



Wedding & Special Events

Beef Entrees

Rolled Roast Beef with Gravy
Beef Tips with Peppers & Onions
Beef Tenders in Au Jus Gravy
Beef Stir Fry
Beef Stroganoff
Homemade Meatloaf

Chicken Entrees

Hawaiian Chicken-Boneless
Herb Roasted Bone-in Chicken
Herb Grilled Chicken-Boneless
Honey Glazed Chicken-Boneless
Fried Bone-in Chicken
BBQ Bone-in Chicken
Chicken & Pastry
Chicken & Rice
Chicken Stir Fry
Chicken Alfredo

Seafood Entrees

Shrimp & Grits
Shrimp Stir Fry
Fried Shrimp, Boiled Shrimp
Shrimp Scampi, Shrimp Alfredo
Shrimp Marinara, Jambalaya

Pork Entrees

Honey Baked Ham
Chopped or Pulled Pork BBQ
Pork Tenderloin

Premium Entrees

(additional charges apply)

Prime Rib, Sirloin Steak,
Rib Eye Steak, BBQ Ribs
Smothered Chicken
Chicken Cordon Bleu
Beef Tenderloin, Lobster
Crab Legs, Flounder, Oysters
Scallops, Grouper, Grilled Salmon,
Fiesta Salmon, Mahi
Low Country Boil
Chicken or Beef Marsala
Beef Carving Stations

Standard Sides

Long Cut Green Beans
Green Beans Almandine
Country Green Beans
Roasted Squash & Zucchini
Glazed Carrots, Collards
Roasted Yellow Corn
Roasted Potatoes
Barbecue Boiled Potatoes
Mashed Potatoes & Gravy
Loaded Mashed Potatoes
White Rice, Rice Pilaf
Baked Beans, Coleslaw
Potato Salad, Pasta Salad
Macaroni Salad
Pasta Marinara

Premium Sides

(additional charges apply)

Green Bean Casserole
Roasted California Vegetable Blend
Standard Macaroni & Cheese
White Cheddar Macaroni & Cheese
Baked Potato
Scalloped Potatoes
Twice Baked Potatoes
Stuffed Potatoes
Sweet Potatoes
Sweet Potato Casserole
Sweet Potato Fluff

Salads

Mixed Garden Salad
Caesar Salad
Strawberry Pecan Salad
Apple Harvest Salad

Standard Pricing Includes:

Standard Appetizers, Salad,
Two Meats, Three Sides,
Rolls, Tea & Coffee

The following price ranges show the average costs per person based on Standard Menu Items selected.

The cost per person is subject to exceed the range with Premium Items, china and linen rentals, etc.

# of Guests	Buffet
50 - 80	27.95-34.95
81 - 120	24.95-33.95
121 - 160	22.95-31.95
161 - 200+	21.95-30.95

Expanded Service:

Wait staff to assist guests at all times and take care of all requests. Includes table top set up, clearing tables, cutting the cake, and final clean up.

*Ask about our
Bar Services!*

*All prices are subject to change. They do not include NC Sales Tax or gratuity (optional).



Premium Appetizers

Fruits & Veggies

Fresh Cut Fruit Display
Fruit Kabobs or Skewers
Fresh-Cut Vegetable Display
Veggie Kabobs or Skewers
Bacon-Wrapped Green Beans
Crab Dip Stuffed Mushrooms
Italian Sausage Stuffed Mushrooms
Sautéed Mushrooms
Veggie Tortilla Pinwheels

Dips - Pasta - Salads

Crab Dip & Bread
Spinach Dip & Chips or Bread
Spinach & Artichoke Dip with Chips
Black Bean & Corn Salsa with Chips
Spicy Queso Dip
Corn & Bean Dip
Chips & French Onion Dip
Chips & Salsa
Fried Macaroni & Cheese Bites
Cheese Ravioli
Potato Salad
Macaroni Salad
Pasta Salad

Meats

Variety of Cheeses & Crackers
Bacon-Wrapped Chicken
Sausage & Cheddar Sourdough Wheels
Beef or Chicken Kabobs
Meatballs & Fresh Pineapple
Honey Glazed Chicken Skewers
Chicken Wings or Nuggets (plain, sauce or dry rub)
Mini Cheddar & Ham Biscuits with Apricot Chutney
Mini Sandwiches
Beef, Chicken, or Pork Sliders
Beef Tenderloin Bites
Beef Tenderloin Carving Station
Prime Rib Bites
Prime Rib Carving Station

Seafood

Bacon-Wrapped Scallops
Bacon-Wrapped Shrimp
Jumbo Shrimp with Cocktail Sauce
Shrimp & Grits Shooters
Oysters on Half Shell or Steamed
Seared Ahi Tuna on
Wonton Crisp with Thai Chili Sauce

Standard Appetizer Package

Fresh Cut Fruit and Vegetable
Display with Dips
Variety of Cheese & Crackers
Served with Sunset Punch

Stations

(additional charges apply)

Sliders
Salad
Pasta
Tacos
Baked Potato
Mashed Potato
Deli
Fondue
Chocolate
Baked Potato
Mashed Potato
Macaroni and Cheese
Meat & Vegetable Stir Fry
Meat & Vegetable Pasta

**Many of the appetizers
can be passed adding to
the total experience of
your guests**