

LUMINA

ON WRIGHTSVILE BEACH

a Holiday Inn Resort

CATERING MENU



Additional Information

All food and beverage services will be provided by the hotel and cannot be brought in from outside. Ordered and prepared food and beverage items may not be removed from the event spaces to be consumed later.

Service Charge and Taxes | All menu prices will be subject to service charge (currently 22%), and sales tax (currently 7%).

CATERING MENU

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner, we will work with you every step of the way to exceed your expectations. Last minute preparation of additional meals may incur an additional \$7.50 per meal surcharge for any meals over the final guarantee.

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BREAKFAST BUFFETS

All buffets are based on one and one-half hour service time.
The minimum guarantee for all breakfast buffets is 20 guests.
A served breakfast is suggested for groups with less than 25 guests.

Top of the Morning Breakfast Buffet | 33 per person

Assorted Juices
Display of Seasonal Fruits and Berries
Breakfast Breads
Oatmeal with Brown Sugar and Raisins
Assorted Fruit Yogurts
Hash Brown Potatoes
Freshly Brewed Premium Coffee, Regular and Decaf
Gourmet Tea Selections with Honey, Milk, and Lemon.

Entrees (select two)

Scrambled Eggs with Cheddar Cheese
Scrambled Eggs with Sauteed Mushrooms, Peppers,
and Swiss Cheese
Classic Quiche Lorraine
Scrambled Eggbeaters
Buttermilk Pancakes with Warm Maple Syrup
Golden Thick Cut French Toast with Sides of Warm Maple Syrup
Biscuits and Gravy

Accompaniments (select two)

Hickory Smoked Bacon
Sausage Links
Turkey Bacon
Turkey Sausage
Smoked Ham
Aged Cheddar and Sweet Corn Grits
Cheese Blintz with Berries Compote
Petite Sirloin Steaks
Shrimp and Grits \$5 upcharge

Wrightsville Farmer's Market Breakfast | 29 per person

Assorted Juices
Display of Seasonal Fruits and Berries
Breakfast Breads, Sweet Butter, and Assorted Jellies
Scrambled Eggs
Southern Style Grits
Smoked Bacon
Sausage Links
French Toast with Syrup and Butter
Served with Freshly Brewed Premium Coffee, regular and decaf
Traditional Condiments

Surfer's Choice Buffet Breakfast | 29 per person

Assorted Juices
Display of Seasonal Fruits and Berries
Assorted Yogurts
Oatmeal with Brown Sugar, Raisins, and Milk
Scrambled Eggs
Smoked Bacon
Sausage Links
Hash Brown Potatoes
Buttermilk Biscuits and Sausage Gravy
Served with Freshly Brewed Premium Coffee, regular and decaf

Chef Action Station | 100

Omelet Station | 14 per person

Custom Made Omelets, Cooked to Order at Chef's in-room
Omelet Station.
Includes : Diced Ham | Smoked Bacon | Diced Tomatoes | Bell
Peppers | Caramelized Onions | Mushrooms | Spinach | Monterey
Jack | Cheddar Cheeses.

SERVED BREAKFAST

Last minute preparation of additional meals may incur an additional \$7.50 per meal surcharge for any meals over the final guarantee.

The Lumina Classic | 36 per person

Scrambled Eggs

Bacon or Sausage

Choice of Breakfast Potatoes or Cheese Grits

Biscuit

Chilled Orange Juice

Fresh Brewed Premium Coffee, Regular and Decaf

Thick Cut Golden French Toast | 33 per person

Served with Maple Syrup and Fresh Butter

Bacon or Sausage Links

Orange Juice

Fresh Brewed Premium Coffee, Regular and Decaf

***Turkey Bacon, Vegan Eggs or Egg Beaters are available for an additional \$4 per guest*



REFRESHMENT BREAKS

Beverages (2-gallon minimum based on consumption)

Freshly Brewed Coffee (regular or decaf) | 50 per gallon
Assorted Herbal Teas | 3.75 per bag
Hot Chocolate | 3 each
Soft Drinks | 3.50 each
Assorted Drinks (including V8) | 3.50 per bottle
Lemonade | 58 per gallon
Bottled Water | 3.50 each
Sparkling Water | 4 each
Infused Water (chef's selection) | 35 per gallon
Iced Tea | 28 per gallon

Breads, Pastries, & Assorted Breakfast Items

(priced per dozen or per guest)

Assorted Breakfast Danish / Breads | 32
Bagels with Cream Cheese, Butter, Jellies, & Peanut Butter | 36
Assorted Muffins | 32
Assorted Fresh Made Donuts | 40
Cinnamon Buns with Icing | 38
Ham, Sausage or Chicken Biscuits | 36
* add egg & cheese | 40
Breakfast Burritos (sausage, egg & cheese) | 35
Whole Fresh Fruit | 30
Assorted Fruit Yogurt | 30
Fresh Fruit & Granola Parfait (maximum of 50) | 8 each

Sweet & Salty Break

Mixed Nuts | 26 per pound
Snack Mix | 22 per pound
Wavy Potato Chips with Onion Dip | 23 per pound
Tortilla Chips with Salsa | 25 per pound
* add fresh guacamole dip \$6 per person or 49 per quart
Assorted Candy Bars | 36 per dozen
Nutri-Grain Bars | 32 per dozen
Kind Snack Bars | 38 per dozen
Homemade Gourmet Cookies | 36 per dozen
Fudge Nut Brownies | 38 per dozen
Individual Packs | 3.50 each
*white cheddar popcorn, chips ahoy, chex mix, peanuts
or assorted chips

MEETING BREAK PACKAGES

Corporate Executive Package | 38 per person For the All-Day Meeting

Pre-Meeting | 14 per person

Assorted Pastries | Assorted Sliced
Fresh Fruit | Assorted Chilled Juices
Regular and Decaf Coffee | Hot Tea

Mid-Morning | 14 per person

Yogurts with Granola and Berries
Regular and Decaf Coffee | Hot Tea
Assorted Sodas

Pre-Meeting | 14 per person

Fresh Baked Cookies | Popcorn | Soft
Drinks | Bottled Waters | Regular and
Decaf Coffee | Hot Tea

Themed Breaks

All themed breaks priced per person for one half-hour

The Healthy Alternative | 18 per person

Assorted Sliced Fruit with Yogurt Dip | Kind Bars
Whole Fruit | Individual Packs of Dried Fruit and
Peanuts | Premium Coffee (regular and decaf)
Premium bottled water, sparkling and still

Cool Down Break | 16 per person

Ice Cream Bars | Cold Candy Bars | Iced Tea
Soft Drinks | Bottled Water

Sweet and Salty | 17 per person

Salted Caramel Brownie with Pretzel | Dried Fruit
Snacks | Salted Nuts | Sweet and Salty Granola
Bars | Soda | Bottled Water

SERVED LUNCHES

All luncheon entrees include garden salad with choice of two dressings, rolls, butter, chef's choice of vegetable, starch, and dessert, freshly brewed premium coffee, regular and decaf, and iced tea service.

Pan Seared Salmon Filet | 35

Choose one Sauce - Fruit Salsa | Mustard Dill
Honey Garlic Glaze

Sauteed Chicken Breast | 29

Choose one Sauce - Parmesan Cream | Herb Velouté
Tarragon Cream

Roasted Pork Loin | 31

Choose one Sauce - Apple Cider Jus | Tomato Mushroom Ragout
Blueberry Reduction

Medallions of Beef Tenderloin | 38

Choose one Sauce - Peppercorn Brandy Cream | Wild Mushroom
Demi | Chimichurri

Vegan / Vegetarian Selections

**Available for lunch and dinner

Vegetable Curry | 26 (Vegan)

Seasonal Grilled Vegetables Tossed in a Light Curry Sauce
and served over White Rice

Grilled Portabella Mushroom Stack | 26 (Vegan)

Drizzled with Balsamic Glaze served over Bed of Grilled
Squashes and Peppers with White Rice

Garden Salad

Mixed Greens, Tomato, Cucumber, Carrots, Onions, and
Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar
Dressing

Strawberry Blue Salad

Baby Greens, Strawberries, Blue Cheese, Candied Pecans,
and Citrus Vinaigrette

Protein determines the Price of the Salad :

Grilled Portabella | 29

Steak | 32

Grilled Chicken | 30

Grilled Salmon | 33

*** Groups may choose up to (3) entrees. The highest priced entrée selected will be the price for all (3) entrees. Groups requiring 4 or more selections will subject to a \$3 per-person surcharge.

SERVED DINNERS

All luncheon entrees include garden salad with choice of two dressings, rolls, butter, chef's choice of vegetable, starch, and dessert, freshly brewed premium coffee, regular and decaf, and iced tea service.

Salmon | 46

Crab Meat | Shallot Cream Sauce | Tomato | Green Onion

Oven Roasted Stuffed Chicken | 42

Smoked Cheddar | Herbed Cream Cheese | Charred Red Pepper Cream Sauce

Chicken Florentine | 42

Stuffed with Spinach and Garlic, topped with Provolone, and served with Mornay Sauce

Roasted Pork | 44

North Carolina Pork Loin Roasted with Mushroom and Brown Sugar, and served with Maple Balsamic Jus

Grilled Shrimp | 44

Jumbo Shrimp Marinated in Lemon Garlic Vinaigrette and Grilled over an opened flame

Crab Cakes | 50

Lump Crab Meat in Low Country Style Cake served in Roasted Garlic Tartar Sauce

Beef Medallions | 50

Beef Tenderloin Marinated in Red Wine and Roasted to perfection, served with Mushroom Pan Gravy

Prime Rib of Beef | 50

12-13oz. Cut served medium rare with Au Jus

Combination Platters

4oz. Beef Tournedos with your choice of the following:

Lump Crab Cake | 65

Shrimp Scampi | 60

Broiled Salmon | 65

Chicken Breast | 50

** proteins can also be combined for an upcharge

*** Groups may choose up to (3) entrees. The highest priced entrée selected will be the price for all (3) entrees. Groups requiring 4 or more selections will subject to a \$5 per-person surcharge.

CREATE YOUR OWN SALAD BUFFET

Salad Buffet comes with : Rolls | Cookies | Brownies
Freshly Brewed Premium Coffee | Iced Tea Service | Water

Create Your Own Salad Buffet | 30 per person

*served with 2 different greens (mixed and romaine)

Fresh Garden Salad

Grape Tomatoes | Cucumbers | Shredded Carrots
Three Dressings

Assorted Salad Toppings

Tomatoes | Cucumbers | Onions | Carrots | Mushrooms
Olives | Hard Boiled Egg | Croutons | Dried Cranberries
Bacon Bits | Bell Peppers | Sunflower Seeds

Composed Salads (choose 2)

Pasta Salad | Fruit Salad | Potato Salad | Broccoli Salad
Vegetable Curry Salad | Ferro Salad w/ Lemon Vinaigrette
Tomato Watermelon Salad (seasonal availability)

Meats (choose 3)

Ham | Turkey | Chicken Salad | Shrimp | Chicken Breast
Grilled Steak

Cheeses (choose 2)

Cheddar | Monterey Jack | Mozzarella | Parmesan Swiss
Smoked Cheddar

Add Soup | 8

Tomato Basil | Mushroom & Wild Rice | Shrimp Bisque
Ham & White Bean | She Crab | Chicken Corn Chowder
Vegetable Orzo

** Minimum of 30 guests required for the salad buffet.
A surcharge of \$5 per guest will be added if the final
guarantee falls between 20-29 guests. The minimum
guarantee for the salad buffet is 20 guests. A plated
lunch is suggested for groups with less than 20 guests.

CREATE YOUR OWN DELI BUFFET

Deli Buffet served with: Assorted Breads | Chips | Pickles
Olives | Cookies | Brownies | Condiments | Freshly Brewed
Premium Coffee (regular and decaf) | Iced Tea Service

Create Your Own Deli Buffet | 33 per person

*served with 2 different greens (mixed and romaine)

Salads (choose 3)

Mixed Green Salad : Baby Greens | Tomato | Cucumber
Carrot | Onion | 2 dressings
Tomato Cucumber Salad
Fruit Salad
Spinach Salad: Mushrooms | Bacon | Red Onions | Eggs
Honey Dijon Dressing
Potato Salad
Pasta Salad
Farro Salad with Lemon Vinaigrette
Tomato Watermelon Salad (seasonal availability)

Meats (choose 3)

Ham | Turkey | Roast Beef | Pastrami | Chicken Salad
Tuna Salad | Shrimp Salad | Salami

Cheeses (choose 2)

American | Cheddar | Swiss | Provolone | Pepperjack |
Smoked Cheddar | Havarti Dill

Add Soup | 8

Tomato Basil | Mushroom & Wild Rice | Shrimp Bisque
Ham & White Bean | She Crab | Chicken Corn Chowder
Vegetable Orzo

** Minimum of 30 guests required for the salad buffet.
A surcharge of \$5 per guest will be added if the final
guarantee falls between 20-29 guests. The minimum
guarantee for the salad buffet is 20 guests. A plated
lunch is suggested for groups with less than 20 guests.

SANDWICHES

Sandwich Buffet | 30 per person (30 people or less)

Choice of three pre-made sandwiches and two side items. Served with chips, condiments, cookies, brownies, freshly brewed premium coffee, regular and decaf, and iced tea service.

Sandwich Sides :

Pesto Salad | Ferro Salad with Lemon Vinaigrette | Spinach Salad | Tomato & Watermelon Salad | Green Salad with Two Dressings | Cole Slaw | Island Slaw | Potato Salad | Fruit Salad | Marinated Vegetable Salad
Cucumber & Tomato Salad

Box Lunch | 34 per person

Sliced Top Round

Served on Sourdough with Cheddar, Horseradish Sauce, and Mixed Greens

Smoked Turkey

Served on Whole Wheat with Dill Havarti, Spring Mix Greens, and Roasted Pepper Aioli

Signature Shrimp Salad

Served on a Toasted Baguette with Succulent Baby Shrimp over Mixed Greens

Grilled Chicken Pita

Iceberg Lettuce, Diced Tomatoes, Sliced Red Onion, and Tzatziki Sauce

Smoked Ham

Served on Brioche with Spinach and Spicy Mustard

Classic Chicken Salad Wrap

Served in a Wheat Tortilla with Diced Chicken, Celery, Mayonnaise, and Lettuce

Pimento Cheese

Served on a Kaiser Roll with House Made Pimento Cheese, Pickled Vegetables, and Red Pepper Puree

Marinated Veggie & Portabella Mushroom Hoagie Roll

Vegan Quality Pita Stuffed with Freshly Marinated Vegetables, and grilled portabella mushroom

Any of the served sandwiches, pitas, & wraps are available as a to-go lunch for an additional \$4 per guests.

All to-go lunches include a piece of whole fruit, bag of chips, brownie or cookie and bottled water.

SPECIALTY BUFFETS

Soup, Salad & Potato Bar Buffet | 32

Choose two proteins: ground beef, BBQ brisket, roast beef and gravy, pulled buffalo chicken, beef chili.

Served with assorted cookies, brownies, fresh brewed premium coffee, regular & decaf, and iced tea service

Choice of 1 Soup:

Tomato Basil | Mushroom & Wild Rice | Shrimp Bisque | Ham & White Bean | She Crab | Chicken Corn Chowder | Vegetable Orzo

Build Your Own Salad:

Baby Greens | Romaine | Tomato | Cucumber | Onion | Carrot | Mushroom | Olives | Hard Boiled Egg | Croutons | Dried Cranberry | Bacon Bits | Bell Peppers | Sunflower Seeds | Three Dressings

Coastal Cookout Buffet | 42

Fruit Salad | Cole Slaw | Tomato & Cucumber Salad | Potato Wedges | Grilled Burgers | Beef Franks | Chili | Grilled Breast of Chicken | Assorted Sliced Cheeses | Lettuce | Tomato | Onions

Flavors de Mexico Buffet | 45

Choice of Two Meats: Chicken Mole | Cilantro Lime Shrimp | Chimichurri Steak | Ancho Ground Chuck | Grilled Portabella Mushrooms

Served with: Spanish Rice | Cheese Enchiladas | Flour and Corn Tortillas | Vegetable Tortilla Soup | Black Bean and Corn Salad | Lettuce | Tomato | Pico de Gallo | Queso Fresca | Guacamole | Tres Leches Cake | Churros with Cinnamon Sugar

*** Minimum of 40 guests required for all specialty buffets. A surcharge of \$5 per guest will be added if the final guarantee falls between 30-39 guests. The surcharge increases to \$9 per guest if the guarantee is 20-29 guests. All Buffets are based on one and on-half hour service time.

Shrimpalooza Buffet | 57

Mixed Green Salad with Assorted Dressings | Cole Slaw | Peel and Eat Jumbo Shrimp | Calabash Style Fried Shrimp and Flounder | Rosemary Honey Roasted Chicken | Parsley Broiled Potatoes | Seasonal Vegetables | Corn Bread | Oven Fresh Rolls
** add steamed crab legs for market price per guest

Lumina Luau | 39

Baby Green Salad with Strawberry, Blueberry, Toasted Coconut and Mandarin Oranges with Assorted Dressings | Fruit Salad | Hawaiian Slaw | Coconut Curry Chicken | Caribbean Jerk Marinated Mahi-Mahi | Pineapple Rice | Seasonal Vegetables Hot Rolls

Taste of Italy | 38

Caesar Salad | Tomatoes with Fresh Mozzarella Cheese and Basil | Antipasto Salad | Parmesan Roasted Broccoli | Beef Lasagna or Manicotti with Marinara | Chicken Milanese | Oven Garlic Sticks

WB Low Country Boil | 42

Mixed Green Salad with Assorted Dressings | Coleslaw | Seafood Boil of Shrimp, Andouille Sausage, Corn on Cob, Red Potatoes, and Seasoning | Baked Chicken | Red Beans | Rice | Collard Greens | Oven Fresh Corn Bread and Rolls

Southern Fare | 39

Mixed Green Salad with Assorted Dressings | Tomato Cucumber Salad | Coleslaw | Macaroni and Cheese | Mashed Potatoes | Southern Style Green Beans | Fried Chicken | Pulled Pork Barbeque | Oven Fresh Rolls | Cornbread

** proteins can also be combined for an upcharge

CREATE YOUR OWN BUFFET

2 Entrees | 45 per guest

3 Entrees | 55 per guest

4 Entrees | 65 per guest

Each buffet comes with choice of two salads | 1 starch | 1 vegetable | rolls and butter | choice of assorted desserts

Salads :

Farro Salad with Lemon Vinaigrette | Vegetable Curry Salad | Tomato, Cucumber and Red Onion Potato Salad Corn and Black Bean Salad | Spinach with Hard Boiled Eggs, Bacon, Mushrooms, and Red Onions | Macaroni Salad Broccoli Salad | Pistachio Fluff Fruit Salad | Pasta Vegetable Salad | Cole Slaw | Mediterranean Pasta Salad with Squash and Feta | Chickpea Salad with Carrots and Fresh Dill

Vegetables / Starches

Vegetable Medley | Honey Glazed Baby Carrots | Green Beans Amandine | Grilled Eggplant | Broccoli Casserole Parmesan Roasted Asparagus | Sweet & Spicy Braised Collard Greens | Roasted Sweet Potatoes | Lemon & Herb Roasted Broccoli & Cauliflower | Rosemary & Garlic Mashed Potatoes | Plantain Rice Pilaf | Oven Roasted Potatoes Gourmet Mac & Cheese | Pineapple Coconut Jasmine Rice

Chicken Entrées :

Chicken Piccata | Hoisin Stir Fried Chicken | Southern Fried Chicken | BBQ Chicken | Chicken Milanese | Rosemary Honey Roasted Chicken | Chicken Parmesan | Chicken Marsala | Coconut Curry Chicken | Red Wine Braised Chicken | Butter Chicken

Pork and Beef Entrées :

Citrus Glazed Pork Chops | Smokey St. Louis Ribs | Soy Basted Pork Chops | Pork Cutlets with Tomato Basil Salsa | Roasted Pork with Peach Chutney | Baked Lasagna | Beef Medallions with Bourbon Bacon Demi | Stir Fried Pepper Steak | Roasted Beef with Mushroom Gravy | Beef Brisket with BBQ Sauce | Meatloaf with Tomato Marmalade

Fish and Seafood Entrées :

Teriyaki Shrimp & Scallops | Jerk Marinated Mahi Mahi with Fruit Salsa | Low Country Crab Cakes with Lemon Aioli | Shrimp and Crab Newburg | Cajun Shrimp and Smoked Cheddar Grits | Seared Salmon with Mustard Dill Sauce | Crab Stuffed Flounder with Lemon Cream | Fried Shrimp with Cocktail Sauce | Fried Flounder with Tartar Sauce

Vegetarian/Vegan Entrées

Vegetable Napoléon (roasted portobello, marinated squash/zucchini, shitake mushroom stuffing, parmesan, and balsamic) | Sweet Potato / Black Bean Cakes with Roasted Red Pepper Puree | Spicy Tofu with Pickled Shiitake Mushrooms | Vegetable Lasagna

ENHANCE YOUR BUFFET

Carving Stations :

Requires Uniformed Chef | 125

Prices are Per Person. Served with Petite Rolls and Appropriate Condiments

Herb Roasted Prime Rib | Market Price

Black Peppercorn Beef Tenderloin | Market Price

Ancho Marinated Pork Loin | 10 per person

Garlic and Rosemary Top Round | 12 per person

Bourbon Glazed Virginia Ham w/ Pineapple Chutney | 11 per person

Smoked Brisket | 11 per person

Specialty Stations :

**must be added to a buffet

Shrimp and Grits Station | 15 per person

Low Country Shrimp and Gravy served with Cheesy Grits and an Assortment of Toppings including diced tomatoes, scallions, bacon, mushrooms, hot sauce, and grated cheese.

Macaroni and Cheese Station | 15 per person

Requires Uniformed Chef | 125

Made to Order in Creamy Mornay Sauce with your choice of Ingredients :

Bacon | Peas | Broccoli | Parmesan | Bleu Cheese | Cheddar | Tomato | Ham | Italian Sausage | Chicken

Street Taco Bar | 15 per person

Requires Uniformed Chef | 125

Soft Flour and Corn Tortillas | Chicken Mole | Carne Asada Steak | Cilantro Lime Marinated Baby Shrimp | Lettuce

Tomato | Pickled Onion | Salsa Fresca | Guacamole | Rice and Black Beans | Queso Fresco | Cheddar Cheese

Chimichurri | Chipotle Crema | Pickled Jalapeno

ENHANCE YOUR BUFFET

Specialty Stations Continued:

Pasta Station | 14 per person

Requires Uniformed Chef | 125

Fettucine | Cheese Tortellini | Penne Pasta | Marinara | Pesto Alfredo | Rose Sauces
Chicken Breast | Italian Sausage | Baby Shrimp

Dessert Shooter Station | 295/ 100 pieces

Assorted Mousses | Custards | Puree's Garnished with Fresh Fruits | Coulis | White and Dark
Chocolate | Variety of Candies

Dessert Station | 14 per person

Choice of Four Desserts Including: Cakes | Pies | Pastries | Mini Desserts | Coffee

Ice Cream Station | 12 per person

Ice Cream | Caramel | Hot Fudge | Whipped Cream | Cherries | Sprinkles | Oreo Crumbs
Chopped Nuts | M&M's | Strawberry Topping
Choose Three: Vanilla | Chocolate | Strawberry | Butter Pecan | Mint Chocolate Chip
Coffee | Rocky Road | Cookies & Cream

** Minimum of 30 guests required for all specialty stations. A surcharge of \$3 per guest will be added if the final guarantee falls between 20-29 guests. All specialty stations are based on one and one-half hour service time. All specialty stations are presented and priced in conjunction with your cocktail reception or buffet dinner only. Additional fees may apply if not paired with a buffet or reception.

RECEPTION PACKAGES

Package One | 22 per person (15 when purchased with a dinner)
Cheese Display | Fruit Display | Vegetable Platter with Ranch

Package Two | 32 per person (17 when purchased with a dinner)
Cheese Display | Fruit Display | Vegetable Platter with Ranch
2 Tier 1 Apps | 1 Tier 2 Apps | 1 Tier 3 Apps

Package Three | 38 per person (21 when purchased with a dinner)
Cheese Display | Fruit Display | Vegetable Platter with Ranch
3 Tier 1 Apps | 2 Tier 2 Apps | 2 Tier 3 Apps

Package Four | 42 per person (28 when purchased with a dinner)
Cheese Display | Fruit Display | Vegetable Platter with Ranch
3 Tier 1 Apps | 3 Tier 2 Apps | 3 Tier 3 Apps

** Minimum of 30 guests required for all reception packages. A surcharge of \$3 per guest will be added if the final guarantee falls between 20-29 guests. All reception packages are based on one and one-half hour of service time. All reception packages are presented and priced in conjunction with your cocktail reception or buffet dinner only. Additional fees may apply if not paired with a buffet.

RECEPTION PACKAGES

Price is per 100 pieces

Tier 1 Apps

Vegetable Spring Rolls.....	\$300
Chicken Tenders	\$240
Chicken Wings	\$250
Spanakopita	\$275
Mini Quiche	\$225
Buffalo Chicken Bites	\$225
Mac & Cheese Fritter	\$225
Peel & Eat Shrimp	\$300
Assorted Tea Sandwiches	\$145
Chicken Cordon Bleu	\$195
Deviled Eggs	\$200
Mini Desserts	\$250
Mini Cheesecakes	\$250

Tier 2 Apps

Pork Belly Skewers	\$325
Coconut Shrimp	\$325
Chicken Satay with Thai Peanut Sauce.....	\$320
Shrimp and Grit Cakes with XO Sauce.....	\$290
Lamb Lollipops w/ Hoisin BBQ.....	\$325
Crab Stuffed Mushrooms.....	\$325
Chicken Pot Stickers.....	\$290
Beef Empanadas.....	\$325

Tier 3 Apps

Mini Crab Cakes.....	\$375
Raspberry and Brie Phyllo.....	\$360
Fried Grouper Bites.....	\$365
Swedish Meatballs.....	\$365
Bacon Wrapped Shrimp.....	\$330
Bacon Wrapped Scallops.....	\$365
Jumbo Shrimp Cocktail.....	\$365
Shrimp Gazpacho Shooters.....	\$340
Seared Ahi Tuna w/ Seaweed Salad and Wasabi Foam.....	\$375

RECEPTION PACKAGES CONT.

Specialty Platters & Dips

Small Serves Approx. 15-20 guests

Medium Serves Approx. 20-35 guests

Large Serves Approx. 35-50

Charcuterie Platter | \$200 Small | \$250 Medium | \$300 Large

Cheese Tray | \$180 Small | \$240 Medium | \$280 Large

Fresh Fruit Tray | \$180 Small | \$210 Medium | \$260 Large

Vegetable Crudites | \$150 Small | \$210 Medium | \$260 Large

Hot Spinach Artichoke dip w/ French Bread | \$275 serves 75

Hot Crab Dip w/ Crostini | \$355 serves 75

Hummus w/ Pita Points & Vegetables | \$150 per platter serves 35

COCKTAIL PACKAGES

Host Sponsored Bars

Full Bars

Includes Brand Category of Choice: Imported | Domestic | Craft Beer
House Wine | Assorted Sodas | Bottled Water | Mixes | Juices

Liquor Selections

	House \$10	Premium \$12	Deluxe \$14
Bourbon	Jim Beam	Makers Mark	Knob Creek
Whiskey	Seagram 7	Jack Daniels	Crown Royal
Scotch	Dugan's Dew	Dewars	Chivas Regal
Gin	Gilbeys	Tanqueray	Hendrick's
Vodka	Gordon's	Blue Shark	Grey Goose
Rum	Castillo	Bacardi Light	Selvarey
Tequila	Montezuma	Jose Cuervo	Casamigos

Beer, Wine, & Soda Bar

Includes domestic and imported beer, selection of house wines, and assorted sodas

House Wine | \$10

Custom Wines per Request

Beer Selections

Domestic Beer \$6	Premium Beer \$7	NC Craft Beer \$8
Miller Lite	Corona	Rotating
Bud Light	Stella Artois	Microbrew
Michelob Ultra	Hoppyum	Selections

**When selecting a bar package, the soda, juice, & bottled water package must be offered for guests 20 and under. Beverage package guarantees must equal food guarantee