

BALD HEAD ISLAND, LIMITED

CATERING POLICIES

THE EVENT PLANNING DIVISION IS THE EXCLUSIVE FOOD AND BEVERAGE CATERER FOR ALL PROPERTIES OWNED AND MANAGED BY BALD HEAD ISLAND LIMITED. NO CATERED FOOD AND BEVERAGE OF ANY KIND WILL BE PERMITTED INTO ANY OF THESE FACILITIES BY PATRONS OR PATRONS' GUESTS.

BEVERAGE SERVICE

WE OFFER A COMPLETE SELECTION OF BEVERAGES TO COMPLEMENT YOUR FUNCTION. THE NORTH CAROLINA ALCOHOL AND BEVERAGE COMMISSION REGULATE ALCOHOLIC BEVERAGES AND SERVICES. AS THE LICENSEE, WE ARE RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS. ALCOHOLIC BEVERAGES FOR CATERING FUNCTIONS MAY NOT BE BROUGHT ONTO BALD HEAD ISLAND LIMITED PREMISES FROM OUTSIDE SOURCES. WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. ALCOHOLIC BEVERAGES MAY NOT BE REMOVED FROM THE PREMISES.

MENUS

THE FOLLOWING MENUS ARE DESIGNED AS GUIDELINES TO ASSIST YOU IN THE SELECTION OF YOUR FOOD AND BEVERAGE SERVICES. PLEASE NOTE THAT YOUR CATERING SALES MANAGER WELCOMES THE OPPORTUNITY TO CUSTOMIZE MENUS AND SERVICES TO CREATE UNUSUAL OR THEMATIC EVENTS. THE MARITIME MARKET CAFE OFFERS A VARIETY OF PICK-UP AND GO OR DELIVERY ITEMS THAT CAN BE ORDERED THROUGH THE CATERING SALES MANAGER FOR ANY GROUP EVENTS.

LABOR

CATERING PERSONNEL ARE SCHEDULED AS FOLLOWS: BREAKFAST AND LUNCH SHIFTS, 4 HOURS; DINNER SHIFTS, 6 HOURS. SHIFTS INCLUDE SET UP, SERVICE AND BREAKDOWN. ANY EVENTS REQUIRING ADDITIONAL TIME FOR SERVICE WILL INCUR AN OVERTIME CHARGE OF \$25.00 PER BANQUET STAFF MEMBER PER HOUR.

PRICING

A 20% SERVICE CHARGE WILL BE APPLIED TO ALL FOOD AND BEVERAGE SALES (INCLUDING ALCOHOL). A 7.75% SALES TAX WILL BE ADDED TO ALL FOOD, ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES, RENTAL EQUIPMENT, EVENT SITES AND FLORAL DECORATIONS. GUARANTEED PRICES WILL BE CONFIRMED WITH A SIGNED CONTRACT AND SPECIFIED DEPOSIT.

CONTRACTS

A SIGNED COPY OF THE CATERING CONTRACT MUST BE RETURNED TWO (2) WEEKS PRIOR TO YOUR EVENT. THE SIGNED CONTRACT WITH ITS STATED TERMS AND ADDENDUM (IF APPLICABLE) CONSTITUTES THE ENTIRE AGREEMENT BETWEEN THE CLIENT AND THE CATERING DEPARTMENT. ANY ON-SITE ADDITIONS TO THESE CONTRACTED ARRANGEMENTS WILL BE ACCOMMODATED UPON SIGNATURE OF A REVISED BANQUET EVENT ORDER.

CANCELLATION POLICY

CANCELLATION OF CONTRACTED SERVICES MUST BE MADE IN WRITING A MINIMUM OF FOUR (4) WEEKS PRIOR TO THE SCHEDULED FUNCTION. IF THE EVENT IS CANCELED LESS THAN 14 DAYS BUT MORE THAN 72 HOURS (3 BUSINESS DAYS) PRIOR TO THE EVENT, A FEE OF 75% OF THE TOTAL ESTIMATED SERVICES WILL BE CHARGED. ANY EVENT CANCELED LESS THAN 72 HOURS (3 BUSINESS DAYS) PRIOR TO THE EVENT WILL INCUR 100% OF THE ESTIMATED CHARGES. ALL PRICES LISTED ARE PER PERSON, UNLESS OTHERWISE STATED. MINIMUM NUMBERS PER CHOICE ARE STATED, AND ADDITIONAL FEES WILL BE ADDED IF MINIMUM NUMBERS ARE NOT MET.

PAYMENT

A DEPOSIT OF 100% OF ESTIMATED CHARGES IS DUE, ALONG WITH THE SIGNED CONTRACT, BY THE DATE SPECIFIED IN THE CATERING CONTRACT TO GUARANTEE SERVICES. ANY INCREASES IN THE FINAL GUARANTEE (ABOVE 5%) ARE DUE AND PAYABLE PRIOR TO THE START OF SERVICES. ANY ON-SITE ADJUSTMENTS, ADDITIONS OR REPLENISHMENTS OF THE CONTRACTED CATERING SERVICES WILL BE REFLECTED IN THE FINAL INVOICE, PAYABLE WITHIN 10 DAYS OF RECEIPT. THE CATERING DEPARTMENT DOES NOT EXTEND DIRECT BILLING. AS SUCH, A GUARANTEE PAYMENT IS REQUIRED FOR ALL FUNCTIONS. YOU MAY FINALIZE YOUR ACCOUNT BY COMPANY CHECK, CASHIER'S CHECK, VISA, MASTERCARD, AMERICAN EXPRESS OR THE CATERING DEPARTMENT WILL PROCESS/PRE-APPROVE YOUR CREDIT CARD FOR ANY ESTIMATED BALANCE DUE THREE (3) BUSINESS DAYS PRIOR TO YOUR FUNCTION DATE.

DECORATIONS AND FLORAL

YOUR CATERING EVENT COORDINATOR IS AVAILABLE TO ASSIST YOU WITH FRESH FLORAL, THEMATIC DECORATIONS AND SPECIALTY LINENS TO ENHANCE YOUR EVENT.

FACILITY SERVICES

BANQUET PRICES INCLUDE LINENS, GLASSWARE, CHINA, AND FLATWARE FOR UP TO 150 SEATED GUESTS AT SELECTED LOCATIONS. ADDITIONAL RENTAL CHARGES WILL APPLY FOR BANQUETS FOR OVER 150 GUESTS. CHINA SERVICE IS LIMITED TO SELECTED AREAS. ANY TABLES, CHAIRS OR PROPS WILL INCUR ADDITIONAL CHARGES.

PLATED MEALS

BALD HEAD ISLAND LIMITED CATERING WILL CUSTOMIZE PLATED MEALS FOR LUNCH AND DINNER SELECTIONS TO SUIT YOUR NEEDS; THESE MEALS CAN BE SERVED AT SELECTED LOCATIONS. PLEASE ASK THE CATERING SALES MANAGER TO ASSIST YOU WHEN PLANNING A PLATED EVENT.

LOCATION GUIDELINES

A MINIMUM NUMBER OF RENTAL UNITS RENTED THROUGH BALD HEAD ISLAND LIMITED MAY BE REQUIRED. FOR DETAILS, PLEASE CONTACT THE HOSPITALITY SALES MANAGER AT (910) 457-7507.

GUARANTEES

THE GUARANTEED NUMBER OF ATTENDANCE IS REQUIRED 72 HOURS OR 3 BUSINESS DAYS PRIOR TO THE DATE AND TIME OF THE FUNCTION (A BUSINESS DAY IS DEFINED AS MONDAY THROUGH FRIDAY BY 12 NOON). IF THE GUARANTEE IS NOT RECEIVED AS STATED, THE NUMBER SPECIFIED ON THE CONTRACT WILL BE YOUR GUARANTEE. THE GUARANTEE IS NOT SUBJECT TO REDUCTION AFTER THE 72-HOUR DEADLINE. INCREASES IN ATTENDANCE GIVEN AFTER THE FINAL GUARANTEE DEADLINE WILL BE SUBJECT TO ADDITIONAL CHARGES. THE CATERING DEPARTMENT WILL NOT BE RESPONSIBLE OR LIABLE FOR SERVING THESE ADDITIONAL GUESTS, BUT WILL DO SO BASED ON AVAILABILITY OF THE PRODUCT. THE CATERING DEPARTMENT WILL PREPARE FOOD PRODUCT FOR SEATED FUNCTIONS 5% OVER THE FINAL GUARANTEE TO A MAXIMUM OF 10 PEOPLE. ADDITIONAL SEATING WILL ONLY BE PLACED IF NEEDED.

BREAKFAST

(20 PERSON MINIMUM, PRICES ARE PER PERSON)

ALL BREAKFAST BUFFETS INCLUDE ASSORTED JUICES, FRESHLY BREWED COFFEE AND HOT TEA.

EGGSTRAVAGANZA BUFFET

ASSORTED DANISHES, MUFFINS, AND CROISSANTS
FARM FRESH EGGS COOKED TO ORDER, SCRAMBLED EGGS, AND CHEF ATTENDED OMELET STATION
APPLEWOOD-SMOKED BACON AND COUNTRY SAUSAGE LINKS
SEASONED BREAKFAST POTATOES
STONE GROUND GRITS
FRESH CUT SEASONAL FRUIT
\$18.00
(100 PERSON MAXIMUM)

CAPE FEAR BREAKFAST BUFFET

ASSORTED DANISHES, MUFFINS, AND CROISSANTS
FARM FRESH SCRAMBLED EGGS
BABY SPINACH AND ROASTED RED PEPPER FRITTATA
APPLEWOOD-SMOKED BACON AND COUNTRY SAUSAGE LINKS
STONE GROUND GRITS
SEASONED BREAKFAST POTATOES
BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE GRAVY
FRESH CUT SEASONAL FRUIT
\$17.00

CONTINENTAL

ASSORTED DANISHES
MUFFINS
CROISSANTS
GRANOLA BARS
FRESH CUT FRUIT
ASSORTED YOGURT
BUTTER AND PRESERVES
\$12.00

BREAKS AND BOXED LUNCHES

(MINIMUM OF 20 PEOPLE, PRICED PER PERSON UNLESS NOTED)

ISLAND TIME OUT

FRESH CUT FRUIT
IMPORTED AND DOMESTIC CHEESE PLATTER WITH CRACKERS
VEGETABLE CRUDITÉS WITH DIPPING SAUCE
FRESH BAKED ASSORTED COOKIES
GRANOLA BARS
ASSORTED TORTILLA CHIPS WITH SALSA AND GUACAMOLE
CHEF'S CHOICE DESSERT BARS
ASSORTED SODAS, BOTTLED WATER, AND FRESHLY BREWED COFFEE
\$14.00

BOXED LUNCHES

*ALL BOXED LUNCHES COME WITH A PICKLE, APPROPRIATE CONDIMENTS, CHEF'S CHOICE COMPOSED SALAD, FRESHLY MADE COOKIE, CHIPS AND BOTTLED WATER
\$14.00 PER BOXED LUNCH*

TURKEY CLUB

TURKEY, BACON, SWISS CHEESE TOPPED WITH LETTUCE AND TOMATO ON NINE GRAIN BREAD

THE VEGGIE WRAP

ROASTED RED PEPPER HUMUS ROLLED IN A SPINACH TORTILLA WITH LETTUCE,
CUCUMBERS, TOMATOES AND SPROUTS

FOCACCIA SANDWICH

CAPICOLA HAM, SALAMI, PROVOLONE CHEESE, SHREDDED LETTUCE, SLICED TOMATO, RED ONION, PEPPERS, OIL AND VINEGAR

CHICKEN OR TUNA SALAD CROISSANT

YOUR CHOICE OF ALBACORE TUNA OR CHICKEN SALAD WITH LETTUCE AND TOMATO SERVED ON A CROISSANT

LUNCH BUFFETS

(20 PERSON MINIMUM, PRICES ARE PER PERSON)

ALL LUNCH BUFFETS COME WITH FRESHLY BREWED COFFEE, ICED TEA, AND WATER.

OLD FASHIONED DELI BUFFET

MIXED GREEN SALAD WITH ASSORTED DRESSINGS
SOUTHERN STYLE RED POTATO SALAD
PASTA SALAD
SLICED SMOKED TURKEY, ROAST BEEF, VIRGINIA HAM
SLICED SWISS, COLBY AND SMOKED GOUDA CHEESES
SLICED LETTUCE, TOMATO, AND RED ONION
ASSORTED BREADS AND ROLLS
CONDIMENTS
ASSORTED POTATO CHIPS
COOKIES AND BROWNIES
\$18.00

BACKYARD BARBECUE

TOMATO, CUCUMBER AND ONION SALAD
SOUTHERN STYLE RED POTATO SALAD
COLE SLAW
BAKED BEANS
CORN ON THE COB
GRILLED 1/3 POUND HAMBURGERS
GRILLED 1/4 POUND ALL BEEF HOT DOGS
ROLLS AND CONDIMENTS
RELISH AND ASSORTED CHEESE TRAY
CHILLED WATERMELON AND FRESHLY BAKED BROWNIES
\$20.00

CREATE IT YOUR WAY

CRISP GARDEN SALAD WITH RANCH AND BALSAMIC VINAIGRETTE DRESSINGS
WILD RICE PILAF AND GARLIC MASHED POTATOES
STEAMED SEASONAL VEGETABLE MEDLEY

CHOICE OF 2

*SLICED ROAST BEEF WITH MUSHROOM GRAVY *SAUTÉED BEEF TIPS WITH PEPPERS AND ONIONS
*CHEESE RAVIOLI WITH ARTICHOKE HEARTS IN A ROASTED TOMATO CREAM *GRILLED MARINATED CHICKEN BREAST *BUTTERMILK FRIED CHICKEN
*ROASTED PORK LOIN WITH WHOLE GRAIN MUSTARD SAUCE
*PULLED PORK BBQ *FRIED CATFISH *SALMON CAKES WITH REMOULADE
CHEF'S CHOICE OF TWO DESSERTS
\$22.00

DINNER BUFFET SELECTIONS

(30 PERSON MINIMUM, PRICES ARE PER PERSON)

LOW COUNTRY BOIL

CRISP GARDEN SALAD WITH RANCH AND BALSAMIC VINAIGRETTE DRESSINGS
COLE SLAW
TOMATO, CUCUMBER AND ONION SALAD
CORN ON THE COB
BOURBON BAKED BEANS
GRILLED KIELBASA WITH SAUTÉED PEPPER AND ONIONS
LOW COUNTRY CLAMS WITH COUNTRY HAM IN A WHITE WINE-BUTTER BROTH
STEAMED SHRIMP WITH LEMONS AND COCKTAIL SAUCE
MARINATED GRILLED CHICKEN BREASTS
CORN MUFFINS WITH BUTTER
KEY LIME PIE AND PEACH COBBLER
\$42.00

CAROLINA BBQ

CRISP GARDEN SALAD WITH RANCH AND BALSAMIC VINAIGRETTE DRESSINGS
CAROLINA CAVIAR SALAD
COLE SLAW
GREEN BEANS
BOURBON BAKED BEANS
MACARONI AND CHEESE
PULLED PORK BBQ, BABY BACK RIBS, BARBECUE CHICKEN
CORN MUFFINS WITH BUTTER
APPLE PIE AND BANANA PUDDING
\$38.00

BALD HEAD ISLAND SIGNATURE OYSTER ROAST (ONLY AVAILABLE AT HARBOURSIDE PAVILION)

ROASTED OYSTERS SERVED WITH CONDIMENTS
TOMATO, CUCUMBER AND ONION SALAD
GRILLED KIELBASA
MARINATED GRILLED CHICKEN BREASTS
PULLED PORK BBQ AND COLE SLAW
BOURBON BAKED BEANS AND CORN ON THE COB
STEAMED RED POTATOES
CORN MUFFINS WITH BUTTER
PEACH COBBLER AND SLICED WATERMELON
\$42.00

DINNER BUFFET SELECTIONS

(30 PERSON MINIMUM, PRICES ARE PER PERSON)

BACKYARD BARBECUE

CHOPPED SALAD~ ICEBERG AND ROMAINE LETTUCE, CHOPPED EGG, BACON, TOMATO, AND RED ONION

MARINATED GREEN BEAN AND GOAT CHEESE SALAD

LOADED POTATO SALAD

BAKED BEANS

CORN ON THE COB

GRILLED 1/3 POUND HAMBURGERS

BONELESS BARBECUE PORK CHOPS

MARINATED GRILLED CHICKEN BREAST

RELISH AND ASSORTED CHEESE PLATTER

CHEESECAKE AND TROPICAL FRUIT SALAD

\$35.00

CREATE IT YOUR WAY

SPINACH SALAD~ BABY SPINACH, GRAPE TOMATOES, RED ONION, CANDIED PECANS, HONEY MUSTARD

ORZO SALAD WITH BABY SHRIMP, GRAPE TOMATOES AND GOAT CHEESE

ROASTED RED PEPPER AND GOUDA BISQUE

GRILLED ASPARAGUS WITH LEMON BUTTER

WILD RICE PILAF

ENTREES

(CHOOSE TWO ENTREES \$38.00 OR CHOOSE THREE ENTREES \$43.00)

MEATS

SLOW ROASTED PEPPERCORN ENCRUSTED PRIME RIB OF BEEF WITH ROASTED GARLIC AND HORSERADISH JUS

ROASTED PORK ROULADE WITH SPINACH, ROASTED RED PEPPERS, DRIED CRANBERRIES AND BOURSIN CHEESE WITH NATURAL AU JUS

POULTRY

CHICKEN FLORENTINE

HERB ROASTED HALF CORNISH HENS WITH HERB SCENTED PAN GRAVY

GRILLED SLICED DUCK BREAST WITH THYME INFUSED HONEY AND BALSAMIC PAN SAUCE

SEAFOOD

CRAB CAKES WITH ROASTED CORN-CHIVE BUTTER SAUCE

SHRIMP AND GRITS

CRAWFISH ETOUFEE

GRILLED ATLANTIC SALMON WITH LEMON-DILL CREAM

**** VEGETARIAN SELECTIONS AVAILABLE UPON REQUEST**

RECEPTIONS AND SOCIALS
HOT HORS D'OEUVRES

(EACH SELECTION INCLUDES 50 PIECES FOR \$125.00, UNLESS OTHERWISE NOTED)

APPLEWOOD-SMOKED BACON WRAPPED SCALLOPS

SCALLOPS WRAPPED WITH APPLEWOOD-SMOKED BACON WITH A MAPLE-PEPPER GLAZE

MINIATURE CRAB CAKES

BLEND OF CLAW AND LUMP CRABMEAT WITH PEPPERS, ONIONS AND SEASONING WITH A DOLLOP OF CAJUN MAYONNAISE

SPINACH AND FETA STUFFED MUSHROOMS

LARGE MUSHROOM CAPS FILLED WITH SPINACH, FETA CHEESE AND A GARLIC MIXTURE

POTATO SANTA FE

BABY YUKON POTATO STUFFED WITH CORN & BLACK BEAN RELISH WITH A CHIPOTLE TOMATO SAUCE

STEAMED PORK POTSTICKERS

PORK AND FRESH GINGER FILLING IN A TRADITIONAL ASIAN DUMPLING WITH A THAI CHILI SAUCE

ASPARAGUS AND FONTINA IN PHYLLO

ASPARAGUS TIPS AND SILKY FONTINA CHEESE IN A FLAKY PHYLLO PASTRY WITH A SUN-DRIED TOMATO YOGURT SAUCE

BLUE CHEESE AND CRANBERRY PUFF

TART BLUE CHEESE AND CRANBERRIES IN A PUFF PASTRY DOUGH WITH TOASTED PECAN DUST

ASIAN CHICKEN SATAY

CHICKEN BREAST MARINATED IN A SPICY ASIAN GARLIC SAUCE WITH A THAI PEANUT DIPPING SAUCE

VEGETABLE SPRING ROLL

CARROTS, CABBAGE, CELERY, ONION AND WATER CHESTNUTS BLENDED TOGETHER WITH A HOT AND SOUR DIPPING SAUCE

BUTTERFLY COCONUT SHRIMP

LARGE SHRIMP ENCRUSTED WITH COCONUT AND BREADCRUMBS SERVED WITH A SPICY CHILI SAUCE

CHICKEN CURRY PUFF

SPICY CURRY CHICKEN WITH TOMATO AND ONIONS IN A DELICATE PUFF PASTRY

MINIATURE CHICAGO STYLE PIZZA

SAUSAGE, SPICY TOMATO SAUCE AND CHEESE IN A MINIATURE DEEP DISH PIZZA CRUST

FRIED PECAN CHICKEN BITES

CHICKEN TENDERS DIPPED IN PECAN BATTER AND ROLLED IN CHOPPED PECANS WITH A ZESTY HONEY MUSTARD SAUCE

NEW ENGLAND CLAM CHOWDER SHOTS

SERVED IN SHOT GLASSES (MINIMUM ORDER OF 150)

COLD HORS D'OEUVRES

(EACH SELECTION INCLUDES 50 PIECES FOR \$125.00, UNLESS OTHERWISE NOTED)

CALIFORNIA SUSHI ROLL

AVOCADO, CRAB AND CUCUMBER WITH WASABI MAYO

CHILLED JUMBO SHRIMP

JUMBO SHRIMP WITH LEMON AND COCKTAIL SAUCE

PROSCIUTTO-WRAPPED ASPARAGUS

MARINATED ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO WITH RED PEPPER PESTO

BLT STUFFED TOMATO

APPLEWOOD SMOKED BACON, SHREDDED LETTUCE AND HERB MAYO STUFFED CHERRY TOMATO

ENDIVE WITH HAM AND SCALLION MOUSSE

A CREAMY BLEND OF SMOKED HAM AND SCALLIONS INSIDE A BELGIAN ENDIVE LEAF

TOMATO BRUSCHETTA ON CROSTINI

FRESH DICED TOMATOES AND BASIL ON SLICED BAGUETTES WITH OLIVE OIL

SALMON CAVIAR EGG SALAD

SOUTHERN STYLE EGG SALAD TOPPED WITH SALMON CAVIAR ON A BLINI

SMOKED TROUT MOUSSE CANAPÉ

NC PECAN SMOKED TROUT WITH CREAM CHEESE AND FRESH DILL ON AN ENGLISH CUCUMBER

WHITE GRAPE AND ROQUEFORT TRUFFLES

WHITE GRAPES COATED IN ROQUEFORT AND CHOPPED PECANS

CRAB AND AVOCADO TARTLETTE

MINI TART FILLED WITH LUMP CRAB AND AVOCADO RELISH

GOAT CHEESE CROSTINI

CREAMY GOAT CHEESE ON A CRISP CROSTINI TOPPED WITH A SWEET ONION MARMALADE

HORS D'OEUVRE UPGRADES

(EACH SELECTION INCLUDES 50 PIECES)

LOLLIPOP LAMB CHOPS

FRENCHED LAMB CHOP WITH A DOLLOP OF MINT JELLY...\$250

BLACKENED SEA SCALLOPS

JUMBO SEA SCALLOPS PAN-SEARED WITH OUR BLACKENING SEASONING. SERVED WITH LEMON AND CAJUN MAYONNAISE...\$250

MINIATURE BEEF WELLINGTON

BEEF TENDERLOIN MEDALLIONS WITH MUSHROOMS, CREAM, SHALLOTS AND GARLIC IN A FLAKY PUFF PASTRY...\$225

KOBE BEEF SLIDERS

DIMINUTIVE KOBE BEEF HAMBURGERS TOPPED WITH MELTED CHEDDAR AND DIJONNAISE...\$200

LOW COUNTRY SPRING ROLLS

COLLARD GREENS, FRESH VEGETABLES, SHRIMP AND CRAWFISH WITH HOT AND SOUR DIPPING SAUCE...\$200

LOBSTER ROLLS

TRADITIONAL LOBSTER SALAD WITH SHREDDED LETTUCE ON A MINIATURE FRANK ROLL...\$250

DUCK CONFIT POT STICKER WITH WILD BERRY GLAZE

DUCK LEG CONFIT, PUREED GINGER, SCALLIONS AND ASIAN SPICES SERVED IN A MINIATURE EGG ROLL WRAPPER...\$200

SPECIALTY DISPLAYS AND PLATTERS
(CHARGES BASED ON ATTENDANCE GUARANTEE, PRICED PER PERSON)

GINGER/SOY-SEARED FRESH TUNA LOIN

MARINATED FRESH TUNA LOIN, PAN-SEARED TO MEDIUM RARE WITH PICKLED GINGER AND WASABI MAYONNAISE...\$8

ANTIPASTO DISPLAY

INCLUDES GENOA SALAMI, PEPPERONI, PROVOLONE AND ASIAGO CHEESES, MARINATED VEGETABLES, OLIVES AND WARM GARLIC BREAD.... \$4.50

DOMESTIC AND IMPORTED CHEESE DISPLAY

WITH GRAPES, BERRIES AND CRACKERS...\$5

FRESH MOZZARELLA AND TOMATOES

SLICED VINE-RIPENED TOMATOES, FRESH MOZZARELLA AND BASIL WITH CRACKED PEPPER, VIRGIN OLIVE OIL, BALSAMIC GLAZE AND WARM BAGUETTES...\$3

FRESH FRUIT DISPLAY WITH YOGURT DIPPING SAUCE

SEASONAL MEDLEY OF BERRIES AND MELON...\$4

CRUDITÉS PLATTER WITH TZATZIKI SAUCE

AN ARRAY OF FRESH VEGETABLES WITH A CUCUMBER DIPPING SAUCE...\$4

JONAH CRAB CLAWS (3 PIECES PER PERSON)

CRAB CLAWS SERVED WITH LEMONS AND COCKTAIL SAUCE...\$7.50

(PRICED PER PLATTER, PLATTERS SERVE 50 PEOPLE)

BAKED BRIE WITH CARAMELIZED ONIONS

CREAMY BRIE BAKED AND TOPPED WITH CARAMELIZED ONIONS AND SERVED WITH WARM BAGUETTES...\$150

SMOKED SALMON DISPLAY

WITH CAPERS, ONIONS, LEMON, CHOPPED EGG AND CRÈME FRAICHE...\$175

HOT DIPS

CAJUN CRAB DIP AND SPINACH & ARTICHOKE DIP SERVED WITH WARM BAGUETTE SLICES...\$350

QUARTER POUND STEAMED, PEEL AND EAT SHRIMP

31-35 COUNT SERVED WITH LEMONS AND COCKTAIL SAUCE...\$275

OYSTERS ON THE HALF SHELL (3 PER PERSON)

GULF OYSTERS SERVED WITH HORSERADISH, LEMON AND COCKTAIL SAUCE.... \$295

SMOKED SEAFOOD

ROCK SHRIMP, SCALLOPS, SALMON, AND TROUT WITH TRADITIONAL GARNISHES.... \$495

PATE AND CHEESE

DUCK LIVER, MUSHROOM AND SPINACH PATE, CAMEMBERT AND HERBED GOAT CHEESE LOG WITH CROSTINI AND CORNICHONS.... \$395

CARVING AND SPECIALTY STATIONS

(25 PERSON MINIMUM PER STATION WITH A THREE STATION MINIMUM IF IT IS THE SOLE COMPONENT OF A MEAL)

CARVERY

(ALL CARVINGS COME WITH SLICED ROLLS WITH BUTTER)

ROAST TENDERLOIN OF BEEF *(SERVES 20)*

SERVED WITH HORSERADISH CREAM AND WHOLE GRAIN MUSTARD ...\$250 EACH

PEPPER ENCRUSTED PRIME RIB OF BEEF *(SERVES 30)*

SERVED WITH HORSERADISH CREAM AND AU JUS ...\$250 EACH

HERB ROASTED PORK LOIN *(SERVES 30)*

SERVED WITH WHOLE GRAIN MUSTARD SAUCE ...\$175 EACH

HONEY GLAZED HAM *(SERVES 40)*

SERVED WITH FRESH PINEAPPLE SALSA ...\$165 EACH

ROASTED BONELESS BREAST OF TURKEY *(SERVES 30)*

SERVED WITH SEASONAL CHUTNEY ...\$100 EACH

SALMON EN CROUTE *(SERVES 20)*

ROASTED GARLIC AND SPINACH CREAM IN PUFF PASTRY ...\$150 EACH

STEAMSHIP ROUND OF BEEF *(SERVES 100)*

WITH AU JUS AND HERB AIOLI ...\$450 EACH

SPECIALTY STATIONS

(CHARGES BASED ON ATTENDANCE GUARANTEE, PRICED PER PERSON)

SHRIMP & GRITS STATION

LARGE SHRIMP SAUTÉED WITH KIELBASA, MUSHROOMS, TOMATOES AND GREEN ONIONS IN A GARLIC BUTTER SAUCE WITH STONE GROUND CHEESE GRITS
\$15

ASIAN WOK STATION

SESAME CHICKEN, BEEF AND ASSORTED VEGETABLES ACCOMPANIED BY STEAMED RICE AND PORK POT STICKERS
\$11.50

POTATO BAR

WHIPPED POTATOES SERVED WITH CRUMBLLED BACON, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, SOUR CREAM, CHIVES, SHREDDED CHEESE, BLUE CHEESE CRUMBLES AND WHIPPED BUTTER
\$7.50

PASTA STATION

CHEESE TORTELLINI WITH TOMATO BASIL CREAM SAUCE, PENNE PASTA WITH MARINARA SAUCE AND BOWTIE PASTA WITH ALFREDO SAUCE ACCOMPANIED BY GRILLED CHICKEN, ITALIAN SAUSAGE, SAUTÉED MUSHROOMS AND ONIONS, BLACK OLIVES, ARTICHOKE HEARTS, CHOPPED TOMATOES AND PARMESAN CHEESE
\$12.50 PER PERSON

FAJITA STATION

SEASONED BEEF & CHICKEN WITH SAUTÉED ONIONS AND PEPPERS ACCOMPANIED BY SHREDDED LETTUCE, DICED TOMATOES CHEDDAR CHEESE, ONIONS, BLACK BEANS, GUACAMOLE, SALSA, SOUR CREAM, AND WARM FLOUR TORTILLAS
\$11.50 PER PERSON

FISH TACO STATION

MAHI MAHI ACCOMPANIED BY GRILLED JALAPENOS, SAUTÉED ONIONS AND PEPPERS, CHEDDAR CHEESE, SHREDDED CABBAGE & LETTUCE, DICED TOMATOES, PICO DE GALLO, SALSA VERDE, GUACAMOLE, SOUR CREAM, AND WARM FLOUR TORTILLAS
\$13.50 PER PERSON

PAN SEARED TUNA STATION

ASIAN MARINATED WITH SEAWEEED SALAD AND WASABI VINAIGRETTE, LEMON-BASIL MARINATED WITH HAND TOSSED CAESAR AND HERB MARINATED WITH ROASTED CORN AND WILD RICE SALAD
\$16 PER PERSON

CREPES STATION

SEAFOOD NEWBURG (CRAB, SHRIMP, SCALLOPS AND LOBSTER), FRESH FRUIT COMPOTE, SMOKED CHICKEN WITH TARRAGON SAUCE AND HAND ROLLED IN A DELICATE CREPE SHELL
\$14.50 PER PERSON

MEDITERRANEAN STATION

MARINATED LEG OF LAMB CARVED TO ORDER AND ACCOMPANIED BY HUMMUS, TABOULEH, DOLMAS AND PITA CHIPS
\$9.50 PER PERSON

WEDDING RECEPTION PACKAGES

(75 PERSON MINIMUM)

CAPE FEAR CELEBRATION

\$135.00 PER PERSON

(INCLUDES SITE FEE, GRATUITY, AND FOUR HOUR STANDARD BAR AND FOOD SELECTIONS)

(PLEASE SELECT FOUR HORS D'OEUVRES, QUANTITY BASED ON 6 PIECES PER PERSON)

HOT

- *APPLEWOOD-SMOKED BACON WRAPPED SCALLOPS*MINIATURE CRAB CAKES*SPINACH AND FETA STUFFED MUSHROOMS*POTATO SANTA FE
- *STEAMED PORK POTSTICKER*ASPARAGUS AND FONTINA IN PHYLLO*BLUE CHEESE AND CRANBERRY PUFF
- *ASIAN CHICKEN SATAY*VEGETABLE SPRING ROLL*BUTTERFLY COCONUT SHRIMP*CHICKEN CURRY PUFF*MINIATURE CHICAGO STYLE PIZZA
- *FRIED PECAN CHICKEN BITES*NEW ENGLAND CLAM CHOWDER SHOTS

COLD

- *CALIFORNIA SUSHI ROLL*CHILLED JUMBO SHRIMP*PROSCIUTTO-WRAPPED ASPARAGUS*BLT STUFFED TOMATO
- *ENDIVE WITH HAM AND SCALLION MOUSSE*SALMON CAVIAR EGG SALAD*TOMATO BRUSCHETTA ON CROSTINI*SMOKED TROUT MOUSSE CANAPÉ
- *WHITE GRAPE AND ROQUEFORT TRUFFLES*CRAB AND AVOCADO TARTLET*GOAT CHEESE CROSTINI

DISPLAYS

(PLEASE SELECT 2)

- *GINGER/SOY-SEARED FRESH TUNA LOIN*ANTIPASTO DISPLAY*DOMESTIC AND IMPORTED CHEESE DISPLAY*FRESH MOZZARELLA AND TOMATOES
- *SLICED SEASONAL FRESH FRUIT DISPLAY WITH YOGURT DIPPING SAUCE*CRUDITÉS PLATTER WITH TZATZIKI SAUCE
- *BAKED BRIE WITH CARAMELIZED ONIONS*SMOKED SALMON DISPLAY*HOT DIPS*QUARTER POUND STEAMED PEEL AND EAT SHRIMP
- *OYSTERS ON THE HALF SHELL*JONAH CRAB CLAWS

RECEPTION DINNER BUFFETS

(PLEASE SELECT ONE)

CAROLINA ON MY MIND

CAROLINA CAVIAR SALAD

ORZO SALAD WITH BABY SHRIMP, TEARDROP TOMATOES, SPINACH AND GOAT CHEESE

BROCCOLI SALAD WITH BACON AND HONEY ROASTED PEANUTS

MIXED BABY GREENS WITH CHEF'S CHOICE OF TWO DRESSINGS

CAROLINA DIRTY RICE

MEDLEY OF GREEN AND WAX BEANS WITH THYME BUTTER

SUCCOTASH

GRILLED BREAST OF CHICKEN OVER CRAWFISH CORNBREAD STUFFING AND CREOLE CREAM

LOW COUNTRY SHRIMP AND GRITS

HICKORY-MOLASSES ROASTED PORK LOIN WITH NATURAL JUS

OVER NC SWEET POTATO HASH

SEASIDE ESCAPE

FENNEL SLAW

GREEN BEAN & GOAT CHEESE SALAD

ISRAELI COUS COUS SALAD

MIXED BABY GREENS WITH CHEF'S CHOICE OF TWO DRESSINGS

ROASTED BABY POTATOES WITH SCALLION BUTTER AND SMOKED SEA SALT

GRILLED ASPARAGUS WITH BLOOD ORANGE HOLLANDAISE

STEWED YELLOW SQUASH WITH RED PEPPERS AND BERMUDA ONIONS

CRAB CAKES WITH ROASTED CORN-CHIVE BEURRE BLANC

BROILED MAHI MAHI WITH A PEPPADEW COULIS

GRILLED FLANK STEAK WITH A CABERNET REDUCTION AND OYSTER MUSHROOMS

RECEPTION DINNER BUFFETS

BUILD YOUR OWN MEMORIES

*CHEF'S SELECTION OF THREE CREATIVE COMPOSED SALADS
MIXED BABY GREENS WITH CHEF'S CHOICE OF TWO DRESSINGS*

CHEF'S CHOICE OF STARCH AND VEGETABLE PREPARATION TO COMPLEMENT YOUR MENU

POULTRY SELECTIONS (SELECT ONE)

*ROASTED DUCK BREAST WITH A BLACKBERRY-COGNAC SAUCE
FRIED AIRLINE BREAST OF CHICKEN WITH A TASSO GRAVY
APRICOT GLAZED HALF CORNISH HEN
GRILLED BREAST OF CHICKEN WITH TEARDROP TOMATO SAUCE AND FRESH BASIL
CORNBREAD AND ANDOUILLE STUFFED QUAIL OVER BRAISED COLLARDS (ADD \$6 PER PERSON)*

MEAT SELECTIONS (SELECT ONE)

*SLICED ROASTED STRIP LOIN WITH ROSEMARY DEMI GLACE
GRILLED FLANK STEAK WITH A WILD MUSHROOM RAGOUT
ROASTED LEG OF LAMB WITH A CHARRED RED PEPPER AND SAMBUCA JUS
SLICED BONELESS PORK LOIN CHOPS WITH PEACH-BRANDY BBQ GLAZE
APPLEWOOD BACON WRAPPED PETITE FILET WITH VIDALIA MARMALADE
AND PECAN WILD RICE (ADD \$10 PER PERSON)*

SEAFOOD SELECTIONS (SELECT ONE)

*GREEN CURRY SHRIMP OVER JASMINE RICE WITH TOASTED SHAVED COCONUT
LOW COUNTRY CLAMS AND MUSSELS IN A WHITE WINE GARLIC BROTH
CORIANDER AND BLACK PEPPER CRUSTED SALMON OVER WILTED SPINACH WITH CHIVE AIOLI
BAKED STRIPED BASS WITH A BLUE CRAB STUFFING AND SMOKED SHRIMP CREAM
GRILLED GROUPER OVER LOBSTER RISOTTO (ADD \$10 PER PERSON)*

ISLAND BREEZE
\$125.00 PER PERSON

(INCLUDES SITE FEE, GRATUITY, FOUR HOUR STANDARD BAR AND FOOD SELECTIONS)

(PLEASE SELECT FOUR HORS D'OEUVRES, QUANTITY BASED ON 6 PIECES PER PERSON)

HOT

- *APPLEWOOD-SMOKED BACON WRAPPED SCALLOPS*MINIATURE CRAB CAKES*SPINACH AND FETA STUFFED MUSHROOMS*POTATO SANTA FE
- *STEAMED PORK POTSTICKER*ASPARAGUS AND FONTINA IN PHYLLO*BLUE CHEESE AND CRANBERRY PUFF
- *ASIAN CHICKEN SATAY*VEGETABLE SPRING ROLL*BUTTERFLY COCONUT SHRIMP*CHICKEN CURRY PUFF*MINIATURE CHICAGO STYLE PIZZA
- *FRIED PECAN CHICKEN BITES*NEW ENGLAND CLAM CHOWDER SHOTS

COLD

- *CALIFORNIA SUSHI ROLL*CHILLED JUMBO SHRIMP*PROSCIUTTO-WRAPPED ASPARAGUS*BLT STUFFED TOMATO
- *ENDIVE WITH HAM AND SCALLION MOUSSE*SALMON CAVIAR EGG SALAD*TOMATO BRUSCHETTA ON CROSTINI*SMOKED TROUT MOUSSE CANAPÉ
- *WHITE GRAPE AND ROQUEFORT TRUFFLES*CRAB AND AVOCADO TARTLET*GOAT CHEESE CROSTINI

DISPLAYS

(PLEASE SELECT 2)

- *GINGER/SOY-SEARED FRESH TUNA LOIN*ANTIPASTO DISPLAY*DOMESTIC AND IMPORTED CHEESE DISPLAY*FRESH MOZZARELLA AND TOMATOES
- *SLICED SEASONAL FRESH FRUIT DISPLAY WITH YOGURT DIPPING SAUCE*CRUDITÉS PLATTER WITH TZATZIKI SAUCE
- *BAKED BRIE WITH CARAMELIZED ONIONS*SMOKED SALMON DISPLAY*HOT DIPS*QUARTER POUND STEAMED PEEL AND EAT SHRIMP
- *OYSTERS ON THE HALF SHELL*JONAH CRAB CLAWS

STATIONS

(PLEASE SELECT 1 CARVERY AND 1 SPECIALTY STATION)

CARVERY

- *ROAST TENDERLOIN OF BEEF *PEPPER ENCRUSTED PRIME RIB OF BEEF*HERB ROASTED PORK LOIN
- *HONEY GLAZED HAM*ROASTED BREAST OF TURKEY*SALMON EN CROUTE

SPECIALTY

- *SHRIMP & GRITS STATION*ASIAN WOK STATION*POTATO BAR*PASTA STATION*FAJITA STATION* FISH TACO STATION
- * PAN SEARED TUNA STATION* CREPES STATION*MEDITERRANEAN STATION

PACKAGE INCLUDES MIXED GREEN SALAD WITH DRESSINGS AND CHEF'S CHOICE OF VEGETABLE AND STARCH

SEATED BY THE SHORE

(120 PERSON MAXIMUM)

\$150.00 PER PERSON

(INCLUDES SITE FEE, GRATUITY, FOUR HOUR STANDARD BAR AND FOOD SELECTIONS)

COCKTAIL RECEPTION

(PLEASE SELECT FOUR HORS D'OEUVRES, QUANTITY BASED ON 6 PIECES TOTAL PER PERSON)

HOT

- *APPLEWOOD-SMOKED BACON WRAPPED SCALLOPS*MINIATURE CRAB CAKES*SPINACH AND FETA STUFFED MUSHROOMS*POTATO SANTA FE
- *STEAMED PORK POTSTICKER* ASPARAGUS AND FONTINA IN PHYLLO*BLUE CHEESE AND CRANBERRY PUFF
- *ASIAN CHICKEN SATAY*VEGETABLE SPRING ROLL* BUTTERFLY COCONUT SHRIMP*CHICKEN CURRY PUFF*MINIATURE CHICAGO STYLE PIZZA
- *FRIED PECAN CHICKEN BITES*NEW ENGLAND CLAM CHOWDER SHOTS

COLD

- *CALIFORNIA SUSHI ROLL*CHILLED JUMBO SHRIMP*PROSCIUTTO-WRAPPED ASPARAGUS*BLT STUFFED TOMATO
- *ENDIVE WITH HAM AND SCALLION MOUSSE*SALMON CAVIAR EGG SALAD*TOMATO BRUSCHETTA ON CROSTINI*SMOKED TROUT MOUSSE CANAPÉ
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DISPLAYS

(PLEASE SELECT 2)

- *GINGER/SOY-SEARED FRESH TUNA LOIN*ANTIPASTO DISPLAY*DOMESTIC AND IMPORTED CHEESE DISPLAY*FRESH MOZZARELLA AND TOMATOES
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- *OYSTERS ON THE HALF SHELL*JONAH CRAB CLAWS

PLATED DINNER

FIRST COURSES

SEAFOOD CEVICHE (ADD \$7.50 PER PERSON)

FRIED GREEN TOMATO AND LUMP CRAB NAPOLEON WITH CITRUS VINAIGRETTE (ADD \$7 PER PERSON)

CORN AND CRAB CHOWDER (ADD \$5.50 PER PERSON)

HEIRLOOM TOMATOES, BACON AND MAYTAG BLUE CHEESE WITH BALSAMIC GLAZE (ADD \$6 PER PERSON)

SMOKED TENDERLOIN OF BEEF WITH CARAMELIZED ONIONS AND HORSERADISH CREAM (ADD \$6.50 PER PERSON)

SALAD (PLEASE SELECT ONE)

CONTEMPORARY CAESAR

BABY RED AND GREEN ROMAINE WITH FRESH PARMESAN AND CRACKED PEPPER CROSTINI

MIXED GREENS

BABY GREENS WITH SEASONAL VEGETABLES, CANDIED WALNUTS AND APPLE-THYME VINAIGRETTE

SPINACH SALAD

CRISP BABY SPINACH WITH APPLEWOOD BACON, PECAN CRUSTED GOAT CHEESE, STRAWBERRIES AND RASPBERRY VINAIGRETTE

MAIN COURSE (PLEASE SELECT NO MORE THAN TWO)

PETITE FILET AND SHRIMP

TRUFFLE WHIPPED POTATOES, HARICOT VERTS AND WILD MUSHROOM DEMI GLACE

CENTER CUT VEAL CHOP

CARAMELIZED PURPLE POTATOES, BROCCOLINI AND BELGIAN CARROTS, PAN JUS

PAN SEARED AIRLINE CHICKEN BREAST

PORCINI ORZO, SAUTÉED BABY ZUCCHINI AND PATTY PAN SQUASH, TEAR DROP TOMATO SAUCE

ROASTED LAMB CHOPS

LEMON-THYME COUS COUS, JULIENNE VEGETABLE MEDLEY, CABERNET REDUCTION

GRILLED BLACK GROUPER

SWEET POTATO AND CRAB HASH, GREEN AND WAX BEAN MEDLEY, PEPPADEW COULIS

KING CUT PRIME RIB

ROASTED BABY POTATOES, CREAMED SPINACH, GARLIC AND HORSERADISH AU JUS

GRILLED CENTER CUT PORK CHOP

GORGONZOLA POTATOES, BRAISED COLLARD GREENS, PEACH CHUTNEY

GRILLED HALF MAINE LOBSTER

BLOOD ORANGE RISOTTO, SAUTÉED SPINACH, SAFFRON CREAM

TRADITIONAL VIENNESE DESSERT PLATE SERVED TO EACH TABLE

GOURMET DESSERT SELECTIONS

(EACH SELECTION INCLUDES 50 PIECES)

- MINIATURE CHOCOLATE ÉCLAIRS \$150
- ASSORTED PETIT FOURS \$150
- MINIATURE FRUIT TARTS \$100
- CHOCOLATE DIPPED STRAWBERRIES \$125
- LEMON BARS \$75
- MINIATURE CHEESECAKES \$150
- MACAROONS \$75
- MINIATURE BANANA PUDDING PARFAITS WITH MINIATURE VANILLA WAFERS \$150
- MINIATURE MILKSHAKES \$200

BUILD YOUR OWN MOON PIE STATION

(50 PERSON MINIMUM)

ASSORTMENT OF JUMBO COOKIES, MARSHMALLOW CREAM, TOFFEE, CHOCOLATE AND CARAMEL SAUCES
\$4 PER PERSON

VIENNESE DESSERT TABLE

(50 PERSON MINIMUM)

CHEF'S SELECTION OF 6 MINIATURE MORSELS
\$8.50 PER PERSON

BUILD YOUR OWN SUNDAE

(30 PERSON MINIMUM)

VANILLA AND CHOCOLATE ICE CREAM WITH CHOPPED NUTS, WHIPPED CREAM, CHERRIES, CHOPPED CANDY, HOT FUDGE
AND WARM CARAMEL
\$9 PER PERSON

VIENNESE COFFEE STATION

(50 PERSON MINIMUM)

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT COCOA AND HOT TEA
SERVED WITH ASSORTED SYRUPS, CINNAMON STICKS, WHIPPED CREAM, CHOCOLATE SHAVINGS, LEMON AND ORANGE ZEST,
AND BISCOTTI
\$7.50 PER PERSON

BEVERAGE SERVICES

(PLEASE ADD 20% SERVICE CHARGE TO ALL HOSTED BEVERAGE SERVICES AND 7.75% TAX ON ALL COSTS.)

HOSTED BAR SERVICE

CHARGES ARE BASED ON A FLAT, PER-PERSON RATE DEPENDENT ON THE NUMBER OF HOURS THAT THE BAR IS AVAILABLE.

| PER HOUR | STANDARD COCKTAIL BAR | PREMIUM COCKTAIL BAR | BEER, SODA & WINE BAR |
|----------|-----------------------|----------------------|-----------------------|
| 2 HOURS | \$18.00 | \$21.00 | \$14.00 |
| 3 HOURS | \$24.00 | \$28.00 | \$19.00 |
| 4 HOURS | \$30.00 | \$35.00 | \$23.00 |
| 5 HOURS | \$36.00 | \$42.00 | \$27.00 |

HOSTED CONSUMPTION BAR SERVICE

CHARGES ARE BASED ON ACTUAL NUMBER OF DRINKS CONSUMED. AN ESTIMATED DEPOSIT OF \$10.00 PER PERSON PER HOUR MUST BE PAID PRIOR TO THE FUNCTION. THE TOTAL BAR COST WILL BE CALCULATED AT THE END OF THE EVENT. A REFUND OR ADDITIONAL PAYMENT WILL BE DETERMINED AND INVOICED ACCORDINGLY.

COCKTAILS

| | |
|--------------------------|--------------|
| STANDARD | \$6.50 |
| PREMIUM | \$8.00 |
| DOMESTIC BEER | \$3.50 |
| IMPORT BEER | \$4.00 |
| HOUSE WINE (GLASS) | \$5.00 |
| HOUSE WINE (BOTTLE) | \$19.00 |
| HOUSE CHAMPAGNE (GLASS) | \$5.00 |
| HOUSE CHAMPAGNE (BOTTLE) | \$22.00 |
| CORDIALS | MARKET PRICE |

CASH BAR SERVICE

PRICES ARE PER DRINK AND PAID FOR AS CONSUMED BY GUESTS.

COCKTAILS

| | |
|--------------------------|---------|
| STANDARD | \$7.00 |
| PREMIUM | \$8.50 |
| DOMESTIC BEER | \$4.25 |
| IMPORT BEER | \$4.50 |
| HOUSE WINE (GLASS) | \$5.50 |
| HOUSE WINE (BOTTLE) | \$20.50 |
| HOUSE CHAMPAGNE (GLASS) | \$5.50 |
| HOUSE CHAMPAGNE (BOTTLE) | \$23.50 |

STANDARD COCKTAILS

EVAN WILLIAMS BOURBON, SEAGRAM'S 7 CROWN WHISKEY, J&B RARE SCOTCH, BOMBAY GIN, SMIRNOFF VODKA, CASTILLO RUM, JOSE CUERVO CLASICO TEQUILA

PREMIUM COCKTAILS

JIM BEAM BOURBON, JACK DANIELS WHISKEY, DEWAR'S WHITE SCOTCH, BEEFEATER GIN, SKYY VODKA, BACARDI SUPERIOR RUM, JOSE CUERVO ESPECIAL TEQUILA

CORDIALS

AVAILABLE UPON REQUEST

HOSTED OR CONSUMPTION BARS INCLUDE YOUR CHOICE OF FOUR HOUSE WINE SELECTIONS:

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, RIESLING, MERLOT, CABERNET

*****PREMIUM WINE WILL INCUR AN UPGRADE OF \$3.00 PER PERSON ON ALL BAR CHOICES*****

*HOUSE AND PREMIUM WINE SELECTION MAY CHANGE TO REFLECT WINES CURRENTLY AVAILABLE; PLEASE INQUIRE WITH THE CATERING SALES MANAGER ON BRANDS AVAILABLE. *SPECIAL ORDER WINES NOT ON OUR LIST MAY BE PURCHASED BY THE CASE ONLY. *YOU MUST RECEIVE PRIOR APPROVAL TO BRING IN YOUR OWN WINE. A CORKAGE FEE OF \$15.00 WILL BE ASSESSED PER BOTTLE UNCORKED. *HOUSE SPARKLING IS AVAILABLE FOR TOASTS AND BAR UPGRADE PER BOTTLE PRICE.

HOSTED OR CONSUMPTION BARS INCLUDE YOUR CHOICE OF FOUR BEER BRANDS:

DOMESTIC BRANDS:

COORS LIGHT, YUENGLING, MILLER LITE, BUDWEISER, BUD LIGHT, MICHELOB, MICHELOB LIGHT, MICHELOB ULTRA

IMPORTED BRANDS:

SAM ADAMS BOSTON LAGER, SAM ADAMS SEASONAL BRANDS, AMSTEL LIGHT, BASS ALE, GUINNESS (CANS), HEINEKEN, HEINEKEN LIGHT, RED STRIPE, ROLLING ROCK, NEW CASTLE, CORONA, CORONA LIGHT, NEGRO MODELO, SIERRA NEVADA PALE ALE

NON-ALCOHOLIC BRANDS:

O'DOUL'S AND ST. PAULI GIRL

NON-ALCOHOLIC BEVERAGES

BY THE GALLON

FRESHLY BREWED PREMIUM COFFEE (REGULAR AND DECAFFEINATED) \$35.00, ICED TEA \$20.00,
LEMONADE \$28.00, PUNCH \$25.00, HOT TEA \$25.00

A LA CARTE BEVERAGES

BOTTLED WATER \$2.00, BOTTLED SPARKLING WATER \$2.50, ASSORTED SODAS \$1.50,
ASSORTED JUICES \$2.00

SPECIALTY DRINKS

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME JUICE, AND A SPLASH OF CRANBERRY JUICE
\$7.50

APPLETINI

VANILLA VODKA, SOUR APPLE PUCKER, APPLE JUICE
\$7.50

CARIBBEAN MARTINI

VANILLA VODKA, COCONUT RUM AND A SPLASH OF PINEAPPLE JUICE
\$7.50

TROPATINI

COCONUT RUM, BLUE CURACAO, PINEAPPLE JUICE AND A TOUCH OF GRENADINE
\$7.50

MOJITO

LIGHT RUM, SIMPLE SYRUP, FRESH MINT AND A DASH OF CLUB SODA
\$8.00

MARGARITA

TEQUILA, TRIPLE SEC, SOUR MIX, LIME JUICE, AND A SPLASH OF ORANGE JUICE
(POMEGRANATE, WATERMELON, STRAWBERRY, MANGO MARGARITAS AVAILABLE UPON REQUEST)
\$8.00

SANGRIA

RED WINE, ORANGE, PINEAPPLE AND CRANBERRY JUICES, CLUB SODA, AND A PLETHORA OF FRESH FRUIT
\$7.00

BARTENDER SERVICE RECOMMENDATIONS

(APPLIES TO BHI ASSOCIATION CENTER, LIGHTHOUSE GROUNDS AND PRIVATE HOME FUNCTIONS)

HOSTED BAR SERVICE

*BAR SET-UP FEE \$150 PER BAR. ENSURES A BARTENDER FOR A 4-HOUR FUNCTION, ALL FRUIT, MIXERS, BARWARE AND GLASSWARE/PLASTIC-WARE REQUIRED. *ONE BARTENDER FOR EVERY 100 GUESTS IS RECOMMENDED FOR HOSTED BAR SERVICE.

*ANY BAR EXTENDING LONGER THAN THE 4-HOUR SHIFT WILL INCUR AN ADDITIONAL BARTENDER FEE OF \$25.00 EACH PER HOUR.

HOSTED CONSUMPTION BAR SERVICE

*BAR SET-UP FEE \$150 PER BAR. ENSURES A BARTENDER FOR A 4-HOUR FUNCTION, ALL FRUIT, MIXERS, BARWARE AND GLASSWARE/PLASTIC-WARE REQUIRED. *ONE BARTENDER FOR EVERY 100 GUESTS IS RECOMMENDED FOR HOSTED BAR SERVICE

*ANY BAR EXTENDING LONGER THAN THE 4-HOUR SHIFT WILL INCUR AN ADDITIONAL BARTENDER FEE OF \$25.00 EACH PER HOUR.

*CLIENT WILL BE INVOICED FOR THE ACTUAL USAGE FOLLOWING THE EVENT, WITH PAYMENT DUE UPON RECEIPT OF INVOICE (SEE BILLING SECTION OF CATERING POLICIES).

CASH BAR SERVICE BAR

*BAR SET-UP FEE \$150 PER BAR. ENSURES A BARTENDER FOR A 4-HOUR FUNCTION, ALL FRUIT, MIXERS, BARWARE AND GLASSWARE/PLASTIC-WARE REQUIRED. *ONE BARTENDER FOR EVERY 100 GUESTS IS RECOMMENDED FOR HOSTED BAR SERVICE

*ANY BAR EXTENDING LONGER THAN THE 4-HOUR SHIFT WILL INCUR AN ADDITIONAL BARTENDER FEE OF \$25.00 EACH PER HOUR.

*CASHIER FEES ARE \$75.00 EACH FOR A 4-HOUR SHIFT AND IS REQUIRED WITH CASH BAR SERVICES.

*A BARTENDER MAY BE PROVIDED IN THE INSTANCE A HOST IS PROVIDING THEIR OWN ALCOHOL, MIXERS, ICE, COOLERS, ETC...FOR \$75.00 PER BARTENDER FOR 4 HOURS (HOUSE EVENTS ONLY)