Wyndham Garden

**&**

**Southpoint Convention Center**

***2018 Menus & Pricing***

***PJ’s Catering aims to establish loyal, long-lasting relationships with each of our clients by ourselves in providing top notch customer service and delicious, quality food. Whether you’re hosting a corporate event or a gathering for 5 or 2,000 guests, PJ’s Catering works to provide a pre-set or customized menu to meet your specific needs and requests.***

***Allow our catering coordinators and amazing chefs to cater your next corporate event or gathering! Call our catering coordinators today for customized menus, pricing and to reserve your date.***

***All prices subject to change prior to contract signing.***

***Table of Contents***

***Breakfast Buffets ……………………………………………………………….. 3***

***Boxed & Plated Breakfasts ……………………………………………………. 5***

***Breakfast Enhancements ………………………………………………………. 6***

***Morning & Afternoon Breaks ……………………………………….………… 7***

***Lunch Buffets …………………………………………………...……………….. 9***

***Boxed & Plated Lunch …………………………………………………..……. 16***

***Hot & Cold Hors d’oeuvres …………………………………………….…….. 19***

***Displays & Carving Stations ………………………………………………... 21***

***Dinner Buffets ……………………………………………………….………… 22***

***Plated Dinner ………………………………………………………………….. 25***

***Desserts …………………………………………………………………...……. 27***

***Beverages ……………………………………………………………...……….. 28***

***Bar Service …………………………………………………………….……….. 29***

***Continental Breakfast Buffet***

Assorted Breakfast Muffins, Pastries and Bagels

*served with Cream Cheese, Butter, Fruit Preserves & Jellies*

Fresh Seasonal Fruit

Yogurt and Granola

Chilled Fruit Juices

Regular & Decaffeinated Coffee

***All American Breakfast Buffet***

Assorted Breakfast Muffins, Pastries and Bagels

*served with Cream Cheese, Butter, Fruit Preserved & Jellies*

Yogurt and Granola

Fresh Seasonal Fruit

Fresh Scrambled Eggs

Bacon Strips

Sausage Links or Patties

Breakfast Potatoes

Chilled Fruit Juices

Regular & Decaffeinated Coffee

***Price is Inclusive of 20% service charge and 7% sales tax***

***The Executive Breakfast Buffet***

Traditional Oatmeal

*served with Raisins & Brown Sugar*

Build Your Own Greek Yogurt Parfait

*Served with Granola, Raspberries, Blueberries, Blackberries, Strawberries & Honey*

Fresh Seasonal Fruit

***~Choose One Entrée~***

Traditional French Toast with Warm Maple Syrup

Belgian Waffles with Strawberry Compote

Cheese Blintz with Fresh Blueberries

***~Choose Two Egg Entrées~***

Bacon & Cheese Quiche

Scrambled Eggs

Spinach & Cheese Frittata

***~Choose Two Proteins~***

Bacon

Ham Steak

Smoked Sausage

Turkey Sausage

***~Choose One Starch~***

Hash Browns

Fried Potatoes

Southern Grits

Biscuits & Sausage Gravy

Cheesy Potato Bake

Chilled Fruit Juices

Regular & Decaffeinated Coffee

***Price is Inclusive of 20% service charge and 7% sales tax***

***All Inclusive Boxed Breakfast***

***~Choice of One Entrée~***

Bacon, Egg & Cheese Sandwich

Sausage, Egg & Cheese Sandwich

Egg & Cheese Sandwich

Scrambled Eggs with Cheese

Yogurt

Fresh Fruit

Orange Juice

Bottled Water

***Plated Breakfast***

***~Choice of One Starter~***

Fresh Fruit Salad

Yogurt Parfait

Basket of Danishes, Muffins & Croissants

***~Choose One or Two Entrées~***

French Toast with Strawberry Compote

Ham & Cheese Frittata

Crab Cake Benedict with Champagne Hollandaise

Vegetable Omelet

***~Sides~***

Breakfast Potatoes

Bacon Strips

Sausage Link or Patty

***~Beverages~***

Orange Juice

Regular & Decaffeinated Coffee Service

Hot Tea Service

**~Two Entrees~**

**~Three Entrees**

***Price is Inclusive of 20% service charge and 7% sales tax***

***Breakfast Enhancements***

**Assorted Bagels with Cream Cheese**

**Assorted Mini Muffins**

**Danish, Muffin & Croissant Tray**

*served with Butter and Jam*

**Build your own Greek Yogurt Parfait**

*served with Granola, Raspberries, Blueberries, Blackberries, Strawberries & Honey*

**Box Cereal with Milk**

**Bacon Strips or Sausage**

**Southern Style Grits**

*served with Various Toppings*

**Traditional** **Oatmeal**

*served with Raisins & Brown Sugar*

**Scrambled Eggs with Cheese**

**French Toast with Maple Syrup**

**Omelet Station**

***Price is Inclusive of 20% service charge and 7% sales tax***

***Health Kick Break***

*Break is based on a 30-minute break*

Sliced Fresh Seasonal Fruit

Vegetable Tray with Choice of Dressing

Yogurt & Granola

Assorted Soft Drinks

Bottled Water

***Early Morning Break***

*Break is based on a 30-minute break*

Sliced Fresh Seasonal Fruit

Assorted Muffins

Granola Bars

Yogurt with Granola

Assorted Soft Drinks

Bottled Water

***Sweet & Salty Break***

*Break is based on a 30-minute break*

Trail Mix

Freshly Popped Popcorn

5oz Assorted Cookies

Freshly Baked Brownies

Assorted Soft Drinks

Bottled Water

***Energizer Break***

*Break is based on a 30-minute break*

Tortilla Chips & Crostini served with Artichoke Dip

Garden Vegetable & Crackers served with Roasted Garlic Spread

Fruit & Cheese Display

Assorted Soft Drinks

Bottled Water

***Price is Inclusive of 20% service charge and 7% sales tax***

***Break Selections***

***~Beverages~***

**Regular & Decaffeinated Coffee**

**Assorted Hot Tea**

**Assorted Bottled Juices**

**Canned Sodas**

**Bottled Waters**

**Sweet or Unsweet Tea**

**Yellow Lemonade**

**Pink Lemonade**

***~Breakfast Breads, Fruit, Yogurt & Sweets~***

**Assorted Bagels with Cream Cheese**

**Assorted Mini Muffins**

**Danish, Muffin & Croissant Tray**

*served with Butter and Jam*

**Build your own Greek Yogurt Parfait**

*served with Granola, Raspberries, Blueberries, Blackberries, Strawberries & Honey*

**Assorted 5oz “Colossal” Cookies**

*Chocolate Chunk, Peanut Butter, Red Velvet, Oatmeal Raisin, Sugar Cookie and White Macadamia*

**Fresh Baked Brownies**

**Seasonal Fruit Salad**

*serves 20 people*

***Price is Inclusive of 20% service charge and 7% sales tax***

***Build Your Own Deli Buffet***

**~Entrée~**

Assortment of Breads and Rolls

Display of Assorted Boars Head Sliced Meats

*Roast Beef, Baked Ham and Turkey Breast*

Display of Assorted Cheeses

*Cheddar, Colby Jack and Swiss Cheese*

Relish Platter

**~Side Dishes~**

Pasta Salad

Potato Salad

**~Desserts~**

Freshly Baked Cookies

Brownies

**~Beverages~**

Freshly Brewed Coffee

Sweet or Unsweet Tea

Fruit Infused Water

***Price is Inclusive of 20% service charge and 7% sales tax***

***Great American***

***Baked Potato Soup & Salad Bar***

**~Soup~**

A mixture of Idaho Potato and Sweet Potato Soup of the Day

**~Build Your Own Garden Salad Bar~**

Iceberg and Mesclun Salad Mix

Cherry Tomatoes

Cucumbers

Carrot Sticks

Shredded Cheese

Bacon Bits

Croutons

**~Choice of Two Dressings~**

Ranch

Balsamic Vinaigrette

Greek Dressing

Caesar

**~Side Dishes~**

Fruit Salad

Pasta Salad

**~Beverages~**

Freshly Brewed Coffee

Sweet or Unsweet Tea

Fruit Infused Water

***Price is Inclusive of 20% service charge and 7% sales tax***

***All Inclusive Lunch Buffet***

***~Chef’s Choice of One Salad~***

**Garden Salad Mix**

Spring Mix and Iceberg Lettuces, Shredded Carrots, Sliced Cucumbers,

Cherry Tomatoes, Shredded Cheese and Croutons

**Caesar Salad**

Romaine Lettuce, ShavedParmesan and Croutons

***~Chef’s Choice of Two Hot Entrées~***

*Please inform of any allergies so we can accommodate*

***~Chef’s Choice of One Starch~***

*- Sample Choices -*

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Chef’s Choice of One Vegetable~***

*- Sample Choices -*

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens,

Cooked Cinnamon Apples

***~Chef’s Choice of Dessert~***

***~Beverages~***

Sweet or Unsweet Tea

Fruit Infused Water

***Price is Inclusive of 20% service charge and 7% sales tax***

***Basic Lunch Buffet***

***~Choose One Salad~***

**Garden Salad Mix**

Spring Mix and Iceberg Lettuces, Shredded Carrots, Sliced Cucumbers,

Cherry Tomatoes, Shredded Cheese and Croutons

**Caesar Salad**

Romaine Lettuce, ShavedParmesan and Croutons

**Tropical Salad**

Baby Greens, Mandarin Oranges, Strawberries, Cucumbers, Walnuts andDried Fruits

**Spinach Salad**

Baby Spinach, Mandarin Oranges, Bacon Bits, Sliced Hard BoiledEgg

**Strawberry Gorgonzola Salad**

Spring Mix, Mandarin Oranges, Strawberries, Almonds, Gorgonzola Cheese

***~Choose One Chicken Entrée~***

Blackened Chicken Breast

Grilled Chicken Breast

***~Choose One Pasta Entrée~***

Vegetable Lasagna

Pasta Primavera

***~Choose One Starch~***

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Choose One Vegetable~***

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens, Cooked Cinnamon Apples

Warm Rolls and Butter

Sweet Tea and Water

***Price is Inclusive of 20% service charge and 7% sales tax***

***Customized Lunch Buffet***

***~Choose One Salad~***

**Garden Salad Mix**

Spring Mix and Iceberg Lettuces, Shredded Carrots, Sliced Cucumbers,

Cherry Tomatoes, Shredded Cheese and Croutons

**Caesar Salad**

Romaine Lettuce, ShavedParmesan and Croutons

**Tropical Salad**

Baby Greens, Mandarin Oranges, Strawberries, Cucumbers, Walnuts andDried Fruits

**Spinach Salad**

Baby Spinach, Mandarin Oranges, Bacon Bits, Sliced Hard BoiledEgg

**Strawberry Gorgonzola Salad**

Spring Mix, Mandarin Oranges, Strawberries, Almonds, Gorgonzola Cheese

***~Choose Two or Three Entrées~***

***Chicken******Entrees***

Chicken Parmesan

Chicken Marsala

Caprese Chicken

Sweet Thai Chili Chicken

Fried Chicken

Smoked Pulled Chicken

Whole Smoked Chicken

Chicken Cordon Bleu

Chicken Piccata

Blackened Chicken Pasta

***Pork Entrees***

Smoked Pulled Pork

Herb Roasted Pork Tenderloin

Smoked BBQ Ribs

***Beef Entrees***

Beef Stroganoff

Meatloaf

Burgundy Roast Beef

Shepherd’s Pie

Spaghetti and Meatballs

Beef Lasagna

Beef Enchiladas

Smoked Beef Brisket

Marinated BeefSkewers

***Vegetarian Entrees***

Stuffed Manicotti

Stuffed Portobello Mushroom

Eggplant Parmesan

***Seafood Entrees***

Shrimp and Grits

Bang Bang Shrimp Pasta

Shrimp Alfredo Pasta with Artichoke and Red Peppers

***Customized Lunch Buffet Continued***

***~Choose One Starch~***

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Choose One Vegetable~***

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens, Cooked Cinnamon Apples

Warm Rolls and Butter

Sweet Tea or Unsweet Tea

Water

**~Two Entrees~**

**~Three Entrees**

***Buffet Entrée Upgrades***

***Chicken Entrees***

Smoked Gouda and Spinach

Stuffed Chicken

Porcini Mushroom Chicken

Tuscan Stuffed Chicken stuffed with Prosciutto & Fontina Cheese

Bayshore Chicken stuffed with

Crab Meat

***Seafood Entrees***

Maple Glazed Salmon Parmesan Panko

Crusted Tilapia

Shrimp Scampi

Blackened Tuna

Pistachio Crusted Grouper topped with Key Lime Hollandaise

**Add per person to the package price for upgraded entrees**

***Price is Inclusive of 20% service charge and 7% sales tax***

***Executive Sandwich Buffet***

**~Starters~**

Soup of the Day

Garden Greens Salad

(Ranch and Italian Dressing)

Two Seasonal Specialty Salads

**~Assorted Gourmet Sandwiches~**

Smoked Turkey

with Pepper Jack Cheese on French Bread

Sliced Tenderloin

with Boursin Cheese on Pretzel Roll

Grilled Vegetables

with Feta Cheese on Mediterranean Flat Bread

Assorted Tortilla Wrap Sandwiches

**~Condiments~**

Mayonnaise

Mustard

**~Sides & Dessert~**

Individual Bag of Potato Chips

Chef’s Specialty Side Salad

(Pasta Salad, Potato Salad or Coleslaw)

Assortment of Whole Fruit

Freshly Baked Gourmet Cookie

**~Beverages~**

Assorted Chilled Soda

Bottled Spring Water

Sweet or Unsweet Tea

***Price is Inclusive of 20% service charge and 7% sales tax***

***Express Boxed Lunch***

**~Includes~**

Individual Bag of Potato Chips

Chef’s Specialty Salad

*(Pasta Salad, Potato Salad or Coleslaw)*

Piece of Whole Fruit

Freshly Baked Gourmet Cookie

**~Choice of One Beverage~**

Coke

Diet Coke

Sprite

Bottled Water

*All sandwiches are served with lettuce and tomato on freshly baked bread or roll.*

*Condiments include a single serving of mayonnaise and mustard.*

**Standard Boxed Lunch**

**~Choice of One Sandwich~**

Sliced Roast Beef

Ham

Turkey Breast

**~Choice of One Cheese~**

Colby Cheese

Swiss

Provolone

**Specialty Boxed Lunch**

**~Choice of One Sandwich~**

Smoked Turkey

with Jack Cheese on French Bread

Sliced Tenderloin

with Boursin Cheese on Pretzel Bread

Grilled Vegetables

with Feta Cheese on Mediterranean Flat Bread

***Price is Inclusive of 20% service charge and 7% sales tax***

***All Inclusive Hot Boxed Lunch***

***~Chef’s Choice of One Hot Entrée~***

*Please inform of any allergies so we can accommodate*

*Vegetarian Entrées available upon request*

***~Chef’s Choice of One Starch~***

*- Sample Choices -*

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Chef’s Choice of One Vegetable~***

*- Sample Choices -*

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens,

Cooked Cinnamon Apples

***~Chef’s Choice of Dessert~***

***~Beverages~***

Sweet Tea

Unsweet Tea

Water

**Offer your guests a selection**

**Add per person for two entrée choices**

***There is a $150 fee per server requested***

***Price is Inclusive of 20% service charge and 7% sales tax***

***Customized Hot Boxed Lunch***

***~Choose One Entrées~***

***Chicken******Entrees***

Chicken Parmesan

Chicken Marsala

Caprese Chicken

Sweet Thai Chili Chicken

Fried Chicken

Smoked Pulled Chicken

Whole Smoked Chicken

Chicken Cordon Bleu

Chicken Piccata

Blackened Chicken Pasta

***Beef Entrees***

Beef Stroganoff Meatloaf

Burgundy Roast Beef

Shepherd’s Pie

Spaghetti and Meatballs

Beef Lasagna

Smoked Beef Brisket

Marinated BeefSkewers

***Pork Entrees***

Smoked Pulled Pork

Herb Roasted Pork Tenderloin

Smoked BBQ Ribs

***Vegetarian Entrees***

Stuffed Manicotti

Stuffed Portobello Mushroom

Eggplant Parmesan

***~Choose One Starch~***

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Choose One Vegetable~***

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens, Cooked Cinnamon Apples

Rolls and Butter

Assorted 5oz Freshly Baked Cookies

Sweet Tea, Unsweet Tea and Water

**Offer your guests a selection**

**Add per person for two entrée choices**

***There is a $150 fee per server requested***

***Price is Inclusive of 20% service charge and 7% sales tax***

***Hot Hors d’oeuvres***

*15-person minimum*

*Prices are based on 3.5 pieces per person*

**Bacon Wrapped Sirloin with Gorgonzola**

$ per person

**Swedish Meatballs**

$ per person

**Italian Meatballs**

$ per person

**Teriyaki & Sesame Beef Meatballs**

$ per person

**Sweet & Sour Meatballs**

$ per person

**Barbecue Meatballs**

$ per person

**Teriyaki Beef Kabobs**

$ per person

**Mini Hamburger Sliders with**

**American Cheese**

$ per person

**Mini Hamburger Sliders with**

**Sautéed Mushrooms**

$ per person

**Mini Hamburger Sliders**

**with Bacon & Swiss Cheese**

$ per person

**Pork Sausage Mushroom Caps**

$ per person

**Assorted Petite Quiche**

$ per person

**Feta & Spinach Stuffed Mushrooms**

$ per person

**Beef Brisket, Caramelized Onion**

**& Horse-radish Sliders**

$ per person

**Thai Chicken Lettuce Wraps**

$ per person

**Chicken Tenders served with**

**Dipping Sauce**

$ per person

**Buffalo Chicken Bites**

$ per person

**Sweet Thai Chili Chicken Bites**

$ per person

**Sesame Chicken Bites**

$ per person

**Grilled Chicken Satay with**

**Thai Peanut Sauce**

$ per person

**Parmesan Chicken Bites with Marinara**

$ per person

**Blue Cheese & Bacon**

**Stuffed Mushrooms**

$ per person

**Potato Skins with**

**Bacon & Shredded Cheese**

$ per person

**Open face Pulled Pork Sliders**

**topped with Cole Slaw**

$ per person

**Assorted Petite Quiche**

$ per person

***Price is Inclusive of 20% service charge and 7% sales tax***

***Hot Hors d’oeuvres Continued***

*15-person minimum*

*Prices are based on 3.5 pieces per person*

**Shrimp and Grits Shooters**

$ per person

**Mini Crab Cakes with Chive Aioli**

$ per person

**Crab Stuffed Mushrooms**

$ per person

**Bacon Wrapped Scallops**

$ per person

**Feta & Spinach Stuffed Mushrooms**

$ per person

**Bacon Wrapped Shrimp with**

**a Bourbon Glaze**

$ per person

**Vegetable Spring Rolls with**

**Sweet Thai Chili Dipping Sauce**

$ per person

**Raspberry or Apricot Baked Brie Bites**

$ per person

**Open Face Mini Reuben Sliders**

$ per person

***Cold Hors d’oeuvres***

*15-person minimum*

*Prices are based on 3.5 pieces per person*

**Caprese Skewers**

$ per person

**Tomato Basil Bruschetta**

$ per person

**Strawberry Bruschetta**

$ per person

**Pear Honey Gorgonzola Bruschetta**

$ per person

**Tenderloin Croustades**

**with Garlic Cheese Spread**

$ per person

**Turkey Sliders with Brie, Sliced Cucumbers and Raspberry Puree**

$ per person

**Ham Biscuits with**

**Swiss Cheese and Honey Mustard**

$ per person

**Jumbo Shrimp Cocktail Shooters**

$ per person

**Peel & Eat Shrimp with Cocktail Sauce**

$ per person

**Sesame Crusted Seared Ahi Tuna on a Crispy Wonton with Wasabi Aioli**

$ per person

**Smoked Salmon & Herbed Cheese**

**on Cucumber Rounds**

$ per person

***Price is Inclusive of 20% service charge and 7% sales tax***

***Displays***

**Domestic Cheese Display**

*served with Crackers*

$ per 50 servings

**Imported Cheese Display**

*served with Crackers*

$ per 50 servings

**Vegetable Display**

*served with Assorted Dips*

$ per 50 servings

**Sliced Fruit Display**

*includes Sliced Melons and Berries*

$ per 50 servings

**Grilled Marinated Veggie Platter**

*served with Olive Oil, Herbs & Crostini*

$ per 50 servings

**Antipasti Display**

*Sliced Italian Meats with*

*Fresh Mozzarella & Tomatoes Hummus*

*and Roasted Red Peppers*

$ per 50 servings

***Price is Inclusive of 20% service charge and 7% sales tax***

***Carving Stations***

*Carving Stations can be Added to Any Menu*

*All Carving Stations Serve 75 Portions*

**Grilled Pork Tenderloin**

*includes Rolls, Chipotle Raspberry Sauce and Chimichurri Sauce*

$ per 75 portions

**Classic Country Ham**

*Includes Rolls, Dijon Mustard and Pineapple Relish*

$ per 75 portions

**Oven Roasted Turkey Breast**

*includes Rolls, Dijon Mustard and Cranberry Relish*

$ per 75 portions

**Top Round of Beef**

*Includes Rolls, Au Jus and Horseradish Crème*

$ per 75 portions

**Smoked Beef Brisket**

*Includes Rolls, Chipotle Barbecue Sauce and Sweet Barbecue Sauce*

$ per 75 portions

***$150.00 Attendant Fee per attendant required***

***Price is Inclusive of 20% service charge and 7% sales tax***

***Basic Dinner Buffet***

***~Choose One Salad~***

**Garden Salad Mix**

Spring Mix and Iceberg Lettuces, Shredded Carrots, Sliced Cucumbers,

Cherry Tomatoes, Shredded Cheese and Croutons

**Caesar Salad**

Romaine Lettuce, ShavedParmesan and Croutons

**Tropical Salad**

Baby Greens, Mandarin Oranges, Strawberries, Cucumbers, Walnuts andDried Fruits

**Spinach Salad**

Baby Spinach, Mandarin Oranges, Bacon Bits, Sliced Hard BoiledEgg

**Strawberry Gorgonzola Salad**

Spring Mix, Mandarin Oranges, Strawberries, Almonds, Gorgonzola Cheese

***~Choose One Chicken Entrée~***

Blackened Chicken Breast

Grilled Chicken Breast

***~Choose One Pasta Entrée~***

Vegetable Lasagna

Pasta Primavera

***~Choose One Starch~***

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Choose One Vegetable~***

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens, Cooked Cinnamon Apples

Warm Rolls and Butter

Sweet Tea and Water

**$ per person**

***Price is Inclusive of 20% service charge and 7% sales tax***

***Customized Dinner Buffet***

***~Choose One Salad~***

**Garden Salad Mix**

Spring Mix and Iceberg Lettuces, Shredded Carrots, Sliced Cucumbers,

Cherry Tomatoes, Shredded Cheese and Croutons

**Caesar Salad**

Romaine Lettuce, ShavedParmesan and Croutons

**Tropical Salad**

Baby Greens, Mandarin Oranges, Strawberries, Cucumbers, Walnuts andDried Fruits

**Spinach Salad**

Baby Spinach, Mandarin Oranges, Bacon Bits, Sliced Hard BoiledEgg

**Strawberry Gorgonzola Salad**

Spring Mix, Mandarin Oranges, Strawberries, Almonds, Gorgonzola Cheese

***~Choose Two or Three Entrées~***

***Chicken******Entrees***

Chicken Parmesan

Chicken Marsala

Caprese Chicken

Sweet Thai Chili Chicken

Fried Chicken

Smoked Pulled Chicken

Whole Smoked Chicken

Chicken Cordon Bleu

Chicken Piccata

Blackened Chicken Pasta

***Seafood Entrees***

Shrimp and Grits

Bang Bang Shrimp Pasta

Shrimp Alfredo Pasta with Artichoke and Red Peppers

***Beef Entrees***

Beef Stroganoff Meatloaf

Burgundy Roast Beef

Shepherd’s Pie

Spaghetti and Meatballs

Beef Lasagna

Smoked Beef Brisket

Marinated BeefSkewers

***Pork Entrees***

Smoked Pulled Pork

Herb Roasted Pork Tenderloin

Smoked BBQ Ribs

***Vegetarian Entrees***

Stuffed Manicotti

Stuffed Portobello Mushroom

Eggplant Parmesan

***Customized Dinner Buffet Continued***

***~Choose One Starch~***

Red Bliss Mashed Potatoes, Rosemary Roasted Red Bliss Potatoes, Au Gratin Potatoes, Sweet Potato Casserole, Baked Potato, Wild Rice, Yellow Rice, Rice Pilaf, Coconut Rice, Parmesan Risotto, Orzo with Sautéed Spinach and Feta, Herbed Pesto Linguini

***~Choose One Vegetable~***

Seasonal Roasted Vegetable Medley, Balsamic Grilled Asparagus, Green Bea, Almandine, Southern Style Green Beans, Creamed Spinach, Brown Sugar Glazed Carrots, Corn Medley with Red Peppers, Corn on the Cob, Collard Greens, Cooked Cinnamon Apples

Warm Rolls and Butter

Sweet Tea or Unsweet Tea

Water

**~Two Entrees~**

**$ per person**

**~Three Entrees**

**$ per person**

***Buffet Entrée Upgrades***

***Chicken Entrees***

Smoked Gouda and Spinach

Stuffed Chicken

Porcini Mushroom Chicken

Tuscan Stuffed Chicken stuffed with Prosciutto & Fontina Cheese

Bayshore Chicken stuffed with

Crab Meat

***Seafood Entrees***

Maple Glazed Salmon Parmesan Panko

Crusted Tilapia

Shrimp Scampi

Blackened Tuna

Pistachio Crusted Grouper topped with Key Lime Hollandaise

**Add $ per person to the package price for upgraded entrees**

***Price is Inclusive of 20% service charge and 7% sales tax***

***Plated Dinner***

*Dinners are presented with a fruit and cheese display, choice of butler passed appetizers,*

*dinner salad, warm rolls with butter, and one vegetable and starch.*

*Dinner is served with choice of sweet or unsweet tea and water with lemon slices available.*

**Package is Inclusive of all China and Staffing**

***~Includes~***

Fruit & Cheese Display

***~Choice of Two Butler Passed~***

Tenderloin Croustades with Boursin

Bacon Wrapped Scallops

Seared Ahi Tuna on a Crispy Wonton with Wasabi Aioli

Spinach and Feta Stuffed Mushrooms

Caprese Skewers

***~Choose One Plated Salad~***

**Garden Salad Mix**

Spring Mix and Iceberg Lettuces, Shredded Carrots, Sliced Cucumbers,

Cherry Tomatoes, Shredded Cheese and Croutons

**Caesar Salad**

Romaine Lettuce, ShavedParmesan and Croutons

**Spinach Salad**

Baby Spinach, Mandarin Oranges, Bacon Bits, Sliced Hard BoiledEgg

**Strawberry Gorgonzola Salad**

Spring Mix, Mandarin Oranges, Strawberries, Almonds, Gorgonzola Cheese

**Wedge Salad**

Iceberg Wedge, Blue Cheese Crumbles, Chopped Tomatoes topped

with Blue Cheese Dressing

***Plated Dinner Continued***

***~Choose One, Two or Three Plated Entrees~***

**Vegetarian Portobello Mushroom Cap**

*Rice Pilaf with Boursin Cheese, Sun-dried Tomatoes and Walnuts served with a Roasted Vegetable Medley*

$ per plate

**Cajun Honey Roasted Pork Loin**

*Served with Roasted Garlic Mashed Potatoes and Steamed Vegetable Medley*

$ per plate

**Steak Florentine Pinwheel**

*served with Red Bliss Mashed Potatoes and Seasonal Roasted Vegetables*

$ per plate

**Rosemary Maple Glazed Salmon**

*served with Rice Pilaf and Steamed Vegetable Medley*

$ per plate

**Tuscan Stuffed Chicken**

*Served with Roasted Red Bliss Potatoes and Chef’s Choice of Seasonal Sautéed Vegetables*

$ per plate

**Herb Crusted Prime Rib**

*served with Twice Baked Duchess Potatoes and Steamed Vegetable Medley*

$ per plate

**Pistachio Crusted Grouper with Key Lime Hollandaise Sauce**

*served with Coconut Rice and Island Vegetable Medley*

$ per plate

**Grilled Filet Mignon with Champagne Sauce**

*served with Twice Baked Duchess Potatoes and Chef’s Choice of Seasonal Sautéed Vegetables*

$ per plate

**Braised Short Ribs**

*Served with Wasabi Mashed Potatoes and Sautéed Snow Peas and Mushrooms*

$ per plate

**Cold Water Lobster Tail with Drizzled Clarified Butter**

*served with Saffron Risotto Cakes and Steamed Vegetable Medley*

$ per plate

***Price is Inclusive of 20% service charge and 7% sales tax***

***Desserts***

**Assorted 5oz “Colossal” Cookies**

*Chocolate Chunk, Peanut Butter, Red Velvet, Oatmeal Raisin, Sugar Cookie and White Macadamia*

$ each

**Fresh Baked Brownies**

$ each

**Key Lime Pie Shooters**

$ each

**Pumpkin Cheesecake Shooters**

$ each

**Oreo Pudding Shooters**

$ each

**Red Velvet Cake Shooters**

$ each

**Italian Cannoli Shooters**

$ each

**Bread Pudding served with Homemade Crème Anglaise**

$ per person

**Strawberry Shortcake**

$ per person

***Price is Inclusive of 20% service charge and 7% sales tax***

***Additional Beverages***

*One Gallon Serves Approximately 10 – 12*

**Sweet or Unsweet Tea**

$ per gallon

**Yellow Lemonade**

$ per gallon

**Pink Lemonade**

$ per gallon

**Canned Sodas**

$ each

**Bottled Waters**

$ each

**Regular & Decaffeinated Coffee & Hot Tea Service**

*includes herbal tea bags, creamers, sweeteners, disposable cups and stirs*

$ per person

**Regular Only Service**

*includes creamers, sweeteners, disposable cups and stirs Regular or Decaffeinated offered*

$ per person

**Decaffeinated Only Coffee Service**

*includes creamers, sweeteners, disposable cups and stirs Regular or Decaffeinated offered*

$ per person

**Hot Tea Only Service**

*includes assortment of Herbal Tea Bags, sweeteners, disposable cups and* stirs

$ per person

***Price is Inclusive of 20% service charge and 7% sales tax***

***Bar Service***

***~Option One: Bartender~***

**Bartender Only**

*Client to provide All Alcohol, Mixers & Garnishes*

*Bartender will bring Bottle Opener and Corkscrew*

*Tip Jar Allowed*

$150.00 per bartender for 4 hours

$75.00 per bartender for each additional hour

***~Option Two: Bartender Plus~***

**Bartender**

**Plastic Cups, Ice, Cocktail Napkins, Mixing Straws,**

**Mixers, Garnishes, Tables, Table Linens and Bar Tools**

*Client to provide All Alcohol*

*One Bar Setup included, Additional Cost for Additional Bars*

*Tip Jar Allowed*

$375.00 per bartender for 4 hours for first 75 guests

Add $75.00 per bartender for every 25 guests over 75

$100.00 per bartender for each additional hour

**~Mixers Included~**

Coke, Diet Coke, Ginger Ale, Tonic, Club Soda, Cranberry, Orange Juices, Pineapple Juices

**~Garnishes Included~**

Sliced Lemons, Sliced Limes, Cherries

***Bar Service Add-Ons***

**Unlimited Clear Plastic Cups**

$45.00 for 4 hours

$12.00 for each additional hour

**Ice Only**

$4.95 per 20lb bag

**Coolers Only**

$30.00

**Ice and Coolers**

$90.00 for 4 hours

$15.00 for each additional hour

**Glassware Package**

$0.55 per person

***Price is subject to a 7% sales tax when applicable***

***Bar Service Continued***

***~Option Three: Hosted Bar~***

*Hosted Bars include Plastic Cups, Ice, Coolers for Beer & Wine, Cocktail Napkins,*

*Mixing Straws, Mixers, Tables, Table Linens, Corkscrew, Bottle Opener*

*One Bar Setup included, Additional Cost for Additional Bars*

***~Premium Well Brands~***

*Svedka Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila,*

*Jim Beam Whiskey, Seagrams VO, Dewar’s Scotch*

$ per person for the first hour

$ per person for each additional hour

***~Super Premium Brands~***

*Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum,*

*Jose Cuervo Tequila, Jack Daniel’s Whiskey, Crown Royal, Johnnie Walker Red Scotch*

$ per person for the first hour

$ per person for each additional hour

***~Ultra-Premium Brands~***

*Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Patron Silver Tequila,*

*Knob Creek Whiskey, Crown Royal Reserve, Johnnie Walker Black Scotch*

$ per person for the first hour

$ per person for each additional hour

***~Beer & Wine Service~***

***~Imported Beer~***

*Yuengling, Amstel Light, Heineken, Heineken Light,*

*Sierra Nevada Pale Ale, Corona, Corona Light, Stella Artois, Samuel Adams*

**~*Domestic Beer*~**

*Budweiser, Bud Light, Michelob Ultra*

***~Non-Alcoholic~***

*O’Douls*

***~Wine~***

*White Zinfandel, Chardonnay & Merlot*

$ per person for the first hour

$ per person for each additional hour

**Mixers Included~**

Coke, Diet Coke, Ginger Ale, Tonic, Club Soda, Cranberry, Orange Juices, Pineapple Juice

**~Garnishes Included~**

Sliced Lemons, Sliced Limes, Cherries

***Price is Inclusive of 20% service charge and 7% sales tax***