



## MENU IDEAS

BUFFET OR SIT-DOWN DINNERS

### Poultry Entrees

**CHICKEN OSCAR** 22.00pp | 14.00 Entrée

Marinated chicken breast, pan fried and topped with local blue crabmeat, roasted asparagus & Hollandaise Sauce

**CHICKEN WELLINGTON** 21.00pp | 13.00 Entrée

Chicken breast topped with mushroom duxelle and chicken liver pate wrapped in puff pastry and baked.  
Served with Port Wine Demi-Glaze

**THAI CHICKEN VEGETABLE CURRY** 22.95pp | 13.00 Entrée

Fresh seasonal vegetables sautéed and tossed in a flavorful broth of coconut milk, Thai Curry Paste, fresh ginger and basil topped with toasted coconut and served with saffron rice

**CHAMPAGNE CHICKEN** 16.95pp | 8.00 Entrée

Champagne poached chicken breast cooked to perfection and simmered in a champagne cream sauce

**CHICKEN MARSALA** 16.95pp | 8.00 Entrée

Chicken breast sautéed with mushrooms, marsala wine and our blend of herbs & finished with heavy cream

**PECAN CRUSTED CHICKEN BREAST** 17.95pp | 9.00 Entrée

Chicken breast coated in pecans and pan fried. Served with bourbon maple syrup drizzle

**CHICKEN FLORENTINE** 15.95pp | 8.00 Entrée

Chicken breast topped with a parmesan and spinach cream sauce

**CHICKEN AT THE RITZ** 15.95pp | 8.00 Entrée

Chicken breast marinated in sour cream, breaded in Ritz crackers and pan fried

**CHICKEN PICCATA** 15.95pp | 8.00 Entrée

Grilled chicken breast finished in a light chicken broth with fresh lemon juice, capers and topped with fresh parsley

**ROSEMARY CHICKEN** 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with fresh rosemary and roasted to perfection

**ROTISSERIE CHICKEN** 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with our special blend of seasoning and roasted

**TERIYAKI CHICKEN BREAST** 14.95pp | 7.00 Entrée

Grilled chicken breast glazed in our house made teriyaki sauce and garnished with fresh pineapple

**LEMON DILL CHICKEN** 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with lemon pepper and dill roasted and garnished with fresh lemons



## **JERK CHICKEN** 16.95pp | 9.00 Entrée

Marinated chicken breast glazed in our spicy island jerk sauce and garnished with fresh pineapple

## **ROASTED TURKEY & GRAVY** 14.95pp | 7.00 Entrée

Oven roasted turkey breast, served with giblet gravy



## **Pork Entrees**

### **PORK TENDERLOIN MEDALLIONS** 24.95pp | 15.00 Entrée

Medallions of pork tenderloin finished with cognac, heavy cream and a hint of bleu cheese

### **BOURBON BBQ GLAZED PORK LOIN** 19.95pp | 12.00 Entrée

Roasted pork loin with a barbeque relish

### **ROASTED PORK LOIN WITH APPLE CORNBREAD STUFFING** 19.95pp | 12.00 Entrée

Tender pork loin seasoned, slow roasted, topped with an apple cider demi-glaze and served with apple cornbread dressing

### **BBQ PORK RIBS** 20.95pp | 13.00 Entrée

Pork ribs cooked low and slow and finished off with sweet barbeque sauce

### **JERK PORK LOIN** 15.95pp | 8.00 Entrée

Roasted pork loin glazed in our Jamaican jerk sauce & served with black bean roasted corn salsa

### **ROASTED PORK LOIN** 15.95pp | 8.00 Entrée

Pork loin glazed in our homemade apple cider demi-glaze and slow roasted

### **KIELBASA SAUSAGE** 13.95pp | 7.00 Entrée

With roasted peppers & onions

### **MILD ITALIAN SAUSAGE** 14.95pp | 7.00 Entrée

With roasted peppers & onions, served with sub rolls

### **BLACK OAK HAM** 14.95pp | 7.00 Entrée

Oven roasted honey glazed ham

### **PULLED PORK BBQ** 15.95pp | 7.00 Entrée

Vinegar base style pulled pork served with our homemade vinegar sauce and sweet tomato sauce



*All Entrees come with a choice of two vegetables, one starch, fresh baked rolls, sweet/unsweet tea & water  
Add Fresh Garden Salad or Caesar Salad for 2.00*

# Beef Entrees

## CLASSIC BEEF WELLINGTON 25.00-40.00pp *average range*

Filet of Beef with a Mushroom duxelle topped with a Chicken Liver Pate; wrapped in a puff pastry and served with a Port Wine Demi-Glaze

## BEEF BRISKET 18.95pp | 10.00 Entrée

Texas style brisket prepared with a dry rub, cooked slow, and served with rich beef gravy or Texas style bbq sauce

## MARINATED FLANK STEAK 19.95pp | 10.00 Entrée

Choice Flank marinated in soy, red wine, beer and spices; grilled, sliced and topped with a rich sauce from the marinade

## ROAST BEEF WITH GRAVY 14.95pp | 7.00 Entrée

## CLASSIC MEATLOAF 14.95pp | 7.00 Entrée

# Butchers Block

*YOUR CHOICE OF CUT & SAUCE*

## FILET MIGNON *Plated 22.00-40.00 average range*

## ROAST TENDERLOIN OF BEEF MEDALLIONS *Plated 39.95*

## NEW YORK STRIP *Plated or Buffet 25.95 | 16.00 Entrée*

## FLAT IRON STEAK *Plated or Buffet 25.95 | 16.00 Entrée*

## GRILLED RIBEYE *Plated or Buffet 24.95 | 15.00 Entrée*

## ACCOMPANIMENTS

AU POIVRE

PORT WINE DEMI-GLAZE

CREAMY BLEU CHEESE SAUCE

BRANDY CREAM SAUCE

TERIYAKI SAUCE

PRESERVED BLACKBERRY PAN SAUCE

CHIMI CHURRI (+3.00pp)

SAUTEED MUSHROOMS (+3.00pp)

SCOOP OF PIMENTO CHEESE (+2.00pp)

AVOCADO BEURRE BLANC (+2.00pp)

OSCAR STYLE (+6.00pp)

## MAKE IT SURF & TURF

ADD SHRIMP SKEWERS 6.00 more per person

ADD SEARED SCALLOPS 8.00 more per person

ADD CRAB CAKES 10.00 more per person

ADD LOBSTER TAIL *Market Price | Average 17.00pp*



# Seafood Entrees

**CARVED YELLOWFIN TUNA AU POIVRE** 22.95pp | 15.00 Entrée

Roasted Yellowfin Tuna rolled in cracked black peppercorns & served with Mango Salsa

**CRAB STUFFED GROUPEL WITH HOLLANDAISE** 24.95pp | 17.00 Entrée

Grouper wrapped around our homemade crab stuffing, baked & topped with Hollandaise

**CRAB STUFFED TILAPIA WITH HOLLANDAISE** 19.95pp | 11.00 Entrée

Tilapia wrapped around our homemade crab stuffing, baked & topped with Hollandaise

**GROUPEL PICCATA** 21.95pp | 14.00 Entrée

Grilled Grouper finished in a light lemon broth with Capers, Parsley & Lemon

**SHRIMP & GRITS** 19.95pp | 11.00 Entrée

Sautéed Shrimp tossed in heavy cream with house made spice blend & served over our spicy cheese grits

**SHRIMP SCAMPI** 18.95pp | 10.00 Entrée

Fresh Shrimp, sautéed with garlic, lemon, white wine & parsley; finished with butter, with linguini noodles (*counts as starch option*)

**PHYLLO WRAPPED SALMON & CAPER DILL CREAM** 17.95pp | 11.00 Entrée

Atlantic Salmon wrapped in phyllo, baked to a golden brown and topped with a light caper dill cream

**TILAPIA FLORENTINE & PARMESAN CREAM SAUCE** 16.95pp | 9.00 Entrée

Tilapia rolled with spinach and topped with a parmesan cream sauce



## From the Sea

*Your Choice of Fish & Sauce*

*Served with two vegetables, one starch, rolls, tea & water*

**TUNA STEAK** 22.95 | 17.00 Entree

**RED SNAPPER** 21.95 | 16.00 Entrée

**GROUPEL** 20.95 | 14.00 Entrée

**MAHI MAHI** 20.95 | 14.00 Entrée

**SEABASS** 18.95 | 12.00 Entrée

**SALMON** 15.95 | 9.00 Entrée

**TILAPIA** 15.95 | 9.00 Entrée

### SAUCE

Citrus Glaze, Lemon Dill, Pesto, Teriyaki,

Mango Salsa, Pineapple Pico

Oscar Style (+6.00pp)

## Low Country Boil

Jumbo Shell-on Shrimp, New Potatoes,  
Corn-on-the-Cob, Smoked Sausage, Celery & Onions

Green Bean Almondine

Regular & Jalapeno Cornbread

Fresh Garden Salad

Sweet & Unsweetened Tea

19.95

### Optional Add-ons

Grilled Chicken 7.00pp

Crab Legs | Clams | Scallops | Mussels

*Market Price*

# Carving Stations

**ROAST TENDERLOIN OF BEEF** Carved 31.95+pp

*Choice of Sauce from Accompaniments List on Butchers Block Menu*

**SURF & TURF – SLOW ROASTED PRIME RIB OF BEEF  
WITH JUMBO SHRIMP** 30.95pp

**SLOW ROASTED PRIME RIB OF BEEF** 26.95pp

Served with Au Jus & Horseradish sauce

**YELLOWFIN TUNA AU POIVRE** 22.95 | 15.00 Entree

Yellowfin tuna loin encrusted in crushed black peppercorns and seared. Served rare with mango salsa.

**TOP ROUND OF BEEF | HONEY GLAZED HAM  
OR ROAST TURKEY BREAST & CORNBREAD DRESSING**

Choice of One 16.95 | 7.00 Entree

Choice of Two 20.95pp | 12.00 Entree

**ROASTED PORK LOIN** 15.95pp | 8.00 Entree

*All Carving Stations require a Carver. Carving Stations are served with appropriate condiments.*

All entrees come with a choice of two vegetables, one starch, fresh baked rolls, sweet & unsweetened tea, water

Add Fresh Garden Salad or Caesar Salad for 2.00



## Salad Choices

*Prices include Buffet-Style salad. Make it a plated salad for an additional .50pp*

**FRESH GARDEN SALAD** 2.00pp

Served with Ranch & Poppyseed Vinaigrette Dressings

**CAESAR SALAD** 2.00pp

Topped with Parmesan Cheese, Croutons, & served with Caesar Dressing

**PURPLE ONION CAFÉ SALAD** 3.00pp

Topped with toasted walnuts & orange segments & served with Poppyseed Vinaigrette

**CRANBERRY NUT SALAD** 3.00pp

Topped with Dried Cranberries, Toasted Walnuts, Cucumber, Purple Onion, and Goat Cheese.

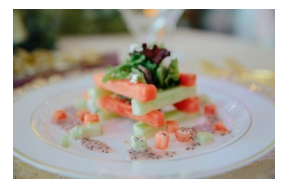
**STRAWBERRY SPINACH SALAD** 3.50pp

Topped with Lemon Poppyseed Vinaigrette Dressing

**CUCUMBER WATERMELON SALAD** 4.00pp

*Plated Only*

Stacked Cucumber and Watermelon, with Greens and Poppyseed Dressing





# Pasta Entrees

All pasta entrees come with a garden or Caesar Salad, fresh baked rolls, sweet & unsweetened tea, water  
Add a classic vegetable choice for \$1.50

## **TORTELLINI PRIMAVERA** 15.95pp | 7.00 Entrée

Cheese stuffed tortellini & fresh vegetables tossed in a garlic cream sauce; topped with parmesan cheese  
Add Chicken 3.00pp | Add Shrimp 4.00pp

## **TORTELLINI PESTO PASTA** 15.95pp | 7.00 Entrée

Cheese stuffed tortellini tossed in our classic fresh basil pesto  
Add Chicken 3.00pp | Add Shrimp 4.00pp

## **TORTELLINI ALFREDO** 14.95pp | 6.00 Entrée

Cheese stuffed tortellini tossed in a garlic cream sauce topped with parmesan cheese  
Add Chicken 3.00pp | Add Shrimp 4.00pp

## **CLASSIC LASAGNA** 15.95pp | 7.00 Entrée

Layered with classic noodles, marinara sauce, beef, ricotta, mozzarella, parmesan and romano cheeses

## **VEGETABLE LASAGNA** 15.95pp | 7.00 Entrée

Layered with chopped red and yellow peppers, carrots and broccoli in a creamy sauce with garlic smothered in ricotta, mozzarella, parmesan and romano cheeses topped with bread crumbs

## **PENNE A LA VODKA** 14.95pp | 6.00 Entrée

Penne pasta tossed in a creamy vodka sauce

## **CLASSIC MANICOTTI** 14.95pp | 6.00 Entrée

Pasta tubes stuffed with a combination of mozzarella & ricotta, herbs & topped with our homemade marinara sauce and parmesan cheese

## **SPAGHETTI & MEATBALLS** 13.95pp | 6.00 Entrée

Spaghetti noodles tossed with marinara sauce, beef meatballs and Italian seasonings

## **BAKED ZITI MARINARA** 13.95pp | 6.00 Entrée

Ziti pasta tossed with our homemade marinara sauce, topped with a blend of cheeses and baked

## **GOURMET PASTA STATION** 15.95pp | 9.00 Entrée

Served with homemade marinara, alfredo and ala vodka sauces, penne & bowtie pastas, sweet peas, mushrooms, broccoli, spinach and parmesan cheese  
Add Grilled Chicken | 5.00pp    Add Grilled Shrimp | 5.00pp    Add Meatballs | 1.50pp



*The Menu options listed are an example of our most popular items.*

*Any of these menu items can be modified or completely changed.*

*With the expertise of our Chef, we can create any menu to suite your taste or budget.*

*We do our best to accommodate food allergies and diet restrictions, however, we cannot 100% guarantee non-cross-contamination with any of our menu items. Notify us of your allergy/concerns upon ordering and we can discuss all options.*

# Vegetarian & Vegan Entrees

All Vegan & Vegetarian Entrees come with a garden or Caesar Salad, fresh baked rolls, sweet & unsweetened tea, water  
Add a classic vegetable choice for \$1.50

## Vegetarian Entrees

**EGGPLANT ROLLATINI** 16.95pp | 8.00 Entrée

Baked and breaded eggplant rolled with ricotta and mozzarella cheese,  
fresh basil and topped with marinara

## VEGETARIAN PASTA DISHES

*Listed on Previous Page*

TORTELLINI PRIMAVERA  
TORTELLINI PESTO PASTA

TORTELLINI ALFREDO  
VEGETABLE LASAGNA

PENNE A LA VODKA  
CLASSIC MANICOTTI

## Vegan Entrees

**WILD MUSHROOM RAGOUT OVER POLENTA** 17.95pp | 9.00 Entrée

Assorted mushrooms cooked with a blend of fresh herbs into a hearty ragout, served over creamy polenta

**THAI VEGETABLE CURRY** 16.95pp | 8.00 Entrée

Sautéed vegetables smothered in a creamy Thai curry sauce with Saffron Rice and garnished with toasted coconut

**VEGETABLE TOFU STIR-FRY** 16.95pp | 8.00 Entrée

Fresh seasonal vegetables stir fried with tofu in sesame oil and soy sauce over rice

**SOUTHWESTERN BLACK BEANS & RICE** 13.95pp | 6.00 Entrée

Spiced black beans served over rice

**STUFFED BELL PEPPER** 14.95pp | 6.00 Entrée

Red bell pepper stuffed with quinoa cashew pilaf and fresh vegetables, roasted and topped with Thai Curry Sauce

**VEGAN PASTA WITH MARINARA PRIMAVERA** 14.95pp | 6.00 Entrée



## Vegetable Carving Station

10.00pp added on as second entrée | Minimum of 50% Guest Count

Roasted and chargrilled fresh vegetables displayed at a carving station for guests to handpick their selections. Vegetables on station are chosen by our Chef, by season and availability. A typical vegetable display includes:

*\* We carry fresh, quality products and therefore cannot guarantee a specific vegetable. \**

### Choice of Five Vegetables

CAULIFLOWER  
PORTOBELLO MUSHROOM CAPS  
ASPARAGUS  
CARROTS  
PARSNIPS *Fall Only*

BROCCOLI  
BELL PEPPERS  
SQUASH  
ZUCCHINI  
PURPLE ONIONS

# Vegetable Choices

## CLASSIC

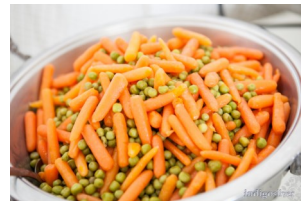
Roasted Corn & Peppers  
Minted Baby Carrots & English Peas  
Country Green Beans  
Green Bean Almondine  
Green Bean Casserole  
Honey Glazed Carrots  
Roasted Vegetables  
Roasted Cauliflower  
Broccoli Casserole  
Buttered Corn

Buttered Broccoli  
Corn on the Cob  
Black Eyed Peas  
Stewed Okra & Tomatoes  
Stewed Squash & Onions  
Roasted Butternut Squash \*seasonal  
Buttered Sweet Green Peas  
Creamy Cole Slaw  
Baked Beans  
Lima Beans

## GOURMET (Add 1.25pp)

Raspberry Sautéed Fresh Green Beans  
Fresh Green Bean Almondine  
Roasted Vegetable Tart  
Sautéed Brussel Sprouts with Crumbled Bacon

Citrus Glazed Asparagus  
Balsamic Sautéed Fresh Green Beans  
Haricot Vert  
Salad as Vegetable Choice:  
Garden Salad | Caesar Salad



# Starch Choices

## CLASSIC

Wild Rice Pilaf  
White Rice  
Brown Rice  
Buttermilk Mashed Potatoes  
Fresh Mashed Sweet Potatoes  
Herb Roasted Potatoes  
Baked Macaroni & Cheese  
Sweet Potato Casserole

Parsley New Potatoes  
Baked Potato with Butter  
Homestyle Potato Salad  
Scalloped Potatoes  
Southwestern Black Beans  
Roasted Sweet Potatoes  
Southern Cornbread Dressing

## GOURMET (Add 1.25pp)

Saffron Rice  
Pear Potato  
Twice Baked Potatoes  
Goat Cheese & Roasted Red Pepper Polenta  
Quinoa | Red Quinoa

Roasted Fingerling Potatoes  
Vanilla Scented Sweet Potato Puree  
Roasted Purple, Fingerling, & Red Potatoes  
Lobster Macaroni & Cheese (add 2.50pp)