



Event Food Menu

Thai Peanut Chicken Satays \$50 / 50 pcs

Skewered Breasts of Chicken Oven-Roasted in a Thai Peanut Sauce

Mini Crab Cakes \$70 / 50 pcs

Miniature Lump Crab Cakes Served with a Sweet Chili Sauce for Dipping

Warm Mini Muffalettas \$80 / 45-50 pcs

Traditional Muffalettas with Olive Salad. Served Warm

Jumbo Shrimp Cocktail \$75 / 50 pcs

Jumbo Shrimp, Boiled and Served Cold with Cocktail Sauce for Dipping

Bacon-Wrapped Scallops \$95 / 50 pcs

Roasted and Served Hot from our Oven

Teriyaki Filet Satays \$80 / 50 pcs

Skewered Filet Mignon Marinated in Sweet Teriyaki and Oven Roasted

Mushroom Canapés \$75 / 50 pcs

Chopped Assorted Mushrooms Topped with Manchego Cheese on Baguette Toast

BLT Canapés \$75 / 50 pcs

Tomato Jam, Candied Thick Cut Bacon and a Sprig of Greenery on a Baguette Toast

Shrimp Pastry Puffs \$75 / 50 pcs

Shrimp, Blue Cheese and Chopped Nuts Wrapped in Puff Pastry with Sweet Thai Chili Sauce

Roasted Prosciutto-Wrapped Figs \$75 / 50 pcs

Stuffed with Blue Cheese and Walnuts and Drizzled with a Balsamic Reduction

Baked Brie Platter \$50

Drizzled with a Balsamic Reduction and Vanilla Honey, Topped with Sliced Almonds

Assorted Mini Quiche \$65 / 50 pcs

Assorted Individual-Sized Quiche

Event Food Menu - continued

Cubed Cheese Platter \$50

Assortment of Cubed Cheeses Served with Crackers

Fresh Fruit Platter \$50

Assortment of Fresh Cut Fruit

Wine Loft Pimento Cheese \$50

Our twist on a traditional with smoked Gouda, cheddar and cream cheese, roasted red peppers and just a hint of jalapeño heat. Served with Pita chips.

Hummus With Pita Chips \$50

Vegetable Platter \$50

Assortment of Veggies Served with Buttermilk Ranch Dressing

Assorted Sweets Platter \$65

Assortment of Dessert Items for the Sweet Tooth

Smoked Salmon Display \$175

Chilled Smoked Salmon Filet Served with Capers, Crème Fraiche, Pepperoncinis and Pita Chips

Artisan Cheese Board \$150

Large Cheese Display Featuring Hand-Crafted Cheeses, Salted Nuts, and Baguette Bread

Filet Mignon Salad \$140

Herb-Crusted Filet Mignon, Blue Cheese, Dried Cranberries, Grape Tomatoes and English Walnuts with Pepper Jelly Vinaigrette

Shrimp & Grits \$175

Shrimp Scampi served with Goat Cheese Grits and Pork Sausage in a Large Chafing Dish

Charcuterie Board \$160

Chef's Selection of Gourmet Meats, Warm Bread and Traditional Accompaniments

Prix Fixe Options

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Ham and a Blend American & Swiss Cheese.

Beef Brisket

Oven-roasted Brisket with Gravy.

Ravioli Florentine

Ravioli Stuffed with Spinach and Five-Cheese Blend, Topped with Basil Tomato Sauce and topped with Mozzarella Cheese.

Prime Rib Carving Station *

Perfectly Prepared Prime Rib served with Warm Yeast Rolls, Au Jus and Horseradish Sauce

All Prix Fixe Options include 2 side items for \$20 per person excluding tax and tip.

Add Mixed Green Salad: \$21 per person. Add Salad and Dessert: \$23 per person.

Minimum of 25 Orders Required.

**There is an additional \$100 flat fee for the carving station*

Host Bar Options

House Package \$8 per person per hour

Selection of House Wines and Domestic Beer.

Select Beer House Package \$9 per person per hour

Selection of House Wines and Domestic, Imported and Draft Beer.

Standard Package \$10 per person per hour

House Wines, Domestic, Imported and Draft Beer, and mixed drinks containing Tito's, Bacardi, Beefeaters, Canadian Club, Dewar's, Jack Daniels, and Jose Cuervo.

Premium Package \$12 per person per hour *Standard Package Selections with the addition of*

Grey Goose, Ketel One, Ciroc, Crown Royal, Glenlivet, Johnny Walker Red, Tanqueray, Bombay Sapphire, and Bacardi Select.

NOTE – Bar packages must include all guests over 21 for a period of no less than 2 hours and includes unlimited soft drinks.