

Domestic & International Fruit and Cheese Display

A Selection of Gourmet Cheeses from around the world, served with fresh Fruit and Crackers \$4.25 per person

Crudités

Cascading display of fresh cut Vegetables including Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, Cucumbers and Squashes served with Herb Ranch Dip and Blue Cheese Dip \$3.25 per person

Seasonal Tropical Fruit

Featuring premium Tropical Fruits with a Honey Lime Yogurt Dip \$3.00 per person

Spinach Artichoke Dip

Served with crusty Bread or fresh Tortilla Chips \$2.25 per person

Warm Imperial Crab Dip

Served with Toast Points or Pita Wedges \$4.50 per person

Queso Dip

Served with fresh Tortilla Chips \$2.25 per person

Fernandina Shrimp Dip

\$2.25 per person



Specialty Presentations

Each Specialty Appetizer Serves 30-40 People.

Baked Wheel of Brie En Croute

With Walnuts and Brown Sugar served with French bread and Crackers \$150

Mediterranean Vegetable Display

Hummus, Tabouleh, Roasted Marinated Vegetables served with assorted Flat Breads, Extra Virgin Olive Oil and Kalamata Olives \$225

Antipasto Display

Featuring Genoa Salami, Capicola, Sopressata, Pepperoni, Olives, marinated Artichokes, Sundried Tomatoes and Fresh Mozzarella \$250

Sweet Treats

Assorted mini Tea Pastries to include Fruit Tartlettes, miniature Éclairs, Cream Puffs and miniature Cheesecakes.
\$350



Hors D'Oeuvres

Home-Style Breaded Chicken Tenders served with BBQ and Honey Mustard Sauce \$2.75 per person

Chicken Wings with Mild Sauce \$3.00 per person

Chicken Satay Skewers with Spicy Peanut Sauce \$3.25 per person

> Manhattan Meatballs \$2.75 per person

Fried Parmesan Ravioli served with Marinara \$2.75 per person

> Mini Cuban Sandwich Platter \$3.00 per person

Assorted Finger Sandwich Platter \$3.25 per person

Miniature Vegetable Spring Rolls served with Dipping Sauces \$3.75 per person

> Seared Scallops Wrapped in Bacon \$4.50 per person

Miniature Lump Crab Cakes served with Tartar and Cocktail Sauce \$5.00 per person

Steamed Fernandina Peel & Eat Shrimp served with Cocktail and Tartar Sauces

Market Price

Coconut Fried Shrimp Served with Bourbon Marmalade

Market Price





Deli Platter

Sliced Roast Beef, Turkey and Ham, sliced American, Swiss and Provolone Cheese, Green Leaf Lettuce, Sliced Tomato and Onion \$12.00 per person

Salad Platter

Your Choice of Three: Chicken Salad, Tuna Salad, Egg Salad, Ham Salad, or Shrimp Salad \$12.00 per person

Wrap Platter

Choose your combination of Roast Beef, Turkey or Ham and American, Swiss or Provolone Cheese. \$14.00 per person

Sandwich Platter

A Platter piled high with a variety of Ham and American, Turkey and Swiss, Roast Beef and Provolone Sandwiches \$14.00 per person

Sub Platter

Finger-sized servings of fresh Deli Subs. Choose From Roast Beef, Ham and Turkey. \$14.00 per person

Salad

Caesar Salad, Chef's Salad, Cobb Salad or Greek Salad

All Lunch Buffets include appropriate condiments, choice of Salad, Potato Chips, Cookies, Iced Tea, Water and Lemonade





Old South BBQ

BBQ Chicken, Shredded BBQ Pork, Corn on the Cobb, Southern Baked Beans, Coleslaw, Cornbread \$18 per person

The Cookout

Grilled Hamburgers, Hot Dogs with Condiments, Baked Beans, Banana Pudding with Vanilla Wafers \$12 per person

Brats And Sausage

Beer Brats, Italian Sausages, sautéed Onions and Peppers, Beer Battered Onion Rings, Coleslaw, Apple Pie \$14 per person

The Fernandina

Tossed Salad, Crab Cakes, Peel and Eat Fernandina Shrimp, Roasted Asparagus, Tortellini Vegetable Salad, Corn on the Cobb, Rolls, Strawberry Shortcake \$30 per person

Low Country Boil

Tossed Salad, Andouille Sausage, Fernandina Shrimp, Crawfish Meat, Corn on the Cobb and Red Potatoes in seasoned Broth, Cornbread, Bourbon Pecan Pie \$25 per person

The Italian

Caesar Salad, Meat Lasagna, Chicken Piccata, Fettuccini, Italian Roasted Vegetables, Italian Breadsticks, Tiramisu \$18 per person

Southern Favorite

Tossed Salad, Buttermilk Fried Chicken, Southern Style Green Beans, Garlic Mashed Potatoes, Cornbread, Banana Pudding with Vanilla Wafers

\$18 per person



Lunch & Dinner Buffets

\$21.95 per person with One Entrée \$25.95 per person with Two Entrees

All Buffets include a Tossed Salad with Dressings or Caesar Salad, and Dinner Rolls with Butter.

Choice Of 1 Or 2 Entrees

Chicken Marsala
Spiral Sliced Honey Baked Ham
Mediterranean Roasted Pork Loin
Chicken Cordon Bleu
Shrimp Scampi
Panko Crusted Fish With Orange Basil Buerre Blanc
Cuban Pork Roast
Herb And Lemon Roasted Chicken
Grilled Flank Steak With Demi-Glace And Onion Straws
Prime Rib Carving Station With Horseradish Sauce And Au Jus

Add \$3.00 per person for Prime Rib Carving Station

Starch

Garlic Mashed Potatoes
Potatoes Au Gratin
Roasted New Potatoes
Balsamic Glazed Sweet Potatoes
Wild Rice Pilaf
Garden Vegetable Rice
Buttered Fettuccine

Vegetables

Fresh Steamed Broccoli Florets
Green Beans and Friends
Southern Style Green Beans
Roasted Asparagus
Italian Roasted Vegetables
Vegetable Medley
Baby Carrots with a Honey Glaze





Smoked Turkey and Ham Croissant with Provolone Cheese and Lettuce, Whole Fresh Fruit, Potato Chips, Chocolate Chip Cookie, Pepsi \$12 per person

Italian Submarine Sandwich, Whole Fresh Fruit, Potato Chips,
Chocolate Chip Cookie, Pepsi
\$12 per person

Grilled Chicken Breast with Herbed Cheese on an Onion Roll, Whole Fresh Fruit, Potato Chips, Chocolate Chip Cookie, Pepsi

\$12 per person

Sliced Roast Beef with Roasted Peppers and Onion on Ciabatta Bread, Whole Fresh Fruit, Potato Chips, Chocolate Chip Cookie, Pepsi \$14 per person

Asian Chicken Wrap with Yellow Squash and Cabbage, Pasta Salad, Whole Fresh Fruit,
Potato Chips, Chocolate Chip Cookie, Pepsi
\$14 per person

