



Catering can be provided as buffet or plated dinner.

If you have special dietary needs, we can accommodate a special menu or if you want something not listed, just let us know.

Cost is \$35-65 per person based on selection

*upgrade items, additional cost could apply

Appetizers (choose 3)

Grill cheeses shooters

*Seafood Shooters

Stuffed Peppers

Egg Rolls (veggie, chicken, shrimp, *seafood, crabcake, cheeseburger, philly cheesesteak, soul food)

Stuffed mushrooms

*Salmon bites

Salmon cakes

*Crab cakes

Caprese Salad

Wings (maple bourbon bbq, sweet chili, jerk, -strawberry Hennessy)

*Sautéed Shrimp

Soul Food cupcakes



Entrees

Cajun Jambalaya pasta

*Seafood pasta

Baked ziti

Thai coconut curry (chicken, *shrimp, *salmon), Jasmine Rice, vegetables

Pan Seared salmon, penne ala vodka, vegetables

Fried Chicken, mac and cheese/mashed potatoes/sweet potato souffle, collard greens, corn on the cob

*Surf n Turk, Steak, Lobster, roasted potatoes, vegetables

Stuffed Chicken Breast, roasted potatoes, vegetables

*Lamb Chops, mashed potatoes, vegetables

*Braised Short ribs, mashed potatoes, vegetables

Beef Roast Au Jus, mashed potatoes, vegetable

Stew chicken, rice and peas, cabbage

*Seafood Boil (crab legs, shrimp, lobster, potatoes, corn on the cob)

Desserts

Banana Pudding

Cheesecake (strawberry, vanilla, dulce de leche, sweet potato, oreo)

Cake (*bailey's, vanilla, vanilla rum, chocolate, red velvet, cookies n cream, sweet potato, tres leches, pineapple upside down, strawberry shortcake)

Sweet Potato pie

Apple crumble

Peach Cobbler



Candy/Treat Bar- starting \$6 per person (all candy), \$12 per person (candy and desserts)... \$200 minimum