



Plated Experience

Choose FOUR individual items to include TWO seafood item only

Herb Roasted Chicken Skewers honey glazed, lemon garlic, sweet basil, teriyaki, jerk

Gourmet Cheese & Crackers and Vegetable Crudités' or Seasonal Fresh Fruit

Spanakopita flaky pastry, feta cheese & spinach

Beef Meatballs hickory or apricot | **Turkey - Additional \$1pp**

Spicy Ginger Fried Plantains

Curry Chicken Salad curry seasoned chicken salad and grapes in mini filo cups or on plantain chips

Mini Caprese fresh basil, cherry tomatoes and mini mozzarella balls topped with balsamic dressing

Tomato Bruschetta fresh bruschetta on mini baguette topped with parmesan cheese

Brie & Onion Jam Baguettes soft baguettes, brie cheese and caramelized onions

Hot Cheesy Spinach Dip on soft baguettes

Seafood

Hot Crab Dip on mini soft baguettes and/or gourmet crackers

Basil Shrimp Skewers or Stuffed Shrimp or Shrimp in Dill Sauce

Seasoned Shrimp Cocktail hot or cold

Mini Quiche crab, cheese, spinach

Coconut Shrimp mango chutney | **Butterfly Shrimp** remoulade

Specialty

Jumbo Shrimp & Grits – Additional \$3pp

Lamp Chop w/ demi glaze – Additional \$5

Mini Grilled Cheese & Tomato Basil Bisque – Additional \$3pp

Salad

Choose One

Our Signature: Cranberry Gouda Salad

mixed greens, cucumbers, dried cranberries, shredded gouda cheese, & cherry tomatoes drizzled w/
balsamic vinaigrette

Classic Caesar Salad

crisp romaine lettuce, shredded parmesan cheese, croutons w/ creamy Caesar dressing

Fresh Garden Salad

mixed greens, cucumbers, tomatoes, mixed peppers & croutons w/ your choice of two dressing

Almond Spinach Salad

spinach, feta cheese, fresh strawberries, roasted almonds w/ raspberry dressing

Manchego Arugula Salad

arugula, manchego cheese (Spanish goat cheese), mandarin, caramelized pecans w/ balsamic dressing

Fresh Berry Salad

spinach, goat cheese, seasonal berries, thinly sliced red onions, chopped walnuts w/ raspberry dressing

Main Course

Plated includes a single entree per guest

Chicken

Herb Roasted Chicken (bone-in) or **Traditional Chicken Breast** (bone-out)
(Sweet Basil, Honey Glazed, Hickory, Smothered, Bourbon, Marsala or Lemon Garlic)

Cuban Mojo Chicken

Pan grilled chicken pieces marinated in orange, lime, lemon juices, orange zest, cumin, cilantro and garlic

Parmesan Crusted Chicken A-line Breast w/ mango chutney – Additional \$2pp

Bahamian Steamed Chicken peppers, onions, marinated in our seasoned tomato sauce

Fish

Salmon

Blackened, Honey Glazed, Latin, Tuscan or Teriyaki
served over seasoned yellow rice

Tilapia or Flounder

w/ no sauce, mango salsa or lemon caper sauce

Specialty Entrees

Additional \$3pp

Chicken Chesapeake

Seasoned sautéed chicken chunks, lump crab meat, mushrooms in a white wine sauce over fettuccine pasta and garnished w/ basil and parmesan cheese

Old Charleston Shrimp

Jumbo shrimp, Andouille sausage, light peppers, scallions and bacon in a traditional dark roux over 3-cheese Grits or white rice

Vegetarian

Vegetable Lasagna | Spinach or Cheese Ravioli

Alfredo, Cream or Red Sauce Pasta

(no meat & variety of noodle options available)

Hot Vegetarian Pasta (Vegan and Gluten Free Option Available)

(bowtie pasta, stir fry vegetables tossed in homemade white cream sauce)

Seafood Combination

additional cost based on the Market Pricing

Maryland Crab Cake & Jumbo Shrimp

Prime Rib & Jumbo Shrimp

Lump Crab Stuffed Salmon & Jumbo Shrimp

Entrée Compliments

Choose One

Rice & Beans, Rice Pilaf, Seasoned Yellow Rice, Wild Rice

Southern Style Fried Corn, Garlic Mashed Potatoes

Red Roasted Potatoes, Sweet Potatoes Casserole, Plantains

Red & Sweet Potato Blend, Southern Macaroni & Cheese

Bahamian Macaroni & Cheese (w/ peppers and onions)

Jollof Rice (Spicy) (rice only additional \$1pp) w/ Shrimp - \$3pp – w/ Chicken - \$2pp

Choose One

Parmesan California Vegetable Blend, Whole Green Beans

Vegetable Medley, Honey Glazed Carrots, Seasoned Cabbage

Seasoned Broccoli, Collard Greens, Green Bean Almandine

Seasoned Asparagus – **Additional \$2pp**

Fresh Vegetable Medley - **Additional \$2pp**

Includes: Dinner Rolls & Butter

Beverages

Choose Two

Our Traditional Iced Tea

Southern Peach Tea

Tropical Tea

Traditional Lemonade

CUSTOM MENU OPTIONS AVAILABLE UPON REQUEST