



EVENT MENU



Hor D'oeuvres

MINI CRAB CAKES

served with Remoulade Sauce and topped with Fried Capers

FRIED CHICKEN FINGERS

served Honey Mustard and Dreamland BBQ Sauce

MINI BLT'S

topped with Cajun Aioli

BACON WRAPPED JALEPEÑOS

Stuffed with Macaroni and Cheese

SANTÉ FE EGG ROLLS

served with Sour Cream and Salsa

BEEF TIP SKEWERS

topped with Brown Gravy and served over Rice and a side of Grilled Asparagus

FIG AND GOAT CHEESE CROSTINI

FRIED BUFFALO CHICKEN BITES

served with Ranch Dip

SWEET AND SOUR MEATBALLS

SPANIKOPITA

Greek Spinach Pie

MINI BEEF WELLINGTON

BRAISED SHORT RIB WITH AGED FONTINA CHEESE

served on Brioche Bread

STUFFED MUSHROOMS 3 WAYS

(Sausage, Crab, and Cheese)

TRADITIONAL CHICKEN SATAY

served with a Peanut Sauce

CRAB RAGOONS

served with a Sweet Chilli Sauce

MEDITERRANEAN VEGETABLE TART

SHITAKE MUSHROOM POTSTICKERS

served with an Asian Dripping Sauce

PORK DUMPLINGS

served with Soy Sauce and Wasabi

BACON WRAPPED SCALLOPS



Chips and Dips

HOT SPINACH ARTICHOKE DIP

served with Pita Chips

BUFFALO CHICKEN DIP

served with Fried Tortilla Chips

HOT SEAFOOD DIP

served with Grilled French Bread

CRAB AND ARTICHOKE DIP

served with Grilled French Bread

HOT PIMENTO CHEESE

served with Assorted Crackers

WHITE QUESO DIP

served with Fried Tortilla Chips

BAKED BRIE EN CROUTE

served with Assorted Crackers

SALSA

served with Tortilla Chips

TRADITIONAL HUMMUS DIP

served with Pita Chips

FETA SPREAD

served with Pita Chips

COLD SPINACH DIP

served with Pita Chips

SOUTHERN SALSA

served with Fried Tortilla Chips

Cold Display

Fresh Gulf Shrimp Cocktail

served with Lemons and Cocktail Sauce

Fresh Seasonal Fruit Display

Domestic Cubed Cheese Board

served with Assorted Crackers

Charcuterie Board-Imported Cheese Blocks, Assorted Smoked Meats

served with Chutney, Gheikins Pickles and Assorted Crackers

Antipasta Display

Whole Olives, Marinated Artichoke Hearts, Mini Mozzarella, Fire Roasted Red Peppers, Marinated Mushrooms, Assorted Smoked Meats and French Bread

Smoked Salmon

served with Whipped Cream Cheese and all the Traditional Toppings including Capers, Diced Red Onion, Diced Hardboiled Egg, and Flatbread Crackers

Tuscan Table

Marinated Greek Olives, Marinated Feta and Artichoke Hearts, Grilled Vegetables topped with Balsamic Glaze, a Variety of rolled Goat Cheese Logs, and a variety of Pita Chips, Crostini & Bruschetta with Red Pepper Hummus and an Olive Tapenade

Carving Stations

Beef Tenderloin*

served with Horseradish Crème, Henry Baine Sauce, and Silver Dollar Rolls

Prime Rib*

served with Horseradish Crème, Henry Baine Sauce, and Silver Dollar Rolls

Eye of Round*

served with Horseradish Crème, Henry Baine Sauce, and Silver Dollar Rolls

Honey Glazed Ham*

served with Whole Grain Mustard and Silver Dollar Rolls

Herb Crusted Turkey Breast*

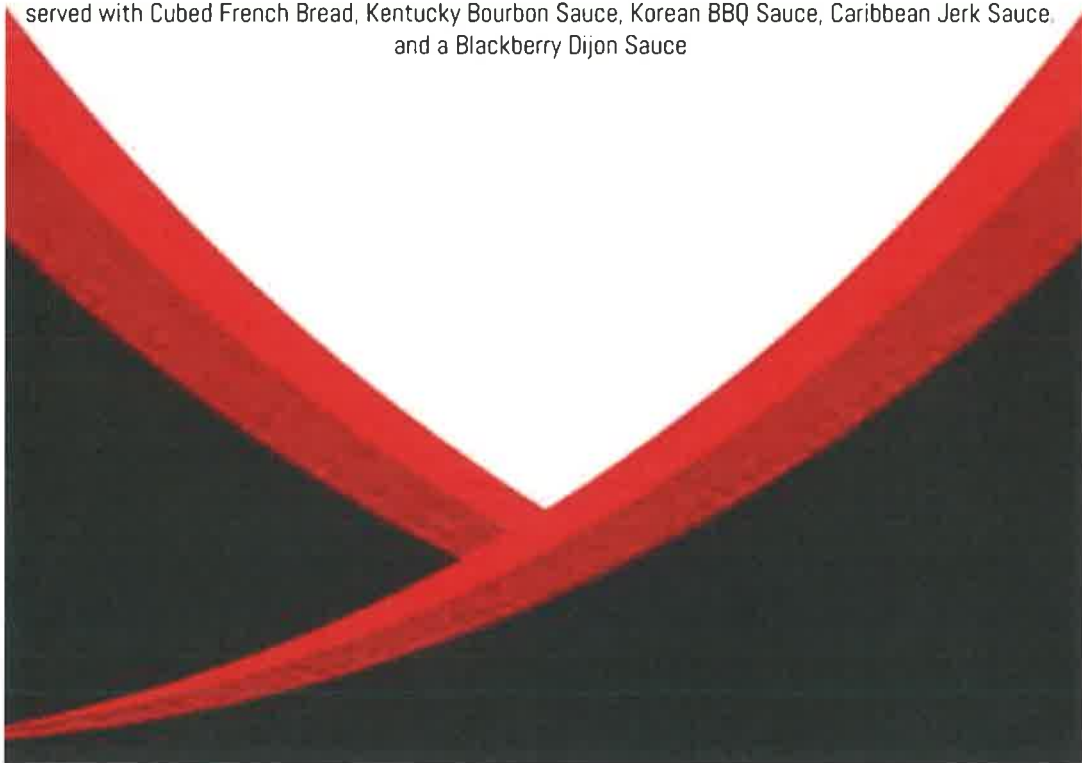
served with Cranberry Sauce, Whole Grain Mustard, and Silver Dollar Rolls

Whole Roasted Porkloin*

served Peach Chutney and Silver Dollar Rolls

Whole Applewood Smoked Bacon*

served with Cubed French Bread, Kentucky Bourbon Sauce, Korean BBQ Sauce, Caribbean Jerk Sauce, and a Blackberry Dijon Sauce



Stations

Slider Bar

served with Pulled Pork, Mini Beef Sliders, and Fried Chicken Sliders

Baked Potato Bar

served with Pulled Pork, Shredded Cheddar, Bacon Bits, Sour Cream, Butter, Diced Ham, Broccoli Pieces, Shredded Parm, Sautéed Mushrooms, and Chives

Mashed Potato Bar

served with Shredded Cheddar, Bacon Bits, Sour Cream, Butter, Diced Ham, Broccoli Pieces, Shredded Parm, Sautéed Mushrooms, and Chives

Shrimp and Grits

served with Shredded Cheddar, Bacon Bits, Diced Ham, Shredded Parm, Sautéed Mushrooms, and Chives

Italian Pasta Station

served with Penne and Bowtie Pasta, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Grilled Chicken, Meatballs, Italian Sausage, Grilled Peppers and Onions, Sautéed Mushrooms, Grilled Broccoli and Parmesan Cheese

South of the Border Fajita Bar

served with Fajita beef and Fajita Chicken, Grilled Peppers and Onions, Fresh Pico de Gallo, Sour Cream, Shredded Lettuce, Sliced Black Olives, Sliced Jalapeños, Guacamole, Queso Cheese, Red Rice, Black Beans, and Flour Tortillas

Macaroni and Cheese Bar (Cheddar and White Cheddar)

served with Shredded Cheddar, Bacon Bits, Sour Cream, Diced Ham, Broccoli Pieces, Shredded Parm, and Chives

Thai Noodle Station*

served with customer choice of Ginger Chicken and Vegetables over Asian Noodles or Vegetables over Asian Noodles. Add Shrimp for an Additional Charge

3 Soup Station*

served with your choice of 3 Soups and Mini Grilled Cheese. Soup Choices are as listed: Butternut Squash, Corn Chowder, Tomato Basil, Loaded Potato Soup, Clam Chowder, Broccoli Cheese, Chicken Tortilla, Beef Vegetable, Fire Roasted Vegetable

Street Taco Bar*

Carne Asada Sliced thin on a Street Taco Shell with topping to include Fresh Pico De Gallo, Salsa Verde, Sliced Jalapeños, Fresh Queso Fresco, Diced Onions, Chopped Cilantro, and Lime Wedges

Banana Fosters Station*

Fresh Cut Bananas sautéed in a Brown Sugar and Rum Glaze then served with Vanilla Ice Cream



Breakfast

Continental Breakfast Pick 5, Pick 4 & Pick 3

Choices Include: Assorted Bagels, Assorted Danish, Assorted Muffins, Cinnamon Rolls, Assorted Coffee Cakes, Assorted Doughnuts, Sweet Orange Bread, and Banana Nut Bread

Assorted Sliced Fruit Platter

Hot Breakfast

Breakfast Casserole
Hashbrown Casserole
Fried Chicken Biscuit
Sausage Biscuits
Scrambled Eggs
Sausage
Bacon
Biscuits
Cheese Grits
Breakfast Potatoes
Sausage Gravy
Pepper Gravy



Buffet Options

1/2 BBQ Chicken

Chef's secret recipe of spices then smoked to perfection

Greek Baked Airline Chicken Breast

topped with a Tuscan Cream then garnished with Sundried Tomatoes

Cajun Blackened Chicken Breast

topped with a Creole Sauce

Pecan Crusted Chicken Breast

topped with a Beurre Blanc Sauce (pretzel crust available for nut allergies)

Italian Crusted Chicken Breast

served with a Classic Picatta Sauce of Lemon, Capers, and Parsley

Duo of Chicken Kebobs

Diced Chicken, Assorted Peppers, Red Onions, Mushrooms, and Cherry Tomatoes

Southern Fried Chicken

Dreamland Pulled BBQ Chicken

Thick Cut Bone in Pork Chop

topped with a Sage Garlic Butter

Montreal Sliced Porkloin

topped with Peach Chutney

Duo of Pork Kebobs

Diced Pork, Assorted Peppers, Red Onions, Mushrooms, and Cherry Tomatoes

Dreamland Pulled BBQ Pork

Dreamland Pork Ribs

Fillet of Beef

6 oz. Steak seasoned and seared to perfection then finished with a Beurre Rouge Sauce

Ribeye Steak

8 oz. Steak seasoned and seared to perfection then topped with a Compound Butter

New York Strip

8 oz. Strip Steak seasoned and seared to perfection topped with a Compound Butter

Sliced Beef Tenderloin

Seasoned and Marinated then seared and sliced finished with a Horseradish Crème

Duo of Steak Kebobs

Diced Beef Steaks, Assorted Peppers, Red Onions, Mushrooms, and Cherry Tomatoes

Southern Fried Catfish

served with cocktail and tartar

Blackened Grouper

topped with Creole Sauce

Shrimp Scampi Skewers

served over Penne Pasta

North Atlantic Dill Salmon

topped with a Lemon Beurre Blanc

Vegetarian Options

Grilled Vegetable Kebobs

Eggplant Parmesan

served over Angel Hair Pasta

Vegetarian Lasagna

topped with Housemade Mariana and French Herbs

Salad Options

House Garden Salad

Fresh salad mix, cherry tomatoes, english cucumbers, red onions, shredded cheese, croutons served with ranch and balsamic dressing

Classic Caesar Salad

Fresh chopped romaine lettuce, shredded parmesan cheese, croutons with capers, chopped hard boiled egg, diced red onion, and served with classic caesar dressing

Greek Salad

Fresh salad mix, cherry tomatoes, red onion, feta cheese, kalamata olives, pepperoncini peppers, and served with balsamic vinaigrette

Strawberry Pecan Salad

Fresh salad, driscoll strawberries, brown sugared pecans, goat cheese, and served with balsamic vinaigrette

Add chicken to any salad for an entrée salad



Side Dishes

Grilled Asparagus

Southern Style Green Beans

Roasted Vegetables

Squash, Zucchini, Red Onion, Mushrooms, Bell Peppers, and Broccoli

Greek Style Grilled Vegetables

served cold or warm, Eggplant, Squash, Zucchini, Red Onion, and Mushroom

Steamed Broccoli

Collard Greens

Macaroni and Cheese

Fried Okra

Potato Salad

Cole Slaw

Greek Pasta Salad

Roasted Red Potatoes

Baked Beans

Garlic Mashed Potatoes

Baked Potato

Wild Rice Pilaf

Seasoned White Rice

Box Lunches

Sandwich or Salad Option

Oven Roasted Turkey with Swiss Cheese

Honey Baked Ham with American Cheese

Roast Beef with Cheddar Cheese

House made Chicken Salad

Grilled Chicken Breast

House Salad with Ranch and Balsamic Dressing (add sliced chicken)

Chef Salad

with ham, turkey, bacon bits, shredded cheddar, cherry tomatoes, English cucumber, sliced red onion, chopped boiled egg, croutons, ranch, and balsamic dressing

Bread Option

Whole Grain Wheat Bread

Croissant

Hoagie Roll

Low Carb Wrap

Side Option

Fresh Cut Fruit

Cole Slaw

Potato Salad

Pasta Salad

All Boxed Lunches include Fresh Baked Cookie and Bag of Potato Chips

Desserts

Assorted Dessert Bar

A variety of mini desserts including lemon bars, chocolate pecan bits, brownies magic bars, oreo dream pieces, caramel apple grannies, and blueberry crumble

Assorted Dessert Shooters

Death b chocolate, key lime, peanut butter, strawberry shortcake, salted caramel, oreo delight, banana pudding, and cheesecake

Assorted Cakes and Pies (Choose 3)

New York style cheesecake, carrot cake, lemon crème, salted caramel, red velvet, strawberry shortcake, pecan pie, key lime pie, lemon meringue, chocolate cream

Crème Brulee

Chef's Special Recipe

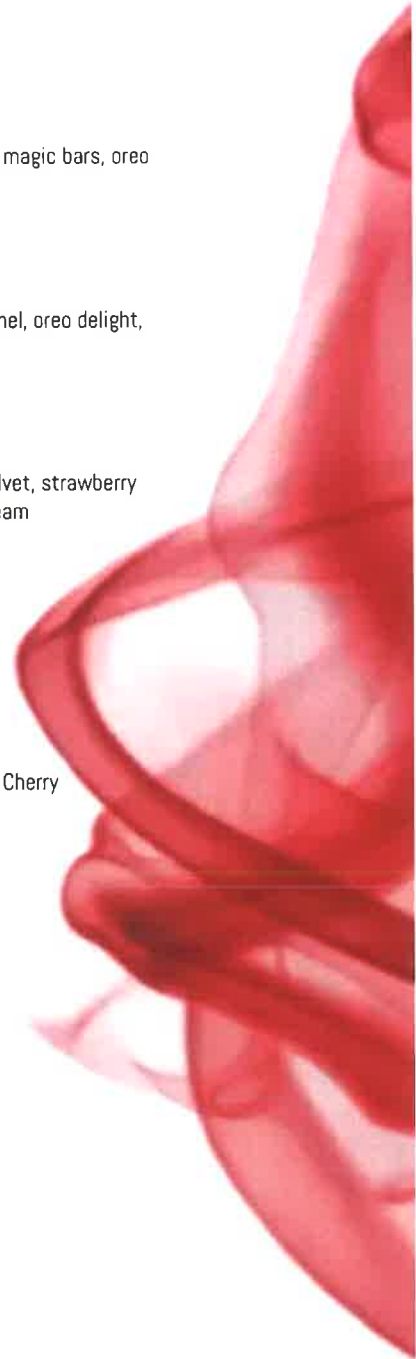
Fresh Baked Cobbler

served with Vanilla Ice Cream- Choice of Peach, Blackberry, Apple, or Cherry

Southern Banana Pudding

Fresh Baked Ghiradelli Brownies

Assorted Fresh Baked Cookies



Chef's Menu

Menu 1

House Garden Salad

Fresh Salad Mix, Cherry Tomatoes, English Cucumbers, Red Onions, Shredded Cheddar Cheese, Croutons served with Ranch and Balsamic Dressing

Crescent City Blackened Chicken

Blackened Chicken topped with Cajun Shrimp over a bed of Rice and a Garlic Clam Sauce to make your Dirty Rice

New Orleans Salted Caramel Pecan Cheesecake

Menu 2

Thai Crunch Salad with a Peanut Dressing

Napa Cabbage, Shredded Carrots, Sliced Cucumbers, Red Bell pepper, Edamame, Sliced Green Onions, and Fresh Picked Cilantro

Korean Style Salmon

Fresh Atlantic Salmon seasoned with Gochujang seared to perfection and served over your choice of fried rice or white rice and roasted broccolini topped with ponzu

Coconut Rice Pudding

with gingered Asian Pears

Menu 3

Classic Caesar Salad

Fresh chopped romaine lettuce, shredded parmesan cheese, croutons with Capers, chopped hard boiled egg, diced red onion, and served with a classic ceasar dressing

Shrimp and Duck Beurre Rouge

Jumbo gulf shrimp and shredded duck confit tossed with bell peppers, onion, mushrooms and a classic beurre rouge sauce and served over linguini then topped with a fresh parmesan cheese

Classic Italian Tiramisu