



Buffet Stations Menu

A variety of different food stations allow you and your guest the luxury to experience a wide assortment of culinary treats. The Stations, scattered throughout the facility, can also serve to add an element of interest, especially when attended by one of our chefs

Display Stations – Station I

~ Please Select (4) from the following ~

Garden Vegetable Display

A Marvelous variety of our garden vegetables served with Southwestern Dip, Creamy Spinach Dip and a Ranch Style Dip

Fruit Display

A cascading display of fresh fruit including sweet grapes, pineapple, cantaloupe, honeydew, and vine-ripened strawberries. Displayed artistically and served with chocolate fondue.

Brie En Croute

Brie topped with Mango Chutney and Pecans and baked in a puff pastry and served with crackers

Fiesta Cheesecake

Fresh Cheeses, green chili's, tomatoes, bell peppers, green onions, cilantro on a tortilla chip crust

Brushetta

Fresh roma tomatoes, basil, fresh grated mozzarella cheese served on our garlic grilled bread

Hummus Display

Traditional and Seasoned Hummus, accompanied by baby carrots, pita triangles, and cucumbers

Vidalia onion Soufflé

Fresh Sweet Vidalia Onions baked with cheese and served with assorted bread rounds



Display Stations – Station I

~ continued ~

Cheese, Cheese, Cheese

Our traditional but yummy cheese balls, imported cheese chunks and served crackers

Grilled/Roasted Vegetables

A variety of fresh vegetables marinated and grilled to perfection

Stations II & III

~Please select (2) from the following Station Options~

Southern Station

Pecan Crusted Chicken Strips

Plump boneless chicken breast crusted in pecans and herbs and served with a honey mustard sauce

Miniature Maryland Crab Cakes

Served with Remoulade sauce

Twice Baked Potato Bites

Red Potatoes combined with butter, sour cream, cheese and bacon

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Asian Station

Asian Chicken Tenders

Chicken Strips marinated in soy sauce and crusted with bread crumbs and served with sweet/sour sauce

Miniature Egg Rolls

Served with Hot Mustard

CA Delightful

BITEFULL CATERING

Sesame Green Beans

Fresh Green Beans tossed in Sesame Oil and topped with Black and White Sesame seeds

Stations II & III

(Continued)

Mediterranean Station

Coconut Chicken Tenders

Plump boneless chicken breast rolled in fresh coconut and served with Apricot Sauce

Polynesian Meatballs

Grilled and Roasted Vegetables

Variety of Vegetables, marinated and grilled

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All American Station

Mini Sliders

Mini Burgers with Cheese, Lettuce, Tomato, Cheeses, Onions, Mayonnaise, Mustard and Ketchup

Our "Famous" Macaroni and Cheese

The Best Macaroni and Cheese you will ever taste!

Grit Toasts with Creamy Mushrooms

Grit Rounds topped with Creamy Parmesan Mushroom Sauce

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Derby Station

Petite Ham Biscuits

Mini Buttery Biscuits stuffed with Maple Honey Ham and topped with Honey Mustard

Spinach and Artichoke Dip

Spinach, Artichokes, Fresh Parmesan Cheese Baked and Served with Tri-colored Chips



Marinated Grilled Chicken Strips

Chicken marinated in herbs and spices, grilled and served at room temperature for fullest flavor

Stations II & III

(Continued)

European Station

Assorted Panini's

Southwestern Chicken, Spicy Roast Beef, Caprese, Ham/Swiss and Turkey/Cheddar

Chicken Cordon Bleu Bites with Mushroom Sherry Sauce

Rolled Chicken Strips stuffed with Swiss cheese, Ham crusted in buttery crumbs and topped with dollop of Mushroom Sherry Sauce

Creamy Reuben Dip

Creamy Dip with Mozzarella cheese, fresh parmesan cheese, and corn beef served with Bread Pieces

Carving Station

Expertly carved by one our chefs, accompanied by petite rolls

Please select (2) items

New York Strip ~ Served with Horseradish Sauce

Marinated Grilled Pork Tenderloin ~ Served with Au Jus

Smoked Turkey Breast ~ Served with Gravy

Maple Smoked Glazed Ham ~ Served with Honey Mustard Sauce

Marinated Grilled Beef Tenderloin ~ Served with horseradish sauce (additional \$4.50 per guest)





Stations IV

~Please select (1) from the following Station Options~
Expertly prepared by one our chefs and prepare fresh tableside

Pasta Station

Please select (2) items

Choice of Two Pastas:

~ Bow Tie ~ Cheese Tortellini ~ Fettuccini ~ Wild Mushroom Ravioli ~ Penne
With Basil Alfredo Sauce and Fresh Marinara Sauce

Served with Plum Tomatoes, Artichokes, Mushrooms and Fresh Herbs

Add Chicken: \$3.00 extra

Add Shrimp: \$4.50 extra

New Orleans Gumbo Station

Our "homemade" spicy gumbo filled with Shrimp, Scallops, and Andouille Sausage and served over steamed rice

Martini Mashed Potato Bar

Garlic Smashed Potatoes, Plain Potatoes and Sweet Potatoes served in a Martini Glass
Sautéed Mushrooms, Caramelized Onions, Grated Jack and Cheddar Cheeses, Bacon Pieces, Sour
Cream, chives, brown sugar, mini marshmallows, flaked coconut, toasted pecans and cinnamon

Add Beef Stroganoff, Chicken Marslas, Roasted Vegetable Ratatouille:

Fajita Station

Marinated Chicken or Flank Steak, Sautéed Onions, Tri-colored Peppers, Salsa, Shredded
cheeses, Guacamole, Sour Cream and Flour Tortillas, Taco Shells, Seasoned Black Beans,
Refried Beans, Spanish Rice and Roasted Corn

Add: \$1.00 per guest, plus tax and service fee

Low Country Grits Station

Creamy Grits, served with sweet butter, grated cheddar cheese and bacon bits
A favorite topping, a beautiful blend of shrimp, fresh roma tomatoes, peppers and onions



Add: \$4.00 per guest plus tax and service fee if shrimp is added to Grits Station

House Menu Additions

The following items are available to enhance your menu. They may be substituted at the price shown or added as an additional station. We will gladly make adjustments or completely customize a menu just for you!

Choose Your Own Salad Bar

Oriental Noodle Salad ~ Tomato Mozzarella Basil Salad ~ Caesar's Salad with Homemade Croutons ~ Bow Tie Pasta Salad ~ Spring Mix Salad with Strawberries and Poppy seed Dressing ~ Mixed Green Salad with Various Dressing ~ Baked Potato Salad ~ Marinated Vegetable Salad ~ Creamy Broccoli Salad ~ Marinated Mushroom & Artichoke Salad ~ Asian Cole Slaw ~ Macaroni Salad ~ Six Layered Salad

Two Choices - \$5.00 per guest

Three Choices - \$7.95 per guest

From the Sea

Assortment of smoked and peppered seafood, selected from salmon, trout, mussels, seared Ahi tuna and cascades of Jumbo Shrimp with horseradish and Cocktail sauces

To substitute: \$4.00 per guest plus tax and service fee

As an addition: \$8.00 per guest, plus tax and service fee

Iced Shrimp Display

Jumbo Tail-on shrimp served with Zippy Cocktail Sauce

Sushi Station

Japanese Rice rolls, including California, Tuna, Salmon and Crab, served along with Ahi Tuna Sashimi; served with soy sauce and wasabi



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Stir Fry Station

Expertly prepared by one our chefs and prepare fresh tableside
Bay Shrimp, Roast Pork, Bok-Choy, peppers, onions and bean sprouts, tossed in a smoking Wok, Stir-fried and served with Steamed or Fried Rice

White or Milk Chocolate Fountain

Let the Chocolate Flow! A truly spectacular addition to your celebration, served with our pound cake, brownie triangles, pretzels, fresh strawberries and pineapples, cheesecake squares, Oreo's, chocolate chip cookies, cream puffs, Large Marshmallows and other delectable's

Optional Sweet Display

May be specially ordered for a minimum of 1/2 of the guest count

Assorted petit pastries to include:

Mini Éclairs	Petit Fours	Cream Puffs	Lemon Bars
Mini Pecan Pie Tarts	Lemon Bars	Fruit Tartlette	Mint Julep Brownies
Banana's Foster Cheesecake Bars		Mini Cheesecakes	Butterscotch Bars
To name a few			

Assorted Pies, Cakes and Trifles:

Brownie Trifle	Tiramisu Trifle	Strawberry Trifle	Key Lime Pie
Reese's Cake	Milky Way Cake	Lemon Supreme	Chocolate Mousse
Turtle Cheesecake	French Silk Pie	Carrot Cake	Fruit Pies
To name a few			