



CATERING MENUS

Buffets

Prepared for a minimum of 20 guests

Dinner buffets are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.

Enhance any dinner buffet by adding some homemade specialty appetizers.

CAROLINA BBQ

Choice of 2 Entrees:

Fried Chicken

BBQ Pulled Pork

Grilled Chicken Breasts with BBQ Sauce

Dry Rub Smoked BBQ Chicken (add \$2pp)

Choice of 3 Sides:

Baked Beans

Baked Macaroni & Cheese

Red Bliss Potato Salad

Bluegrass Mustard Slaw

Corn on the cobb *(seasonal)*

Marinated Cucumber, Tomato & Onion Salad

Three Bean Salad

Iceberg Lettuce, Tomato, Bacon, Blue Cheese

Crumbles and dressing

*All selections come with soft rolls, whipped butter
& BBQ Sauce*

\$20pp

Seafood Boil

OBX Boil: \$23pp

Snow Crab Legs

Spiced Shrimp

Oysters

Clams

Corn on the Cobb

Boiled Red Potatoes

NC Sausage

Northern Boil: \$28pp

4oz Lobster Tail

Clams

Mussels

Scallops

Corn on the Cobb

Boiled Red Potatoes

NC Sausage

*All Boils Come with Cocktail Sauce,
Drawn Butter & Lemons*

Enhance Your Boil:

1lb Spiced Shrimp \$15.99

1lb Snow Crab Legs \$15.99

1lb King Crab Legs \$25.99

Clams \$.60ea

Oysters \$.60ea

Mussels \$1.25 per ¼ lb

Corn \$1ea

Sausage \$1.50ea

Red Potatoes \$.50ea

**Chef Required*

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Italian Delight

One Entrée \$18pp Two Entrees \$25pp

Choice of Entrée:

Chicken Parmesan

Eggplant Roulades

Veal Parmesan (add \$5pp)

Chicken Picatta

Meat Lasagna

Vegetarian Lasagna

Choice of 2 Sides:

Penne with choice of Pesto Cream, Marinara
or Alfredo

Rosemary Roasted Potatoes

Grilled Asparagus with Balsamic Reduction

Mediterranean Grilled Vegetables

Choice of 1 Salad:

Mixed Green with Balsamic Vinaigrette

Caesar Salad

Caprese Salad

Penne Pasta, Tomatoes, Balsamic & Basil

Orzo with Mediterranean Grilled Vegetables

All selections come with Garlic Bread

Mexican Fiesta

Taco Bar: \$16pp

Chipotle Marinated Shredded Chicken
Ground Beef

Fajita Bar: \$22pp (choice of 2)

Marinated Grilled Steak, Grilled Chicken or
Grilled Shrimp (\$2pp)

Served with Sautéed Peppers and Onions

Choice of 2 Sides:

Spanish Rice

Green Chili Rice

Refried Beans

Black Beans with Peppers & Onions

Jicama Slaw

Enhance your Fiesta with:

Guacamole \$3.50pp

Queso Dip \$3pp

Fire Roasted Salsa \$2pp

**All Served with Tortilla Chips*

*All selections come with corn & flour tortillas,
lettuce, onions, sour cream,
shredded cheddar & pico de gallo*

Chef Attended Stations

Prepared for a minimum of 20 guests
Stations are accompanied by a beverage station which includes:
unsweet tea, lemonade & water, with disposable plastic cups.
Chef attendant fee required per station \$120 fee
Station may require more than one chef depending on number of guests

Raw Bar

Choice of 3:
Local Shrimp Cocktail (3pp)
Raw Oysters on the Half (3pp)
Seafood Gazpacho
Ceviche: Shrimp, Scallop or Rockfish (seasonal availability) (add \$2)
Blue Crab Claws (add market \$ pp)
All Selections come with Lemons, Mignonette, Cocktail Sauce, Saltines & Tabasco

\$27pp

Pasta Station

Penne, Cheese Tortellini, Farfalle
Marinara, Alfredo Sauce, Pesto
Mushrooms, Roasted Tomatoes, Spinach,
Broccoli & Parmesan Cheese
Choice of 3:
Shrimp(\$2pp), Grilled Chicken, Pancetta,
Meatballs

Station is accompanied by Garlic Bread

\$12pp

Carving Station

Rosemary & Garlic Beef Tenderloin \$12pp
Herb or Smoked Roasted Pork Loin with
Oyster Bar-BBQ Sauce \$10pp
Slow Roasted or Smoked Turkey Breast with
Cranberry Chutney \$8pp

All Selections come with Assorted Dinner Rolls and Butter Florets

Stir Fry Station

Choice of 2 Proteins:
Chicken, Beef, Pork or Shrimp(\$2pp)

*All Selections come with:
Broccoli, Carrots, Snap Peas,
Mushrooms, Water Chestnuts
Sweet Chili Sauce, Teriyaki Glaze,
Sesame Oil & Hot Thai Sauce, Jasmine Rice*

\$14pp

Station Enhancements

Ask Your Catering Specialist How to Add Appetizers to Enhance Your Cocktail Hour

Salad Bar

Choice of 1:

Mixed Greens or Romaine

Salad Bar Includes:

Feta & Blue Cheese, Cherry Tomatoes, Red
Onion & Cucumber

Balsamic Vinaigrette & Ranch Dressing

Enhance Salad Station:

Grilled Chicken Breast \$4pp *(served chilled)*

Grilled Shrimp *(5pp)* \$6pp *(served chilled)*

\$5pp

Sides

Rosemary Roasted Potatoes

Stuffed Potatoes: Broccoli & Cheddar or Goat
Cheese

Wild Rice Pilaf

Grilled Seasonal Vegetables

Grilled Asparagus with Balsamic Reduction

Green Beans with Red Peppers
& Garlic Butter

\$4pp

Mashed Potato Bar

Creamy & Sweet Mashed Potatoes

Station Includes:

Whipped Butter, Garlic & Herb Butter, Apple
Wood Smoked Bacon, Cheddar Cheese, Blue
Cheese, Sour Cream & Scallions

\$8pp

Mac & Cheese Bar

Sharp Cheddar & 4 Cheese White
Macaroni & Cheese

Station Includes:

Apple Wood Smoked Bacon, Caramelized
Onions, Oven Roasted Cherry Tomatoes,
Marinated Wild Mushrooms & Parmesan
Cheese

\$8pp

Custom Plated or Buffet Selections

All Selections come with assorted rolls and butter florets & drink station that includes unsweet tea, lemonade & water with disposable plastic cups. If you are giving your guests a choice between entrees please provide us with selections 30 days prior, you must also provide a diagram with number of entrees per table & specially marked escort cards.

Plated or Buffet
 \$30pp
 2 apps
 1 Display
 1 Salad
 1 Entrée
 2 Sides

Buffet
 \$40pp
 2 apps
 1 Display
 1 Salad
 2 Entrées
 2 Sides

Buffet
 \$50pp
 4 apps
 1 Display
 1 Salad
 2 Entrées
 2 Sides

Appetizer Selections

House Specialties (2pp)

***Mini Crab** Cakes with Creole Remoulade

Tunapica Latain-Asian Tartar in a Cucumber Noodle Wrapped Fork

Kona Crusted Beef on Cucumber round with Maui Onion Relish

***Scallop Wrapped in Duck Bacon** seared on a rosemary skewer (add \$2pp)

Sesame Seared Tuna on a Cucumber Round with Wasabi Mustard

*Sticks & Bones (2pp)

Beef Satay Prime NY Strip Grilled to Perfection (add \$1pp)

Grilled Lamb Chops with Minted Zucchini (add \$2pp)

Chicken Teriyaki Skewers with Sesame Seeds

Chicken Satay with Choice of Spicy Peanut Sauce or Sweet Chili Sauce

Pork Wings with Thai BBQ Sauce

Cheese & Vegetarian (2pp)

***Mac & Cheese 'Toast'** Crispy Breaded Mac & Cheese Bites with Smoked Bacon

Goat Cheese & Tomato Bruschetta on Grilled Ciabatta

***Parmesan Risotto Ball** with Spinach & Pancetta

***Gorgonzola Tartlet** Bake in Filo Shell Topped with Olive Tapenade

***Stuffed Mushrooms** Choice of Three Cheese, Sausage or Crab (add \$1pp for Crab)

Mediterranean Skewers Mozzarella, Tomato, Artichoke, Olive with Basil & Balsamic

Fresh Fruit Skewers Strawberry, Pineapple, Cantaloupe, Honeydew

Grilled Vegetable Gazpacho Shooters Add Shrimp or Crabmeat (\$1pp)

**Denotes Hot Item*

Appetizer Selections

Seafood (2pp)

*Clams Casino

Tuna Tartar on a Wonton Crisp with Wasabi Mustard

Local Shrimp (3pp) (add \$1pp)

Shrimp Cocktail Served with Cocktail Sauce

***Coconut Fried Shrimp** Served with a Sweet Chili Sauce (add \$2pp)

***Carolina Bourbon BBQ Shrimp**

***Chimichurri Grilled Shrimp**

***Oysters (3pp) Stationed Appetizer** (add \$2pp)

Carolina Rockefeller baked on the half with Peppered Bacon, Spinach & Blue Cheese

Oysters Imperial baked on the half with Lump Crab Meat & Creamy Herb Brie (add \$2pp)

Oysters Oreganata baked on the half topped with oregano, garlic & olive oil breadcrumbs

BBQ Roast Oysters baked on the half with hour made BBQ Sauce

Ceviche (add \$2pp)

Shrimp with Ancho Chili, Orange and Toasted Corn

Scallop with Thai Chili, Coconut, Peanut & Lime

Rockfish with Chili, Lime & Cilantro (seasonal availability)

**Denotes Hot Item*

Displays & Salads

Displays

Fruit & Cheese Display Artisan & Imported Cheeses with Fresh Fruit & Crackers

Antipasti Display Sliced Prosciutto di Parma, Assorted Salumi with Italian Cheese, Olives & Marinated Vegetables, served with Rustic Grilled Bread Slices (add \$1pp)

Bruschetta Bar Tomato Basil, Portobello & Olive Tapenade & Eggplant Caponata toppings served with Rustic Grilled Bread Slices

Vegetable Crudité Basket with Spinach & Artichoke Dip

***CP Crab Dip** served with Grilled Bread Slices & Pita Chips (add \$1pp)

***CP Spinach & Artichoke Dip** served with Grilled Bread Slices & Assorted Crackers

Salads

Mixed Greens Salad with Cucumber, Tomatoes & Balsamic Vinaigrette

Grilled Romaine Salad with Tomatoes, Kalamata Olives, Red Onion, Feta Cheese & Balsamic Vinaigrette

Caesar Salad with Parmesan Cheese & House-Made Croutons

Caprese Salad House Made Mozzarella with Tomatoes, Arugula, Balsamic & Pesto

Spinach Salad with Toasted Walnuts, Strawberries, Goat Cheese in a Champagne Vinaigrette (Spring-Summer Salad only)

Triple B Salad Mixed Greens, Beets, Fried Brussel Sprouts, Gorgonzola Blue Cheese & Balsamic Vinaigrette (Fall-Winter Salad only)

**Denotes Hot Item*

Entrees

Rosemary Crusted Chicken Breast Panko Breaded Served with Pesto Aioli
Chicken Picatta with Lemon Butter Cream Sauce & Capers
Stuffed Chicken Breasts Choice Between: Roasted Red Pepper, Basil & Mozzarella;
Sundried Tomato & Spinach or Mozzarella & Prosciutto
Rosemary & Garlic Beef Tenderloin *(add \$5pp)*
London Broil with Balsamic Grilled Onions *(add \$2pp)*
Prime NY Strip *(add \$6pp)*
Surf & Turf Choice Between NY or Filet Mignon & Lobster Tail or Crabcake *(add \$10pp)*
Smoked Pork Loin with House Made Oyster Bar-BBQ Sauce
Crabcakes(2) with Creole Remoulade *(add \$4pp)*
Shrimp & Grits with NC Smoked Sausage, Tomatoes, Touch of Old Bay, White Wine &
Garlic Butter over Stone Ground Local Grits *(grits count as a side item)* *(add \$3pp)*
Crab Stuffed Flounder Roulade Topped with Lemon Butter Sauce *(add \$1pp)*
Fresh Catch *(add \$market pp)* **Choice of Sauce:** Lemon Butter, Mango Salsa & Mushroom Ragout
The Outer Banks provides a Variety of Fish & Seafood that Can Be Prepared to Your Tastes. Fresh
Fish May Include but is Not Limited to: Tuna, Red & Golden Snapper, Mahi-Mahi, Grouper,
Swordfish, Rockfish, Flounder & Halibut

Sides

Vegetables

Green Beans with Almonds or Caramelized Shallots
Mediterranean Grilled Vegetables
Broccoli with Red Pepper and Herb Garlic Butter
Grilled Asparagus with Balsamic Reduction
Green Beans with Truffle Oil & Caramelized Shallots

Starch

Rosemary Roasted Potatoes
Creamy Mashed Potatoes
Southern Style Sweet Potatoes
Potato Gratin *(add \$2pp)*
Wild Rice Pilaf
Stuffed Potatoes Choice between: Broccoli & Cheddar; Bacon, Cheddar, Sour Cream &
Chives; Spinach, Ricotta, Parmesan & Garlic