



Hors d' Oeuvres



Dry Snacks

(by the pound)

Potato Chips
Tortilla Chips
Mini Pretzels
Corn Chips
Cajun Snack Mix
Mixed Nuts
Honey Roasted Peanuts
Dry Roasted Peanuts

Dips

(by the quart)

Spring Onion
Ranch
Bleu Cheese
Picante Salsa
Con Queso
Spinach
Crab & Artichoke

Reception Specialties



Imported & Domestic Cheese Display
With Assorted Crackers & Breads

Garden Fresh Vegetable Mirror
With Spring Onion Dip

Domestic Cheese & Fruit Mirror

Tropical Fresh Fruit & Melon Display
With Pina Colada Dip

Cold Cut Deli Platter with
Cheeses, Rolls & Condiments

Chilled Smoked Side of Salmon with Cream Cheese,
Onions, Capers, Chopped Egg, Parsley & Mini Bagels

A Service Charge of 20% and applicable state sales tax will be charged.



Hors d' Oeuvres, Cont.



Hot

(Per 100 Pieces)

Marinated Seafood Kabobs
Beef Sirloin Kabobs
Chicken & Vegetable Kabobs
Meatballs (Italian or BBQ)
Fried Ravioli Marinara
Teriyaki Chicken Tenderloins
Quiche Wedges (Florentine or Lorraine)
Little River Petite Crab Cakes
Coconut Fried Jumbo Shrimp
Scallops Wrapped in Bacon
Bacon & Cheddar Potato Skins
Miniature Egg Rolls
Buffalo Style Chicken Wings
Honey Mustard Chicken Wings
Deep Fried Mushrooms
Mushrooms Stuffed with Crab Meat
Batter Dipped Grouper Wedges
BBQ Baby Back Ribs
Spanakopita

Cold

(Per 100 Pieces)

Mini Bagels w/ Smoked Salmon & Cream Cheese
Genoa Salami & Cream Cheese Cornucopias
Ham & Olive Spread Rolls
Smoked Salmon Pinwheels
Deviled Eggs
Chilled Jumbo Gulf Shrimp on Ice
Peel & Eat Jumbo Shrimp on Ice
Top Neck Clams on the Half Shell
Select Oysters on the Half Shell
Tea Sandwiches with Assorted Fillings
Fresh Fruit & Melon Brochette
Prosciutto Ham & Melon

Chef Carved



Steamship Round of Beef	Serves 150 Guests
Roasted Inside Round	Serves 75 Guests
Tenderloin of Beef	Serves 30 Guests
Bourbon Glazed Bone-in Ham	Serves 50 Guests
Corned or Barbecued Brisket	Serves 35 Guests
Whole Roasted Pig	Serves 100 Guests
Farm Fresh Tom Turkey	Serves 30 Guests

Accompanied with Petite Rolls & Breads, Sauces and Condiments.
Carver Fee (included in price)

A Service Charge of 20% and applicable state sales tax will be charged.



Show Presentations



Our culinary staff will prepare the following specialty items to accompany your hors d'oeuvres reception (allow 1 hour).

Required Minimum (50) on hors d'oeuvres selection.

Fewer than 50 minimum requires \$3.50 per person surcharge.

Fajita Station

Market Price

Beef or Chicken Strips, Onions, Assorted Peppers, Flour Tortillas, Picante Salsa & Sour Cream

Pasta Station

Market Price

Tortellini, Penne & Bow-tie Pasta with Marinara, Carbonara & Alfredo Sauces

Mediterranean Seafood Station

Market Price

Fresh Shrimp & Scallops, Garlic, Shallots, Tomato Concasse, Lemon Butter & Parsley with Steamed Rice Accompaniment

Stir Fry Station

Market Price

Chicken or Beef, Fresh Oriental Vegetables, Garlic, Ginger, Soy Sauce, Sesame Oil & Fried Noodles With Steamed Rice Accompaniment

A Service Charge of 20% and applicable state sales tax will be charged.



Themed Dinner Buffets

50 Guests Minimum

Less than 50 – add \$3.50 per person surcharge

All Buffets Include Fresh Brewed Coffee, Decaf or Tea

Neptune's Offerings

Tossed Garden Greens
Seafood Pasta Salad
Creamy Coleslaw
Peel & Eat Shrimp

Crab Stuffed Flounder Chardonnay
Shrimp & Scallop Newburg
Grilled, Baked or Fried Catch of the Day
Coconut Fried Shrimp

Rice Pilaf
Parsley Buttered Red Bliss Potatoes
Seasoned Steamed Vegetable Medley
Fresh Baked French Rolls with Butter

Chef's Fanfare of Desserts

Southern Pig Pickin'

Tossed Garden Greens
Egg & Mustard Potato Salad
Dixie Style Cole Slaw
Chilled Assorted Melon Wedges

Roasted Whole Carolina Pig
Southern Fried or BBQ Chicken
Barbecued Baby Back Ribs
Fried Catfish Filets
Buttermilk Biscuits & Corn Muffins

Baked Beans with Bacon & Apples
Fresh Corn on the Cobb
Green Beans with New Potatoes
Homefried Potatoes with Onions

Assorted Fruit Pies, Cobblers & Shortcakes

The Castaway

Tossed Garden Greens
Island Seafood Salad
Tropical Fruit & Melons
Warm Rolls with Butter

Whole Roasted Suckling Pig
Pineapple Honey Glazed Chicken
Deviled Crab
Island Fried Rice

Boiled New Potatoes
Corn on the Cobb
Sugar Snap Peas with Red Peppers
Pineapple, Citrus & Coconut Salad

Chef's Fanfare of Desserts

Taste of Italy

Roasted Tomato & Garlic Soup
Tossed Garden Greens
Fruit Salad
Mediterranean Seafood Salad
Parmesan Polenta
Medley of Vegetables
Tomatoes Florentine

Green Beans & Tomatoes in Basil Vinaigrette
Group with Sautéed Peppers, Mushrooms & Black Olives
Lasagna al Forno
Italian Sausage & Tortellini Provencal
Veal Stew with White Wine & Vegetables
A Variety of Cold Meats, Salami, Prosciutto, Pepperoni, Cheese, Olives & Peppers
Chicken Piccata

Italian Sweet Table: Variety of Tortes, Pies, Cakes & Cannoli

A service charge of 20% and applicable state sales tax will be charged.



Themed Dinner Buffets, Cont.



30 Guests Minimum

Less than 30 – add \$3.50 per person surcharge

All Buffets Include Fresh Brewed Coffee, Decaf or Tea

The Caravelle Cookout (may add top sirloin steaks)

Tossed Garden Greens
Pasta Salad
Potato Salad
Coleslaw
Fresh Fruit Salad
Melon Wedges

Grilled Hamburgers & Hotdogs
Grilled Mesquite Chicken Breast
Buns & Condiments
Peel & Eat Shrimp (steamed in Ale & Spices)
Italian Sausage with Peppers, Mushrooms & Onions

Corn on the Cobb
Baked Beans with Bacon & Apples
Fried Potato Wedges

Seasonal Fruit Cobbler & Shortcake
Apple Pie, Banana Pudding & Chocolate Brownies

Create Your Own Buffet 2 Entrée 3 Entrees

Includes:

Garden Fresh Salad Bar
Marinated Vegetable Salad

Pasta Salad Vinaigrette
Vegetable Rice Pilaf
Warm Rolls with Butter

Oven Roasted Potatoes
Seasonal Vegetable Medley

Choice of Entrees:

Roast Sirloin of Beef au Poivre
Rolla tines of Stuffed Flounder
Breast of Chicken Piccata
Pot Roast

Chicken Coq au Vin
Chef's Broiled Fish Market Selection
Stuffed Pork Loin

Honey Pecan Breast of Chicken
Chicken Marsalis
Seafood Newburg

Chef's Fanfare of Delectable Desserts

A service charge of 20% and applicable state sales tax will be charged.



Plated Entrée Menu



Each Dinner Entrée Includes Host's Choice of Salad, Soup, Selection of Fresh Vegetables, Starch, Warm Rolls & Butter, & Host's Choice of Dessert, Coffee and Tea

Seafood

Coastal Grouper with Roasted Garlic & Cilantro Butter
Mahi – Mahi with Pecan Lemon Butter
Rolla tines of Stuffed Flounder with Chardonnay Sauce
Sautéed Shrimp Scampi
Grilled Tuna with Teriyaki Glace
Sautéed Scallops Dijon over Angel Hair Pasta
Fresh Salmon with Fresh Dill Butter Sauce

Beef, Veal, Lamb & Pork

Mixed Grill of Beef, Chicken & Pork Loin w/ Roasted Garlic Butter Sauce
Slow Roasted Prime Rib au Jus with Fresh Horseradish Cream Sauce
Grilled New York Strip Steak with Caramelized Vidalia Onions & Wild Mushrooms
Grilled Filet Mignon with Béarnaise Sauce
Sautéed Tournedos of Beef Oscar Topped with Fresh Crab Meat & Asparagus
Veal Scaloppini Piccata with Mushrooms & Scallions
Roasted Pork Loin with Vidalia Onion Sauce

Chicken & Poultry

Apple Pecan Stuffed Chicken Breast with Fresh Rosemary Sauce
Breast of Chicken Marsalis with Sliced Fresh Mushrooms
Roasted or Barbecued Cornish Game Hen
Chicken Breast Saltimbocca with Prosciutto, Mozzarella & Marsalis Sauce
Grilled Soy Ginger Chicken Breast with Green Onions & Honey Glaze

A service charge of 20% and applicable state sales tax will be charged.



Plated Dinner Accompaniments



Choice of Accompaniments:

Vegetables (Choice of 2)

Broccoli
Cauliflower
Zucchini
Carrots
Green Peas
Corn Soufflé
Summer Squash
Sugar Snap Peas
Italian Green Beans
Corn on the Cobb
Steamed Vegetable Medley

Starches (Choice of 1)

Baked Stuffed Potato
Oven Roasted Potatoes
Roasted Garlic Potatoes
Mashed Potatoes
Steamed Red Bliss Potatoes
Au Gratin Potatoes
Macaroni & Cheese
Rice Pilaf
Wild Rice

Soups (Choice of 1)

Chicken Noodle
Mushroom & Tarragon
Cream of Broccoli
Garden Vegetable
Potato & Leek
Roasted Garlic & Tomato
Seafood Gumbo (\$1.50 surcharge)
Corn & Crab Chowder (\$1.50 surcharge)

Choice of Salads:

Tossed Garden Salad

Mixture of Fresh Greens Topped with Tomatoes, Cucumbers, Bermuda Onions,
Green Bells Peppers & Croutons

Classic Caesar Salad

Romaine Lettuce Tossed with Sliced Mushrooms, Croutons, Parmesan Cheese, & A Creamy Dressing
with a Touch of Anchovies

Spinach Salad (\$1.00 surcharge)

Fresh Spinach Leaves with Sliced Mushrooms, Chopped Eggs, Tomatoes & Croutons with a
Warm Bacon & Honey Dressing

Fresh Fruit Salad

Fresh Salad Greens Topped with Sliced Seasonal Fruit and a Raspberry Vinaigrette

Seafood Salad (\$2.50 surcharge)

Poached Marinated Shrimp & Scallops with Assorted Peppers Served Over a Bed of Spring Mix

Dressings: Peppercorn Parmesan, Ranch, 1000 Island, Bleu Cheese, Balsamic Vinaigrette, Creamy Italian,
Honey Mustard, and Raspberry Vinaigrette (fat free).

Desserts:

Key Lime Pie

Bourbon Pecan Pie

Carrot Cake

Dutch Apple Pie

Strawberry Shortcake

New York Cheesecake

Black Forest Cake

Chocolate Mousse

Tiramisu

German Chocolate Cake

A service charge of 20% and applicable state sales tax will be charged.



Luncheon Buffets

30 Guests Minimum

If Less than 30, a \$3.50 surcharge per person will be added.

Includes Coffee, Tea, Decaf

The Trentonian

Host's Choice of Soup
Tossed Salad Greens
Assorted Cheese Slices

Sliced Fresh Fruit
Vegetarian Pasta Salad
Red Bliss Potato Salad

Chicken, Ham & Tuna Salad
Dixie Style Cole Slaw
Fresh Rolls with Butter

Fruit & Cream Pies

Southern Belle

Egg & Mustard Potato Salad
Dixie Style Cole Slaw
Seasonal Fruit Display

Chopped BBQ Pork
BBQ Chicken
Molasses Baked Beans

Corn on the Cobb
Fresh Rolls with Butter

Fruit Cobbler

All-American Cookout

Egg & Mustard Potato Salad
Dixie Style Cole Slaw

Grilled Hamburgers & Hotdogs
Lettuce, Tomato, Onion, Pickles
Warm Buns & Condiments

Seasonal Melons
Potato Chips

Apple Square & Brownies

The Delicatessen

German Potato Salad
Dixie Style Cole Slaw
Vegetarian Pasta Salad
Potato Chips

Sliced Roast Beef, Polish Ham, Turkey & Salami
Swiss & American Cheese Slices
Lettuce, Tomato, Onion, Pickles
Assorted Condiments & Breads

Iced Brownies and Chocolate Chip Cookies

A service charge of 20% and applicable state sales tax will be charged.



Luncheon Buffets, Cont.

30 Guests Minimum

If Less than 30, a \$3.50 surcharge per person will be added.

Includes Coffee, Tea, Decaf

South of the Border

Tortilla Chips & Picante Salsa Seasoned Ground Taco Meat Chopped Lettuce, Tomatoes & Scallions
Warm Flour & Corn Tortillas Refried Beans Black Olives, Sliced Jalapenos
Sour Cream Spanish Rice Melted & Grated Cheddar Cheese
Marinated Grilled Beef & Chicken with Sautéed Peppers & Onions
Deep-fried Sapodillas with Honey & Cinnamon

Mid-Day Buffet

Tossed Garden Greens Dixie Style Cole Slaw Steamed Red Bliss Potatoes
Marinated Vegetable Salad Vegetable Rice Pilaf Fresh Rolls with Butter
Red Bliss Potato Salad Fresh Vegetable of the Day

Choice of any 2 Entrees:

Baked Lemon Pepper Chicken Apple Pecan Stuffed Chicken Breast
Roast Top Round of Beef Au Jus Pot Roast Jardinière
Calabash Style Fried Shrimp Roasted Pork Loin with Vidalia Onion Sauce
Fried Catfish with Cajun Remoulade

Chef's Fanfare of Desserts

A service charge of 20% and applicable state sales tax will be charged.



Plated Cold Lunches



Includes Coffee, Tea, Decaf

Delicatessen Plate

Sliced Roast Beef, Turkey Breast & Smoked Ham
Swiss & American Cheese
Lettuce, Tomato, Onion & Kosher Pickle
Creamy Potato Salad
Assorted Breads & Condiments
Chef's Choice of Dessert

Caravelle Seafood Salad

Shrimp, Scallops & Crabmeat
Blended with Dill Mayonnaise
Served in a Papaya Half
Garnished with Fresh Sliced Fruits
Chef's Choice of Dessert

Grilled or Fried Chicken Salad

Sliced Chicken on a Bed of Crisp Greens
With Julienne Vegetables
Tomato Wedges
Ripe Olives
Honey Mustard Dressing
Chef's Choice of Dessert

Traditional Chef's Salad

Tossed Greens with Julienne of
Smoked Ham & Turkey Breast
Swiss & American Cheese
Tomatoes, Olives, Pickles & Egg Wedges
Chef's Choice of Dessert

Grilled or Fried Chicken Salad

Pineapple Chicken Salad & Shrimp Salad
Garnished with Fresh Sliced Fruit
Served with a Vegetable Medley Salad
Assorted Breads
Chef's Choice of Dessert

Soups



Compliment Your Cold Lunch Selection with a Delicious Soup

Chicken Noodle
Mushroom
Cream of Broccoli

Garden Vegetable
Potato & Leak
Roasted Garlic & Tomato Cream

Seafood Gumbo
Corn & Crab Chowder
She Crab

A service charge of 20% and applicable state sales tax will be charged.



Create Your Own Lunch Menu:



All Entrees are served with Host's Choice of Soup or Salad, Dessert, Coffee, Tea, and Decaf.
Chef's Choice of Vegetable and Starch is included.

Choice of Lunch Entrée:

Apple & Pecan Stuffed Chicken Breast
Tournedos of Beef Diane
Roasted Pork Loin with Apple Chutney
Veal Scaloppini Forestiere
Baked Grouper with Roasted Red Pepper Sauce
Grilled Soy-Ginger Marinated Chicken Breast
Local Crab & Scallop Cake
Bow-tie Pasta Primavera
 With Shrimp, Chicken or Beef
Sliced Top Sirloin of Beef Au Jus

Choice of Lunch Salad:

Tossed Garden Salad
 A mixture of fresh greens topped with tomatoes, cucumbers, Bermuda onion, green bell peppers & croutons.
Classic Caesar Salad
 Fresh romaine lettuce tossed with sliced mushrooms, croutons & a creamy dressing with a touch of anchovies. Topped with freshly grated parmesan cheese.
Greek Salad
 A mixture of fresh greens topped with imported olives, salami, pepperoncinis & fresh feta cheese.
 Served with a cucumber vinaigrette dressing

Dressings: Peppercorn Parmesan, Bleu Cheese, Honey Mustard, 1000 Island & Raspberry Vinaigrette

Choice of Soup:

Chicken Noodle	Mushroom	Cream of Broccoli
Garden Vegetable	Potato & Leek	French Onion
Roasted Tomato & Garlic	Corn & Crab Chowder	

Choice of Dessert:

Key Lime Pie	Apple Pie	Chocolate Mousse
Carrot Cake	Strawberry Cheesecake	Tiramisu
Black Forest Cake	New York Cheesecake	Double Fudge Cake
	Cappuccino Torte	

A service charge of 20% and applicable state sales tax will be charged.



Boxed Lunches



All Box lunches come with napkins, forks & condiments, and a canned soft beverage.

The Executive

Ham, Turkey Breast & Swiss on Rye
Coleslaw
Kosher Pickle Spear
Potato Chips
Chocolate Chip Cookie
Macintosh Apple

The Italian

Italian Sub of Ham, Salami & Provolone
Lettuce, Tomatoes & Onions
Vinaigrette Pasta Salad
Potato Chips
Bunch of Grapes
Cookies

The Dixie

Southern Fried Chicken
Potato Salad
Cole Slaw
Buttermilk Biscuits
Honey Butter
Chocolate Brownie

Refreshment Breaks



Morning Breaks:

Caravelle Continental

Chilled Fruit & Vegetable Juices
Fresh Baked Danish Pastries
Assorted Muffins
Whipped Butter
Coffee, Decaf, Tea

Low Country Break

Chilled Fruit & Vegetable Juices
Buttermilk Biscuits
with Cured Ham & Pork Sausage
Melon Wedges
Coffee, Decaf, Tea

New York Break

Chilled Fruit & Vegetable Juices
Assorted Fresh Bagels
Plain & Fat-free Cream Cheese
Herbed Cream Cheese
Add Smoked Nova Scotia Salmon
(\$3.50 surcharge)
Coffee, Decaf, Tea

Afternoon Breaks:

Intermission

Hot Buttered Popcorn
Assorted Candy Bars
Theater Style Candy
Cracker Jacks
Assorted Potato Chips
Corn Chips
Honey Roasted Peanuts
Canned Soda

Lemonade Stand

Pitchers of Fresh Squeezed Lemonade
Colossal Chocolate Chip Cookies
Oatmeal Cookies
Raisin Cookies
Sugar Cookies
Iced Chocolate Brownies

Ice Cream Parlor

Vanilla & Chocolate Ice Cream
Strawberry & Pineapple
Walnuts
Chocolate Syrup & Sprinkles
Whipped Cream & Cherries
Frozen Yogurt Bars
Rainbow Sherbet

A service charge of 20% and applicable state sales tax will be charged.



Refreshment Breaks, Cont.



A La Carte Breaks

Food Selections:

- Freshly Baked Danish Pastries (doz.)
- Flaky Croissants or Fruited Muffins (doz.)
- Fresh Baked Bagels with Cheese Spreads (doz.)
- Granola Bars, Colossal Cookies or Iced Brownies
- Country Ham or Sausage Biscuits (doz.)
- Hot Ham & Cheddar Croissants (doz.)
- Fruited Yogurts (each)
- Assorted Dry Snacks by the Pound
- Soft Bavarian Pretzels with Mustard Dip (doz.)

Beverage Selections:

- 100% Colombian Coffee, Decaf or Iced Tea (gal.)
- Individual Tea (each)
- Selection of Gourmet Herbal Teas (each)
- Chilled Fruit or Vegetable Juices (pitcher)
- Assorted Regular & Diet Sodas (each)
- Fresh Squeezed Lemonade or Fruit Punch (gal.)
- Iced Tea with Lemon or Mint (gal.)

A service charge of 20% and applicable state sales tax will be charged.



Plated Breakfasts



Southern Style

Chilled Orange Juice
Fluffy Scrambled Eggs

Homefried Potatoes
Buttermilk Biscuits
Tea, Coffee, Decaf

Buttered Grits
Whipped Butter & Preserves

Choice of One: Ham, Country Sausage Patties or Bacon

The Classic

Eggs Benedict (Poached eggs atop a toasted English muffin & grilled Ham, topped with hollandaise sauce)
Seasonal Fruit Garnish
Breakfast Pastries

Chilled Orange Juice
Tea, Coffee, Decaf

Country Fresh

Western, Vegetable or Ham & Cheese Omelet
Chilled Orange Juice
Tea, Coffee, Decaf

Homefried Potatoes
Whipped Butter & Preserves

Southern Cinnamon Apples
Breakfast Pastries

A service charge of 20% and applicable state sales tax will be charged.



Buffet Breakfasts



30 Guests Minimum

If Less than 30, a \$3.50 surcharge per person will be added.

Includes Coffee, Tea, Decaf

Southern Buffet

Coffee, Decaf & Orange Juice
Chilled Fruit & Vegetable Juices
Fresh Citrus & Melon Arrangement
Assorted Cereals with Milk
Fluffy Scrambled Eggs
Honey Cured Bacon
Country Sausage Patties

Host's Choice of Pancakes or French Toast
Warm Maple Syrup
Buttered Grits
Homefried Potatoes
Assorted Breakfast Pastries
Buttermilk Biscuits & Sausage Gravy
Whipped Butter & Preserves

Sunrise Buffet

Coffee, Decaf & Orange Juice
Fresh Sliced Breakfast Fruits
Assorted Cereals with Milk
Fluffy Scrambled Eggs
Honey Cured Bacon

Sausage Patties
Homefried Potatoes
Buttered Grits
Buttermilk Biscuits
Whipped Butter & Preserves

Breakfast Enhancements:

Fresh Strawberries with Sweet Cream
Basket of Assorted Cereals with Milk
Half of a Pink Grapefruit Maraschino
Fresh Fruit & Melon Starter
Corned Beef Hash

A service charge of 20% and applicable state sales tax will be charged.



Beverages



Sponsored Bar

(Hourly Rate per Person)

1 - Hour

2 - Hours

3 - Hours

\$4.00 / Person for Each Additional Hour

Host & Cash Bar

House Brands
Call Brand
Premium Brands
House Wine

Domestic Beer
Imported Beer
Sodas

Specialty Liqueurs Available Upon Request

Bartender Arrangements

Bartender Fee Charged Per Hour

Other Selections

Lemonade (Per Gallon)
Non-Alcoholic Punch (Per Gallon)
Champagne Punch (Per Gallon)
Whiskey Sour Punch (Per Gallon)
Bloody Mary Punch (Per Gallon)

(All Punches can be Served in a Fountain for an Additional Charge)

Keg Beer is available for Domestic & serves approximately 180 glasses of beer.
Import is also available by the keg.

A service charge of 20% and applicable state sales tax will be charged.