

BREAKFAST BUFFET

Prices do not include tax and gratuity.

TRADITIONAL CONTINENTAL

\$9 PER PERSON

Assorted Danish, Flavored Mini Muffins, Bagels w/ Cream Cheese, & Fresh Seasonal Fruit.

Beverage Station:

Orange Juice, Cranberry Juice, Coffee, & Water

TRADITIONAL BREAKFAST

\$12 PER PERSON

Assorted Danish, Scrambled Eggs, Pork Sausage Links, Bacon, Seasoned Home Fries, Cheesy Grits, Gran Marnier French Toast w/ Maple Syrup, Biscuits & Butter.

Beverage Station:

Orange Juice, Cranberry Juice, Coffee, & Water

THE BIRDIE

\$15 PER PERSON

Assorted Danish, Fresh Seasonal Fruit, Scrambled Eggs, Bacon, Pork Sausage Links, Seasoned Home Fries, Cheesy Grits, Corned Beef Hash, Gran Marnier French Toast w/ Maple Syrup, Biscuits & Butter.

Beverage Station:

Orange Juice, Cranberry Juice, Coffee, & Water

THE EAGLE

\$18 PER PERSON

Assorted Danish, Fresh Seasonal Fruit, Scrambled Eggs, Bacon, Pork Sausage Links, Seasoned Home Fries, Cheesy Grits, Corned Beef Hash, Biscuits w/ Sausage Gravy, and Quiche w/ Hollandaise Sauce.

Beverage Station:

Orange Juice, Cranberry Juice, Coffee, & Water

BRUNCH BUFFET

Meetings, Events, & Banquets 30 people or more

Prices do not include tax and gratuity.

EXECUTIVE BREAK \$12 PER PERSON

Pastries, Danish & Muffins, Fresh Fruit Tray w/ Assorted Cheeses, Bagels & Cream Cheese, Ham Biscuits, & Mini Quiche.

Beverage Station:

Orange Juice, Coffee, & Water

UP AND AT' EM \$14 PER PERSON

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage, Home Fries, Bacon Cheddar Grits, Biscuits & Sausage Gravy, Buttermilk Pancakes w/ Maple Syrup, & Sliced Seasonal Fruit.

Beverage Station:

Orange Juice, Coffee, & Water

TRADITIONAL BRUNCH \$20 PER PERSON

Buttermilk Pancakes w/ Maple Syrup, Scrambled Eggs, Country Sausage, Applewood Smoked Bacon, Bacon Cheddar Grits, Home Fries, Sliced Seasonal Fruit, Sticky Cinna-buns, Mini Croissants and Biscuits, & A Garden Salad.

With the choice of one: Baked Ziti, Three Cheese Lasagna, Chicken Alfredo, Pasta Primavera, Eggplant Parmesan, Beef Stroganoff.

Beverage Station:

Orange Juice, Coffee, & Water

LUNCH BUFFET

Prices do not include tax and gratuity.

JUST SOUP & SALAD \$13 PER PERSON

Soup Du Jour, Fresh Greens w/ Fixings, Fresh Baked Rolls w/ Butter, & a Fruit Bowl.

DEL-ISH \$12 PER PERSON

Grilled Chicken Caesar Wrap, CYPT Club, Avocado Turkey Sub, Potato Salad, Pasta Salad, Chips, & Pickles.

Beverage Station:
Tea, Lemonade, & Water

OUR BACKYARD \$16 PER PERSON

Baby Back Ribs, Montreal Grilled Chicken, NC Style Pork BBQ, Coleslaw, Potato Salad, & Green Beans or Baked Beans.

Beverage Station:
Tea, Lemonade, & Water

DELI PLATTER \$20 PER PERSON

Smoked Turkey, Honey Ham, Pepperoni, American, Swiss, Provolone, Lettuce, Tomato, Red Onion, & Assorted Breads.

SOUP & SALADS \$17 PER PERSON

All Items On Just Soup & Salad Buffet + Chicken, Egg, & Tuna Salad.

FANTASTIC PASTA \$15 PER PERSON

House Salad, Fresh Baked Rolls w/ Butter, Grilled Chicken Fettuccine Alfredo, Baked Ziti, & Fire Roasted Vegetable Lasagna.

Beverage Station:
Tea, Lemonade, & Water

THE TOP NOTCH \$18 PER PERSON

House Salad, Fresh Baked Rolls w/ Butter, Slow Roasted Sirloin, Shrimp Scampi, Sesame Ginger Chicken, Roasted Red Potatoes, & Vegetable Medley.

Beverage Station:
Tea, Lemonade, & Water

HORS D'OEUVRES BUFFET

Prices do not include tax and gratuity.

GROUP A

- Ham Biscuits
- Potato Skins
- Mini Quiche
- Pork, Chicken, or Vegetarian Lumpia
- Marinara, BBQ, Sweet & Sour, or Swedish Meatballs
- Veggie Stuffed Mushrooms
- BBQ or Asian Chicken Satay
- Bruschetta

GROUP B

- BBQ Bacon Wrapped Scallops
- Hibachi Beef Skewers
- Crab Stuffed Mushrooms
- Mozzarella Sticks w/ Marinara
- Southwestern Eggrolls
- Buffalo Wings w/ Celery
- Spinach & Artichoke Dip
- Mini Crab Cakes
- Chicken Quesadillas

MONARCH PACKAGE \$27 PER PERSON

Display of Fresh Fruit, Vegetables, Cheese & Dips
Choose three (3) from Group A and two (2) from Group B

ROYAL HOUSE PACKAGE \$30 PER PERSON

Display of Fresh Fruit, Vegetables, Cheese & Dips
Choose three (3) from Group A and three (3) from Group B

FIT FOR A KING PACKAGE \$33 PER PERSON

Display of Fresh Fruit, Vegetables, Cheese & Dips
Crab Dip w/ Fresh Baguettes
Choose six (6) total from Group A & B

GRAND AFFAIR PACKAGE \$37 PER PERSON

Display of Fresh Fruit, Vegetables, Cheese & Dips
Crab Dip w/ Fresh Baguettes
Carving Station w/ Top Round of Beef & Silver Dollar Rolls
Pasta Station w/ Assorted Pastas & Sauces
Choose five (5) total from Group A & B

DINNER BUFFET

Prices do not include tax and gratuity.

\$15 PER PERSON

SELECT TWO (2) ENTREES & TWO (2) SIDES

(ADDITIONAL ENTREE SELECTION + \$7 PER PERSON / ADDITIONAL SIDE SELECTION + \$3 PER PERSON)

BISTRO CHICKEN

Grilled Chicken Breast w/ a Sweet Bistro Style Relish of Caramelized Onions, Raspberry, Red & Green Bell Peppers, and Pineapple

FIRE ROASTED VEGETABLE LASAGNA

Grilled Zucchini, Squash, Onions, Tomato, & Mushrooms Mixed w/ Ricotta and Parmesan Cheeses In a Burgundy Marinara

PEPPER CRUSTED SALMON

Atlantic Salmon Seared In Olive Oil, White Wine, Peppercorns, & Topped w/ Fresh Fruit Salsa (also available grilled with no topping)

ROAST PORK

Tender Pork Basted w/ a Sweet Blend of Brown Sugar & Seasonings

STEAK BRUSCHETTA

Flame Grilled Sirloin Topped w/ Fresh Roma Tomato & Basil Tapenade

FETTUCCHINI ALFREDO

Fettuccini Tossed In a Creamy Alfredo Sauce w/ Fresh Broccoli & Parmesan Cheese

SESAME GINGER CHICKEN

Fresh Cut Chicken, Lightly Fried & Tossed In a Sesame Ginger Sauce w. Grilled Pineapple

SLOW ROASTED SIRLOIN

Carved Top Sirloin Served w/ a Whiskey Peppercorn Sauce

KEY WEST TILAPIA

Oven Broiled w/ a Blend Of Seasonings & Grilled Tomatoes

SIDE SELECTIONS

- Garlic Mashed Potatoes
- Orange Glazed Baby Carrots
- Steamed Broccoli
- Vegetable Medley
- Green Beans
- Smoked Gouda Macaroni & Cheese
- Pasta Salad
- Red Skin Potato Salad
- Rice Pilaf
- Brown & Wild Rice
- Rosemary Roasted Red Potatoes

CREATE YOUR OWN DINNER BUFFET

Prices do not include tax and gratuity.

Choose 1 Entree \$15 Per Person

Choose 2 Entrees \$18 Per Person

Choose 3 Entrees \$21 Per Person

INCLUDES:

Fresh Baked Rolls, House Salad, Seasonal Vegetables, and a Choice of Roasted Rosemary Red Potatoes, Baked Potato, or Garlic Mashed Potatoes

ENTREE CHOICES

- Chicken Piccata
- Chicken Marsala
- Tuscan Chicken
- Stuffed Chicken w/ Apple & Almond Stuffing
- London Broil w/ Sweet Shallot Demi Glaze
- Blackened Sirloin
- Seafood Florentine
- Shrimp Scampi
- Curried Beef Stroganoff
- Chicken Parmesan
- Broiled Salmon w/ Lemon Dill Sauce
- Seared Mahi w/ Pineapple Salsa
- Flounder Roulade w/ Lemon Beurre Blanc
- Caribbean Jerk Shrimp Pasta
- Roasted Pork Loin w/ Dijon Cream Sauce
- Beef Tips w/ Mushroom Gravy
- Fried Flounder
- Three Cheese Lasagna w/ Italian Meat Sauce
- Eggplant Parmesan
- Herb Crusted Salmon

THEME DINNER BUFFET

Prices do not include tax and gratuity.

ITALIANO

\$32 PER PERSON

Pasta Fagiolo Soup, Fresh Salad Bar, Caprese Salad, Antipasto, Seasoned Italian Bread, Lasagna (beef or vegetable), Chicken Parmesan, Roasted Vegetables, & Tiramisu.

SALTY FARM

\$35 PER PERSON

Fresh Baked Rolls, Fresh Garden Salad, Fresh Fruit & Cheese, BBQ Bacon Wrapped Scallops, Mahi-Mahi topped w/ Tropical Fruit Salsa, Chicken Piccata, Hibachi Beef Skewers, Rice Pilaf, & Roasted Seasonal Vegetables.

STEAK OUT

\$37 PER PERSON

Fresh Baked Rolls, Fresh Garden Salad, Greek Pasta Salad, Fresh Fruit & International Cheese Display, Marinated Choice Sirloin w/ a Sweet Shallot Demi Glaze, Grilled Herb Chicken Breast, Crisp Seasonal Vegetables, Garlic Mashed Potatoes or Roasted Red Potatoes, & Fresh Seasonal Vegetables.

BAY ESCAPE

\$40 PER PERSON

Fresh Baked Rolls, Crab Bisque, Fresh Garden Salad, Greek Pasta Salad, Fresh Fruit & Cheese Display, Oysters Rockefeller, Chicken Marsala, Shrimp & Scallop Pasta w/ a Lemon Cream Sauce, & Herb Roasted Red Potatoes.

PASTA BUFFET

Prices do not include tax and gratuity.

\$17 PER PERSON

SERVED W/ DINNER ROLLS & BUTTER

SELECT THREE (3) ENTREE ITEMS **OR**
SELECT TWO (2) ENTREE ITEMS & ONE (1)
ENTREE FROM THE SEAFOOD PASTA MENU.

STUFFED TORTELLINI

Tossed In Alfredo or Marinara Sauce

FETTUCCHINE W/ ITALIAN MEATBALLS

Hand Rolled Meatballs Tossed w/ a Sweet Tomato
Marinara Sauce

FIRE ROASTED VEGGIE LASAGNA

Fresh Vegetables In a Sun-Dried Tomato Marinara
w/ Ricotta, Mozzarella, & Parmesan Cheeses.

GRILLED CHICKEN ALFREDO

With Broccoli, Parmesan Cheese, & Fettuccine.

PORTABELLA MUSHROOM RAVIOLI

Grilled Portabella Mushrooms & a White Zinfandel
Alfredo Sauce

BAKED ZITI

Ricotta & Mozzarella Cheeses In a Marinara Sauce
& Ground Italian Sausage.

SEAFOOD PASTA BUFFET

Prices do not include tax and gratuity.

\$19 PER PERSON

SERVED W/ DINNER ROLLS & BUTTER

SELECT THREE (3) ENTREE ITEMS **OR**
SELECT TWO (2) ENTREE ITEMS & ONE (1)
ENTREE FROM THE REGULAR PASTA MENU.

LOBSTER RAVIOLI

w/ a Seasoned Parmesan Cream Sauce

SOUTHWEST PENNE

w/ Chicken, Andouille Sausage, Shrimp, Broccoli, & Red Onion In a Roasted Red Pepper Cream Sauce.

SHRIMP & CRAB FARFALLE

Suteed Large Shrimp & Lump Crab Tossed In Bow Tie Pasta w/ a Red Pepper & Basil Pesto Alfredo.

SEAFOOD LINGUINI PRIMAVERA

Shrimp, Scallops, Lump Crab, & Fresh Vegetables In a White Wine Parmesan Cream Sauce.

SEAFOOD MAC & CHEESE

Shrimp, Scallops, Crab, & Lobster In a Buttery Cheese Sauce Topped w/ Bread Crumbs.