

INLET AFFAIRS

YOUR EVENT CATERER
MURRELLS INLET, SC

PASSED HORS D'OEUVRES

FROM THE FIELD

SOUTHERN PIMENTO CHEESE ON FRENCH BREAD

topped with Roasted Pepper and Parsley

FRIED GREEN TOMATOES

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

GOUDA MAC-N-CHEESE BITE

topped with Sriracha Aioli

MINI LOW COUNTRY PIES

Fresh Tomatoes | Basil | Pimento Cheese

CAPRESE PIPETTES

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

FRUIT CROSTINIS

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

DISPLAY | STATIONS

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

PASSED HORS D'OEUVRES

FROM THE FARM

GORGONZOLA MEATBALLS

served in Marinara

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

OF LOW-COUNTRY EGG ROLLS

Pulled Pork / Collard Greens / Zesty Mustard Barbecue

OF 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

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

OF SWEET ONION BACON JAM CROSTINI

Smoked Tomato Aioli / Sweet Onion Bacon Jam / Crostini

MINI SOUTHERN COUNTRY HAM BISCUITS

Cheddar Biscuits | Country Ham | Pepper Jelly

PHILLY CHEESE STEAK EGG ROLL

Shaved Beef / Peppers / Onions / Cheese Sauce

OF OF 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

OF GRILLED LAMB CHOPS

Served with Pesto Aioli and Parmesan & Parsley

DISPLAY / STATIONS

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

PASSED HORS D'OEUVRES

FROM THE SEA

GF BACON WRAPPED SCALLOP

Applewood Bacon / Lemon Butter

GF 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 CAVIAR FRENCH BLINIS

Mini Pancake topped with crema fraîche topped with caviar 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 / Ponzun 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 / Caper

DISPLAY / STATIONS

INLET AFFAIRS RAW BAR

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

OYSTERS ON THE HALF SHELL

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

THE OYSTER SHUCKER

Chef goes around at cocktail hour shucking oyster for your guest.

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 Cheese / 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 STACK

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

MEDITERRANEAN SALAD

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

BERRY SPINACH 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

HIBACHI GRILL

Fried Rice with Peas & Carrots / Teriyaki Chicken / Sautéed Shrimp / Yum Yum Sauce

JAPANESE SIDE FAVORITES

Zucchini, Carrots, and Onions sautéed / Mixed Greens served with cucumber, tomatoes, and sesame ginger dressing / 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 & IA Special 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 | House-made 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 Chicken with Baby Bellas & Marsala over a Creamy Parmesan Risotto

CHICKEN AND WAFFLES

Pearl Sugar Belgium 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 PORTABELLA MUSHROOM

Marinara | Parmesan Herb Ricotta | Provolone over Sautéed Asparagus

BUTLER SERVED BUFFET

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

ENTRÉE CHOICES:

From The Farm

GF SMOKED BRISKET

Served with Coffee BBQ Sauce and 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 on a Fresh Baked Roll

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 Cheese / Parsley

CHICKEN MARSALA

Lightly Dusted In Flour and Pan Sautéed Chicken with Mushrooms & 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 | Bacon | Lettuce | Tomato | Onion | Fresh Baked Roll

SMOTHERED GRILLED CHICKEN

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

SOUTHERN FRIED CHICKEN

Inlet Affairs 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 Champagne Sauce

GF SEARED PORK LOIN

served with a Plum Glaze

BUTLER SERVED BUFFET

From the Sea

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 and topped with Maple Glaze served with Green Onions

CALABASH CREEK SHRIMP

Fried and served with Cocktail Sauce & Lemons

STUFFED FLOUNDER

Stuffed with a Crabmeat Stuffing topped with a Lobster Cream Sauce

BLACKENED MAHI MAHI

served with a Pineapple & Mango Topping

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

BREADED COCONUT FANTAIL SHRIMP

served with Honey Orange Marmalade

From the Field

🌱 GNOCCHI WITH SEASONAL VEGETABLES

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

🌱 STUFFED PORTABELLA MUSHROOM

Marinara | Parmesan Herb Ricotta | Provolone over Sautéed Asparagus

PENNE ALFREDO WITH SAUTÉED VEGETABLES

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

Vegan

SPAGHETTI SQUASH

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

BBQ JACKFRUIT

Pulled and tossed with Inlet Affairs BBQ Sauce

VEGETABLE WELLINGTON

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

BUTLER SERVED BUFFET

Chose 1 Salad or Soup

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

BERRY SPINACH SALAD

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

SOUTHERN COLESLAW

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

FRUIT SALAD

cantaloupe | honey dew | pineapple | grapes | topped with strawberries

CLAM CHOWDER

New England Style

APPLE BUTTERNUT SQUASH SOUP

A Great Fall Season Soup

SHE-CRAB SOUP

Cream Base Soup with Crabmeat with Sherry

TOMATO CREAM BASIL SOUP

Chef Kerry's Famous Soup

MINISTRONE SOUP

An Italian Favorite

Choose 3 Sides:

VEGETABLES SIDES

Southern Style Green Beans | 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 Potatoes | Macaroni & Cheese | Red Skin Mashed Potatoes | Parmesan Risotto | Baked Potato with Butter & Sour Cream | Dressing | Citrus Rice

Choose 1 Bread:

PARKERHOUSE ROLLS

CHEESE BISCUITS

HONEY GLAZED MINI CROISSANTS

CHOOSE 1 SALAD FOR YOUR PLATED DINNER

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 DINNER

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

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

CHEESECAKE:

New York Style with Sliced Strawberries | Whip Cream

CHOCOLATE CHIP COOKIES & BROWNIES

ASSORTED DESSERT BARS

Lemon Bars | 7 Layer | Mount Caramel | Oatmeal | Rhapsody

CAKES

Chocolate Cake | Carrot | Strawberry Shortcake

BANANA PUDDING

Banana Pudding | Sliced Bananas | Vanilla Wafers | Whip Cream

CANNOLIS

Sweet Ricotta | Chocolate Chips

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.*
