



## 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.

