



BALD HEAD ISLAND LIMITED

Event Planning Division

BALD HEAD ISLAND LIMITED
Event Planning Division

offers a highly trained and experienced staff, including a Hospitality Sales Manager and a Catering Manager to help you plan your event in advance, as well as an Event Coordinator, banquet staff, chefs, and vendors who will take the worry out of planning any function.

Over the past 20 years, Bald Head Island Limited has perfected its full-service Catering Department.

We specialize in group events, including weddings, social gatherings, corporate functions and on-site or in-home get-togethers.

Catering events range from intimate dinners to elegant and elaborate celebrations. The Hospitality Event Planning team can create unique, specialized meals that can be enjoyed in various island locations.

Whether your special function requires a small informal gathering or a grand gala, Bald Head Island Limited is the only place you need to go to have an extraordinary event. Don't take our word for it. . . just see what others have to say. . . .

. . . "The Event Coordinator should be beaming." – Giacci/Kucharski wedding

. . . "Smashing event in a superlative setting." – Johnson/McHugh wedding

. . . "We couldn't have asked for a more magical wedding weekend." – Molin/Ray wedding

"The meeting went off without a hitch, due to the pre-planning involved and the professional way in which you supported us in executing its many parts." – Avery Dennison, corporate retreat

. . . "The food was fantastic. Planning a wedding cross-country can be a challenge, but all your efforts put us at ease." – Tice/Jenkins wedding



*The Island Professionals*SM

For more information on planning an event on Bald Head Island, please contact
Bald Head Island Limited Hospitality Sales, 5079 Southport-Supply Road, Southport, N.C. 28461, call (800) 432-7368, or email us at eventplanning@bhisland.com.
We look forward to hearing from you soon and making your next group event anything but ordinary on Bald Head Island.

Catering Policies

The Event Planning Division of Bald Head Island Limited 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 regulates alcoholic beverages and services. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages 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. Pick Up & Go and Delivery menus have been included in this packet and are offered by the Maritime Market Café.

PRICING

A 20% service charge will be applied to all food and beverage sales (including alcohol). A 6.75% 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.

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.

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. Chef fees are \$50 per event and are required as 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 notice, 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 200 seated guests at selected locations. Additional rental charges will apply for banquets for over 200 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 come with fresh orange juice, freshly brewed coffee and hot tea. Continental breakfasts are as shown.

RIVER PILOT BUFFET

Blintzes with fresh fruit toppings and whipped cream, assorted pastries and breads accompanied by preserves and butter, fresh seasonal fruit, bacon, sausage, breakfast potatoes, scrambled eggs, omelet station, carved honey ham, seafood crepes, Basmati rice, strawberry spinach salad (requires chef)
\$21.50

CAPE FEAR BUFFET

Fresh diced fruit, freshly baked breakfast breads, assorted quiches, apple cinnamon French toast with warm maple syrup, sausage, grits, breakfast potatoes
\$16.00

OMELET BUFFET

Condiments to include: diced tomatoes, bell peppers, onions, ham, sliced mushrooms, cheddar cheese, bacon and sausage, breakfast potatoes, grits, fresh seasonal fruit (requires chef)
\$15.00

ATLANTIC BUFFET

Fresh diced fruit, bagels and croissants with cream cheese, butter and preserves, scrambled eggs, buttermilk pancakes with fresh fruit toppings and maple syrup, bacon, grits, breakfast potatoes
\$15.00

TRADITIONAL BUFFET

Scrambled eggs, bacon, country sausage, buttered grits, sausage gravy, buttermilk biscuits with butter, breakfast potatoes
\$14.00

HEART HEALTHY BUFFET

Fresh diced fruit, assorted yogurt with granola, assorted cereals with skim milk, bran muffins, egg beaters and low fat/low sodium ham, baked new potatoes tossed with savory herbs
\$14.00

DELUXE CONTINENTAL

Assorted juices, fresh diced fruit, assorted yogurts, assorted Danishes, muffins and croissants, buttermilk biscuits and bagels, butter, preserves and cream cheese (requires chef)
\$14.00

CONTINENTAL

Assorted juices, assorted Danishes, muffins, buttermilk biscuits and bagels, butter, preserves, cream cheese
\$10.00

For buffets all pricing is per person at one hour per buffet
All services of fewer than 30 guests for buffets and fewer than 20 for continentals will require an additional charge.

Please add 20% service charge and 6.75% sales tax to all costs

Chef's Fee \$50.00

Refreshment Breaks

(Service for 20 people. Additional persons charged at a reduced per person rate.)

BALD HEAD ISLAND STYLE

Fresh diced fruit, imported and domestic cheeses, assorted spreads, baked Brie, baguettes, crackers, fruit punch, bottled water, hot tea, freshly brewed coffee

\$225.00

SOUTHERN STYLE

Freshly baked muffins with whipped cream cheese and butter, seasonal berries, assortment of petite sandwiches, bottled water, hot tea, and freshly brewed coffee

\$225.00

RIO GRANDE

Assorted tortilla chips with salsa, guacamole, sour cream, queso dip, hot and mild wings accompanied by ranch and blue cheese dressings, assorted sodas, bottled water, freshly brewed coffee

\$175.00

COOKIES AND MORE

Freshly baked assorted cookies, Rice Krispies treats, granola bars and assorted candy bars, assorted sodas and bottled water, freshly brewed coffee and hot tea

\$125.00

Lunch Buffets

(20 person minimum, drinks not included.)

ITALIAN BUFFET

Traditional Caesar salad, tortellini salad, minestrone soup, chicken parmesan, meat lasagna, spaghetti and meatballs, fettuccine noodles, alfredo sauce, marinara sauce, sautéed zucchini, mushrooms and tomatoes, parmesan cheese, garlic bread, Tiramisu

\$21.00

TEX-MEX BUFFET

Mixed greens with salad toppings and dressings, freshly made corn chips with salsa, Texas chili, make-your-own taco bar with taco beef, shredded chicken, black beans, Mexican rice, chicken and cheese enchiladas, sliced roasted peppers, shredded lettuce, diced tomatoes, chopped onions, shredded cheese, black olives, sour cream, guacamole, jalapeño peppers, corn taco shells, flour tortillas kahlua mousse, flan

\$20.50

OLD FASHIONED DELI BUFFET

Fresh fruit salad, southern style red potato salad, pasta salad, honey baked ham, roast beef, smoked turkey, salami, Swiss and cheddar cheese, an assortment of breads and rolls, Dijon mustard, horseradish mayonnaise, mayonnaise, and freshly baked cookies

\$19.50

SOUP AND SALAD BAR BUFFET

Chef's soup du jour, fresh fruit salad, baked potato salad, Dixie slaw, mixed green salad topped with tomatoes, cucumbers, mushrooms, peppers, onions, shredded cheese, black olives, croutons and chopped egg. Served with assorted dressings, tuna, chicken, and pasta salads, mini rolls, crackers, brownies

\$18.50

BACKYARD GRILL

Freshly made cole slaw, potato salad, seasonal garden greens, cucumbers, tomatoes and onions with a variety of dressings, grilled half-pound hamburgers, grilled jumbo hot dogs, grilled chicken breast, assortment of breads and rolls, cheese platter, lettuce, onions, tomatoes, relish, diced onions, pickle platter, chilled watermelon, freshly baked cookies

\$18.50

(An additional charge will be added if an on-site chef is desired)

Island Boxed Lunches

(20 person minimum)

All boxed lunches come with pickle spear, appropriate condiments, fresh fruit, freshly made cookies, chips and chilled canned soda.

CHILLED SALAD TRIO

A selection of shrimp, tuna and chicken salads served atop mixed greens, butter croissants
\$15.50

THE GARDEN BOX

Hummus, roasted red peppers, spinach, and mushrooms with Swiss cheese rolled in a spinach tortilla
\$14.50

THE HAMMOCKS

Grilled chicken rolled in a tomato basil tortilla with ranch dressing, lettuce, tomato, onion, cheese
\$14.50

FOCCACIA SANDWICH

Ham, turkey, roast beef with bacon, Swiss and cheddar cheeses, topped with lettuce and tomato
\$14.50

THE VEGGIE

Grilled marinated Portobello mushrooms rolled in a spinach tortilla with lettuce, red peppers, cucumbers, tomatoes, red onions, balsamic vinaigrette
\$14.50

SAND DUNE

Italian ham, salami, Provolone cheese, shredded lettuce, sliced tomato, red onion, peppers, oil and vinegar on a hoagie
\$13.50

GOLFER

Honey ham and Swiss cheese on rye with lettuce and tomato
\$13.50

THE IBIS ROOST

Albacore tuna salad with lettuce, tomato and red onion served on a croissant
\$13.50

Pick Up & Go and Delivery Menus

Offered by the Maritime Market

48-hour notice required

A 20% surcharge will be added for all deliveries

All pricing is per person unless otherwise noted. Prices do not include sales tax of 6.75%.

DELI PLATTERS

A large platter serves 24-30 people and a small platter serves 12-15 people

Fancy Favorites

Maple glazed ham, smoked turkey breast, London broil, pastrami, horseradish cheddar, smoked Gouda and Muenster cheeses with condiments, assorted breads, rolls, croissants.

Large: \$90.00 Small: \$50.00

Meat and Cheese

Roasted turkey breast, cooked ham, roast beef, Swiss, yellow American and provolone cheeses, condiments and breads.

Large: \$80.00 Small: \$45.00

Imported

Genoa salami, coppacola ham, pepperoni, mortadella, Provolone, Havarti and baby Swiss cheeses, appropriate condiments and rolls.

Large: \$85.00 Small: \$45.00

Domestic Cheese

A variety of cheddar, Swiss, pepper jack and Muenster cheeses with assorted crackers.

Large: \$60.00 Small: \$30.00

Imported Cheese

A variety of Gorgonzola, smoked Gouda, Havarti dill, Pecorino Romano and baked Brie with assorted breads and crackers.

Large: \$80.00 Small: \$40.00

Finger Sandwiches

An assortment of roast beef, turkey, baked ham and tuna salad sandwiches on wheat, rye and sourdough breads.

Large: \$70.00 Small: \$40.00

Shrimp Cocktail

Medium-size cooked shrimp with lemon and cocktail sauce.

Large: \$60.00 Small: \$35.00

Crudités Platter

An assortment of fresh vegetables, olives, pickles and dips.

Large: \$50.00 Small: \$30.00

Fresh Fruit Platter

A variety of seasonal fresh fruit with honey dipping sauce.

Large: \$50.00 Small: \$30.00

DELI FAMILY MEALS

All meals are served hot and serve up to 8 people. The following dinners come with fresh baked biscuits and two side dishes.

BBQ Pork Ribs

Tender ribs marinated in BBQ sauce and slow cooked on our rotisserie

\$55.00

Fried Chicken

Southern fried chicken

\$45.00

Choose from these side items:

Macaroni and cheese, cole slaw, potato salad, mashed potatoes, au gratin potatoes, fresh garden salad with dressing, corn on the cob with butter

Rotisserie Chicken

Whole chickens coated with our special seasoning and slow cooked on our rotisserie

\$45.00

Meat Lasagna

Homemade beef lasagna, fresh garden salad with balsamic vinaigrette and garlic bread

\$42.00

MEALS FOR LARGER GROUPS

Picnic Lunch (20 person minimum)

Cold fried chicken, Southern style potato salad, chilled baked beans, buttermilk biscuits with butter, fresh seasonal sliced fruit, pickle spears and fudge brownies

\$15.50

"Everything but the Wine" Tray (10 person minimum)

Assorted deli meats, imported and domestic cheeses, fresh fruit, French bread and assorted crackers

\$14.00

Wings Three Ways (20 person minimum)

An assortment of spicy buffalo wings, honey BBQ wings and teriyaki wings served with assorted dipping sauces and vegetables

\$12.00

Summer Afternoon (20 person minimum)

An assortment of cucumber dill, roasted tomato and garlic and salmon finger sandwiches

\$11.00

Fresh Fruit and Cheese Platter (10 person minimum)

Seasonal fresh fruit, domestic cheese and crackers

\$8.00

Sleeping In (10 person minimum)

Fresh diced fruit, mini bagels and mini Danishes and muffins with butter, cream cheese, jellies

\$7.00

Dinner Buffet Selections

(30 person minimum)

BALD HEAD ISLAND COUNTRY STYLE

Carolina she-crab soup, country salad of garden greens, cheddar cheese, green peas, diced onions and ranch cayenne dressing, summer cucumber, tomato and onion salad, buttermilk fried chicken, slow-roasted pork loin with Carolina swamp sauce, shrimp and grits, mashed potatoes with country gravy, collard greens, biscuits and butter

Peach cobbler and pecan pie

\$42.50

THE AMERICANA

Traditional Caesar salad with garlic croutons, crisp romaine, parmesan cheese and Caesar dressing, tomatoes with mozzarella drizzled with olive oil, balsamic vinegar topped with fresh basil and cracked pepper, spinach salad with Mandarin oranges, sliced mushrooms, Bermuda onions, raspberry vinaigrette dressing, broiled mahi-mahi with lemon butter and capers, chicken scaloppini with wild mushroom sauce, beef stroganoff with buttered noodles, basmati rice, fresh steamed vegetable medley, assorted rolls with butter

Strawberry cheesecake

\$40.00

LOW COUNTRY BOIL

Mixed green salad with assorted dressings, cole slaw, fresh fruit salad, Carolina clam chowder, corn on the cob, steamed red potatoes, kielbasa, steamed oysters and shrimp with lemon, drawn butter and cocktail sauce, marinated grilled chicken breasts, corn muffins with butter

Peach cobbler

\$40.00

THE SOUTHERN BUFFET

Mixed green salad with ranch and vinaigrette dressings, tomato cucumber salad, red bliss potato salad, cole slaw, Southern fried chicken, old fashioned pot roast with Jardinière vegetables and brown gravy, sliced honey baked ham with Dijon sauce, fresh mashed potatoes with gravy, green beans, red beans and rice, fresh baked rolls, and cornbread with butter

Pecan pie

\$35.00

CAROLINA BBQ

Mixed green salad with assorted dressings, red skin potato salad, corn on the cob, bourbon baked beans, macaroni and cheese, pulled pork BBQ, baby back ribs, barbecue chicken, corn muffins with butter

Brownies, freshly baked cookies, chilled watermelon

\$35.00

Carving Specialties

(30 person minimum)

All carvings come with sliced rolls with butter, one starch, and one vegetable.

ROAST TENDERLOIN OF BEEF

Served with horseradish sauce, whole grain mustard, and mushroom demi-glaze

\$25.00

ROAST LEG OF LAMB

Served with cucumber mint relish and mint jelly

\$20.00

PEPPER ENCRUSTED PRIME RIB OF BEEF

Served with horseradish sauce and au jus

\$17.50

ROSEMARY AND GARLIC SEARED PORK LOIN

Served with garlic aioli

\$10.50

BAKED VIRGINIA HAM

Served with Dijon mustard and whiskey sauce

\$10.50

CAROLINA ROASTED TURKEY BREAST

Served with whole cranberry relish and giblet gravy

\$9.50

Vegetable choice of one from the following offerings:

Garlic mashed potatoes, roasted baby potatoes, wild rice pilaf, tri-colored orzo, steamed fresh asparagus or broccoli, roasted root vegetables, steamed harvest blend vegetables.

Specialty Stations

(50 person Minimum)

SEAFOOD DISPLAY

Choose four of the following:

Jumbo shrimp cocktail, steamed Cajun shrimp, BBQ shrimp, pan-seared tuna loin, blackened sea scallops, Low Country baked oysters, steamed oysters, King crab legs, steamed littleneck clams, oysters on the half-shell. Accoutrements include drawn butter, cocktail sauce, lemons, hot sauce, saltine crackers
\$29.50

SHRIMP & GRITS STATION

Large shrimp sautéed with mushrooms, green onions, garlic, sherry and spices with cheese grits
\$15.00

SUSHI DISPLAY

Tuna avocado roll, sesame crab roll, vegetable roll, Unagi roll, and Ahi tuna accompanied with wasabi horseradish, fresh ginger and soy sauce
\$15.00

FAJITA STATION

Marinated beef and chicken, sautéed onions and peppers, shredded lettuce and cheese, sour cream, guacamole, salsa, and warm flour tortillas, served with Mexican rice, southwestern black beans, corn tortilla chips
\$13.50

PASTA STATION

Cheese tortellini, farfalle and penne pasta with marinara and Alfredo sauces accompanied by the following accoutrements:
sautéed shrimp, grilled chicken, sautéed mushrooms, chopped tomatoes, onions, black olives, artichoke hearts, Parmesan cheese, pesto
\$12.50

POTATO BAR

Garlic roasted mashed potatoes served with crumbled bacon, steamed broccoli, sautéed mushrooms, sour cream, chives, shredded cheese, whipped butter
\$7.50

Prix Fixe Selections

*(100 person minimum, prices are per person.)
All selections include fresh rolls and butter.*

THE OCEAN FRONT

Apple-smoked bacon wrapped scallops
Miniature crab cakes
Thai chicken & cashew spring rolls
Cherry tomatoes stuffed with pesto
Prosciutto-wrapped melon
Fresh fruit platter with raspberry dipping sauce
Crudités platter with tzatziki sauce
Baked Brie and raspberry in puff pastry
Mixed garden salad with ranch dressing or balsamic vinaigrette
Greek pasta salad
Roasted new potatoes
Steamed asparagus
Seafood Station
Pasta Station
Carved roasted tenderloin with whole grain mustard and horseradish sauce
\$75.00

THE SUNSET

Miniature crab cakes
Prosciutto-wrapped asparagus
Fresh fruit platter with raspberry dipping sauce
Crudités platter with tzatziki sauce
Mixed garden salad with ranch dressing and balsamic vinaigrette
Greek pasta salad
Garlic mashed potatoes
Steamed fresh broccoli
Seafood Station
Carved peppercorn encrusted roasted prime rib of beef with au jus and horseradish sauce
\$55.00

ISLAND BREEZE

Jumbo shrimp cocktail
Mushroom cap stuffed with spinach and feta cheese
Fresh fruit platter with raspberry dipping sauce
Mixed green salad with ranch dressing or balsamic vinaigrette
Red potato salad
Roasted new potatoes
Steamed fresh broccoli
Pasta Station
Choose one of the following:
Grilled marinated flank steak, roast turkey breast or honey baked ham with appropriate condiments
\$40.00

Hot Hors D'oeuvres

(Each selection includes 100 pieces, unless otherwise noted.)

GRILLED LOBSTER TAIL Grilled half Maine lobster tail brushed with seasoned butter, served with lemon and drawn butter...\$800.00

LOLLIPOP LAMB CHOPS Frenched lamb chop with a dollop of mint jelly...\$500.00

APPLE-SMOKED BACON WRAPPED SEA SCALLOPS Large sea scallop wrapped with apple-smoked bacon...\$375.00

BLACKENED SEA SCALLOPS Sea scallops pan-seared with our blackening seasoning. Served with lemon and Cajon mayonnaise...\$350.00

BUTTERFLY COCONUT SHRIMP Large shrimp encrusted with coconut and breadcrumbs served with Asian garlic dipping sauce...\$350.00

SEAFOOD CREPE BUNDLE Shrimp, scallops, crab, lobster, Brie and Fontina cheese and seasoning wrapped in a crepe...\$300.00

COZY SHRIMP Tail-on shrimp with peppers, onions and seasoning wrapped in a wonton wrapper...\$300.00

BEEF & DUXELLE EN CROÛTE Beef tenderloin medallions with mushrooms, cream, shallots and garlic nestled in a flaky puff pastry...\$300.00

MINIATURE CRAB CAKES Blend of claw and lump crabmeat with peppers, onions and seasoning with a dollop of Cajun mayonnaise...\$300.00

CRABMEAT STUFFED MUSHROOM CAP Large mushroom caps filled with our crab cake mixture and topped with Asiago cheese...\$300.00

BBQ SHRIMP Shell-on large shrimp simmered in a spicy broth served with lemon and warm baguette...\$300.00

STEAMED CAJUN SHRIMP Large shell-on shrimp steamed with Cajun seasoning. Served with lemon and remoulade sauce...\$300.00

SHRIMP AND BLACK BEAN QUESADILLA Shrimp, black beans, peppers, onion, cheddar and jack cheeses, spices, cilantro and garlic rolled in a flour tortilla and served with a cilantro sour cream...\$250.00

MINI PATTY MELTS Beef patties on cocktail rye with onion and Swiss...\$250.00

COCONUT CHICKEN Chicken breast encrusted with coconut and breadcrumbs and served with a zesty orange glaze...\$250.00

ANDOUILLE SAUSAGE STUFFED MUSHROOM CAP Large mushroom caps filled with Andouille sausage, garlic, onion and Asiago cheese...\$250.00

LOW COUNTRY BAKED OYSTERS Gulf oysters topped with peppers, onions, cheese and bread crumbs. Served with lemon...\$250.00

CHICKEN TENDERS COATED WITH SESAME SEED Chicken breast marinated in sesame oil and teriyaki sauce and encrusted with sesame seeds and bread crumbs, served with teriyaki dipping sauce...\$250.00

GOLDEN FIG & MASCARPONE IN PHYLLO An Italian delight, mascarpone cheese and figs folded in phyllo dough...\$250.00

STEAMED OYSTERS Steamed Gulf oysters and served with hot sauce and lemon...\$250.00

BRIE WITH RASPBERRY AND ALMONDS IN PHYLLO Brie cheese with raspberry preserves and almond slivers wrapped in phyllo dough...\$225.00

WILD MUSHROOM EMPANADA Puff pastry filled with fresh mushrooms, cheddar cheese, onion and garlic...\$225.00

HIBACHI BEEF SKEWER Peppers, green onions and jalapeño Monterey jack cheese rolled in marinated steak...\$225.00

HIBACHI CHICKEN SKEWER Peppers, green onions and jalapeño Monterey jack cheese rolled in marinated chicken breast...\$225.00

MINI RUEBENS Corned beef on cocktail pumpnickel with sauerkraut, Thousand Island dressing and Swiss cheese...\$200.00

FETA AND SUN-DRIED TOMATO PHYLLO

TRIANGLE Layers of phyllo dough filled with sun-dried tomato and feta cheese...\$200.00

SPANIKOPITA Spinach, cream cheese, feta cheese and garlic wrapped in phyllo dough...\$200.00

ASSORTED PETITE QUICHES A variety of fillings including spinach, Quiche Lorraine, herb cheese, Cajun shrimp...\$200.00

VEGETABLE EGG ROLLS A blend of carrots, cabbage, celery, mushrooms, water chestnuts and soy sauce rolled in a wonton wrapper, served with sweet and sour dipping sauce...\$200.00

MUSHROOM CAP STUFFED WITH SPINACH AND FETA CHEESE Large mushroom caps filled with a spinach, feta cheese and garlic mixture...\$200.00

ASIAN CHICKEN SATÉ Chicken breast marinated in a spicy Asian garlic sauce...\$200.00

VEGETABLE QUESADILLAS CORNUCOPIA Peppers, onions, tomatoes, cheddar and jack cheeses rolled in a flour tortilla served with salsa ranch dipping sauce...\$200.00

ROSEMARY & ASIAGO CHEESE STRAWS Asiago cheese and rosemary blended together...\$200.00

CRISPY ASPARAGUS WITH ASIAGO Asparagus tips, Asiago and Fontina cheese wrapped in phyllo dough...\$200.00

PEAR & BRIE IN PHYLLO Brie cheese, ripe pear halves and slivered almonds wrapped in phyllo dough...\$200.00

COCKTAIL SHRIMP SPRING ROLLS Shrimp, cabbage, carrots, celery, mushrooms and water chestnuts rolled in a crispy spring roll. Served with sweet and sour and hot mustard dipping sauces...\$200.00

THAI CHICKEN & CASHEW SPRING ROLLS Chicken breast and cashews blended with fresh vegetables, sesame oil soy sauce and garlic rolled in a crispy spring roll, served with Asian garlic sauce...\$200.00

SWEDISH MEATBALLS Half-ounce meatballs served in a Swedish cream sauce with sour cream and mushrooms...\$175.00

BBQ MEATBALLS Half-ounce meatballs coated with honey BBQ sauce...\$175.00

FRANKS IN A BLANKET All-beef franks rolled in puff pastry...\$175.00

HOT CRAB DIP (Serves 25 people) A blend of lump crabmeat cheese and seasonings, served with warm baguette slices...\$80.00

HOT SPINACH AND ARTICHOKE DIP (Serves 25 people) A blend of spinach, artichoke hearts, cheese and seasonings, served with warm baguette slices...\$70.00

Cold Hors D' oeuvres

(Each selection includes 100 pieces)

ALASKAN KING CRAB LEGS

Large crab legs with lemon and cocktail sauce . . . \$450.00

CHILLED JUMBO SHRIMP

16-20 count shrimp with lemon and cocktail sauce . . . \$300.00

BEEF ROULADES WITH HORSERADISH BOURSIN PINWHEEL

Beef tenderloin cooked medium rare rolled around a filling of horseradish, cream cheese and garlic . . . \$300.00

PROSCIUTTO-WRAPPED ASPARAGUS

Marinated asparagus spears wrapped in prosciutto . . . \$250.00

PROSCIUTTO-WRAPPED MELON

Ripe cantaloupe melon wrapped in prosciutto . . . \$250.00

OYSTERS ON THE HALF SHELL

Gulf oysters with horseradish, lemon and cocktail sauce . . . \$250.00

SMOKED SALMON REMOULADE CANAPÉ

Smoked salmon pinwheel filled with remoulade sauce atop a rye round, garnished with a dollop of cream cheese, capers and parsley . . . \$250.00

ANTIPASTO SKEWERS

Fresh mozzarella, sun-dried tomato, artichoke hearts and kalamata olives marinated in olive oil and basil . . . \$200.00

SEAFOOD SALAD CANAPÉ

Shrimp and crab blended with mayonnaise and seasonings placed atop a sourdough round, garnished with a sprig of parsley and a dollop of horseradish cream . . . \$200.00

BLUE CHEESE AND PECAN CANAPÉ

Danish blue cheese and toasted pecans blended together atop a rye round . . . \$175.00

CUCUMBER WITH ROASTED RED PEPPER HUMMUS CANAPÉ

Roasted red pepper hummus on a cucumber slice with a sprig of dill . . . \$150.00

PESTO-STUFFED CHERRY TOMATOES

Ripe cherry tomatoes filled with basil pesto . . . \$150.00

STUFFED GRAPE LEAVES

Grape leaves filled with a rice and herb mixture . . . \$100.00

Hors D'oeuvre Platters

(Each platter serves 50 people)

GINGER/SOY-SEARED FRESH TUNA LOIN

Marinated fresh tuna loin, pan-seared to medium rare with pickled ginger and wasabi mayonnaise...\$400.00

CHILLED SLICED MARINATED FLANK STEAK

With vine ripened tomatoes, goat cheese and a balsamic glaze...\$400.00

WHOLE POACHED SALMON

With capers, chopped eggs, sour cream, minced onions, cucumber dill sauce, assorted crackers...\$300.00

OYSTERS ON THE HALF SHELL

Gulf oysters with horseradish, lemon and cocktail sauce... \$250.00

ANTIPASTO DISPLAY

Includes Genoa salami, pepperoni, provolone and Asiago cheeses, marinated vegetables, olives, warm garlic bread... \$250.00

IMPORTED CHEESE PLATTER

Imported Swiss, Gouda, cheddar and blue cheeses with crackers...\$150.00

FRESH MOZZARELLA AND TOMATOES

Sliced vine ripened tomatoes, fresh mozzarella and basil with cracked pepper, virgin olive oil, balsamic glaze, warm baguette...\$150.00

FRESH FRUIT PLATTER WITH RASPBERRY DIPPING SAUCE

Includes fresh seasonal melon, grapes, strawberries and other fruits in season...\$100.00

CRUDITÉS PLATTER WITH TZATZIKI SAUCE

An array of fresh vegetables with a cucumber dipping sauce...\$100.00

BAKED BRIE WITH RASPBERRY SAUCE

Brie cheese wrapped in puff pastry with a raspberry sauce. Served with warm baguette...\$100.00

Gourmet Dessert Selections

(Each selection includes 100 pieces)

MINIATURE CHOCOLATE ÉCLAIRS \$320.00

TIRAMISU \$300.00

ASSORTED PETIT FOURS \$300.00

SEASONAL BERRIES WITH GRAND MARNIER AND CRÈME ANGLAISE \$300.00

CANNOLI \$250.00

ASSORTMENT OF DELICATE COOKIES AND GOURMET CHOCOLATE \$250.00

ANGEL FOOD CAKE WITH CHOCOLATE CHAMBORD FONDUE \$250.00

CHOCOLATE DIPPED STRAWBERRIES \$250.00

MINIATURE BOURBON PECAN TARTS \$250.00

PECAN DIAMONDS \$200.00

MINIATURE FRUIT TARTS \$200.00

GRAND MARNIER CHOCOLATE MOUSSE CUPS \$200.00

BAKLAVA \$200.00

LEMON BARS \$150.00

KEY LIME SQUARES \$150.00

MINIATURE CHEESE CAKES \$150.00

MACAROONS \$150.00

MINIATURE CHOCOLATE BROWNIES \$150.00

STRAWBERRIES CARRERA

(50 person minimum)

Fresh strawberries, toasted almonds, amaretto, brown sugar and citrus over vanilla ice cream

\$13.50 per person (chef required)

BANANAS FOSTER

(50 person minimum)

Prepared in the classic New Orleans style

\$12.50 per person (chef required)

BUILD YOUR OWN SUNDAE

(50 person minimum)

Vanilla and chocolate ice cream with an assortment of toppings including chopped nuts, whipped cream, cherries, chopped candy, hot fudge, warm caramel

\$9.00 per person (chef required)

VIENNESE DESSERT TABLE

(50 person minimum)

Chef's selection of 7 Miniature Morsels

\$8.50 per person

Beverage Selection.

FULLY 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 \$6.00, Premium \$7.50
Cordials	Market Price
Domestic Beer	\$3.50
Import Beer	\$4.00
House Wine (Glass)	\$4.75
House Wine (Bottle)	\$19.00
House Champagne (Glass)	\$4.75

CASH BAR SERVICE Prices are per drink and paid for as consumed by guests.

Cocktails	Standard \$6.50	Premium \$8.00
Cordials	Market Price	
Domestic Beer	\$4.00	
Import Beer	\$4.25	
House Wine (Glass)	\$5.00	
House Champagne (Glass)	\$5.00	
House Champagne (Bottle)	\$22.00	

STANDARD COCKTAILS Dewar's Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Sky Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Gold Tequila

PREMIUM COCKTAILS Johnny Walker Red Scotch, Jack Daniels Bourbon, Absolut Vodka, Bombay Sapphire Gin, Mount Gay Rum, Crown Royal Whiskey, Cuervo 1800 Tequila

CORDIALS Available upon request

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

Domestic Brands: Coors Light, Yuengling, Miller Light, Budweiser, Bud Light, Michelob, Michelob Light, Michelob Ultra

Imported Brands: Sam Adams Boston Lager and some seasonal brands, Amstel Light, Bass Ale, Guinness (cans), Heineken, Heineken Light, Red Stripe, Rolling Rock, New Castle, Corona, Corona Light, Negro Modelo

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, assorted juices \$30.00

A LA CARTE BEVERAGES

Bottled water \$2.00, bottled sparkling water \$2.50, assorted sodas \$1.50

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

Chocolate Martini Chocolate liqueur, chocolate vodka, Crème de Cacao \$8.50

Tropatini Coconut rum, blue Curaçao, pineapple juice and a touch of grenadine \$7.50

Pamatini Pama liqueur, Pearl pomegranate vodka, pomegranate juice and a touch of grenadine \$8.50

Mojito Light rum, simple syrup, fresh mint and a dash of club soda \$8.00

Caipirinhas Cachaça, fresh lime, cane sugar and crushed ice \$8.50

Flavored Margaritas Pomegranate, Watermelon, Strawberry, Peach or Mango \$8.00

BARTENDER SERVICE RECOMMENDATIONS

Hosted Bar Service

*One bartender for every 100 guests is recommended for hosted bar service.

*All mixers are included with the bar set-up.

*Bartender fees are \$75.00/each for a 4-hour shift. Any bar extending longer than the 4-hour shift will incur an additional bartender fee of \$25.00/each.

Consumption Bar Service

*One bartender for every 100 guests is recommended for hosted bar service.

*All mixers are included with the bar set-up.

*Bartender fees are \$75.00/each for a 4-hour shift. Any bar extending longer than the 4-hour shift will incur an additional bartender fee of \$25.00/each.

*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

*One bartender for every 100 guests is recommended for cash bar service.

*Bartender fees are \$75.00/each for a 4-hour shift.

*Cashier fees are \$75.00/each for a 4-hour shift.

(Please add 20% service charge to all hosted beverage services and 6.75% tax on all costs.)



*The Island Professionals*SM

For more information on planning an event on Bald Head Island, please contact
Bald Head Island Limited Hospitality Sales, 5079 Southport-Supply Road, Southport, N.C. 28461
Call (800) 432-7368, or email us at eventplanning@bhisland.com.