Catering Menu

Hors d'oeuvres

Sold by the Dozen

Crostini

CAB PETITE FILET
Thin sliced petite filet with horseradish cream sauce.

BRUSCHETTA
Diced tomato, fresh basil, balsamic glaze.

CAPRESE
Fresh mozzarella, sliced tomato, fresh basil topped with balsamic glaze.

PIMENTO CHEESE
House made pimento cheese topped with pepper jelly.

CHEESE STEAK
Thin sliced petite filet, caramelized onion, roasted red pepper and mozzarella cheese.

SHRIMP BRUSCHETTA
Sautéed garlic shrimp atop diced tomato, fresh basil with a balsamic glaze.

AHI TUNA
Seared rare fresh ahi tuna, kale slaw and ginger sesame sauce.

SPINACH AND ARTICHOKE
Blended creamy spinach and artichoke topped with shredded asiago cheese.

TUSCAN CHICKEN
Shredded chicken, lemon olive oil sauce topped with asiago cheese.

APPLE CHICKEN
Chicken cutlet, red apple atop fresh spinach drizzled with raspberry vinaigrette.

Skewers

GREEK SALAD
Heirloom cherry tomatoes, romaine lettuce, kalamata, olives, banana peppers, and cucumbers. Topped with our premium greek dressing and feta cheese.

PETITE FILET
Thin sliced petite filet, roasted red pepper, onion, button mushrooms all grilled to perfection.

HAWAIIAN TERIYAKI
Chicken cutlets, pineapple, red onion, bell peppers grilled then brushed with house made teriyaki sauce

SESAME CHICKEN
Chicken cutlets, broccoli, mushrooms, and red onion grilled then brushed in a ginger sesame glaze.

SHRIMP (GRILLED)
Choice of house seasoning, blackened, or buffalo. jumbo shrimp tossed your way.

CORN BEEF & CABBAGE
Corn beef, potatoes, carrots, cabbage

SCALLOP & BACON
Fresh scallops intertwined with applewood smoked bacon

VEGGIE
Assortment of seasonal vegetables. Your choice. Grilled or raw

CAPRESE
Fresh mozzarella, sliced tomato, fresh basil topped with balsamic glaze.

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Catering Menu

Hors d'oeuvres

Sliders

Sold by the Dozen

PORK BELLY
Fresh pork belly tossed in hoisin sauce
Topped with an asian slaw.

CHEESESTEAK
Chicken or steak. Sautéed with onions and mushrooms and topped with swiss cheese.

CAB PETITE FILET
Thin sliced petite filet with a horseradish cream sauce.

CRAB CAKE
Maryland style crab cakes with a spring mix and a lemon aioli.

CHICKEN
(Grilled, Fried, Blackened, Buffalo)
Served with lettuce & tomato.

BANGER
Irish banger with a sauerkraut slaw and spicy mustard.

Cold Hors d'oeuvres

SHRIMP COCKTAIL
Fresh jumbo shrimp chilled over ice accompanied with house made cocktail sauce and fresh lemons.

OYSTERS
Raw | Steamed | Fried
Rockefeller: Jumbo Oysters on the half shell topped with spinach, bacon, and mozzarella cheese.

HUMMUS
Cucumbers, carrots, celery, pita bread.

Hot Hors d'oeuvres

SPINACH AND ALMOND STUFFED MUSHROOMS
Spinach, artichoke, asiago, and parmesan cheese topped with toasted almonds.

CHICKEN WINGS
Hot, sweet thai chili, parmesan garlic, bbq, honey sriracha, sesame ginger, boom boom.

MEATBALLS
Swedish: traditional Swedish meatballs in brown gravy.
Bourbon bacon: house made bourbon and bacon glaze.

CHICKEN TENDERS
Hand dipped in house made beer batter fried to perfection served with choice of dipping sauce.

SPINACH ARTICHOKE DIP
A blend of creamy spinach, tender artichokes, melted asiago and parmesan cheeses topped with diced tomatoes and served with tortilla chips.

MINI CORDON BLEU
Chicken breast stuffed with ham and swiss coated in Italian bread crumbs.

CRAB CAKES
Maryland style crab cakes loaded with tender crab meat served with a spicy remoulade sauce.

BEEF WELLINGTON
Beef tenderloin and mushroom duxelles wrapped in a flaky puff pastry.

MAC AND CHEESE BALLS
House made mac and cheese breaded and deep fried served with choice sauces

BACON WRAPPED JALAPEÑO POPPERS
Half jalapeños stuffed with bacon cream cheese wrapped in bacon, baked then drizzled with honey

PORK BELLY PINEAPPLE POT STICKERS
Crispy pork belly sweet pineapple tossed in hoisin sauce wrapped in wonton, pan seared with a asian dipping sauce.

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Catering Menu

Entrees

HERBED ROASTED CHICKEN
Oven roasted chicken breast marinated in olive oil and a house blend of herbs and spices

BBQ SMOTHERED CHICKEN
Grilled chicken breast smothered in our Mississippi cattle company bbq sauce

BLACKENED CHICKEN
Chargrilled chicken breast with a blend of cajun spices

FRIED CHICKEN
Beer battered chicken breast deep fried crispy and tender

CHICKEN MARSALA
Chargrilled chicken breast topped with mushrooms and our lombardo marsala wine sauce

CHICKEN ALFREDO
Chargrilled chicken breast served over cavatappi noodles
and tossed in a house made alfredo sauce

CHICKEN PARMESAN
Hand cut chicken breast coated with Italian breadcrumbs, sautéed
And topped with our pomodoro sauce, asiago and mozzarella

CHICKEN COQ AU VIN
French style chicken braised slowly in red wine and crisp bits
of bacon, mushrooms and burnished pearl onions.

CHICKEN PICATTA
Chicken breast lightly breaded and sautéed in a lemon butter sauce
with garlic, shallots, and capers served over linguine.

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Catering Menu

Entrees

BEEF

Petite Filet – CAB Certified
**Sirloin – CAB Certified*
**Filet Mignon – CAB Certified*
**Ribeye – CAB Certified*
Beef Tenderloin
Irish Bangers

SEAFOOD

Shrimp | Grilled or Blackened
Salmon | Grilled or Blackened
Grouper | Wild Caught Grouper seared in a brown butter and balsamic reduction
Crab Cakes | Hand-pattied and lightly fried Maryland style crab cakes
Shrimp & Grits | Southern style grits topped with Old Bay shrimp

BBQ

Pulled Pork | traditional southern style pulled pork
Pulled Chicken | Hand-pulled chicken
Beef Brisket – Whole or Chopped
Baby Back Ribs | Marinated and slow cooked until "fall off the bone"
Pork Tenderloin | Marinated and sliced

CARVING STATIONS

Staff required
Prime Rib
Ham
Turkey

VEGETARIAN

Portabella
Eggplant

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Victorian Collection

Plated Dinner - Adults $100 | Children $15

HORS D' OEUVRES BUTLERED OR PLACED (CHOICE OF THREE)

CAB Petite Filet
Shrimp Cocktail
Tuna Bites
Scallop Bacon Skewer
Crab Cake Sliders
Beef Wellington
Cheese & Charcuterie
Oysters (Raw, Fried or Rockefeller)

SALAD: (CHOOSE ONE OF THE FOLLOWING)

House Salad
Caesar Salad
Chopped BLT

MEAT: (CHOICE OF THREE)

Grouper (Grilled or Blackened)
Salmon (Grilled or Blackened)
CAB Filet Mignon
CAB Ribeye
Coq Au Vin
Chicken Marsala
Grilled Portobello Steak

SIDES: (CHOICE OF TWO)

Rice (White, Whole Grain, Pilaf)
5-way grain and wild rice medley
Roasted Sweet Potatoes
Baked Potato
Rosemary and Olive Oil Roasted Potatoes
Skin-on Mashed Potatoes
Mushroom Risotto
Steamed Broccoli
Grilled Zucchini
Asparagus
Sautéed string beans
Bourbon Bacon Brussel Sprouts
Sautéed Mixed Vegetables

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The Queen's Collection

Plated Dinner - Adults $75 | Children $15

HORS D' OEUVRES BUTLERED OR PLACED (CHOICE OF THREE)

Bruschetta Crostini
Tuscan Chicken Crostini
Hawaiian Teriyaki Chicken Skewer
Shrimp Cocktail
Oysters on the half shell
Mini Cordon Bleu
Stuffed Mushrooms

SALADS (CHOICE OF ONE)

House Salad
Caesar Salad
Chopped BLT Salad

MEAT (CHOICE OF THREE)

**CAB Filet Mignon*
Chicken Piccata
Beef Tenderloin
**CAB Sirloin*
Salmon (Grilled or Blackened)
Eggplant Parmesan

SIDES: (CHOICE OF TWO)

Rice (White, Whole Grain, Pilaf)
5-way grain and wild rice medley
Roasted Sweet Potatoes
Baked Potato
Rosemary and Olive Oil Roasted Potatoes
Skin-on Mashed Potatoes
Mushroom Risotto
Steamed Broccoli
Grilled Zucchini
Asparagus
Sautéed string beans
Bourbon Bacon Brussel Sprouts
Sautéed Mixed Vegetables

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Charleston Collection

Buffet Style - *Adults $65 | Children $12*

HORS D' OEUVRES BUTLERED OR PLACED (CHOICE OF TWO):

Apple Chicken Crostini
Shrimp Crostini
Greek Salad Skewer
Caprese Skewer
Shrimp Cocktail
Spinach and Artichoke Dip
Meatballs

SALAD (CHOICE OF ONE)

House Salad
Caesar Salad
Chopped BLT Salad

MEAT (CHOICE OF TWO)

Herb Roasted Chicken
Chicken Parmesan
Chicken Alfredo
Pork Tenderloin
CAB Petite Filet
Shrimp & Grits
Portabella Steak

SIDES (CHOICE OF TWO)

Rosemary and Olive Oil Potatoes
5-way Wild Rice and Grain Medley
Rice (White, Whole Grain or Pilaf)
Sautéed String Beans
Grilled Zucchini
Asparagus
Baked Potato
Mac n Cheese

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The Classic Collection

Buffet Style - Adults $50 | Children $

HORS D' OEUVRES BUTLERED OR PLACED (CHOICE OF TWO)

Pimento Cheese with Pepper Jelly Crostini
Cheesesteak Crostini
Corned beef and Cabbage Skewer
Pork Belly Slider
Hummus Plater
Bacon Wrapped Jalapeno Poppers

SALAD (CHOICE OF ONE)

House Salad
Caesar Salad
Chopped BLT Salad

MEAT (CHOICE OF TWO)

CAB Petite Filet
Pork Tenderloin
Beef Brisket
Blackened Chicken
Grilled Shrimp
Portabella

SIDES (CHOICE OF TWO)

Rice (White or Whole Grain)
Sweet Potatoes
Bourbon Bacon Brussel Sprouts
Mixed Vegetables
Baked Beans
Mashed Potatoes
Mushroom Risotto

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The Hors d'oeuvres Collection

Buffet Style - Adults $48 | Children $

CHOICE OF 5 COLD HORS D' OEUVRES:

Shrimp Cocktail
Oysters (Raw, Fried, Rockefeller)
Hummus
Tuna Taco Bites
Tea Sandwiches (Cucumber and Dill or Pimento Cheese)
Fruit Tray
Crudité Tray
Cheese and Crackers
Greek Salad Skewer
Caprese Skewer
Ahi Tuna Crostini

CHOICE OF 5 HOT HORS D' OEUVRES:

CAB Petite Filet Crostini
Shrimp Crostini
Apple Chicken Crostini
Steak Kabob
Hawaiian Teriyaki Chicken Kabob
Bacon Wrapped Scallop Skewer
Stuffed Mushrooms
Pork Belly Sliders
Mini Crab Cakes
Beef Wellingtons
Pork Belly and Pineapple Bites
Meatballs
Mini Cordon Blue
Chicken Wings (choice of two flavors)

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The Southern Collection

Buffet Style - Adults $35 | Children $

HORS D' OEUVRES PLACED (CHOICE OF TWO)

Spinach and Artichoke Crostini
Pimento Cheese and Pepper-jelly Crostini
Grilled Shrimp Kabob
Meatballs
Chicken Tenders
Hummus
Tuna Taco Bites

SALAD (CHOICE OF ONE)

House Salad
Caesar Salad

MEAT (CHOICE OF TWO)

BBQ Smothered Chicken
Fried Chicken
Pork Tenderloin
Pulled Pork
Baby Back Ribs
Chicken Parmesan
Portabella Steak

SIDES (CHOICE OF TWO)

Rice (White or Whole Grain)
Skin-on Fries
Tater Tots
Southern Baked Beans
Mashed Potato
Steamed Broccoli
Mixed Veggies

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Salad

CAESAR

Crisp romaine lettuce, shredded parmesan cheese, garlic croutons and topped with caesar dressing.

HOUSE

Crisp mix of romaine and spinach, tomatoes, cucumber, sliced carrots and garlic croutons, topped with your choice of dressing.

CHOPPED BLT

Freshly chopped romaine with applewood smoked bacon bits, heirloom cherry tomatoes, cucumbers and red onions, tossed in a parmesan peppercorn dressing, topped with fried onion straws.

CAPRESE

Layers of fresh mozzarella and sliced tomatoes sitting on a bed of spinach and sprinkled with fresh basil. Drizzled with thick balsamic vinaigrette.

On the Side

STARCHES

Rice (White, Whole Grain, Pilaf)
5-way Quinoa Mix
Roasted Sweet Potatoes
Rosemary and Olive Oil Roasted Potatoes
Skin-on Mashed Potatoes
Mac and Cheese
Skin-on Fries
Tater Tots
Mushroom Risotto

VEGGIES

Steamed Broccoli
Grilled Zucchini
Asparagus
Sautéed String Beans
Southern Baked Beans
Bourbon Bacon Brussels
Mixed Vegetables

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Stations

Per person

MAC AND CHEESE

Dive into a childhood classic or put your twist on it with original mac and cheese accompanied by an array of meats, vegetables and sauces. Sky is the limit with this bar, make it original or pile it high!

MEAT | *Chicken, Bacon, Ground Beef, Pulled Pork*

VEGGIES | *Tomato, Chives, Jalapeño, Mushrooms, Onion, Broccoli, Asparagus*

SAUCES | *Ranch, Bleu Cheese, Buffalo, BBQ*

MASHED POTATO BAR

Who can deny the simple goodness of homemade mashed potatoes?
We've decided to kick it up a notch and add a few toppings to intensify the goodness.

MEAT | *Bacon or Ham*

VEGGIES | *Tomato, Green Onion, Asparagus*

TOPPINGS | *Butter, Sour Cream, Shredded Smoked Cheddar Cheese*

PASTA BAR

Twirl it, cut it, spoon it – we're not picky as long as you Pasta! If you like variety, we have what you need with our pasta bar. With your choice of noodles, sauces and toppings this is sure to be a crowd pleaser.

PASTA | *Penne, Elbow, Rotini, Linguine*

SAUCE | *Alfredo, Marinara, Cajun Alfredo, Meat Sauce*

VEGGIES | *Peppers, Broccoli, Mushrooms, Asparagus, Spinach, Tomato*

CHEESES | *Mozzarella, Parmesan, Asiago*

BAVARIAN PRETZEL BAR

Travel across the pond with us as we offer one of Germany's finest creations, the Bavarian Pretzel. Twisted to perfection, salted just right and baked until brown our Pretzel bar is a hit for any event.

DIPPING SAUCES | *Beer Cheese, Yellow Mustard, Spicy Mustard, Marinara, Honey Mustard, Chocolate Sauce*

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Stations

Per person

TACO TACO TACO BAR

It doesn't have to be Tuesday to love tacos, it's basically a food group now, right?
Enjoy our traditional taco bar served up with all the fixings.

SHELL | *Wonton or Flour*
MEAT | *Chicken, Steak, Shrimp, Grilled Veggies, Pork Belly, Ahi Tuna*
VEGGIES | *Tomato, Lettuce, Cucumber, Jalapeno, Asian Slaw, Cilantro, Onion*
TOPPINGS | *Shredded Cheese, Sour Cream, Guacamole*
Sauces | Salsa, Queso, Hot Sauce

DIY DONUT BAR

The perfect party pleaser – build your own donut! We provide warm baked donuts and leave the rest up to you.
Dress it up with a glaze and toppings or just dip and go. You donut want to miss this display!

GLAZE | *Crème Anglaise, Chocolate, Strawberry, Powdered Sugar*
TOPPINGS | *Sprinkles, Oreos, Chocolate Chips, M&Ms, Nuts*
DRIZZLE | *Chocolate, White Chocolate, Caramel*

WAFFLE BAR

A breakfast classic with all the favorites. Choose from three types of waffles and
then dress it as you please with our selection of toppings and syrup.

WAFFLE | *Original, Chocolate, Red Velvet*
TOPPINGS | *Whipped Cream, Chocolate chips, Peanut Butter, Cinnamon*
FRUIT | *Strawberries, Blueberries, Raspberries*
SYRUPS | *Maple, Chocolate, Caramel*

BAGEL BAR

Sugar, Spice and Everything Bagels. Our bagel bar is a perfect addition to any brunch with choices of meat,
toppings and spreads – leave no bagel unturned.

BAGELS | *White, Wheat, Everything,*
SPREAD | *Regular Cream Cheese, Cream Cheese with Chives, Veggie Cream Cheese,*
Butter, Almond Butter, Peanut Butter, Nutella, Jam/Jelly
MEAT | *Bacon, Sausage, Ham, Smoked Salmon*
TOPPINGS | *Tomato, Apples, Strawberries, Blueberries, Chia Seeds, Capers,*

HOT CHOCOLATE BAR

Stay warm with this fun display! Original hot chocolate paired with toppings to keep your cup fun this season.

TOPPINGS | *Marshmallows, Peppermint, Cinnamon, Chocolate Shavings, Coconut Shavings, Caramels*

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Catering Menu

Libation Packages

Hours Available: 2 Hours | 3 Hours | 4 Hours

Wide Open Bar

*Premium Liquor, Craft/Draft beer of choice, Premium wine selection, all non-alcoholic beverages and mixers. *Red bull included*
20 | 22 | 24

Full Open Bar

*Call Liquor, Domestic beer, select craft beer and wine, and all non-alcoholic beverages and mixers. *upcharge for red bull.*
16 | 18 | 20

Premium Hops & Vino

Craft and draft beer of choice, Premium wine selection, and all non-alcoholic beverages and mixers.
16 | 17 | 18

Standard Hops & Vino

Domestic Beer, select craft/draft beer, select wine options, all non-alcoholic beverages and mixers
16 | 17 | 18

ALL-IN NON-ALCOHOLIC MIXER BAR
All sodas, juices, lemonade, sweet tea / unsweet tea, and pellegrino

Premium Liquor

Grey Goose, Kettle One, Stoli
Bacardi, Captain
Hendricks, Bombay, Tanqueray
Herradura, Patron
Bullet, Woodford,
Johnny Walker, Dewars

Mixers & Garnishes

Soda (coca-cola products)
Cranberry Juice
Pineapple Juice
Orange Juice
Sour mix
Tonic/soda water
Sweet/unsweet tea
Lemonade
Lemons/limes
Oranges
Green olives
Maraschino cherries

Call Liquor

Titos, Deep Eddys Vodka
Captain
Tanqueray
Lunazul
Jack Daniels

BAR OPTIONS:

Consumption Bar - Guests choice of libation, the Host pays by consumption.

Cash Bar - Guests choice of libation, guest pays per drink.

Split Bar - Bar service may be split between the host and guests.
Example: The host agrees to pay for beer and wine while the guests are responsible for any cocktails.

Open Bar - All libations taken care of by host. (see packages)

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