

CONTINENTAL

\$12.95/person

Assorted Muffins & Danishes Fresh Sliced Fruit Bowl Yogurt w/Side of Granola

Coffee, Tea, Juice & Water

**FULL BREAKFAST BUFFET** 

\$19.95/person

Fresh Sliced Fruit Bowl
Yogurt w/Side of Granola
French Toast Sticks, Waffles or Pancakes
Scrambled Eggs
Homefries
Bacon & Sausage
Coffee, Tea, Juice & Water

FRESH BREAKFAST BUFFET

\$18.95/person

**Assorted Frittatas** (Local Seasonal Veggie, Bacon & Cheese, Sausage & Cheese)

Homefries

**Bacon & Sausage** 

Yogurt w/Side of Granola

Fruit Salad

Coffee, Tea, Juice & Water

THE GOURMET

\$20.95/person

Fresh Fruit Skewers (In a watermelon basket)

**Eggs Benedict** (Poached Egg on a sliced ham & English muffin topped w/hollandaise sauce)

**Potato Casserole** 

**Bacon & Sausage** 

**Cream Chipped Beef over Toast** 

Yogurt w/Side of Granola

Coffee, Tea, Juice & Water

THE GRAB & GO

\$10.95/person

Fresh Fruit Cup

**Assorted Breakfast Wraps** (Bacon & Cheese, Sausage & Cheese, Ham & Cheese, Veggie)

Coffee, Tea, Juice & Water

LUNCH

#### CHEF'S CHOICE SOUP & SANDWICH \$18.95/person

Homemade Soup & Sandwiches on our Homemade Rolls Garden Salad - (Fresh & local produce w/proteins on side & assorted dressings)

Add Dessert Cookies & Brownies for extra \$2/person

#### **DELI SANDWICH SELECTION** \$18.95/person

Sandwich Choices (pick 3):

Grilled Chicken, Turkey & Cheese, Ham & Cheese, Chicken Salad, Tuna Salad, Roasted Veggies

Potato Salad or Pasta Salad

Garden Salad w/proteins on side & assorted dressings Iced Tea & Water

Add Dessert Cookies & Brownies for extra \$2/person

#### **HOAGIE CELEBRATION**

\$19.95/person

Assorted Hoagies: Italian, Turkey & Cheese, Chicken Caesar, Roasted Veggie

Toppings include: Lettuce, Tomato & Onion, Pickles, Hot & Sweet Peppers on the side

**Tater Tots** 

Garden Salad - w/proteins on side & assorted dressings Iced Tea & Water

Add Dessert Cookies & Brownies for extra \$2/person

#### \$15.95/person BOXED LUNCH (Grab & Go Only)

Chef's Choice of Sandwiches & Wraps

Pasta Salad

**Potato Chips** 

**Bottled Water** 

Add Dessert Cookies & Brownies for extra \$2/person

#### **BURGER BASH**

\$16.95/person

5 oz. Burger w/cheese on a bun Condiments: Tomato, Onions & Pickles

**French Fries** 

Garden Salad w/proteins on side & assorted dressings Iced Tea & Water

Add Dessert Cookies & Brownies for extra \$2/person

All Lunches (except Boxed Lunch) come w/a Garden Salad w/2-3 chef's choice proteins on the side: chickpeas, shredded cheese, black beans, hemp seeds, sunflower seeds, pepitas & more

Or Upgrade Salad Proteins for \$4.95/person, choose 2: sliced chicken, turkey, avocado, quinoa, tofu, hard boiled eggs Or for \$5.95/person: tuna, salmon, steak, crab meat, shrimp

Soups: Add any soup to your menu for \$3.95/person. All our soups are homemade with the freshest ingredients.

## **PASTA TOSS**

\$19.95/person

Petite Italian Meatballs in Marinara Sauce Pasta w/Marinara Sauce or Alfredo Sauce

Steamed Green Beans tossed in butter, garlic, s&p Garden Salad w/proteins on side & assorted dressings

Fresh Baked Italian Rolls

Iced Tea & Water

Add Dessert Cookies & Brownies for extra \$2/person

#### **BAJA TACO BAR**

\$20.95/person

Hard & Soft Taco Shells

Seasoned Ground Beef & Diced Chicken

Toppings Include: sour cream, shredded cheese, lettuce, homemade pico de gallo & guacamole, jalapenos

Rice

**Black Beans** 

Chips & Salsa

Garden Salad w/proteins on side & assorted dressings Iced Tea & Water

Add Dessert Cookies & Brownies for extra \$2/person

#### CAROLINA PRIDE BBQ

\$21.95/person

Pulled Carolina Pork BBQ vinegar-based & little spicy Pulled Chicken BBQ w/Sweet Baby Ray's

Potato Rolls & Corn Bread

Chips

Garden Salad w/proteins on side & assorted dressings Pick 3 Homemade Sides: Potato Salad, Macaroni Salad, Coleslaw, Cucumber Salad, Baked Beans, Potato Salad, Quinoa Salad, Macaroni & Cheese, Cornbread

Iced Tea & Water



rAll Food and Beverage Service incurs a Serviceware Fee and a 21% Conference Services Coordination fee. Prices effective until 08/01/2024. Prices may be subject to change

#### THE PILOT BUFFET

#### \$27.95/person

Dinner Rolls made from scratch

Garden Salad fresh local produce w/proteins on side & assorted dressings

Baked or Fried Chicken seasoned overnight & cooked golden

Baked Ziti with our Marinara sauce & 3 cheeses

**Roasted Potatoes** 

Green Beans lightly seasoned

**Chefs Choice Dessert** 

Iced Tea & Water

Add coffee & tea for \$4.95/person

#### **CAPTAIN'S DINNER TABLE**

#### \$39.95/person

Dinner Rolls made from scratch

Garden Salad fresh local produce w/proteins on side & assorted dressings

Seafood Imperial shrimp, scallops, crab & fish in our Imperial sauce baked golden

Beef Bourguignon tender beef in a rich wine gravy w/petite potatoes & carrots

**Mashed Potatoes** 

**Seasonal Vegetable Medley** 



APPETIZERS 4

## FRESH FRUIT DISPLAY

seasonal selection of fresh fruit chunks & slices beautifully arranged \$135 for up to 25 guests, \$250 up to 50 guests, \$325 up to 75 guests

#### FRESH VEGETABLE DISPLAY

fresh veggies served w/Southwest Ranch \$135 for up to 25 guests, \$200 up to 50 guests, \$295 up to 75 guests

# CASUAL COMFORTS \$9.95/person

Hawaiian Meatballs in our pineapple sweet & sour sauce Crab Dip in our huge homemade bread bowl Avocado Crostini fresh made guacamole on crip crostini

#### **CULINARY CUISINE**

### \$12.95/person

Cancun Shrimp medium shrimp in a fresh cilantro salsa Mini Crab Cakes featuring the crab meat Chicken Cordon Bleu Bites served w/ranch dip

The above are with a 2-3 hour replenishment. For 3-5 hour, add \$2/per person per hour.



# AM BREAK \$11.95/person

Fresh Sliced Fruit Bowl Granola Bars Yogurt Coffee & Water

# PM BREAK \$12.95/person

Fruit & Cheese w/Crackers
Veggies & Southwest Ranch Dip
Cookies & Brownies
Iced Tea & Water

### **ADDITIONAL SNACK OFFERINGS**

Cubed Cheese w/Crackers & Spicy Mustard \$5.95/person

Fresh Sliced Fruit, Imported Domestic Cheeses w/Crackers \$6.95/person

Fresh Sliced Fruit Bowl \$5.95/person

Veggies & Dip \$4.95/person

House-Made Tortilla Chips w/Homemade Pico de Gallo & Guacamole \$4.95/person

Yogurt Cups \$2.95/person

House-Made Hummus, Veggies & Sesame Crackers \$4.95/person

Southwest Ranch Dip & Onion Dip w/Chips & Pretzels \$4.95/person

Cookies & Brownies \$4.95/person

Potato Chips/Assorted \$2.95/person

Whole Fruit \$1.95/person

Coffee & Water \$4.95/person





Menus can be customized!

Email Chef Heather at <a href="heatherbaray@gmail.com">heatherbaray@gmail.com</a>.

BE sure to state your event, date and number of expected guests.

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