

Hot Entrees Menu

Chicken Entrees

Served with appropriate starch, vegetable and dinner roll.

Pineapple Glazed Chicken

Caribbean Jerk Chicken

Sautéed in Jamaican spices.

Southern Fried Chicken

Crispy fried chicken (white and dark meat).

Mango Citrus Salsa Grilled Chicken

Grilled Breast of Chicken topped with a Roasted Corn Relish

\$12.99 per person

Caprese Stuffed Chicken

Breast of chicken stuffed with sun dried tomatoes, fresh mozzarella cheese and fresh basil. Drizzled with a balsamic reduction.

Parmesan Crusted Chicken

Topped with a sage butter sauce.

Chicken Marsala

Mushroom & Risotto Stuffed Chicken

Topped with a lemon-thyme sauce.

Pork Entrees

Served with appropriate starch, vegetable and dinner roll.

North Carolina Pulled BBQ Pork

Smoked southern style pork BBQ in a vinegar sauce.

Pork Carnitas

Smoked pulled pork served with pico de gallo, salsa & fresh tortillas.

Brown Sugar Pecan Glazed Pork Tenderloin Medallions

Tender cuts of pork tenderloin rolled in brown sugar & pecan glaze.

Mushrooms and Wild Rice Stuffed Pork Loin

Teriyaki Grilled Chicken

Smothered Fried Filet Chicken Breast

Smothered in brown country-style gravy.

Honey BBQ Glazed Chicken Kabobs

Served with red onions, peppers and mushrooms.

Pecan Crusted Chicken

Spinach & Artichoke Stuffed Chicken

Breast of chicken stuffed with spinach and artichoke hearts topped with a Monterey Jack cheese.

Pimento Cheese Stuffed Chicken

Breast of chicken stuffed with homemade pimento cheese.

Chicken Francese

With a white wine and caper sauce.

Smoked Gouda Stuffed Chicken

Topped with a tomato-basil puree.

Pineapple Glazed Ham

Baked ham, glazed with a pineapple and brown sugar glaze.

Sweet and Sour Pepper Pork

Served with white rice.

Honey Mustard Glazed Pork Tenderloin Medallions

Honey BBQ Glazed Boneless Center Cut Pork Chops

Pasta Entrees

Served with caesar salad or mixed salad greens with balsamic vinaigrette and garlic knots.

Tortellini Prime Vera

Cheese stuffed pasta with a mixture of fresh vegetables in a parmesan cream sauce.

Twice Baked Ziti with Meatballs

Served with marinara sauce.

Fusilli Pasta Topped with Fresh Sautéed Spinach & Asiago

Stuffed Shells

Jumbo pasta shells stuffed with ricotta and mozzarella cheese topped with tomato basil, spinach cream or parmesan cream sauce.

Four Cheese Lasagna

Lasagna noodles adorned with Italian sausage, ground beef and a four cheese marinara sauce.

Spinach Fettuccini Prima Vera

Spinach fettuccini with a mixture of Roma diced tomatoes, fresh mushrooms and scallions topped with a creamy pesto sauce.

Beef Entrees

Served with appropriate starch, vegetable and dinner roll.

Gourmet Meatloaf

Country Style Steak

Cubed steak smothered in a brown gravy.

Beef Stroganoff

Strips of beef in a sour cream mushroom sauce.

Beef Kabobs

Cuts of tenderloin beef with peppers, onions and mushrooms.

Marinated Teriyaki Beef Tenderloin Medallions

Braised Beef Short Ribs

Topped with a demi glaze.

Eggplant Parmesan

Served with marinara sauce.

Chicken Parmesan

Served with angel hair pasta.

Penne Carbonara

Bowtie Bolognese

Lobster Stuffed Ravioli

Lobster and crabmeat mixture stuffed in pockets of ravioli topped with a parmesan cheese sauce and finished with tomatoes, scallions and sun-dried tomatoes.

Gourmet Cheese Ravioli

Pockets of ravioli stuffed with four cheeses and topped with a parmesan cream, creamy pesto, sun dried tomato cream sauce or roasted red bell pepper cream sauce finished with diced scallions, Roma tomatoes and fresh mushrooms.

Hamburger Steak with Sautéed Onions and Mushrooms

Tenderloin Beef Tips

With sautéed peppers, onions, and mushrooms.

Barbecue Beef Brisket

Beef Marsala

Beef Tenderloin Medallions

Topped with a burgundy bella mushroom sauce.

Steak Entrees

Served with appropriate starch, vegetable and dinner roll.

Prime Rib of Beef

Served with Au Jus and Horseradish sauce. 10oz portion.

Filet Mignon

4oz, 6oz or 8oz portion

Boneless Ribeye

Grilled to perfection. 10oz portion.

Filet Mignon Imperial

Lump crabmeat atop a 6oz filet and topped with Bearnaise Sauce. 10oz portion.

Seafood Entrees

Served with appropriate starch, vegetable and dinner roll.

Blackened Tilapia

Served with a mango citrus salsa.

Blackened Mahi Mahi

Served with a mango citrus salsa.

BBQ Shrimp

Marinated grilled shrimp on a skewer and wrapped in bacon.

Shrimp Scampi

Fresh shrimp with scallions and mushrooms sautéed in a white wine and garlic butter sauce.

Pan-Seared Scallops

Sea scallops sautéed with scallions, garlic butter served with a lemon cream sauce.

Grilled or Blackened Salmon Filet

Served with a remoulade sauce, teriyaki glazed served with a tahini ginger sauce or pecan crusted.

Shrimp Creole

Sautéed shrimp in a Louisiana style cajun gumbo sauce.

Pecan Crusted Salmon

Carolina Crab Cakes

Lump crab with a mixture of fresh bread crumbs and seasoning served with a tarragon lemon sauce.

Grilled Ahi Tuna

Served with a tahini ginger sauce.

Low Country Boil

Side Items

Please choose one vegetable and one starch to be served with each entree.

Additional sides can be included for an additional fee per item per person.

Vegetables:

- Asparagus Casserole
- Baby Carrots with a Brown Sugar Glaze
- Bib and Blue Salad
- Broccoli Casserole
- Caesar Salad
- California Blend of Vegetables with a Light Hollandaise Sauce
- Eggplant Parmesan
- Green Bean Casserole
- Italian Vegetable Blend with a Butter Sauce
- Mixed Salad Greens with a Balsamic Vinaigrette
- Oven Roasted Vegetable Medley
- Roasted Brussel Sprouts
- Sautéed Asparagus tied with Leeks
- Sautéed Squash and Onions
- Sautéed Zucchini with Squash and Onions
- Southern Style Collards
- Steamed Broccoli with Hollandaise Sauce
- Stewed Tomatoes with Basil
- Sugar Snap Peas
- Whole Green Beans tied with Leeks
- Whole Green Beans with Toasted Almonds

Starches:

- Au Gratin Potatoes
- Corn on the Cob
- Creamed Corn
- Garlic and Parmesan Whipped Potatoes
- Red Skin Mashed Potatoes
- Goat Cheese Polenta
- New Potato with Dill Butter Sauce
- Peas with Pearl Onions
- Red Beans and Rice
- Rice Pilaf
- Stuffing and Gravy
- Sweet Potato Casserole
- Three Cheese Macaroni with Panko Breadcrumbs
- Twice Stuffed Potato
- Whipped Potato Casserole
- Wild Rice Medley

Dessert Choices

Tier One Dessert Choices:

- Cobblers: Apple, Peach or Blackberry; Served with Heavy Cream (20 Person Minimum)
- Fudge Chocolate Brownies
- Blonde Brownies
- Freshly Baked Cookies: Chocolate Chip, Coconut Pecan, White Chocolate Macadamia, Lemon, Sugar or Oatmeal Raisin

Tier Two Dessert Choices:

- Pies: Apple, Chocolate Chess, Pumpkin, or Southern Pecan

Tier Three Dessert Choices:

- Turtle Cheesecake
- New York Vanilla Cake with Sugared Strawberries
- Pies: French Silk Chocolate Pie, Key Lime or Peanut Butter Chocolate Pie

Tier Four Dessert Choices:

- Italian Cream Cake — Perfect for Plated Presentation
- Molten Fudge Lava Divine
- Bourbon Pecan Pie
- Creme Brulee Cheesecake
- Tiramisu
- Tres Leches Cake
- Lemon Pound Cake
- Almond Pound Cake
- Vanilla Pound Cake
- Granny Smith Caramel Apple Pie
- Gluten Free Flourless Chocolate Torte

Dessert Stations

Ice Cream Sundae Bar

Served with Oreo crumbles, Reese's Pieces, chocolate fudge, caramel syrup, sprinkles, sliced strawberries, whipped cream, walnuts in syrup and cherries.

Flaming Bananas Foster

Caramelized bananas prepared with brown sugar, butter and 151 rum served over vanilla ice cream.