

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 chicken quarters 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, Herb 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 | Scallops

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 ROTISSERIE TURKEY & DRESSING**

Choice of One 16.95 | 7.00 Entree

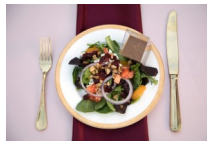
Choice of Two 20.95pp | 12.00 Entree

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

GREEK SALAD 2.00pp

Topped with Diced Tomatoes, Black Olives, Feta Cheese, Purple Onion with Greek Dressing

PURPLE ONION CAFÉ SALAD 3.00pp

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

CRANBERRY NUT SALAD 3.00pp

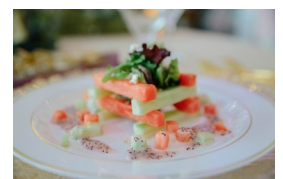
Topped with Dried Cranberries, Toasted Walnuts, Cucumber, Purple Onion, and Goat Cheese.

STRAWBERRY SPINACH SALAD 3.50pp

Topped with Lemon Poppyseed Vinaigrette Dressing

CUCUMBER WATERMELON SALAD 4.00pp

Stacked Cucumber and Watermelon, with Greens and Poppyseed Dressing





Pasta Entrees

All pasta entrees come with a choice of one vegetable, fresh baked rolls, sweet & unsweetened tea, water
Add fresh garden salad or caesar salad for 2.00

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, parmesan cheese and pesto

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 fresh garden salad, choice of one vegetable, fresh baked rolls, sweet & unsweetened tea & water

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 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 brown rice

STUFFED BELL PEPPER 14.95pp | 6.00 Entrée

Red bell pepper stuffed with quinoa cashew pilaf and fresh vegetables, roasted and topped with marinara 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

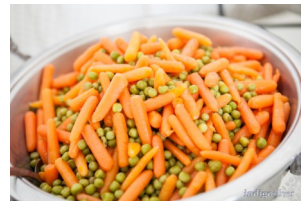
Roasted Corn & Peppers
Minted Baby Carrots & English Peas
Country Green Beans
Green Bean Almondine
Green Bean Casserole
Honey Glazed Carrots
Roasted Vegetables
Roasted Cauliflower
Broccoli Casserole
Buttered Corn

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 | Greek Salad



Starch Choices

CLASSIC

Wild Rice Pilaf
White Rice
Brown Rice
Garlic Red 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

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