



HORS D'OEUVRES

Fish and Seafood

Bacon Wrapped Scallops GF

Honey Smoked Salmon Mousse Canapés GF

Jumbo Shrimp Cocktail GF

Mini Crab Cakes GFO

with Roasted Red Pepper Remoulade

Fresh Tuna Ceviche GFO

Maryland Lump Crab Dip GFO

Crab Stuffed Mushrooms GF

Shrimp and Cheddar Grits GF

with Bacon and Sherry Cream Sauce

Lobster Bisque Shooter GFO

Mini Fish Tacos GFO

Poultry

Chicken Tikka Skewers GF

Buffalo Chicken Triangles GF

with bleu cheese and celery dressing

Cajun Chicken and Cheddar Grits GF

Thai Chicken Lettuce Wraps

Mini Chipotle Chicken Tacos GF

with Fresh Pico de Gallo

Roasted Red Pepper Chicken Skewers GF

Teriyaki Chicken Skewers

Dijon Chicken and Asparagus in Phyllo

Beef

Beef Tenderloin Sliders

with horseradish cream

Prime Rib on French Bread Crostini

with caramelized onions and horsey

Petite Beef Wellington

Beef and Bleu

Asian Short Rib Pot Pies

Handmade Angus Barbecue Meatballs

Open Face Reuben *with Pickled Red Onions*

HORS D'OEUVRES

Pork

Loaded Potato Skins GF

Bacon Wrapped Parmesan Asparagus GF

Melon with Prosciutto and Manchego GF

Mini BBQ Taco with Cole Slaw GFO

Deconstructed BLT in Phyllo

Mini Italian Sandwiches

Pulled Pork Sliders GFO

Served on Yeast Rolls with Cole Slaw

Kicked Up Ham Biscuits

Pork Belly Bao Buns

Petite Deli Sandwiches

Vegetarian

Caramel Apple and Goat Cheese in Phyllo

Fried Green Tomatoes

Vegetable Spring Rolls

with Thai Chili Sauce and Soy Ginger

Strawberry, Pecan and Gorgonzola Canapé

Sliced Pears *with Walnuts and Honey*

Fresh Vegetables Display *with Ranch* GF

Tomato Soup and Mini Grilled Cheese GFO

Spinach Artichoke Dip GFO

Brie and Raspberry in Phyllo

Watermelon with Whipped Feta GF

BrieChetta *Creamy Brie, Olive Oil & Sun Dried*

Tomatoes served on Soft Bread

Spinach and Feta Stuffed Mushrooms GF

Fresh Fruit Display GF

Tomato Basil Bruschetta GFO

Cheese Display with Crackers GFO

Artisan Cheese Display with Fruit GF Antipasto

Skewers GF

Mediterranean Display GFO *with Hummus and*

Bruschetta, Olives, Marinated Artichokes

Southern "Caviar" Bar GFO *a variety of*

pimento cheeses with with crackers and veggies

SALADS

Strawberry, Walnut & Gorgonzola Salad

with Strawberry Balsamic Vinaigrette

Apple Pecan Winter Salad GF

with Pomegranate Vinaigrette

Caesar Salad GFO

with Caesar Dressing

Greek Salad GF

with Balsamic Vinaigrette

Café Garden Salad GFO

with Balsamic Vinaigrette

Roasted Beet and Goat Cheese Salad GF

with Champagne Vinaigrette

Fresh Mozzarella, Tomato and Basil

Salad *with Balsamic Vinaigrette*

SOUPS

Hearty Tomato

Creamy Spinach Artichoke

She-Crab

Butternut Squash

Chicken Brunswick Stew

STATIONS

most stations can be staffed or self-service

Smashed Potato Bar GF

Served with Cheddar Cheese, Bleu Cheese, Goat Cheese, Bacon, Roasted Garlic, Chives and Sour Cream

Pasta Bar with Penne and Bowtie

Pastas, with Alfredo and Meat Sauces

Macaroni and Cheese Bar GFO

Cavatappi pasta covered with our creamy cheddar cheese sauce. Served with Bacon, Grilled Chicken, Bleu Cheese, Diced Tomatoes, Ham, Parmesan, Olives and Chives

Stir Fry Station GFO *Chicken, beef and 9 vegetables made to order*

Baked Potato Bar GF *with house made chili, bacon, cheddar cheese and sour cream*

Winter Salad Bar GFO

Fresh Kale and Spring mix served with Pomegranate, Apples, Pecans, Gorgonzola Cheese, Shredded Cheddar Cheese, Carrots, Cucumber, Broccoli, Cauliflower, and assorted dressings.

Summer Salad Bar GFO

Iceberg and Spring mix served with Strawberries, Blueberries, Walnuts, Shredded Cheddar Cheese, Feta Cheese, Carrots, Cucumber, Broccoli, Olives, and assorted dressings. (April-October)

Carving Station GFO

Prime Rib, Beef Tenderloin, Roasted Beef, Rosemary and Garlic Pork Tenderloin, Honey Ginger Pork Loin, Roasted Turkey, and/or Roasted Leg of Lamb

STATIONS

most stations can be staffed or self-service

BBQ Slider Bar GFO

VA Style Pulled Pork, Carolina Style Pulled Pork and/or Virginia Style Pulled Chicken
With cole slaw and hot sauce

Salsa Bar GFO

Fresh tortilla chips made fresh in house
Served with: Pico de Gallo, Chunky Tomato Salsa, Salsa Verde, Guacamole and Queso

Taco and Fajita Bar GFO

Served with Grill Steak, Ground Beef and/or Chipotle Chicken
Toppings include: Lettuce, Cheese, Tomato, Pico de Gallo, Grilled Onions, Grilled Multi Color Peppers, Cilantro, and Sour Cream

Hamburger Slider Bar GFO

3oz Hamburger Sliders with a topping bar

ENTREES

Pork

Pork Tenderloin GF

with Apple and Sage

Teriyaki Pork Tenderloin

Smoked Boneless Pork Ribs GF

Pork Tenderloin GF

with Rosemary and Garlic

Carolina Style Pulled Pork BBQ GF

Virginia Style Pulled Pork BBQ GF

Beef

Beef Medallions in Demi Glaze GF

Roasted Beef GF

Meatloaf *with Dill Sour Cream*

Dry Aged Prime Rib GF

Four Cheese Beef Lasagna

Slow-Roasted Beef Tenderloin GF

with horseradish cream

Braised Beef Brisket *with Gravy* GF

Grilled Hanger Steak GF

Thyme and Garlic Marinated Ribeye GF

Beef Short Ribs with Demi-Glaze GF

Poultry

Herb Roasted Chicken GF

Tuscan Chicken GF

Italian marinated and baked chicken breast topped with fresh tomato basil bruschetta and garnished with crumbled feta

Carolina-Style BBQ Chicken

Fall-off-the-bone chicken leg quarters slow roasted in North Carolina BBQ sauce

Roasted Red Pepper Chicken GF

Grilled chicken breasts finished in our creamy roasted red pepper sauce

Lemon Caper Chicken

Chicken Teriyaki

Sautéed chicken breasts finished in a flavorful teriyaki sauce and topped with pineapple

French Chicken Breast GF

with Apricot and Goat Cheese Stuffing

Spinach Artichoke Chicken GF

Baked chicken breasts served in our creamy spinach and artichoke sauce

Chicken Marsala GFO

Pan-seared chicken breasts in a flavorful marsala wine and mushroom sauce

Chicken Parmigiana

Chicken breasts lightly dusted and sautéed in olive oil, topped with our own marinara sauce and four Italian cheeses, then baked to perfection

Jamaican Jerk Chicken

Jerk marinated and grilled chicken

Cajun Chicken GF

Grilled Turkey Breast GF

Seasoned and char-grilled turkey breast cutlets with a tangy cranberry, balsamic, and cilantro glaze

Chicken Roulade GF

with smoked Gouda, roasted red peppers, baby spinach and a Swiss cheese mornay drizzle

Pasta/Vegetarian

Penne with Ricotta, Mushroom & Spinach

Balsamic Portobella Mushroom Caps GF

Penne Alfredo with Broccoli GFO

Spinach and Ricotta Lasagna

Roasted Summer Vegetable Ratatouille

Mushroom Risotto GF

Pimiento Cheese stuffed Piquillo Peppers

Four-Cheese and Beef Lasagna

Fish and Seafood

Lump Crab Cakes

with Roasted Red Pepper Remoulade

Glazed Atlantic Salmon GF

with Stone Ground Mustard Honey

Seafood Linguini GFO

Shrimp and Cheddar Grits GF

with Bacon and Sherry Cream

Pan Seared Grouper with Peach Salsa GF

Citrus Peppercorn Tilapia GF

with a Thai chili sweet cream sauce

Pan Seared Red Snapper

suggested with Lobster Crushed Potatoes,

Tomato Vinaigrette, Lobster Sauce "American" suggested with Squash And Zucchini Ribbons,

Maine Lobster

suggested with Pineapple Banana Curry &

Orange Scented Cumin Rice, Fried Baby

Spinach

Ginger Macadamia Crusted Salmon

suggested with Sweet Potato Puree, Black

Pepper Merlot Reduction

Pan Seared Scallops

suggested with Ginger Hoisin Sauce, Sautéed

Asparagus, and Thai Basil

Steamed Rockfish

suggested with Baby Bok Choy and Carrots,

Aromatics sautéed ginger, garlic, jalapeños,

cilantro, Black Bean Soy Sauce

Grilled Ahi Tuna

suggested with Wasabi Potato Puree, Fried

Lotus Root, Cilantro

Pan Seared Mahi-Mahi

suggested with Basil Potato Puree, Ratatouille,

Yellow Bell Pepper Saffron Broth

Pan Seared Atlantic Grouper

suggested with Squash And Zucchini Ribbons, Russet Potato Puree, Ginger and Carrot Broth

SIDES

Grill Summer Vegetables GF V
Balsamic Brussel Sprouts V GF
Asparagus V GF *with Balsamic Glaze*
Buttered Green Beans V GF
Roasted Baby Carrots V GF *with Sage and Butter*
Sweet Potato Salad GF V
Sweet Potato, Edamame and Kale GF V
Cole Slaw V GF
Buttered Snap Peas GF V

Brown Sugar Baked Beans V GF
Mushroom Risotto GF
Cheddar Grits V GF
Jalapeño Cheddar Grits V GF
Mediterranean Pasta Salad V
Potatoes au Gratin V
Macaroni & Cheese V GFO choice of Cheddar, Truffle, Crab, Lobster or Whiskey
Red Beans and Rice GF V
Baked Potato GF V
Smashed Potatoes V GF choice of Regular, Garlic, Goat Cheese, or Bleu Cheese
Roasted Potatoes V GF
Red Skin Potato Salad V GF
Mini Corn Bread Muffins V
Long Grain and Wild Rice
Rice Pilaf
Black Bean and Corn Rice GF
White Rice V GF
Seasonal Stuffing

BEVERAGES

House Beer and Wine Bar
Premium Beer and Wine Bar
Full Liquor Bar
Signature Drink Bar
Martini Bar
Margarita Bar

Iced Tea
Bottled Water
Lemonade
Tea, Water, and Lemonade
Hot Apple Cider
Coffee Service
Sparkling Cider
Assorted Sodas