

FULL CATERING MENU **Breakfast Options**

CONTINENTAL - \$6.95pp

- Coffee service (Decaf and Regular with all the fixins)
- Assorted Hot Teas
- Iced Water
- Assorted Mini Muffins, Danishes and/or Breakfast Pastries
- Seasonal Fruit Display

BREAKFAST BUFFET - \$14.95pp

- Coffee service (Decaf and Regular with all the fixins)
- Assorted Hot Teas
- Iced Water
- Orange Juice
- Scrambled Eggs with Chives
- Cheddar Cheese Grits
- Applewood Smoked Bacon or Pork Sausage Links
- Assorted Mini Muffins, Danishes and/or Breakfast Pastries
- Seasonal Fruit Display

A LA CARTE

- Coffee, Hot Tea and Iced Water Service \$2.50pp
- Cranberry or Orange Juice \$1.50pp
- Canned Sodas \$1ea
- Iced Tea (Sweet + Unsweet with Lemons) \$1.25pp
- Whole Fruit \$1/piece
- Build Your Own Yogurt Parfaits (Low fat vanilla yogurt, locally made granola, assorted dried and fresh fruits) \$3.95pp
- Individually Wrapped Breakfast Biscuits \$2.95ea
 - Southern Style Chicken
 - o Bacon, Egg, Cheese
 - o Sausage, Egg, Cheese

Snack Breaks - \$5.95pp

All served with Herbal Infused Water

CARNIVAL STAND

- Assorted Candy Bars
- Freshly Popped Popcorn
- Assorted Bags of Chips

FITNESS BREAK

- Vegetable Crudite, Hummus and Pita
- Whole Fruit
- Assorted Granola Bars
- Spinach and Artichoke Dip

FIESTA BREAK

- Tortilla Chips with Salsa
- Queso Dip with Pickled Jalapenos on the side
- Guacamole and Sour Cream

SOMETHING SWEET (pick 3)

- Assorted Mini Southern Pies (apple, pecan, chocolate)
- Chocolate Covered Strawberries
- Brownie Bites with a Dollop of Whipped Cream
- Assorted Freshly Baked Cookies
- Traditional Lemon Bars

BUILD YOUR OWN TRAIL MIX

- Homemade granola
- M+Ms
- Roasted Peanuts
- Candied Pecans
- Freshly Popped Popcorn
- Dried Fruits

Lunch Selections

LITE LUNCH - \$10.95pp

Comes with Iced Water + Lemons
Assorted Bagged Chips
Garden Salad with Ranch and Balsamic
Fresh Baked Cookies for Dessert
***A la Carte Add on Beverages Available

Choose 3 of the following to be displayed on platters for guests to help themselves to:

- Grilled Pimento Cheese Sandwiches
- Turkey Club Sandwich with Bacon, Provolone, Lettuce and Tomato
- Roasted Veggie Wrap with Garlic Aioli
- Chicken Caesar Wrap
- Chicken Salad on a Croissant
- Ham and Cheddar Sandwiches with Lettuce and Tomato

SOUP AND SALAD - \$10.95

Comes with Iced Water and Lemons
A la Carte Add on Beverages Available

Buffet to include:

- Your Choice of Soup
 - o Irish Stew
 - Creamy Tomato Basil
 - Italian Sausage, Potato and Kale
 - Chicken Tortilla
 - Hearty Vegetable
- Cornbread Muffins or Crackers
- Build Your Own Salad Bar (to include):
 - Seasonal Mix of Greens
 - Halved Cherry Tomatoes
 - Feta Cheese
 - Grated Carrots
 - Slivered Red Onions
 - Roasted Pecans
 - Served with Balsamic and Ranch
- Assorted Fresh Baked Cookies for dessert

Buffet Structures

See next page for Buffet Choices

THE MADDY'S BUFFET - \$21.95pp

Includes tea, water and coffee Fresh Baked Bread and Butter

Choose:

1 Salad

1 Entree

1 Starch Side

1 Vegetable Side

1 Dessert

THE FITZPATRICK BUFFET - \$26.95

Includes tea, water and coffee Fresh Baked Bread and Butter

Choose:

1 Salad

2 Entree

1 Starch Side

1 Vegetable Side

1 Dessert

Buffet Choices

SALADS

Can be served pre-set, pre-mixed in a large bowl, or deconstructed on a buffet (build your own)

- Traditional Garden Salad: Chopped Romaine, Grated Carrots, Cucumbers, Halved Cherry Tomatoes, Red Onion Slivers, House Made Croutons --- served with Balsamic and Ranch
- **Fall/Winter Salad:** Mixed Winter Greens, Candied Pecans, Dried Cranberries, Slivered Red Onions, Feta, Halved Cherry Tomatoes, Grated Carrots --- served with Balsamic and Ranch
- **Spring/Summer Salad:** Mixed Spring Greens, Sliced Strawberries, Candied Pecans, Pickled Red Onions, Grated Carrots, Feta, Slivered Red Onions --- served with Balsamic and Ranch
- **Spinach Salad:** Baby Spinach, Mushrooms, Crispy Frizzled Onions, Blue Cheese, Crumbled Bacon --- served with Balsamic and Ranch
- Classic Caesar Salad: Chopped Hearts of Romaine, House Made Croutons, Bacon Crumbles, Parmesan --- served with a Creamy Caesar Dressing on the side
- Wedge Salad: Iceberg Wedge, Halved Cherry Tomatoes, Slivered Red Onions, Bacon Crumbles, Blue Cheese, Drizzled with Balsamic and garnished with Cracked Black Pepper

ENTREES

- Airline Chicken Breast Stuffed with Goat Cheese, Sun-dried Tomatoes and Basil Served with a Lemon Chardonnay Sauce
- Chicken Breast Stuffed with Prosciutto, Asparagus Spears and Provolone Cheese with a Creamy Garlic Sauce
- Pan Seared, Skin on Garlic Airline Chicken Breast in a Rosemary Jus
- Southern Fried Airline Chicken Breast served with a Honey Sriracha Glaze on the side
- Oven Roasted Pork Loin with Cinnamon Apple Chutney on the Side House
- Pulled Pork Butt served with Carolina Vinegar Sauce and Sweet and Savory Sauce on the side
- 12 Hour Braised Beef Short Rib in a Red Wine Reduction
- Garlic Studded Strip Steak served sliced with Red Onion Marmalade and Blue Cheese Horseradish
- Herb Crusted Prime Rib Served with Red Onion Marmalade and Blue Cheese Horseradish***
- Provencal Salmon Filet served with a Tomato, Basil Melange***
- Horseradish Crusted Salmon with a Lemon Chardonnay Essence***
- Ginger Soy Salmon Filet with Fresh Scallions***

*** Items that may increase the price of your buffet --- depending on market pricing

Buffet Choices Continued...

STARCH SIDES

- Herb Roasted Fingerling Potatoes
- Garlic Mashed Potatoes
- 4 Cheese Mac and Cheese
- Parmesan Truffle Risotto
- Cheddar Cheese Grits
- Wild Mushroom Rice Pilaf

VEGETABLE SIDES

- Southern Style Collard Greens
- Seasonal Vegetable Medley (Brussel Sprouts, Mushrooms, Squash, Zucchini, Red Peppers, Purple Cauliflower)
- Oven Roasted Green Beans with Cherry Tomatoes
- Southern Style Italian Cut Green Beans
- Pan Seared Broccolini with Red Pepper Flakes
- Citrus Zest Asparagus Spears with a Parmesan Dusting

DESSERTS

- Chocolate Guinness Cake served with Fresh Whipped Cream
- Bruleed Banana Bread Pudding
- Pie of the Day served with Whipped Cream
- Seasonal Fruit Display served with Vanilla Creme Fraiche
- Assorted Cookies and Brownies Display
- Mini Pickup Sweets --- Assorted Southern Tartlets, Chocolate Covered Strawberries, and Mini Brownie Bites with Whipped Cream and a Cherry
- Warm Fruit Cobbler (peach, blueberry, blackberry, apple) served with Fresh Whipped Cream

Heavy Hors d'oeuvres

Comes with Tea, Water and Coffee

Pick 2 Stationary Displays, 3 Savory Bites and 1 Something Sweet for \$13.95 Pick 3 Stationary Displays, 3 Savory Bites and 3 Something Sweets for \$16.95 Pick 3 Stationary Displays, 5 Savory Bites and 3 Something Sweets for \$20.95

STATIONARY DISPLAYS

- Breads and Spreads (pick 3) --- Served with Carrs Crackers and Crostinis
 - Classic Pimento Cheese Spread
 - Spinach and Artichoke Dip
 - Roasted Red Pepper Hummus
 - Olive Tapenade
 - o Classic Bruschetta
 - o Buffalo Chicken Dip
- Domestic and Imported Cheese Display --- served with Carrs Crackers and Crostinis
- Artisanal Charcuterie and Pickle Boards --- select cured meats and locally made pickled veggies
- Roasted Vegetable Display --- Mushrooms, Asparagus, Squash, Red Peppers, Red Onions, Heirloom Carrots --- served with Garlic Aioli Dipping Sauce
- Seasonal Crudite Display --- served with Creamy Herbed Dipping Sauce
- Seasonal Fruit and Berries Display --- served with Vanilla Creme Fraiche

SAVORY BITES

- Curried Chicken Salad in Mini Filo Cups
- Maryland Lump Crab Cakes topped with Remoulade
- Caprese Skewers --- Cherry Tomatoes, Basil, and Mozz drizzled with a Balsamic Reduction
- Mini Italian Sub Sammies --- Turkey, Salami, Pepperoni, Provolone, Lettuce, Tomato, Banana Peppers,
 Mayo
- Angus Cheeseburger Sliders with a pickle
- Mini Pulled Pork Sliders with Coleslaw
- Southern Fried Chicken Sliders with Honey Mustard and a Pickle
- Fig and Goat Cheese Crostinis
- Southern Stack --- Fried Green Tomato topped with Pimento Cheese and a BBQ Dusted Shrimp
- Country Ham and Mini Cheese Biscuits
- Beef Tenderloin Crostini topped with Blue Cheese Horseradish and Red Onion Marmalade
- Mini Chicken and Waffle Bites topped with Honey Sriracha Glaze
- Teriyaki Beef or Chicken Skewers with Tropical Veggies
- Cajun Spiced Shrimp Skewers with Remoulade Drizzle
- Meatball Marinara Sliders with Provolone Cheese
- BBQ Meatballs skewered with a Pickle
- Classic Bruschetta on a Crostini

Heavy Hors d'oeuvres Continued...

SOMETHING SWEET

- Seasonal Fruit and Berry Display with Vanilla Creme Fraiche
- Fresh Baked Cookie Display
- Fudge Brownie Bites with Whipped Cream and a Cherry
- Assorted Mini Cupcakes
- Assorted Southern Tartlets (pecan, peach, apple, key lime)
- Chocolate Covered Strawberries
- Classic Lemon Bars

Ask us about Custom Designed Sugar Cookies!

Dessert Stations

***Some stations may require an attendant @ \$100

- **Build your own Brownie or Blondie Sundae Station** --- with Vanilla Bean Ice Cream and assorted toppings: **\$6.95 pp**
- **Donut Went Down to Georgia** --- Classic or Chocolate Glazed Donut, Seared in a Cast Iron Skillet (live) and served with Vanilla Bean or Butter Pecan Ice Cream, topped with a Praline Anglaise: **\$8.95pp**
- Apple or Peach Cobbler Station --- Homestyle with Lattice Top served with Vanilla Bean Ice Cream: \$4.95pp
- **Craft Popcorn Bar**: Fresh Popped Kernels served with assorted sweet and/or savory toppings and "shakers" --- served in festive popcorn bags: **\$5.95pp**
- Candy Stations: Build Your Own Candy or Trail Mix Bag: \$5.95pp
- **S'mores Station**: Toasted by guests over an open flame (indoor and outdoor options) --- assorted candy melts, jumbo marshmallows, classic graham crackers: **\$6.95pp**
- Gourmet Coffee and Hot Chocolate Station: With assorted toppings and festive garnishes: \$5.95pp

Kids Menu

Menu for children under 12yrs. - \$8.99 per child Comes with Tea, Water, or Juice + Fresh Baked Chocolate Chip Cookie

- Cheese Burger or Hamburger with French Fries
- Grilled Cheese with French Fries.
- Four Cheese Macaroni & Cheese
- Chicken Tenders with French Fries