



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

Buffet Dinners

Price Per Person Includes: Plates, Flatware, Non-Alcoholic Glassware, Paper Dinner Napkins, and Unlimited Non-Alcoholic Beverages (Iced Tea, Water and Sodas – Coca Cola)

NC Sales Tax & Service Charge (22%) Not Included in Per Person Pricing

Buffet Dinners are available “Family-Style” for an additional \$6.00 per person.

(The Lighthouse Wynd Buffet Menu is not available “family style”.)

Mixed Green Salad and Bread & Butter Included with All Buffet Menus

The Charleston Touch

\$29.00 per person

Appetizers: Choose Three (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Cold Vegetable Crudités with Creamy Ranch Dip, Roasted Red Pepper Hummus with Toasted Pita, Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce, Spinach & Artichoke Dip with Crostini, Pimiento Cheese with Toasted Flatbread, Mac & Cheese Bites, Ham Biscuits with Dijon Mustard

Entrees: Choose Two (2)

Southern Fried Chicken, Pulled Pork BBQ (Eastern and Western NC Style), Fried Pork Chops with Onion Gravy, Cornmeal Fried Catfish with Tartar Sauce, Chicken-Fried Steak with Country Gravy, Herb-Roasted Chicken, Garlic Rosemary Pork Loin

Sides: Choose Three (3)

Mac and Cheese, Fried Okra, Slow-Cooked Baby Lima Beans, Southern Style Collards, Southern Style Green Beans, Buttered Corn-On-The-Cob, Baked Beans, Squash and Zucchini, Cucumbers and Tomatoes, Mashed Potatoes and Gravy, Rice Pilaf, Maple Mashed Sweet Potatoes, Garden Vegetable Pasta Salad with Fresh Basil and Feta

The Airlie Road

\$36.00 per person

Appetizers: Choose Three (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Roasted Garlic and White Bean Hummus with Toasted Pita Points, Olive Tapenade Canapé, Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce, Spinach & Artichoke Dip with Crostini, Asian Style Meatballs, Red Curry Beef Satay, Roasted Vegetable Canapé, Jamaican Jerk Chicken Kabob, Ricotta with Roasted Tomato Jam Crostini

Entrée: Choose (2)

Southern-Style Chicken Marsala, Southern-Style Chicken Picatta, Grilled Salmon with Basil and Lemon, Blackened Flank Steak with Creamy Horseradish, Asian BBQ Salmon, Mediterranean Mahi, Beef Tips with Wild Mushrooms, Herb-Roasted Chicken, Basil-Pesto Chicken Tri-Colored Tortellini,



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

Tuscan Pork Loin with Roasted Tomatoes and Shaved Parmesan

Sides: Choose (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes, French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Maple Mashed Sweet Potatoes

The Low Country Boil Picnic

\$38.00 per person

Stationed Appetizers: Choose (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Grilled Vegetable Display with Balsamic Reduction, Spinach & Artichoke Dip with Crostini, Mini Turkey & Swiss Sandwiches, Bacon-Wrapped Shrimp, Mac & Cheese Bites, Deviled Eggs with Crab, Maple-Glazed Mini Chicken & Waffles, Classic Burger Sliders with Cheese & Pickle, Crispy Chicken Wings with Buffalo Sauce and Bleu Cheese Dressing or Creamy Ranch

Main Course

Low-Country Seafood Boil

Classic Seafood Boil with Seasonal Local Seafood, Sausage, Corn and Potatoes

Entrée: Choose One (1)

BBQ Pork Ribs

Slow-Smoked BBQ Chicken

Carolina Pulled Pork BBQ (Eastern and Western Style)

Herb-Roasted Chicken

Sides: Choose Two (2)

Mac and Cheese, Fried Okra, Slow-Cooked Baby Lima Beans, Southern Style Collards, Southern Style Green Beans, Baked Beans, Bacon-Cilantro Red Potato Salad, Marinated Vinegar Slaw

The Lumina South

\$43.00 per person

Stationed Appetizers: Choose (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Fresh Mozzarella, Basil, and Tomato Bruschetta, Roasted Red Pepper Hummus with Toasted Pita Points, Grilled Vegetable Display with Balsamic Reduction, Red Curry Beef Satay, Smoked Chicken Quesadillas with Homemade Guacamole and Salsa, Roasted Vegetable Canapé, Asian Style Meatballs, Spinach & Artichoke Dip with Crostini, Jamaican Jerk Chicken Kabob,

Passed Appetizers: Choose Two (2)

Mini Crab Cakes with Lemon Basil Aioli, Spanikopita - Spinach & Feta Phyllo Pies, Smoked Salmon in Cucumber Cups, Bacon-Wrapped Scallops, Chicken Salad Phyllo Cups, Mini Beef Wellington, Olive Tapenade Canapé, Spicy Beef Adobo Empanadas, Mint Couscous with Butter-Poached Shrimp, Roast Beef, Goat Cheese & Arugula Crostini, Classic Charleston Shrimp Pate`, Ricotta with Roasted Tomato Jam Crostini



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

Entrée: Choose (2)

Garlic Rosemary Pork Loin, Grilled Chicken with Spinach and Feta, Herb-Roasted Chicken, Baked Ziti with Italian Sausage and Roasted Red Peppers, Grilled Flank Steak with Creamy Horseradish, Asian BBQ Salmon, Chili-Lime Pork Loin, Basil-Pesto Chicken Tri-Colored Tortellini, Beef Tips with Wild Mushrooms, Grilled Chicken Breast with Roasted Tomato-Goat Cheese Fondue

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes, Herb & Vegetable Risotto, French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Buttered Brussel Sprouts, Roasted Asparagus with Lemon Butter, Yukon Gold Potato Gratin, Twice-Baked Mashed Potatoes, Pecan Sweet Potatoes

The Beach Road North

\$48.00 per person

Stationed Appetizers: Choose (2)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Fresh Mozzarella, Basil, and Tomato Bruschetta, Chicken Salad Phyllo Cups, Roasted Vegetable Canapé, Smoked Chicken Quesadillas with Homemade Guacamole and Salsa, Mini Eggrolls with Sweet Chili Dipping Sauce, Grilled Vegetable Display with Balsamic Reduction, Red Curry Beef Satay, Spinach & Artichoke Dip with Crostini, Asian Style Meatballs, Crab Dip with Old Bay Crostini, Mint Couscous with Butter-Poached Shrimp, Jamaican Jerk Chicken Kabob, Spiny Lobster Phyllo Cup, Classic Charleston Shrimp Pate, White Truffle Deviled Eggs

Passed Appetizers: Choose Three (3)

Mini Crab Cakes with Lemon Basil Aioli, Spanikopita - Spinach & Feta Phyllo Pies, Olive Tapenade Canapé, Chicken Salad Phyllo Cups, Mini Beef Wellington, Bacon-Wrapped Scallops, Mushroom Duxelle in Phyllo, Sesame Tuna Sashimi in Cucumber Cups, Coconut Shrimp with Citrus Pineapple Dipping Sauce, Roast Beef, Goat Cheese & Arugula Crostini, Spicy Beef Adobo Empanadas, Ricotta with Roasted Tomato Jam Crostini

Entrée: Choose Three (3)

(Indicate Chef-Attended Food Stations – Chef-Attended Fee Applies)*

Grilled Free Range Chicken Breast with Roasted Tomato Goat-Cheese Fondue, Pan Seared Salmon with Asparagus and Citrus Butter, Southern-Style Shrimp and Grits, *Chef-Attended Carved Beef Tenderloin with Creamy Horseradish, Mediterranean Mahi, Southern-Style Chicken Marsala, Truffle Chicken Ravioli with Asparagus and Grape Tomato, *Chef-Attended Carved Chili-Lime Pork Tenderloin, Sautéed Local Shrimp Over Penne Pasta with Homemade Marinara, *Chef-Attended Carved Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Seasonal Vegetable Medley, Herb & Vegetable Risotto, Roasted Garlic Mashed Potatoes, French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Roasted Asparagus with Lemon Butter, Buttered Brussel Sprouts, Herb Roasted Potatoes, Twice Baked Mashed Potatoes, Pecan Sweet Potatoes

The Lighthouse Wynd

\$65.00 per person

Stationed Appetizers: Choose (2)

Premium Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Grilled Vegetable Display with Balsamic Reduction, Crab Dip with Old Bay Crostini, Sesame Seared Tuna with Asian Napa Cabbage Slaw, White Truffle Deviled Eggs

Passed Appetizers: Choose Three (3)

Mini Crab Cakes with Lemon Basil Aioli	Prosciutto & Gruyere Puff Pastry Pinwheel
Mini Beef Wellington	Smoked Salmon in Mini Cucumber Cups
Mushroom Duxelle in Phyllo	Roast Beef, Goat Cheese, Arugula Crostini
Roast Beef, Goat Cheese & Arugula Crostini	Shrimp Cocktail Shooters
Olive Tapenade Canapé	Lamb Lollipops with Mint Pesto
Mint Couscous with Butter-Poached Shrimp	Oysters Rockefeller
Coconut Shrimp with Citrus Pineapple Sauce	Bacon-Wrapped Scallops
Smoked Salmon & Goat Cheese Crostini	Gorgonzola and Pine Nut Stuffed Endive
Sesame Tuna Sashimi in Cucumber Cups	Spicy Beef Adobo Empanadas
Crab-Stuffed Shrimp with Spicy Remoulade	Spiny Lobster Phyllo Cup

Salad: Choose one (1)

128 South Mixed Green Salad with Homemade Balsamic Vinaigrette
Beet Salad with Feta and Mint with a local honey clover drizzle

Chef-Attended Carving Station: Choose One (1)

(Chef-Attended Fee Applies)

Herb Roasted Beef Tenderloin with Creamy Horseradish, Prime Rib (Mid Rare), Roasted Lamb with Mediterranean Tzatziki, Chili-Lime Pork Tenderloin, Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce

Entrée: Choose Two (2)

Grilled Free-Range Chicken Breast with Roasted Tomato-Goat Cheese Fondue, Seared Grouper with Crispy Prosciutto, 6oz Cold Water Lobster Tail, 128 South Crab Cakes, Double-Cut Pork Chops, Southern-Style Shrimp and Grits, Truffle Chicken Ravioli with Asparagus and Grape Tomato



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

Sides: Choose Three (3)

Lobster Mac and Cheese, Truffle Cream Corn, French Style Green Beans with Parmesan and Prosciutto, Buttered Brussel Sprouts, Grilled Asparagus with Toasted Pinenuts, Herb Roasted Potatoes, Roasted Garlic Mashed Potatoes, Yukon Gold Potato Gratin, Twice Baked Mashed Potatoes, Pecan Sweet Potatoes