



Dinner Entrees

50 Guest Minimum

Slow Roasted Prime Rib

Served with a Baked Potato and Green Beans Almondine

\$33.95 per person

Grilled Caribbean Jerk Mahi Mahi

finished with Black Bean Mango Salsa, served with Tropical Fried Rice and Roasted Vegetables

\$29.95 per person

Crab Stuffed Flounder

Served with Rice Pilaf and Broccoli Parmesan

\$30.95 per person

Chicken Piccata

Chicken breast cutlet quick sautéed And finished in Lemon Butter Capers White Wine Sauce

Served with Rice Pilaf, Broccoli and Baby Carrots

\$24.95 per person

Herb Roasted Chicken Breast

Served with Rice Pilaf and Vegetable Medley

\$23.95 per person

Filet Mignon

Served with Garlic Mashed Potatoes Chefs Choice Vegetables

\$38.95 per person

Salmon Sicilian

Sautéed Atlantic Salmon with hot Chili, Garlic, & Oregano Olive Oil

Served Roasted Red Potatoes and Vegetable Medley

\$29.95 per person

Beaufort Chicken

Stuffed with Back Fin Crab and topped with a Tarragon Cream Sauce

Served with Saffron Rice and Chefs Choice Vegetable

\$29.95 per person

Fettuccine Alfredo

Ribbon Noodles with Parmesan Cream

\$20.95 per person

Enhance with Grilled Chicken

\$3.00 additional

Sautéed Shrimp

\$6.00 additional

Combination Platters

5oz Grilled Filet Mignon with your choice of the following

3 Stuffed Shrimp - **\$38.95 per person**

Sautéed Chicken Breast - **\$34.95 per person**

Atlantic Salmon - **\$36.95 per person**

All Dinners include Salad, Basket of Fresh Rolls and Butter, Iced Tea and Water

All prices subject to change without notice • Prices do not include 20% service charge and all applicable taxes

Create your Own Dinner Buffet
Minimum of 50 people
2 Entrees \$29.95 per person
3 Entrees \$32.95 per person
Add \$3.00 per person if buffet is less than 50 people
Add \$5.00 per person if buffet is less than 35 people

Chilled Garden Greens with Assorted Dressings Included
(Add Classic Caesar Salad or Spinach Salad for an additional \$2.50 per person)

Please Select one of the following

Southern Broccoli Salad	Penne Pasta Salad	Red Skinned Potato Salad
Tomato and Cumber Salad	Potato Salad	Marinated Vegetable Salad
Cole Slaw	Greek Salad	Oriental Ginger Pasta Salad

Entrees select two or three entrees

BBQ Chicken	Southern Fried Chicken	Chicken Parmesan
Chicken Piccata	Caribbean Jerk Mahi Mahi	Lasagna
London Broil	Salmon Siciliano	Herb Rubbed Pork Loin
Eggplant Parmigiana	Broiled Flounder	Fried Shrimp
Chicken Broccoli Alfredo	Chicken Marsala	

Chef's Vegetable Selections (select two)

Broccoli	Green Beans Almondine	Baby Carrots
Fresh Steamed Vegetable Medley	Zucchini and Squash	Sugar Snap Peas

Accompaniments (select two)

Rice Pilaf	Wild Rice	
Sweet Potatoes	Garlic Mashed Potatoes	Roasted New Potatoes
Penne Pasta tossed with garlic and olive oil		Scalloped Potatoes

All Buffets include Rolls and Butter,
Iced Tea and Water

Enhance Buffet with a 'Carved to Order' Action Station

Honey Baked Ham - \$225.00 (serves 50)
Whole Roasted Turkey - \$190.00 (serves 35)
Pork Loin - \$180.00 (serves 35)
Carved Prime Rib - \$330.00 (serves 25)
Carver fee at \$75.00

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**Specialty Theme Buffets
50 Person Minimum**

Old Fashioned Bar B-Que

Cole Slaw and Potato Salad, Brunswick Stew, Pulled Pork Barbecue,
BBQ Chicken, Mashed Potatoes, Corn on the Cob,
Baked Beans, Southern Style Green Beans, Hushpuppies, and Carolina Sweet Tea

\$29.95 per person

Enhance your buffet with Baby Back Ribs at \$9.95 per person

Nautical Luau

Tossed Salad with Ranch and Italian or Spinach Salad with Raspberry-mango Vinaigrette,
Coconut Mandarin Salad

Gulf Shrimp and Bowtie Pasta Salad, Caribbean Ribs, Mahi Mahi with Papaya Relish
Steel Drum Chicken, Polynesian Vegetable Medley, Tropical Fried Rice

\$36.95 per person

Enhance your buffet with a whole suckling pig at \$475.00 ++ (serves 40-50)

The All American

All Beef Hot Dogs and Hamburgers, Southern Fried Chicken, Baked Beans
Corn of the Cob, Potato Salad, Cole Slaw,
Assorted Cheeses and Relish Tray

\$24.95 per person

Italian Beach Side

Minestrone, Caesar Salad, Caprese Salad, Baked Lasagna,
Chicken Piccata or Chicken Marsala, Pasta with choice of Alfredo, Garlic and Olive Oil or a
classic Tomato Basil Sauce, Italian Green Beans and Garlic Bread

\$27.95 per person

Nautical Seafood Bounty Buffet

Fresh Green Salad, Penne Pesto Salad, Cole Slaw,
Chef John Andreola's Award Winning Clam Chowder
High Tide Chef's Catch, Swim with the Fishes Fried Flounder,
Landlubbers Herb Roasted chicken breast
Rice Pilaf, Corn on the Cob, King's Ransom Vegetable Du Jour,
Thievin' Scoundrel Corn Muffins

\$35.95 per person

All Buffets include Rolls and Butter,
Iced Tea and Water

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