

Catering Menu

*Cocktail Reception - Station Buffet
Carving/Stations (most serve 50)*

*Roasted Young Turkey Breast
Served with Cranberry Orange Relish
\$160*

*Roasted Dry Rubbed Crusted Loin of Pork
Served with a Dried Cherry Cream Sauce
\$130*

*Honey Glazed Ham
Served with Pineapple, Mango Chutney
\$200*

*Herb Crusted Leg of Lamb
With pan Jus and mint sauce
\$210*

*Roasted Tenderloin of Beef
Whole Tenderloin Wrapped in Bacon and Seasoned to Perfection served
with horseradish sauce
\$250*

*Pasta Station
Garlic Cream Sauce, Classic Marinara, Sautéed Garden Vegetables, Fresh
Parmesan
\$8 per person (\$2 additional for meat selection)*

*Mash Potato Bar
Yukon Gold
Blue Cheese Crumbles, Cheddar Cheese, Sour Cream, Bacon, Butter,
Chives,
\$6 per person*

Seafood

*Homemade Assorted Smoked Fish Platter
(Salmon, Trout, Shrimp, Scallops, Oysters)*

*Served with cream cheese, capers, red onion, egg and cocktail breads
\$200 serves 50 \$400 serves 100*

*Cured Smoked Salmon with Capers, Egg, Red Onions
\$210*

*Grilled or Poached Salmon Filet
With Lemon Caper or Grapefruit vinaigrette
\$95 (serves 30)*

*Shrimp Cocktail
\$1.85 each*

*Chili Seared Scallops with a Tomato Basil Vinaigrette
\$2.75 each*

*Sea Scallops wrapped in bacon
or
Blackened with Salsa Fresca
\$2.75 each*

*Coconut Shrimp with a Pina Colada Sauce
\$2.75 each*

*Pan fried Carolina Crab Cake
\$2.75 each*

*Rolled Sushi - Vegetable, Crab, Tuna, California or Salmon
rolls
\$3.00*

Salads

\$3 per person

*Baby Mesclun Greens with Grape Tomatoes, Jicama, Cucumber, House
Vinaigrette*

Classic Greek Pasta Salad with Tomatoes, Olives, Feta Cheese

*Spinach Salad with chopped egg & red onion rings with warm bacon
vinaigrette*

Cheese Displays

3lbs 5lbs 9lbs

Three Cheese Four Cheese Five Cheese

\$100 \$175 \$250

Cheese Choices - Cheddars, Pepper Jack, Monterey Jack, Swiss

Buttermilk Bleu, Brie, Swiss, Gruyere, Dilled Havarti, Fontina, Smoked Gouda

Add Dried Fruits and Dried Nuts to cheese displays (market price)

Gourmet Cheese available (market price)

Baked Brie en Croute, with choice of Brandied Sundried Cherry Sauce, Port

Raspberry Currant Sauce or Orange Marmalade

\$100 (serves 25) \$150 (serves 50) \$200 (serves 100)

Fresh Vegetable/Grilled Vegetable Assortment

Small - \$75 (serves 25) Medium - \$100 (serves 50) Large - \$130 (serves 100)

Grilled Asparagus Platter

with roasted red pepper vinaigrette

(Market Price)

Fresh Fruit

Small - \$90 Medium - \$150 Large - \$185

Dips and Spreads

Hot Crab Dip served with French Bread Crustinis

\$225 (serves 50)

Shrimp and Artichoke Dip served with Rye Points

\$225 (serves 50)

Hot Artichoke and Spinach Dip

\$180 (serves 50)

Roasted Red Pepper or Pine Nut Hummus with Pita Triangles

\$180 (Serves 50)

Hors d'oeuvres

<i>Greencroft Petit Country Ham Biscuits \$1.75 each</i>	<i>Fried Oyster with Cajun Remoulade \$2.50 each</i>
<i>Mushrooms Stuffed with Crab \$2.25 each</i>	<i>Lamb Lollipops with Rosemary or Mint Demi Glaze \$2.75 each</i>
<i>Puff Pastry with Herb Goat Cheese and Caramelized Onions \$1.95 each</i>	<i>Butterfly Shrimp with Pineapple Dipping Sauce or Cajun Remoulade Sauce \$2.50 each</i>
<i>Beef Tenderloin Tips wrapped with Bacon \$2.50 each</i>	<i>Prosciutto and Leek Tartlet \$2.00 each</i>
<i>Watercress & Spinach Stuffed in New Potato \$1.75</i>	<i>Mini Carolina Crab Cakes \$2.75 each</i>
<i>Fried Artichoke Hearts \$1.50 each</i>	<i>Cucumber Canapés with Smoked Salmon and Dill Cream Cheese \$1.85 each</i>
<i>Chicken Satay with Peanut Sauce \$1.85 each</i>	<i>Teriyaki Beef Skewers with a Sweet Chili Sauce \$2.50 each</i>
<i>Vegetable Springs Rolls w/ Sweet and Sour \$1.85 each</i>	<i>Bruschetta Cups \$1.75 each</i>
<i>Sea Scallops Wrapped in Bacon/ Chili Seared/ Blackened \$2.75 each</i>	<i>Greencroft Wings with Tangy, BBQ, Honey Habanero or Teriyaki \$2.00 each</i>
<i>Mini Mac and Cheese cup \$1.50 each</i>	<i>Classic Tea Sandwiches Cucumber and Watercress, Egg Salad, Chicken Salad, Curried Chicken Salad, or Shrimp Salad \$2.00 each</i>
<i>Classic Shrimp Cocktail 1.85 each</i>	<i>Ratatouille Stuffed Mushrooms \$1.50 each</i>
<i>Homemade Chicken Strips with Honey Mustard or BBQ sauce \$1.75 each</i>	<i>Boneless Quail Wrapped in Bacon \$2.25 each</i>
<i>Homemade Ham Rolls \$1.75 each</i>	<i>Oven fried Boneless Quail Legs \$2.00 each</i>

Minimum of 25 per Item

Sweets

Fresh Strawberries and Pineapple dipped in Dark Chocolate

Pecan Diamonds

Toffee Shortbread Squares

Cream Puffs

With choice of Peanut Butter Mousse, Vanilla Custard, Chocolate Mousse

Brownie Squares

Chocolate Ganache Cup

Oreo Truffles

Mini Pecan Turtle Cups

Lemon Tarts

\$2.25 each

*Revised 7/10 -- Prices and Menu Subject to Change
20% Service Charge and 9% Sales Tax added to all Food and Beverage*