



2026

**Event + Corporate
Catering Menu**

EAT UP.

Breakfast/Brunch

Buffets (20p headcount or more)

Continental Breakfast (\$16 per person)

- Sliced Fresh Fruit with Seasonal Berries
- French Toast
- Gouda + Cheddar Croissants
- 3-Cheese Frittatas

Homestyle Breakfast (\$18.50 per person)

- Sliced Fresh Fruit with Seasonal Berries
- Pork or Turkey Bacon
- Pork or Turkey Sausage
- 3-Cheese Scrambled Eggs
- Breakfast Potatoes O'Brien

Executive Suite Breakfast

(\$21.50 per person)

- Sliced Fresh Fruit with Seasonal Berries
- Blackened Shrimp and Cheese Grits
- Chicken + French Toast Waffle Sliders
- Assorted Frittatas (Spinach + Parmesan
- Tex-Mex, and Bacon Cheddar.)
- Pork or Turkey Sausage
- Pork or Turkey Bacon

Breakfast Bars

Waffle Bar (\$9 per person)

- Warm Maple Syrup
- Seasonal Berries
- Whipped Sweet Cream Butter
- Seasonal toppings

Hashbrown Bar (\$8.50 per person)

- Caramelized onions
- Roasted peppers
- Scallions
- Shredded cheddar and local sharp white cheddar

Optional protein add-ons available.

Grits Bar (\$7.50 per person)

- Butter and cream
- Sharp cheddar
- Smoked bacon
- Local sausage gravy
- Sautéed mushrooms
- Hot sauce selection

Shrimp add-on available at market price.

Ala Carte Breakfast

- **Silver** - Three traditional breakfast options (\$18.50 per person)
- **Gold** - Three traditional breakfast options and one premium options (\$20.50 per person)
- **Platinum** - Three traditional breakfast options and two premium options (\$22.50 per person)

Traditional Options:

- Bacon
- Sausage
- Scrambled Eggs
- Sweet Spiral Ham
- Pancakes or Waffles
- French Toast
- Granola and Yogurt
- Breakfast Potatoes O'Brien

Premium Options:

- Blackened Shrimp and Cheese Grits
- Chicken + French Toast Waffle Sliders
- 5-Cheese Scrambled Eggs
- Assorted Frittatas
- Southern Style Chicken Bites



Corporate Lunch Catering

Ideal for office meetings, training, and professional events.

Tier 1: Essential Corporate Lunch-\$12.00 per person

Choose:

- 1 entrée
- 1 side
- 1 salad or vegetable

Best for internal meetings and working lunches.

Entrée Selections

- Lemon Herb Baked Chicken
- Smoked Carolina BBQ Chicken
- Jerk Chicken
- Southern Fried Chicken (bone-in or tenders)
- Baked Ziti or Creamy Alfredo Pasta

Side Selections

- Yellow Rice Pilaf
- Garlic Mashed Potatoes
- 3-Cheese Mac and Cheese
- Roasted Seasonal Vegetables
- Southern Potato Salad

Salads / Vegetables

- Mixed Greens Salad
- Citrus Caesar Salad
- Garlic Green Bean Medley
- Braised Cabbage or Collards (local when available)

Tier 2: Classic Corporate Lunch-\$14.00 per person

Choose:

- 2 entrées
- 2 sides
- 1 salad

Best for client-facing meetings and department celebrations.

Includes all Tier 1 selections, plus:

Additional Entrées

- Brown Sugar Glazed Salmon
- Fried Catfish Filet
- Lemon Garlic Chicken Thighs
- Rasta Pasta

Additional Sides

- Sweet Potato Casserole
- Parmesan Garlic Mashed Potatoes
- Coconut Jasmine Rice

Tier 3: Executive Corporate Lunch-\$16.00 per person

Choose:

- 2 premium entrées
- 2 sides
- 1-2 salads

Best for executive meetings, board lunches, and VIP guests.

Premium Entrées

- Brown Sugar Glazed Salmon
- Blackened Shrimp
- Steakhouse Sirloin (+\$1-\$2 market adjustment if needed)
- Shrimp Pasta or Steak Pasta

Upgraded Salads

- Winter Harvest Salad
- Spinach Salad with Candied Pecans
- Caprese Salad (seasonal)

Corporate Boxed Lunches

Individually packaged. Ideal for conferences and training.

Standard Boxed Lunch - \$13 per person

- Sandwich or entrée salad
- Side (chips, pasta salad, or fruit)
- Dessert or whole fruit

Premium Protein Box - \$15-\$16 per person

- Salmon, steak, shrimp, or specialty entrée salad
- Side
- Dessert

Boxed lunches include utensils and condiments.

Optional Add-Ons

- Fresh baked cookies or brownies (+\$1.50 pp)
- Bottled water or beverages (+\$1-\$2 pp)
- House-made sauces (+\$0.75 pp)

Dinner

Buffets:

Designed for celebrations, receptions, and social gatherings

- Silver - One of our freshly prepared salads, two entrees and two sides (\$23.95 per person)
- Gold - Two of our freshly prepared salads, two entrees and three sides (\$25.95 per person)
- Platinum - Three of our freshly prepared salads, three entrees and three sides (\$28.95 per person)

Options:

Salads:

- Tri Color Rotini Pasta Salad
- Southern Potato Salad
- Citrus Caesar Salad
- Mixed Green Salad

Entrees

Beef and Pork

- Honey Maple Glazed Pork Loin
- Garlic Rosemary Lamb Chop
- Grilled Pork Chop
- Las Vegas Strip Steak w/ Peppers

Poultry

- Tuscan Stuffed Chicken
- Southern Fried Chicken
- Lemon Rosemary Chicken
- Carolina BBQ Chicken
- Jamaican BBQ Chicken

Seafood

- Grilled Blackened Shrimp
- Grilled Atlantic Salmon

Sides

Starches

- Praline Sweet Potato Casserole
- Whipped Idaho Potatoes w/ Roasted Garlic
- Rosemary Roasted Potatoes
- Yellow Rice Pilaf
- Takeout Style Fried Rice
- 5-Cheese Mac and Cheese

Vegetables

- Country Green Beans
- Honey Carrots
- Collard Greens
- Corn on the Cob
- Garlic Butter Broccoli

Hors D'Oeuvres

Hot:

Classic \$2.75 per person

- Roasted Veggie Skewer
- Peach Bourbon BBQ Meatballs
- Jamaican BBQ Meatballs

- **Vegetable Egg Roll with Sweet Sour Sauce**

Signature \$3.25 per person

- **Chicken Caesar Salad Wrap Pinwheels**
- **Blackened Shrimp Salad Wrap Pinwheels**
- **Egg Rolls w/ Sweet + Spicy Sauce**
- **Southern Chicken Bites**

Premium \$4.25 per person

- **BBQ Brisket Sliders**
- **Brown Sugar Glazed Salmon Sliders**
- **Honey Lemon Grilled Chicken Skewers**
- **Carolina Chopped BBQ Sliders**
- **Chicken and French Toast Waffles Skewers**

Cold:

Classic Tier \$2.75 per person

- **Antipasta Skewer with Balsamic Drizzle**
- **Mixed Fruit Skewer**
- **Cheese Skewer**
- **Chicken Salad + Garlic Crostini**
- **Classic Bruschetta + Garlic Crostini**

Premium Tier \$4 per person

- **Cajun Crab Deviled Eggs**
- **Sesame Tuna Bites on a Crispy Wonton**

Chips and Dips Displays:

Served with white corn tortilla chips, house fried kettle chips, or baked garlic crostini

Signature Tier \$3.25 per person

- **Blackened Shrimp Stuffed Deviled Eggs**
- **Bruschetta Caprese**
- **Finger Sandwiches (Chicken Salad, BLT, Spicy Italian, Tuna Salad, Pimento Cheese, or Deli Style)**

Dips: \$5.25 per person

- **Cajun Crab Dip**
- **Spinach + Artichoke Dip**
- **Buffalo Chicken Dip**
- **Philly Cheesesteak Dip**

Hors d'Oeuvres Packages

Social Starter \$12 per person

- Recommended for light receptions up to 90 minutes
- Includes 4 selections total
 - 2 hot hors d'oeuvres
 - 2 cold hors d'oeuvres

Best for: Networking events, gallery openings, happy hours

Signature Reception \$16 per person

- Recommended for standard receptions up to 2 hours
- Includes 6 selections total
 - 2 hot hors d'oeuvres
 - 3 cold hors d'oeuvres

Best for: Birthday parties, engagement celebrations, corporate mixers Elevated Reception Package

Elevated Reception \$20 per person

- Recommended for heavy receptions or cocktail-style events
- Includes 8 selections total
 - 4 hot hors d'oeuvres
 - 3 cold hors d'oeuvres

Best for: Weddings, fundraisers, upscale social events

Add-On Enhancements by request

- Passed hors d'oeuvres service available
- Custom chef stations available upon request
- Dessert bites and sweets packages available

