

# INLET AFFAIRS

YOUR EVENT CATERER  
MURRELLS INLET, SC

## LUNCH MENU

*This Menu is Available From 10am till 2pm*

### **ENTRÉE SALAD SERVED WITH HONEY GLAZED CROISSANT**

*Can Add Grilled Chicken, Grilled Shrimp, or Grilled Salmon to your Salad*

#### **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*

### **SANDWICHES**

*All Sandwiches come with French Fries or Potato Chips*

#### **ALL-AMERICAN BURGER**

*American Cheese | Lettuce | Tomato | Onion | Pickle | Fresh Baked Roll*

#### **GORGONZOLA MEATBALL HOAGIE**

*Served with Marinara | Mozzarella | Parsley | on Fresh Baked Hoagie Roll*

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

*Marinated Chicken, Grilled | Bacon | Lettuce | Tomato | Onion | Fresh Baked Roll*

#### **RUEBEN**

*Corn Beef | Swiss Cheese | Sauerkraut | Thousand Island | Toasted Marble Rye*

#### **FRIED FLOUNDER SANDWICH**

*Fried Flounder | American Cheese | Lettuce | Tomato | Tartar Sauce | Fresh Baked Roll*

---

# LUNCH BUFFET

---

Choose: 2 Meats | 1 Salad or Soup | 2 Sides | Bread

---

*From the Sea*

---

## MAPLE GLAZED SALMON

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

## SHRIMP & GRITS

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

## SOUTHERN FRIED FLOUNDER

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

## CALBASH CREEK SHRIMP

*Fried and Served with Cocktail Sauce and Lemons*

*From the Field*

---

## **GF** **SF** GNOCCHI WITH SEASONAL VEGETABLES

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

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

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

## MANICOTTI

*Herb Ricotta | Marinara | Parmesan Cheese | Parsley*

*From The Farm*

---

## **SF** CHICKEN BOG

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

## BONE-IN CHICKEN (BREAST & LEG)

*Choice of: Herb Roasted | BBQ | Southern Fried | Polynesian*

## **GF** SLOW ROASTED PULLED PORK

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

## ROASTED SIRLOIN

*Served Bella Mushrooms and a Red Wine Demi Glaze*

## **GF** SEARED PORK LOIN

*served with a Plum Glaze*

*Vegan*

---

## **GF** **SF** SPAGHETTI SQUASH

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

## VEGETABLE WELLINGTON

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

---

# LUNCH BUFFET

---

Chose 1 Salad or Soup

---

## **GF SF GF 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 2 Sides:

---

## **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:

---

## **PARKERHOUSE YEAST ROLL**

## **CHEESE BISCUITS**

## **HONEY GLAZE MINI CROISSANTS**

## PLATED LUNCH

Choose Up to 2 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:

#### **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*

### 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*

### 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)*

#### **STUFFED FLOUNDER**

*Stuffed with a Crabmeat Stuffing topped with a Lobster Cream Sauce*

#### **BLACKENED SHRIMP ALFREDO**

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

### Vegan Options

#### **SPAGHETTI SQUASH**

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

#### **VEGETABLE WELLINGTON**

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

---

## CHOOSE 1 SALAD FOR YOUR PLATED LUNCH

---

### 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*

---

## CHOOSE 2 SIDES FOR YOUR PLATED LUNCH

---

**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**

---

## AVAILABLE 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)*

---

## FROM INLET AFFAIRS

---

**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.*

---