



Catering Menu 2014

In the many years that Jason, Denise and I have been catering parties we have found that there are several forms of dinner service preferred for events. We will attempt to give you menu ideas and pricing based on those forms of service but, do not feel that you have to conform your dinner to any of these single standards. Ask for ways to mix and match items. Ask us what we can do to make the menu truly yours. We can make anything! And we will make your event a night that everyone will want to relive for years to come!!

Notes on Appetizers:

Appetizers can be passed or stationary. Appetizers can be served as the beginning of a meal or late at night when everyone has been dancing for hours. Appetizers can be just a light bite to start the event or they can be Heavy Hors D'Oeuvres for an elegant floating cocktail evening.

A word about heavy Hor D'Oeuvres:

A menu that is made up of Hors D'Oeuvres will not work if you don't select a wide array of food for your guests to choose from! A Heavy Hors D'Oeuvres menu can easily become the least economical menu option. We also suggest NOT setting a table for every guest. If you want them up and floating don't give them a plethora of seats to choose from!!



Stationary Appetizers

- Baked Brie En Croute with Fresh Fruit & water crackers \$2
- Cheese and Fresh fruit display \$2.50
- Spinach and Artichoke Dip \$2.50
- Fruit Salsa, Salsa Verde, Guacamole and Chips \$4
- Denise's Pimento Cheese and Crackers \$2
- Grilled Vegetables with Soy Aioli (Seasonal, Vegetarian) \$3
- Triple Hummus Station with Pita Points \$3.50
- Trio of Chutney, Mango, Tamarind & Coconut Peanut \$3.50
- IG Crab Dip with toasted crostini \$3
- Traditional Shrimp Cocktail with Bloody Mary Sauce \$4
- Buffalo Chicken dip \$2
- Buffalo chicken wing Station \$3
- Beef Carpaccio, beet and orange salad \$6
- Beef & Vegetarian Samosas \$4
- Antipasti Display \$5.00



Passed Appetizers

- Corn Spoon Bread with Honey Butter (Vegetarian) \$2
- English Cucumber Cups (Vegetarian) \$3
- Jalapeño Pepper Poppers (Vegetarian) \$2
- Grilled Vegetables and Boursin Baguettes (Vegetarian) \$2
- Clams Casino \$5
- Sea Scallop and Crab Sliders \$5
- Firecracker Shrimp \$4.50
- Maryland Style Crab Cake Canapés \$4
- Shrimp and Grits \$2.50
- Scallop & Risotto Cake \$5
- Ceviche \$3
- BBQ Bacon Wrapped Shrimp \$3
- Bacon Wrapped Sea Scallops \$3
- Tandoori Chicken Skewers \$3
- Duck Confit Egg Rolls \$4
- Turkey Wontons with Triple berry Sauce \$3
- Trio of stuffed mushrooms, blue cheese, horseradish & cream
cheese, sausage \$4
- Sweet Potato Biscuits with Country Ham \$2.50
- Korean BBQ Pork or Beef Skewers \$3.50
- Lamb Skewers \$4



Chef Attended/Action Stations

*Requires the a chef for EACH station
*Priced Individually PER EVENT

Seasonal Risotto
Pad Thai
Egg Rolls & Duck Egg Rolls
Tempura Stations
Seasonal Scallops
Tuna Poke
Shrimp and Grits
Fajita Stations
Pasta Stations
Mashed Potato Bars
Sushi Bar
Carving Stations:
Beef, Pork, Chicken, Lamb or Turkey
Italian Pasta Stations
Oyster Bars!!
Cheesecake Bar
Cupcake Bar
Dessert Bar
Candy Bar
Martini Bar



Buffet!!!

Probably the most popular style of service for events. The Buffet is the most cost effective! Start the line with a mix of artisan salads, seasonal sides and a carving station.. Or break the buffet up for a full meal with a fresh floating effect! Buffet dinners start at \$25 per person & increase in price depending on how many items you choose to serve.

\$25 per person Buffet

Choice of 1 salad, 1 entrée with vegetable side and potato side

\$35 Buffet

Choice of 1 salad, 2 entrées, vegetable & potato sides

\$45 buffet

Choice of 2 salads, 1 entrée, 1 premium entrée, 2 vegetable sides and 1 potato side

Add a vegetable or potato side for \$5 per person to any buffet package

Add a salad to any buffet package \$5 per person

Add an entrée to any buffet package for \$10 per person

*Add a premium entrée to any buffet package for \$15 per person

*All Buffet packages come with a Brie Station Appetizer and Fresh Bread or Rolls



Buffet Salads:

Garden (Yawn)	Fruit Salad	Spring Mix
Baby Red Potato	Seasonal	Pasta Salad
Israeli Cous Cous Salad	Caesar Salad	

Jicama Salad with oranges, red onion and citrus vinaigrette

Buffet Vegetable Sides

Grilled Asparagus with Honey Butter
Corn on the Cob with Herbed Butter
Green Beans Almandine
Sautéed Sugar Snap Peas
Grilled Zucchini and Yellow Squash with Chive Oil
Seasonal Vegetable Ratatouille
NC (Vinegar Based) Cole Slaw
Asian Slaw (Marinated Napa Cabbage, Scallions & Carrots)
Pasta Salad or Potato Salad
Wild Rice Pilaf with Almonds
Mashed Yukon Potatoes
Lyonnaise Potatoes (thinly sliced with onion and butter)
Potatoes au Gratin
Oven Roasted Fingerling Potatoes
Garlic Bread
Grilled Vegetables with Balsamic Reduction or Garlic Aioli
Baby Red Potatoes with Fresh Dill
Mashed Cauliflower
Glazed Carrots
Smoked Gouda Cheese Grits
Peanut Noodles



Buffet Entrees

IG Filet Mignon Pasta with Sundried tomato, Feta & Fresh Basil
tossed in a Roasted Red Pepper Cream Sauce
Flounder or Pork Roulades
Korean BBQ Grilled Pork
Shrimp, Cremini Mushrooms, Bacon, Green Onion over Smoked
Gouda Cheese Grits
Curried Chicken & Basmati Rice
Roasted Chicken with a Coconut Rum Sauce
Chicken Carbonara
Shrimp Scampi
Linguini Clam (Red or White)
Shrimp & Pesto Cream Sauce over Pasta
3 Cheese Lasagna
Sausage & Meatballs Marinara
Ziti Alfredo with Broccoli & Chicken
Grilled Chicken with an Apricot Glaze
Beef Vindaloo
Chicken Marsala, Florentine or Piccata

Premium Buffet Entrees

Oven Roasted Beef Tenderloin with seasonal Demi-Glace
Seasoned Roasted Pork Loin with Relish or Chutney
Whole Roasted Chicken, Turkey or Ham
Fresh Local Finfish prepared seasonally
Sliced Sirloin with Horseradish Cream



Re Introducing: The Traditional Sit Down

This dinner style is timeless. We offer appetizers for the first hour while everyone catches up and grabs a drink and then they find their seat and sit down to an appetizer, salad or soup. Traditionally this style of service is 4 courses but we can add or subtract depending on your wishes. Most dinners and sides can also be offered “Family Style” where bowls are passed person to person just like a big family Thanksgiving. Your party, your style! Traditional dinners start at \$35 per person and RSVP are required if you plan to give guests an option. This requires coordination between you and I a week out and an up to the minute seating chart!

Sit down Dinners include a Baked Brie and Fruit Appetizer Station, a salad choice, an entrée choice and dessert for \$25 per person.

For \$35 per person we offer the same package with guests choice of entrees (you may offer them 2 choices)

& for \$45 per person you may offer three entrees, one of which can be a premium entrée

For \$55 per person you can offer 3 premium entrees to your guests



Sit Down Salads

(in addition to the buffet salad list)

Grilled Romaine Salad
IG Wedge Salad with Roma Tomato, Candied Pecans & our
House Blue Cheese Dressing
Roasted Beet and Chevre Salad
Radicchio Salad

Soups

Tomato Crab Bisque
Curried Butternut Squash
Potato, Bacon & Corn Chowder
Gazpacho
Warm Potato Leek
Vichyssoise

Entrees

(In addition to buffet Entrée choices)

Roasted Pork with Seasonal Fruit Relish or Chutney
Roasted Jerk Chicken with Pineapple Butter
Clams Portuguese
Scallop & Seasonal Vegetable Risotto
Sirloin Oscar



Premium Sit Down Entrees

Island Grille Filet- Stuffed with Feta Cheese, Roma Tomato &
Fresh Basil, Topped with a Roasted Red Pepper Cream Sauce
Maryland Style Jumbo Lump Crab Cakes with Jalapeño Orange
Gastrique & Coconut Jasmine Rice
Seasonal Stuffed Duck Breast with Seasonal Side
Fresh Local Finfish (prepared seasonally)
Roasted Lamb

Desserts

Cheesecake (Blueberry, Cherry, Coconut, Bubblegum, you
name it & the sky is the limit)
Key Lime Pie in an Oreo Cookie Crust
Bourbon Chocolate Torte with Raspberry Champagne Sauce
Tiramisu
Cheese Cannoli's
Tres Leche Cake
Blueberry Cobbler with Home Made Ice Cream
Devil's Food Cake
Peanut Butter Pie
Denise's Carrot Cake
Think of something else... We can make it for you!!!



Just a few logistics

Servers	\$125
Bartenders	\$125
Action Station Chef	\$80
Disposable China	\$3.50 per person
Rental China	\$5.00 per person
Rental China Delivery & Pick Up	\$75.00
House Beer and Wine	\$15.00 per person
House Beer & Wine and Well Liquor	\$25.00 per person

(Charged by number of adult meals ordered)

(Special request beer, wine and liquor may be ordered by the bottle)

Nonalcoholic beverages	\$2 per person
Specialty Cocktails	\$ By the drink

(We will provide as much or as little as you like, you just pay by the drink)

Tax	6.75%
Service Charge	20%

No Surprises. Surprises are for parties, NOT for bills.

