

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FROM THE FARM

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### GORGONZOLA MEATBALLS

*Marinara | Parmesan | Parsley*

### BEEF CARPACCIO CROSTINI

*Arugula | Horseradish Cream | Parsley | Sweet Drop Pepper*

### BRAISED SHORT RIB OVER PARMESAN POLENTA

*Red Wine Braised Short Rib over top of Creamy Parmesan Polenta*

### 🍷 LOWCOUNTRY EGGROLL

*Pulled Pork | Collard Greens | Zesty Mustard Barbecue*

### 🍷 BISTRO BEEF CROSTINI

*Au Jus Dipped Seared Tenderloin | Tarragon Aioli | Parmesan Cheese | Parsley*

### NASHVILLE HOT CHICKEN

*Fried Chicken Bite | Nashville Sauce | Buttermilk Mini Biscuit | Honey Drizzle*

### MINI CHICKEN TERIYAKI KABOB WITH SESAME SEEDS

*Mini Skewer of Chicken | Pineapple | Red Pepper | Onion glazed with Teriyaki Sauce and topped with Sesame Seeds*

### 🍷 SWEET ONION BACON JAM CROSTINI

*Smoked Tomato Aioli | Sweet Onion Bacon Jam | Crostini*

### MINI SOUTHERN COUNTRY HAM & CHEESE BISCUIT

*served with Hot Pepper Jelly*

### PHILLY CHEESESTEAK EGGROLL

*Shaved Beef | Peppers | Onions | Cheese Sauce*

### 🍷🍷 CLASSIC DEVILED EGG

*Deviled Egg topped with Paprika and Green Onion*

### PULLED PORK DEVILED EGG

*Deviled Egg Topped with Pulled Pork glazed in BBQ Sauce and garnished with Chives*

### 🍷 GRILLED LAMB CHOPS

*Served with Pesto Aioli and Parmesan & Parsley*

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## DISPLAY / STATIONS

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### GRAZING CHARCUTERIE & CHEESE DISPLAY

*Assorted Cheeses | Cured Meats | Fresh Fruit | Marinated Vegetables | Pickled Vegetables | Mixed Olives | Hummus | Honey Sticks | Dried Fruit | Mixed Nuts | Crostinis | Assorted Crackers*

### CUSTOM HORS D'OEUVRES STATION

*Choose 3 appetizers from Passed Hor D ' Oeuvres List*

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## PASSED HORS D'OEUVRES

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FROM THE SEA

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### **GF** BACON WRAPPED SCALLOP

*Applewood Bacon | Lemon Butter Sauce*

### **GF SF** SHRIMP COCKTAIL SHOOTER

*16/20 Cold Boiled Shrimp | Cocktail Sauce*

### MINI CRAB CAKE POPPER

*topped with Remoulade Sauce*

### MINI BOOM BOOM TACO

*Spicy Boom-Boom Shrimp | Shaved Romaine | Green Onion | Lime Cilantro Crema*

### BLACK CAVIER FRENCH BLINIS

*Mini Pancake topped with Creme Fraiche topped Cavier and Chives*

### CRAB RANGOON

*served with a Thai Chili Sauce and Chives*

### **GF** TUNA POKE SHOOTER

*Ahi Tuna | Seaweed Salad | Green Onions | Cucumber | Sesame Seeds | Ponzu Sauce*

### MINI SHRIMP SKEWER

*16/20 Grilled Shrimp | Garlic | Herbs | Roasted Red Pepper Drizzle*

### MINI BLACKENED MAHI MAHI TACO

*Blackened Mahi Mahi | Shaved Romaine | Mango Salsa*

### INLET AFFAIRS SHRIMP AND GRITS

*Shrimp | Stone Ground Grits | Tasso & Andouille Sausage Gravy | Green Onions & Tomatoes*

### BACON WRAPPED STUFFED SHRIMP

*Applewood Bacon | Crabmeat Stuffing | Lemon Butter Sauce*

### SMOKED SALMON LITTLE LOX

*Soft Pretzel Bite | Smoked Salmon | Whip Herbed Cream Cheese | Fried Capers*

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## DISPLAY / STATIONS

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### **SF** INLET AFFAIRS RAW BAR

*Oysters on the Half Shell | Cold Boiled Shrimp Cocktail | Wild Atlantic Crab Claws | Saltines | Cocktail Sauce | Lemon Wedges |  
Horseradish | Mignonette*

### **SF** OYSTERS ON THE HALF SHELL

*Select Oysters shucked and displayed with Cocktail Sauce | Ponzu | Saltines | Lemon Wedge*

# DISPLAY / STATIONS

Minimum 3 Stations During Dinner Service

## PASTA STATION

Choose Two: served with Garlic Rolls | Parmesan Cheese | Crushed Red Pepper Flakes

### GNOCCHI MARINARA WITH ITALIAN SAUSAGE

topped with Parmesan Cheese and Fresh Cut Basil

### PENNE & GORGONZOLA MEATBALLS

Served with Marinara | Parmesan | Parsley

### MANICOTTI

Herb Ricotta | Marinara | Parmesan Cheese | Parsley

### BLACKENED CHICKEN ALFREDO

Cheese Tortellini | Blackened Chicken | Creamy Alfredo Sauce | Parmesan

### 🍷 VEGETABLE FARFALLE

Roasted Tomatoes | Asparagus | Zucchini | Peppers | Onions | tossed with Salt & Pepper and Olive Oil garnished with Fresh Cut Basil & Parmesan Cheese

## SALAD STATION

Choose Two:

### GARDEN SALAD

Mixed Greens | Tomatoes | Onions | Cucumbers | Carrots | Croutons | Cheddar Cheese served with Our House Dressing and Ranch

### CAESAR SALAD

Fresh Cut Romaine | Croutons | Parmesan Cheese | Caesar Dressing

### CAPRESE SALAD

Fresh Mozzarella | Tomatoes | Basil | Salt & Pepper | Olive Oil served with a side of Balsamic Reduction

### MEDITERRANEAN SALAD

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

### 🍷 BERRY SPRING SALAD

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

## JAPANESE STATION

### SUSHI STATION

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

### MIYABI STATION

Fried Rice served with Teriyaki Chicken & Sautéed Shrimp served with Yum Yum Sauce

### JAPANESE SIDE FAVORITES

Vegetables :Sautéed in Butter and Soy Sauce : Zucchini | Onions | Carrots    House Salad : Mixed Greens Cucumber and Tomato with Sesame Ginger Dressing    Soup : Miso Soup

## DISPLAY / STATIONS

### SLIDER STATION

*Choose Two: served with House Potato Chips*

### OPEN FACE CHICKEN & WAFFLE

*Pearl Sugar Waffle topped with a Fried Chicken Tender topped with powder sugar & maple syrup*

### GF PULLED PORK

*Pulled Pork | Inlet Affairs BBQ Sauce | Side Coleslaw*

### CRAB CAKE

*Shaved Romaine & Remoulade*

### GF CAPRESE

*Fresh Mozzarella | Basil | Tomato | Salt & Pepper | Olive Oil | Balsamic Reduction*

### SHAVED BEEF

*Shaved Beef | Caramelized Onions | Horseradish Cream | Au Jus*

### ALL AMERICAN CHEESEBURGER

*with Cheddar Cheese | Ketchup & Mustard on the side*

### PICKLED BRINED FRIED CHICKEN

*Served with Pickle & Chick Filet Sauce*

### CARVED STATION

*served with rolls*

### ROASTED TURKEY

*served with a Sage Turkey Gravy | Cranberry Aioli & Mustard*

### GF BEEF TENDERLOIN

*Served with a Red Wine Demi Glaze and Horseradish Cream*

### GF WHOLE PORK BUTT

*served with Inlet Affairs BBQ Sauce*

### GF SMOKED BRISKET

*Served with a Coffee BBQ Sauce*

### GF PORK LOIN

*Served with a Plum Glaze Sauce*

### DIP STATION

*Choose 2: served with your choice of Parmesan Chip | Assorted Crackers | House Potato Chip | Housemade Doritos | Tortilla Chips |  
Crostinis | Pretzel Bites*

**SOUTHWESTERN BUFFALO CHICKEN DIP | CRAB & ARTICHOKE DIP | SPINACH DIP | QUESO DIP WITH GREEN ONIONS & TOMATOES |  
COUNTRY SAUSAGE AND ROTEL & GREEN CHILE DIP | BEER CHEESE**

## **DISPLAY / STATIONS**

### **POTATO-N-MAC SHACK**

#### **MAC-N- MASH STATION**

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

#### **BAKED POTATO BAR STATION**

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

#### **LOADED RED BLISS POTATOES**

*Mashed Red Bliss Potatoes mixed with Sour Cream | Cheddar Cheese | Butter | Bacon | Green Onion*

### **FLATBREAD PIZZA STATION**

*served with Parmesan Cheese & Crushed Red Pepper Flakes*

#### **CHEESE PIZZA**

*Marinara | Mozzarella*

#### **PEPPERONI PIZZA**

*Pepperoni | Marinara | Mozzarella*

#### **BUFFALO CHICKEN PIZZA**

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

#### **CINNAMON PIZZA**

*Cinnamon Sugar | Grilled Pineapple | Icing*

#### **MARGHERITA PIZZA**

*Marinara | Fresh Mozzarella | Roasted Tomatoes | Fresh Cut Basil*

### **BUILD-A-TACO STATION**

*served with Hard Taco Shells | Flour Tortillas and Tortilla Chips*

*comes with Ground Beef | Pollo Asado (Chicken) | Shredded Lettuce | Cheddar Cheese | Diced Tomatoes | Sour Cream | Taco Sauce | Pico De Gallo | Jalapenos | Cheese Sauce*

### **SEAFOOD STATION**

#### **SHRIMP & GRIT STATION**

*Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Gravy | Green Onions | Tomatoes | Cheese Biscuit*

#### **🍷 SHUCKING OYSTERS AND PEEL-N-EAT SHRIMP STATION (SEASONAL)**

*Chef Shucking Oysters in front of your guests served with Cocktail Sauce, Mignonette Sauce, Ponzu Sauce, Lemons, Fresh Horseradish and Saltines.*

#### **STEAMED OYSTERS AND CLAM CHOWDER STATION**

*served with Cocktail | Horseradish | Drawn Butter | Lemons & Saltines*

#### **🍷 BOUILLABAISSE STATION**

*Seafood & Tomato Stock with Scallops | Shrimp | Mahi Mahi | Clams & Mussels served with French Bread*

## **SMALL PLATE STATION**

### **STEAK AU POIVRE**

*Sliced Beef Tenderloin | Red Bliss Mashed Potatoes | Cognac Cream Sauce | Fried Onion Straws*

### **BRAISED OXTAIL**

*Braised Oxtail over White Rice topped with a Red Wine Demi Glaze served with Sweet Peas and Carrots*

### **BRAISED SHORT RIB**

*Boneless Braised Short Rib over Red Bliss Mashed Potatoes and Broccolini topped with Mirepoix Demi Glaze*

### **CHICKEN MARSALA**

*Lightly Dusted In Flour and Pan Sautéed Crimini with Baby Bellas & Marsala over a Creamy Parmesan Risotto*

### **CHICKEN AND WAFFLES**

*Pearl Sugar Belguim Waffle topped with 1 Boneless Fried Chicken topped with Maple Syrup & Powder Sugar*

### **🍑 PEACH TEA CHICKEN**

*Peach Tea Marinated Chicken | Peach & Mango Salsa | Vegetable Quinoa*

### **SHRIMP & GRITS**

*Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Gravy | Green Onions | Tomatoes | Cheese Biscuit*

### **🍷 BOUILLABAISSÉ**

*Seafood & Tomato Stock with Scallops | Shrimp | Mahi Mahi | Clams & Mussels served with French Bread*

### **PAN SAUTÉED CRAB CAKE**

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

### **BLACKENED GROUPE**

*Blackened Grouper | Sautéed Spinach | Parmesan Risotto | Lobster Cream Sauce*

### **MAPLE GLAZED SALMON**

*Marinated Salmon over Wild Rice and Fresh Cut Green Beans with a Maple Glaze topped with Green Onions*

### **BLACKENED MAHI MAHI & BLACKENED SCALLOP**

*Blackened Mahi Mahi & Blackened Scallop over Lobster & Crab Risotto topped with a Lobster Sauce garnished with Green Onions and Tomatoes*

### **PROSCIUTTO AND CANTALOUPE**

*Thinly Sliced Prosciutto | Cantaloupe | Fresh Mozzarella | Salt & Pepper to Taste and topped with Micro Basil*

### **🍷🍅 CAPRESE STACK**

*Layer of Fresh Mozzarella | Tomatoes | Micro Basil | Salt & Pepper to Taste | served with a Balsamic Reduction*

### **VEGETABLE WELLINGTON**

*Puff Pastry filled with Mushroom Duxelle, Carrots and Asparagus served with Vegan Demi Glaze*

### **STUFFED PORTOBELLA MUSHROOM**

*Marinara | Parmesan Herb Ricotta | Provolone over Sautéed Asparagus*

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# BUTLER SERVED BUFFET

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Choose: 2 Entrées | 3 Sides | 1 Salad | 1 Bread

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## ENTRÉE CHOICES:

*From The Farm*

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### **GF** SMOKED BRISKET

*Served with a Coffee BBQ Sauce topped with Grilled Pineapple*

### **GF** SLOW ROASTED PULLED PORK

*Smoked & Slow Cooked for 12 hours served with Mac's Famous BBQ Sauce and Sweet Baby Rays*

### **GF** STEAK DIANE

*Pan Seared Medallions with Salt & Pepper topped with a Red Wine Demi Glaze*

### **GF DF** BRAISED SHORT RIB

*Boneless Braised Short Rib with Mirepoix Demi Glaze*

### **GF** BEEF TENDERLOIN

*Marinated Beef Tenderloin Sliced and served with a Red Wine Demi Glaze*

### **PENNE & GORGONZOLA MEATBALLS**

*Served with Marinara | Parmesan | Parsley*

### **CHICKEN MARSALA**

*Lightly Dusted In Flour and Pan Sautéed Chicken with Crimini & Marsala Sauce*

### **CHICKEN CORDON BLEU**

*Chicken stuffed with Ham & Swiss Cheese topped with a Champagne Sauce*

### **GF** CHICKEN BOG

*A Southern Staple. A filling rice dish with Chicken, Kielbasa Sausage, and Onions*

### **MARINATED GRILLED HERB CHICKEN BREAST**

*Marinated Chicken, Grilled and topped with a Herbed Butter*

### **SMOTHERED GRILLED CHICKEN**

*Marinated Grilled Chicken topped with Sautéed Mushrooms, Cheddar Cheese and Bacon served with Honey Mustard*

### **SOUTHERN FRIED CHICKEN**

*Inlet Affairs Famous Fried Chicken*

### **BLACKENED CHICKEN ALFREDO**

*Cheese Tortellini | Blackened Chicken | Creamy Alfredo Sauce | Parmesan*

### **GF** STUFFED CHICKEN

*Stuffed with Goat Cheese, Roasted Tomatoes and Spinach topped with a Vichyssoise Sweet Onion Cream*

### **GF** SEARED PORK LOIN

*served with a Plum Glaze*



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# BUTLER SERVED BUFFET

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*From the Sea*

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## SEAFOOD PESCATORE

*Mussels, Shrimp, and Little Neck Clams Sautéed with Garlic Butter & White Wine with a Pescatore Sauce served with a side of Linguine with Olive Oil and Salt & Pepper*

## SOUTHERN FRIED FLOUNDER

*Fried and served with Cocktail Sauce, Tartar Sauce, and Lemons*

## MAPLE GLAZED SALMON

*Marinated Salmon over Wild Rice and Fresh Cut Green Beans with a Maple Glaze topped with Green Onions*

## CALBASH CREEK SHRIMP

*Fried and Served with Cocktail Sauce and Lemons*

## STUFFED FLOUNDER

*Stuffed with Crabmeat Stuffing and Topped with Lobster Cream*

## BLACKENED MAHI MAHI

*served with a Pineapple & Mango Salsa*

## PARMESAN CRUSTED HADDOCK

*Parmesan and Herbed Bread Crumb Haddock, Pan seared with Olive Oil topped with Fresh Lemon, White Wine, and Parsley*

## SHRIMP & GRITS

*Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Gravy | Green Onions | Tomatoes*

## **DF** BREADED COCONUT FANTAIL SHRIMP

*served with Honey Orange Marmalade*

*From the Field*

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## **DF SF** GNOCCHI WITH SEASONAL VEGETABLES

*Snap Peas | Heirloom Tomatoes | Carrots | Zucchini | Yellow Squash | Gnocchi | tossed in Olive Oil, Parmesan, and Salt & Pepper to Taste.*

## **GF SF** STUFFED PORTOBELLA MUSHROOM

*Marinara | Parmesan Herb Ricotta | Provolone*

## **SF** PENNE ALFREDO WITH SAUTÉED VEGETABLES

*topped with Peas, Carrots, Onions, Zucchini, and Yellow Squash*

*Vegan*

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## **GF DF** SPAGHETTI SQUASH

*Topped with a Vegetable Blend of Butternut Squash, Beets, and Snap Peas. Tossed in Marinara*

## **GF DF SF** BBQ JACKFRUIT

*Pulled and tossed with Inlet Affairs BBQ Sauce*

## **GF DF** VEGETABLE WELLINGTON

*Puff Pastry filled with Mushroom Duxelle, Carrots, Sugar Snap Peas, and Asparagus served with Vegan Demi Glaze*

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# BUTLER SERVED BUFFET

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Chose 1 Salad or Soup

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## **GF SF** GARDEN SALAD

Mixed Greens | Tomatoes | Onions | Cucumbers | Carrots | Croutons | Cheddar Cheese served with your choice dressing

## **CAESAR SALAD**

Fresh Cut Romaine | Croutons | Parmesan Cheese | Caesar Dressing

## **SF** CAPRESE SALAD

Fresh Mozzarella | Tomatoes | Basil | Salt & Pepper | Olive Oil served with a side of Balsamic Reduction

## **GF** BERRY SPINACH SALAD

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

## **GF SF** SOUTHERN COLESLAW

Mayonnaise Base with Relish, Red Wine Vinegar, Salt & Pepper, and Sugar

## **GF SF** CAPRESE SALAD

Fresh Mozzarella | Tomatoes | Basil | Salt & Pepper | Olive Oil served with a side of Balsamic Reduction

## **GF SF** FRUIT SALAD

Cantaloupe | Pineapple | Honey Dew | Blueberries | Strawberries | Grapes

## **CLAM CHOWDER**

New England Style

## **APPLE BUTTERNUT SQUASH SOUP**

A Great Fall Season Soup with chopped Apples

## **SHE-CRAB SOUP**

Cream Base Soup with Crabmeat and Sherry

## **TOMATO CREAM BASIL SOUP**

Chef Kerry's Famous Soup

Choose 3 Sides:

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## **SF** VEGETABLES SIDES

Grilled Seasonal Vegetables | Fresh Cut Green Beans | Marinated Grilled Asparagus with Roasted Tomatoes | Seasonal Steamed Vegetables  
| Fire Roasted Corn | Southern Collard Greens with Ham Hocks | Molasses Bacon Baked Beans

## **STARCH SIDES**

Oven Roasted Red Bliss Potatoes | Macaroni & Cheese | Red Skin Mashed Potatoes | Parmesan Risotto | Penne Alfredo | Baked Potato with  
Butter & Sour Cream | Wild Rice with Seasonal Vegetables | Twice Baked Potatoes | Citrus Rice | Sweet Potato Casserole | Dressing

Choose 1 Bread:

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## **PARKERHOUSE YEAST ROLL**

## **CHEESE BISCUITS**

## **HONEY GLAZE MINI CROISSANTS**

## **BUFFET PACKAGES**

### **SOUTHERN SOUL FOOD**

*Pulled BBQ Pork | Assorted Sauces | Hawaiian Rolls | Southern Fried Chicken or Chicken Bog | Macaroni & Cheese | Fresh Cut Green Beans | Coleslaw | House Salad with Ranch Dressing | Cheese Biscuit*

### **LOW COUNTRY BOIL**

*Shrimp | Corn | Kielbasa Sausage | Red Bliss Potatoes | Chicken Bog | House Salad with Ranch Dressing | Coleslaw | Haricot Verts | Cheese Biscuits | Cocktail Sauce | Butter | 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*

### **MIX & MINGLE**

*Fresh Cut Fruit | Seasonal Vegetables with Ranch Dip | Assorted Cheeses with Crackers | Shrimp & Grits | Mini Tomato Pies | Spinach Dip with Parmesan Chips | Chicken Satay with a Thai Peanut Sauce | Gorgonzola Meatballs with Marinara*

### **HIBACHI FEAST**

*Teriyaki Chicken | Sautéed Shrimp | Fried Rice with Peas & Carrots | House Salad with Sesame Ginger Dressing | Zucchini & Onions with Soy Sauce | Miso Soup | Yum Yum Sauce*

### **MEXICAN FIESTA**

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

### **MOMMA'S LOW COUNTRY KITCHEN**

*Watermelon & Blueberry Salad over Mixed Greens with Feta Cheese and Lemon Vinaigrette | Thyme Grilled Chicken with a White BBQ Sauce | Blackened Haddock over Cheddar Cheese Grits topped with a Peach & Black Bean Salsa | Roasted Sweet Potatoes with Cinnamon Sugar | Cheese Biscuits*

### **CALABASH SEAFOOD**

*Fried Flounder | Fried Creek Shrimp | Fried Oyster | Hushpuppies with Honey Butter | Southern Style Green Beans | Macaroni & Cheese | Coleslaw | Cheese Biscuit*

*\* minimum 50 guests \**

### **WEDDING FAVORITES**

*Tomato Pies | Gouda Mac-N-Cheese Bites with Sriracha Aioli | Mini Boom Boom Shrimp Tacos with Shredded Romaine & Cilantro Cream Sauce | Steak Au Poivre Small Plate ( sliced tenderloin, red bliss mashed potatoes, cognac cream sauce and fried onions) | Blackened Mahi Mahi Small Plate (blackened mahi mahi, parmesan risotto, spinach and lobster cream sauce) | Shrimp & Grits Small Bowl | Caprese Salad*

*Stack Small Plate*

*\* minimum 50 guests \**

## PLATED DINNER

Choose Up to 3 Entrées | 1 Salad | 1 Vegetables | 1 Starch.

All Plated Meals come with Rolls & Butter Chips.

Pasta does not come with a Vegetable & Starch Side.

### Beef Options / Styles:

#### FILET MIGNON

6oz or 8oz Center Cut with Herbed Butter | 2: 4oz Filet Medallions Pan Seared with a Steak Diane Sauce | Surf and Turf (6oz Filet with Grilled Shrimp) \*Ask about our Surf & Turf options

#### TERES MAJOR/SHOULDER TENDER

2: 4oz Medallions with your choice sauce ( Cognac Cream or Red Wine Demi Glaze)

#### RIBEYE

12, 14, 16oz Oven Roasted Prime Rib with Au Jus | 12, 14, and 16oz Grilled Ribeye with a Herbed Butter

#### NEW YORK STRIP

12, 14, or 16oz Grilled Strip with a Herb Butter Sauce or with Sautéed Bellas and Onions

#### BRAISED SHORT RIB

Boneless Short Rib with Mirepoix Demi Glaze

#### SIRLOIN

6 or 8oz Cut with Herbed Butter

### Chicken Options / Styles

#### 8 OZ CHICKEN BREAST

Marsala with Bella Mushrooms | Peach Tea with a Peach & Mango Salsa | Parmesan | Cordon Blue with a Champagne Cream Sauce | Blackened with a Herbed Butter | Picatta

#### BONE-IN CHICKEN (BREAST & LEG)

Herb Roasted | BBQ | Southern Fried | Polynesian

### Pork Options / Styles:

#### 8 OZ PORK CHOP

Grilled with Bellas & Mushrooms | Pan Seared and Roasted with a Herbed Butter | BBQ Dry Rubbed and Grilled

### Pasta Options

#### CHEESE TORTILLINI

Blackened Chicken Alfredo | Italian Sausage with a Rosa Sauce | Gorgonzola Meat Balls & Marinara | Seasonal Vegetables (Roasted Tomatoes, Peas, Onions, and Zucchini) tossed in Olive Oil & Salt and Pepper

#### PENNE

Blackened Chicken Alfredo | Italian Sausage with a Rosa Sauce | Gorgonzola Meat Balls & Marinara | Seasonal Vegetables (Roasted Tomatoes, Peas, Onions, and Zucchini) tossed in Olive Oil & Salt and Pepper

## PLATED DINNER

Choose Up to 3 Entrées | 1 Salad | 1 Vegetables | 1 Starch.

All Plated Meals come with Rolls & Butter Chips.

Pasta doesn't come with a Vegetable & Starch Side.

### Seafood Options

#### 8 OZ SALMON

Salmon (Blackened) with a Mango & Pineapple Salsa | Poached with a Dill & Lobster Cream | Pan Seared with Herbed Butter | Maple Glaze with Green Onions | Baked Stuffed Salmon (Crabmeat Stuffing)

#### 8 OZ GROUPER OR 8 OZ MAHI MAHI

Blackened with a Lobster Cream Sauce | Pan Seared with a Herb Butter Sauce | Piccata Style ( Wine, Lemon, Butter, and Capers)

#### PAN SEARED CRAB CAKES

2 : 4oz Crab Cakes served with your choice of Remoulade or a Lemon Aioli

#### STUFFED FLOUNDER

Stuffed with a Crabmeat Stuffing topped with a Lobster Cream Sauce

#### SEAFOOD PASTAS

Fettuccine Alfredo served with Scallops & Shrimp | Lobster Ravioli served with a Vodka Sauce | Gnocchi & Italian Sausage with Marinara | Seafood Pescatore served with Mussels, Clams, and Shrimp

#### STUFFED 7 OZ LOBSTER TAIL

filled with a Lobster Meat Stuffing topped with drawn butter and Parsley served with Lemon

### Vegan Options

#### VEGETABLE WELLINGTON

Puff Pastry filled with Mushroom Duxelle, Carrots, Sugar Snap Peas, and Asparagus served with Vegan Demi Glaze

#### BBQ JACKFRUIT

Pulled and tossed with Inlet Affairs BBQ Sauce

#### SPAGHETTI SQUASH

Topped with a Vegetable Blend of Butternut Squash, Beets, and Snap Peas. Tossed in Olive Oil and Salt & Pepper

#### GRILLED PORTOBELLO STEAK

Marinated 24 hours, then Grilled & topped with Vegan Herbed Butter

### Vegetarian Options:

#### PENNE ALFREDO WITH SAUTÉED VEGETABLES

topped with Peas, Carrots, Onions, Zucchini, and Yellow Squash

#### THREE CHEESE BAKED ZITI

Herb Ricotta | Mozzarella | Parmesan | Parsley

#### MANICOTTI

Herb Ricotta | Marinara | Parmesan Cheese | Parsley

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## CHOOSE 1 SALAD FOR YOUR PLATED DINNER

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### GARDEN SALAD

*Mixed Greens | Tomatoes | Onions | Cucumbers | Carrots | Croutons | Cheddar Cheese served with Our House Dressing and Ranch*

### CAESAR SALAD

*Fresh Cut Romaine | Croutons | Parmesan Cheese | Caesar Dressing*

### CAPRESE STACK

*Layer of Fresh Mozzarella | Tomatoes | Micro Basil | Salt & Pepper to Taste | served with a Balsamic Reduction*

### BERRY SPINACH SALAD

*Spinach | Feta Cheese | Strawberries | Blueberries | Candy Pecans | Raspberry Vinaigrette*

### MEDITERRANEAN SALAD

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

### PROSCIUTTO AND CANTALOUPE

*Thinly Sliced Prosciutto | Cantaloupe | Fresh Mozzarella | Salt & Pepper to Taste and topped with Micro Basil*

### HARVEST SALAD

*Arugula | Butternut Squash | Pomegranate | Chopped Pecans | Gorgonzola Cheese | dressed with Oil & Vinegar to taste*

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## CHOOSE 2 SIDES FOR YOUR PLATED DINNER

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### FRESH CUT GREEN BEANS

### BAKED POTATO

### GRILLED SEASONAL VEGETABLES

### PARMESAN RISOTTO

### MARINATED GRILLED ASPARAGUS WITH ROASTED TOMATOES

### RED SKIN MASHED POTATOES

### SEASONAL STEAMED VEGETABLES

### OVEN ROASTED HERBED SWEET POTATOES

### BELLAS AND SWEET PEAS

### WILD RICE AND QUINOA BLEND

### SEASONAL ROOT VEGETABLES

### OVEN ROASTED RED BLISS POTATOES

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## DESSERTS

Dessert Shots | Choose 2:

### 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 Puree | Diced Strawberries | Whipped Cream*

### BANANA PUDDING

*Banana Pudding | Vanilla Wafer Crumbles | Whip Cream*

Buffet Desserts:

### COBBLERS

*Choice of: Chocolate | Peach | Apple*

### PIES

*Your Choice of: Key Lime | Pumpkin | Pecan | Michelle's Peanut Butter Pie*

### CHEESECAKE:

*New York Style with Sliced Strawberries | Whip Cream*

### CHOCOLATE CHIP COOKIES & BROWNIES

### ASSORTED DESSERT BARS

*Lemon Bars | 7 Layer | Mount Caramel | Oatmeal | Raspody*

### CAKES

*Chocolate Cake | Carrot | Strawberry Shortcake*

### BANANA PUDDING

*Banana Pudding | Sliced Bananas | Vanilla Wafers | Whip Cream*

### CANNOLIS

*Sweet Ricotta | Chocolate Chips (NF)(SF)*

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## FROM INLET AFFAIRS

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**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.**

\* \* (GF) Gluten Friendly | (VF) Vegan Friendly | (N) Nut Free | (S) Soy Free | (D) Dairy Free \*

*\* 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.*

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