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CUSTOM CATERING FOR ANY OCCASION

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Our award-winning culinary team will work one-on-one to create a menu for any occasion. We use only the freshest local & seasonal ingredients. We will gladly alter any selections to suit your needs.

## Buffet Wedding Package

**Includes:** Cocktail reception of butlered & displayed hors d'oeuvres, 5 hours of premium host bar, a champagne toast, coffee, herbal teas, iced tea, & complimentary cake cutting service. If your event is held at Fish On, table linens & napkins are also included.

### Displayed Hors d'oeuvres

**Seasonal Fresh Fruit Display:** Honey Whipped Mascarpone

**Antipasto Display:** Roasted and Pickled Vegetables, Olives, Cheeses, Cured Meats, Freshly Baked Bread, Infused Oil, Balsamic Vinegar

### Butlered Hors d'oeuvres

**Choice of Four (4):**

**Carolina- Style Pulled Pork Slider,** Cole Slaw

**Roasted Beet & Blue Cheese Spoon,** Pecans, Sherry Vinaigrette

**Crab Salad Tartlet,** Mustard Cream, Fresh Herbs

**Bacon Wrapped Scallop,** Peach BBQ

**Chilled Shrimp,** Ginger Chili Dipping Sauce OR Sweet Corn Mayo

**Mini Crab Cake,** Tartar Sauce

**Prosciutto & Cheese Pastry**

**Shrimp Ceviche,** Wonton Crisp

**Steak & Blue Cheese Crostini,** Caramelized Onion Aioli

**Fresh Goat Cheese Crostini,** Fig Jam

**Classic Deviled Egg**

**Lobster & Bacon Deviled Egg**

**Whole Grain Mustard & Truffle Deviled Egg**

**Tomato, Mozzarella and Basil Skewer,** Balsamic Reduction

**Shrimp & Chorizo Pincho,** Cornbread Crouton, Chili Butter

**Tuna Tartare Spoon**

**Baked Polenta,** Wild Mushroom and Gorgonzola Ragout

**Loaded Baby Baked Potato,** Melted Cheese, Sour Cream, Bacon, Scallions

**Curry Chicken Salad Tartlet,** Pecans, Celery

**Lobster Salad,** Honey Garlic Aioli, Old Bay Corn Cake

### Entrée Selections:

**130pp | Choice of Two Mains** (Choice of 3 Mains +10pp)

**Choice of Starter:** Homemade Seasonal Soup or Local Farm Salad (take away Greek)

**Choice of Two Sides:** Yukon Gold Mashed Potatoes, Rosemary Roasted Potatoes, Roasted Seasonal Vegetables, Mac & Cheese, Seasonal Succotash, Green Beans with Bacon & Onion, Cheddar Jack Grits, Roasted Brussels Sprouts, Fire Roasted Asparagus (+1pp), Kale with White Bean Stew, Skillet Roasted Corn with Pecorino, & Bacon, or Mexican Street Style Corn (seasonal)

**Plus:** Fresh Bread, Soda, Iced Tea, Coffee & Herbal Teas



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## **Buffet Selections**

**Pan Seared Salmon** Dill Cream

**Herb Roasted Chicken Breast** Lemon Butter Sauce

**Roasted Pork Loin** Whole Grain Mustard Cream

**Seasonal White Fish** Chili Lime Vinaigrette

**Braised Short Ribs** Red Wine Demi-Glace

**Roasted Seasonal Vegetable Lasagna**

**Crab Imperial Stuffed Flounder** +8pp

**Chef Carved Prime Rib** (\$100 Chef Attendant Fee)