

Chicken Entrees

Served with appropriate starch, vegetable, dinner roll and tier one dessert selection.

Pineapple Glazed Chicken

\$10.99 per person

Caribbean Jerk Chicken

Sautéed in Jamaican spices.

\$10.99 per person

Southern Fried Chicken

Crispy fried chicken (white and dark meat).

\$11.99 per person

Mango Citrus Salsa Grilled Chicken

\$12.99 per person

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.

\$13.99 per person

Parmesan Crusted Chicken

Topped with a sage butter sauce.

\$13.99 per person

Chicken Marsala

\$13.99 per person

Mushroom & Risotto Stuffed Chicken

Topped with a lemon-thyme sauce.

\$13.99 per person

Pork Entrees

Served with appropriate starch, vegetable, dinner roll and tier one dessert selection.

North Carolina Pulled BBQ Pork

Smoked southern style pork BBQ in a vinegar sauce.

\$10.99 per person

Pork Carnitas

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

\$12.99 per person

Brown Sugar Pecan Glazed Pork Tenderloin Medallions

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

\$13.99 per person

Mushrooms and Wild Rice Stuffed Pork Loin

\$15.99 per person

Teriyaki Grilled Chicken

\$10.99 per person

Smothered Fried Filet Chicken Breast

Smothered in brown country-style gravy.

\$10.99 per person

Honey BBQ Glazed Chicken Kabobs

Served with red onions, peppers and mushrooms.

\$12.99 per person

Pecan Crusted Chicken

\$12.99 per person

Spinach & Artichoke Stuffed Chicken

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

\$13.99 per person

Pimento Cheese Stuffed Chicken

Breast of chicken stuffed with homemade pimento cheese.

\$13.99 per person

Chicken Francese

With a white wine and caper sauce.

\$13.99 per person

Smoked Gouda Stuffed Chicken

Topped with a tomato-basil puree.

\$13.99 per person

Pineapple Glazed Ham

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

\$11.99 per person

Sweet and Sour Pepper Pork

Served with white rice.

\$12.99 per person

Honey Mustard Glazed Pork Tenderloin Medallions

\$12.99 per person

Honey BBQ Glazed Boneless Center Cut Pork Chops

\$16.99 per person

Pasta Entrees

Served with caesar salad or mixed salad greens with balsamic vinaigrette, cheesy bread sticks and tier one dessert selection.

Tortellini Prime Vera

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

\$11.99 per person

Twice Baked Ziti with Meatballs

Served with marinara sauce.

\$11.99 per person

Fusilli Pasta Topped with Fresh Sautéed Spinach & Asiago

\$12.99 per person

Stuffed Shells

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

\$12.99 per person

Four Cheese Lasagna

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

\$12.99 per person

Spinach Fettuccini Prima Vera

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

\$13.99 per person

Beef Entrees

Served with appropriate starch, vegetable, dinner roll and tier one dessert selection.

Gourmet Meatloaf

\$10.99 per person

Country Style Steak

Cubed steak smothered in a brown gravy.

\$11.99 per person

Beef Stroganoff

Strips of beef in a sour cream mushroom sauce.

\$12.99 per person

Beef Kabobs

Cuts of tenderloin beef with peppers, onions and mushrooms.

\$13.99 per person

Marinated Teriyaki Beef Tenderloin Medallions

\$14.99 per person

Braised Beef Short Ribs

Topped with a demi glaze.

\$15.99 per person

Eggplant Parmesan

Served with marinara sauce.

\$11.99 per person

Chicken Parmesan

Served with angel hair pasta.

\$12.99 per person

Penne Carbonara

\$12.99 per person

Bowtie Bolognese

\$12.99 per person

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.

\$20.99 per person

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.

\$14.99 per person

Hamburger Steak with Sautéed Onions and Mushrooms

\$10.99 per person

Tenderloin Beef Tips

With sautéed peppers, onions, and mushrooms.

\$12.99 per person

Barbecue Beef Brisket

\$13.99 per person

Beef Marsala

\$14.99 per person

Beef Tenderloin Medallions

Topped with a burgundy bella mushroom sauce.

\$14.99 per person

Steak Entrees

Served with appropriate starch, vegetable, dinner roll and tier one dessert selection.

Prime Rib of Beef

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

\$24.99 per person

Filet Mignon

4oz portion \$18.99 per person

6oz portion \$22.99 per person

8oz portion \$26.99 per person

Boneless Ribeye

Grilled to perfection. 10oz portion.

\$24.99 per person

Filet Mignon Imperial

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

\$29.99 per person

Seafood Entrees

Served with appropriate starch, vegetable, dinner roll and tier one dessert selection.

Blackened Tilapia

Served with a mango citrus salsa.

\$14.99 per person

Blackened Mahi Mahi

Served with a mango citrus salsa.

\$15.99 per person

BBQ Shrimp

Marinated grilled shrimp on a skewer and wrapped in bacon.

\$15.99 per person

Shrimp Scampi

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

\$15.99 per person

Pan-Seared Scallops

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

\$16.99 per person

Grilled or Blackened Salmon Filet

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

\$15.99 per person

Shrimp Creole

Sautéed shrimp in a Louisiana style cajun gumbo sauce.

\$15.99 per person

Pecan Crusted Salmon

\$15.99 per person

Carolina Crab Cakes

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

\$16.99 per person

Grilled Ahi Tuna

Served with a tahini ginger sauce.

\$16.99 per person

Low Country Boil

\$18.99 per person

Side Items and Desserts

Please choose one vegetable, starch and dessert to be served with entree. Additional sides can be included for an additional \$2.25 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
- Cabernet Risotto
- Consomme Rice
- 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
- Stuffing and Gravy
- Sweet Potato Casserole
- Three Cheese Macaroni with Panko Breadcrumbs
- Twice Stuffed Potato
- Whipped Potato Casserole
- Wild Rice Medley

Tier One Desserts:

Dessert choices included in pricing

- Freshly Baked Cookies: Chocolate Chip, Coconut Pecan, White Chocolate Macadamia, Sugar or Oatmeal Raisin
- Pies: Banana Cream, Apple, Coconut Cream, Lemon Meringue, Sweet Potato, Pumpkin, Strawberry Cream or Southern Pecan
- Cobblers: Apple, Peach, Cherry, Blackberry or Strawberry Served with Heavy Cream
- Fudge Chocolate Brownies
- Blonde Brownies
- Strawberry Shortcake
- Chocolate Truffle Mousse Sheet Cake
- Lemon and Cream Shortcake
- Carrot Layer Cake with Cream Cheese Icing
- Chocolate Layer Cake with Chocolate Icing
- Red Velvet Layer Cake
- Coconut Layer Cake

Tier Two Desserts:

Dessert choices for an additional \$1.25 per person

- Gourmet Cookies: Lemon Blueberry, Salted Caramel Crunch, Chocolate Chip Pecan, Peanut Butter Chocolate, Chocolate Chunk or Fudge Macaroon
- Pies: Boston Cream, French Silk Chocolate, Fruits of the Forest served with heavy cream, Key Lime or Peanut Butter Chocolate
- Assorted Cheesecake
- New York Vanilla Cake
- Raspberry Swirl Cake
- Silk Tuxedo Cake
- Chocolate Chip Cake
- Caramel Fudge Pecan Cake
- Gluten Free Flourless Chocolate Torte
- Southern Banana Pudding

Tier Three Desserts:

Dessert choices for an additional \$2.50 per person

- Italian Cream Cake — Perfect for Plated Presentation
- Molten Fudge Lava Divine
- Bourbon Pecan Pie
- Creme Brulee Cheesecake
- Tiramisu
- Tres Leches Cake
- Orange Dream Swirl Cake
- Granny Smith Caramel Apple Pie

Dessert Stations

Flaming Bananas Foster

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

\$4.95 per person

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.

\$4.95 per person