

# RECEPTIONS



## HORS D'OEUVRES

PRICED PER PIECE – 25 PIECE MINIMUM PER ORDER  
HORS D'OEUVRES CAN BE PASSED WITH A BUTLER FEE OF \$50

### SEAFOOD

CHILLED JUMBO SHRIMP WITH BRANDIED COCKTAIL SAUCE  
3.00

MINIATURE SHRIMP & BLACK BEAN QUESADILLAS  
3.00

NORTH CAROLINA BACON WRAPPED SCALLOPS  
3.00

MINIATURE CRAB CAKES WITH GARLIC AOILI  
3.00

### BEEF

RARE ROAST BEEF AND MARINATED VEGETABLE CANAPÉS  
3.00

BEEF DUXELLE EN CROUTE  
3.00

### CHICKEN

CHICKEN TENDERS (PLAIN OR BUFFALO)  
2.25

CHICKEN DUXELLE EN CROUTE  
3.00

### SPECIALTIES

HAND BREADED ARTICHOKE HEARTS  
2.25

MINIATURE VEGETABLE EGG ROLLS  
2.25

SKEWERS OF MOZZARELLA, SUN DRIED TOMATO AND ARTICHOKE HEARTS  
2.25

CRISPY ASPARAGUS WITH ASIAGO  
2.25

# RECEPTIONS



## HORS D'OEUVRES DISPLAYS

PRICED PER PERSON – 10 PERSON MINIMUM ORDER

DOMESTIC CHEESE AND SEASONAL FRUIT DISPLAY  
7.00

CHILLED VEGETABLE DISPLAY – GRILLED & STEAMED VEGETABLES WITH DIP  
5.50

HOT CRAB DIP WITH HERB CROSTINI  
6.00

ANTIPASTO OF ASSORTED ITALIAN MEATS AND MARINATED VEGETABLES  
7.00

SPINACH AND ARTICHOKE DIP WITH HERB CROSTINI  
3.50

SEAFOOD EXTRAVAGANZA  
TABLE OF CHILLED SHRIMP, OYSTERS, CRAB CLAWS AND MUSSELS ON ICE  
ACCOMPANIED BY LEMONS AND BRANDIED COCKTAIL SAUCE  
27.00



## CARVING STATIONS

PRICED PER PERSON – 10 PERSON MINIMUM ORDER  
ATTENDANT FEE OF \$75

ROASTED TOP ROUND OF BEEF  
6.00

DRY RUB PEPPERED BLACK ANGUS BEEF TENDERLOIN  
12.50

BROWN SUGAR BASTED BAKED HAM  
6.00

CREOLE MUSTARD GLAZED PORK LOIN  
6.00

HICKORY ROASTED TURKEY  
5.00

HORSERADISH ENCRUSTED PRIME RIB  
10.50

ALL CARVING STATIONS ARE ACCOMPANIED BY DINNER ROLLS  
AND CHEF'S CHOICE OF CONDIMENTS.

# RECEPTIONS



## SHRIMP AND GRITS STATION

PRICED PER PERSON – 25 PERSON MINIMUM ORDER  
ATTENDANT FEE OF \$75

CHEF CORY MATTSON'S SPECIALTY SHRIMP AND SAVORY GRITS MADE TO ORDER

ACCOMPANIED WITH ASSORTED MUSHROOMS, SWEET ONIONS, SMOKED BACON,  
RED AND YELLOW PEPPERS, SCALLIONS AND CREOLE SPICES

\$10.00 PER PERSON



## PASTA STATION

PRICED PER PERSON – 10 PERSON MINIMUM ORDER  
ATTENDANT FEE OF \$75

TRI-COLORED CHEESE TORTELLINI AND PENNE PASTA

### SAUCES

DOUBLE CREAM WITH PARMESAN  
BASIL PESTO  
SICILIAN TOMATO AND HERB

### ACCOMPANIMENTS

SUN DRIED TOMATOES  
ASSORTED MUSHROOMS  
EXTRA VIRGIN OLIVE OIL

\$7.50 PER PERSON

### ENHANCEMENTS

GRILLED CHICKEN  
ADD \$2.00 PER PERSON

SAUTÉED SHRIMP AND SCALLOPS  
ADD \$4.00 PER PERSON



## DESSERT STATIONS

PRICED PER PERSON – 10 PERSON MINIMUM ORDER

SWEET FRUITS AND CHEESES WRAPPED IN PASTRY  
MASCARPONE AND MISSION FIG EN CROUTE AND PEAR AND BRIE IN PHYLLO,  
9.00

THE CAKE TRAY  
FLORIDA KEY LIME PIE, CHOCOLATE KAHLUA MOUSSE CAKE  
AND NEW YORK STYLE CHEESECAKE WITH ASSORTED TOPPINGS  
9.00

THE SWEET SPOT  
ASSORTMENT OF GOURMET COOKIES AND CHOCOLATE BROWNIES  
6.00