

*Mainsail
Topsail Island
Catering*



Steven or Michael Pasquantonio
tel 910.328.0010
www.bluemainsail.com
info@bluemainsail.com

Sail Fast ...Live Slow...Eat Well

Welcome to Topsail Island Catering!

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Heavy Hor Douerve List

Stationary or Passed

Priced per person

Seafood

- | | |
|--|---|
| Maryland Style Backfin Crab Balls 3.00 | Imperial Crab Cake Stuffed Mushrooms 3.50 |
| Sesame Mini Crab Cakes with a Spicy Wasabi Sauce
3.00 | Lemon Basil Shrimp & Crab Cheddar Mushrooms 3.00 |
| Spicy Thai Red Curry Shrimp with Coconut Dipping
Sauce 3.00 | Spicy Shrimp Curry Vegetable Egg Roll 3.00 |
| Margarita Shrimp with a Citrus Cream Sauce 3.00 | Buffalo Shrimp with Blue Cheese dipping sauce 3.00 |
| Bacon-wrapped Jumbo Sea Scallops 3.00 | Cajun Oysters with Roasted Red Pepper Aioli 3.00 |
| Jumbo Shrimp and Lump Crab Tomato Lime Cerviche
Shooters 3.50 | Backfin Crab Melt with Pita Points 3.50 |
| Yellowfin Tuna Skewers with Sesame Soy Glaze 3.00 | Sashimi Platter Ahi Tuna with ginger, wasabi & soy
sauce 5.75 |
| Display of Cold Boiled Jumbo Shrimp
4 pp Jumbo 6.00
4 pp Large 5.00 | Soup Shooters (<i>priced accordingly</i>)
<i>Lobster Bisque, Cream of Crab, Shrimp Bisque</i> |
| Fresh Lump Crab Brushetta in lemon, basil, & tomato
3.00 | Oyster Rockefeller 3.00 |
| | Clams Casino 3.00 |
| | Backfin Crab Melt with pita points 3.50 |
| | |
| Balsamic marinated Grilled Vegetable 3.25 | Spanikopita spinach and cheese phyllo 1.75 |
| Spinach and Artichoke Dip 2.50 | Fresh fruit and cheese skewers w/ a honey yogurt sauce
2.00 |
| Spring Asparagus Vegetable Cheddar New Potato 2.00 | Brushetta Traditional Style 1.50 |
| Feta Cucumber Kalamata Olive Stuffed Roma Tomato
1.75 | Syrian Hummus with pita bread 1.50 |
| Zucchini Gorgonzola Tomato Roasters 1.75 | Miniature Brie Phyllo with raspberries and almond 2.75 |
| Fried Green Tomato with Georgia Sweet onion Barbecue
Sauce 1.50 | Caprese with fresh roma tomato, basil, & fresh mozza-
rella 2.00 |
| Chipotle Cheddar Grit Cakes with Sweet Carolina Barbe-
cue Sauce or Cajun Beer BBQ 1.50 | Mediterranean Salsa Brushetta 1.75
<i>with red peppers, red onion, olives, scallions, basil, roma
tomato, & balsamic vinegar</i> |
| Roasted Asparagus | |
| Soup Shooters 1.50 | |
| Andalusian Gazpacho, Cucumber Melon | |

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Beef

Gorgonzola Beef & Balsamic Onion Brushetta 2.75
Italian Style Meatballs in Marinara 2.50
Pig-n-Blanket served with stone ground mustard 2.50
Sausage-Stuffed Mushrooms 2.00
Braised Beef Kabobs Grilled with Onion and Peppers
3.00
Sweet & Sour Meatballs 2.00
Beef Wellington Puff Pastry 4.50
Cilantro Pecan Pesto Beef & Parmesan Brushetta 2.75
Top round Steak w/ pesto, roasted red pepper and balsamic glaze 2.75

Poultry

Spicy Jerk Chicken Skewers with a pineapple salsa
2.50
Tuscan Chicken wrapped with prosciutto, basil, roasted red peppers & scallion 3.50
Chicken Tenders with honey mustard dipping sauce
2.25
Quesadilla Cocktail with salsa dipping sauce 2.00
Tex-Mex Black bean Chicken Egg Rolls 2.50
Voodoo Chicken Tenders 2.00

Platters

Domestic and Imported Cheese Selection garnished with Fresh Fruits, Assorted Gourmet Crackers 3.50
Seasonal Fresh Fruits and Berries 2.75
Traditional Vegetable Platter with creamy dill flavored dipping sauce 1.50
Side of Smoked Salmon garnished with Bermuda onions, diced tomato, capers and cocktail bread 5.25



Beverage Packages

Non-Alcoholic Package

Assorted Soft Drinks, Bottled Water, Sweet Tea (if desired)

3.50 pp (off-site) 1.00 pp (on-site)

**BASED ON A 4 HOUR EVENT*

***Overtime 1.50 pp*

Coffee Station 1.50 pp

Standard Beer/Wine Package 12.95 pp

**BASED ON A 3 HOUR EVENT*

***Overtime 1.50 pp*

Beer

(choose 2)

Budweiser

Bud Lite

Coors Light

Miller Lite

Yuengling

White Wine

(choose 1)

Napoleon (Sparkling White)

Crane Lake Chardonnay

Gran Cru Sauvignon Blanc

Mt. View White Zinfandel

Red Wine

(choose 1)

Rex Goliath Cabernet

Sauvignon

Shiraz

Or Merlot

Premium Beer/Wine Package 14.95 pp

**BASED ON A 3 HOUR EVENT*

***Overtime 4.50 pp*

Beer

(Choose 2)

Corona

Corona Lite

Heineken

Red Stripe

Blue Moon

White Wine

(Choose 2)

Lagaria Pinot Grigio

Condorniu Cava (Sparkling White)

Rex Goliath Chardonnay

Lockwood Sauvignon Blanc

Mt. View White Zinfandel

Red Wine

(Choose 1)

Bogle Pinot Noir

Lockwood Cabernet

Sauvignon

Deloach Merlot

Champagne Toast 2.50 pp

**IF YOU DO NOT SEE A SPECIFIC BEER OR WINE SELECTION THAT YOU WOULD LIKE TO HAVE WE WILL BE MORE THAN HAPPY TO CHECK INTO ORDERING THIS THROUGH OUR DISTRIBUTOR*

***ON -SITE PACKAGES INCLUDE GLASSWARE
OFF-SITE PACKAGES DO NOT INCLUDE GLASSWARE*

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Host Bar

Per Hour / Per Person

This is subject to an 18% gratuity and 7.75% NC sales tax.
These prices include beer, wine, liquor.

	Three Hours	Four Hours	Five Hours
Premium Bar	21.00	26.75	32.50
House Bar	17.00	21.00	25.00

Open or Cash Bar

Charges are determined by the number of drinks served at a set price per drink.
This is subject to an 18% gratuity and 7.75% NC sales tax.

Luxury Bar Brands	6.50	Domestic Bottled Beer	2.75
Premium Bar Brands	5.50	House wine / glass	5.00
House Bar Brands	4.50	Premium Wine / glass	6.00

House Bar Choices

House Beer

(choose 2)

Bud Lite

Budweiser

Miller Lite

Coors Lite

Yuengling

House Red Wine

(choose 1)

Rex Goliath

Cabernet Sauvignon

Rex Goliath Shiraz

Merlot

House White Wine

(choose 1)

Napoleon (Sparkling White)

Crane Lake Chardonnay

Gran Cru Sauvignon Blanc

Mt. View White Zinfandel

House Liquors

Aristocrat Vodka

Aristocrat Gin

Kentucky Gentlemen Bourbon

Aristocrat Rum

Cutty Sark Scotch Whiskey

Aristocrat Tequila

Premium Bar Choices

Premium Beer

(Choose 2)

Corona

Corona Lite

Heineken

Red Stripe

Blue Moon

Red Wine

(Choose 1)

Bogle Pinot Noir

Lockwood Cabernet

Sauvignon

Deloach Merlot

White Wine

(Choose 2)

Lagaria Pinot Grigio

Condorniu Cava (Sparkling White)

Rex Goliath Chardonnay

Lockwood Sauvignon Blanc

Mt. View White Zinfandel

Premium Liquors

Absolut Vodka

Tanqueray Gin

Jack Daniel's Whiskey

Dewar's, Scotch

Jose Cuervo Tequilla

Luxury Liquors: Grey Goose, Ketel One, Bombay, Glenlivet, Gran Marnier, Kahlua, Bailey's, Jameson Irish Whiskey, Crown Royal, Makers Mark and Amaretto.

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Chafing Dish Items

Mahi Mahi Mediterranean 6.00

Mahi Mahi with a homemade salsa of olive, tomato, red pepper, scallion, red onion, cilantro & a hint of balsamic

Maryland –style Crab Cakes 8.00

Authentic Chesapeake Bay crab cakes, no filler, all backfin crab made with our homemade Imperial sauce.

Baked Alaskan-style Salmon 6.00

Fresh Atlantic Salmon baked to perfection and topped with a sweet onion, bacon, pepper style relish

Shrimp & Grits 6.00

Jumbo shrimp with a smoky chipotle grit cake topped with our very own béchamel sauce.

Shrimp au Gratin 6.00

Shrimp with sautéed mushrooms and leeks in a sharp white cheddar, wine and garlic sauce

Cajun Shrimp or Chicken Alfredo 6.00 (5.50 w/chicken)

Classic parmesan and Romano cheese sauce with hints of garlic and New Orleans style Cajun seasoning

Chicken Marsala 5.00

Boneless Breast of Chicken sautéed with an Marsala wine and mushroom sauce.

Chicken Teriyaki 5.00

Boneless Breast of Chicken with mushrooms & baby corn with a sesame soy glaze teriyaki over a bed of rice

Moroccan Marinated Vegetables over Cous Cous 3.00

Fresh seasonal vegetables marinated in traditional Moroccan spice served over a bed of Cous Cous

Spring Vegetable Stir Fry 3.00

A Colorful Dazzling Medley of Fresh and Sweet Vegetables, Baby Carrots, Zucchini, Baby Corn, Green Beans, Asparagus, Scallions and Cherry Tomatoes in an Asian Honey Dressing

Grilled Guinness Stout Marinated London Broil 6.00

London Broil marinated in Irish Guinness Stout with fresh herbs and garlic, grilled and topped ;with a mushroom hunter sauce garnished with green scallions and julienne carrots

*Buffets are available for 25-49 persons for and additional 2.00 per person. Buffets and stations are designed to be served for one hour and one half hour.



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Pasta

All pasta are 4.00 per person

Pasta

Farfalle

Penne

Rigatoni

Linguine

Potato Gnocchi

Lobster Ravioli ^{add 3.00}

Tortellini (cheese) ^{add 1.00}

Oricchiette

Sauce

Basil marinara

Alfredo

Ragu (tomato w/ meat)

Calabrese (spicy sausage in tomato)

Pesto Cream (Basil or sun-dried tomato)

Arrabiata (spicy basil in tomato)

Roasted Red Pepper Cream

Puttanesca (capers, olives, and anchovy)

May add shrimp 2.00 or chicken 1.50 to any pasta dish.

Carved Meat Stations

All carvings served with petite sandwich buns. All prices are for parties over 50 people.

Under 50 people add 2.00 to each.

All carving stations required to have a carving attendant for 75.00.

Tenderloin of Beef

Bronzed filet of tenderloin lightly dusted with select herbs and spices
Served fire-roasted with horseradish cream sauce

10.00 per person

Carved Loin of Pork

Slow fire-roasted pork tenderloin lightly seasoned with a Cajun rub
Served with a barbecue sauce.

5.00 per person

Baked Country Ham

Local ham end baked slowly in a cracker pepper and Coleman's mustard
Rub.

5.00 per person

Steam Ship

A leg of beef, slow roasted with garlic, herbs, and spice.

5.00 per person

Prime Rib

Slow-roasted rib eye rubbed with garlic, mustard, and cracked pepper
Served with rosemary au jus and English Horseradish cream sauce.

6.00 per person

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Salads

- Mixed Greens with Mainsail Red Wine Vinaigrette and Ranch 3.00
Caesar Salad with Croutons 3.25
Fresh Mozzarella and Sliced Tomato with extra virgin olive oil 3.50
Bowtie pasta salad with tomato, basil pesto and fresh mozzarella 2.00
Add grilled chicken 3.95
Fresh Fruit Salad served with seasonal fruits 2.75
Three Cheese Tortellini with fresh mozzarella, fresh basil and kalamata olive 2.75

Sides

- Rosemary Roasted Red New Potato in garlic, butter, and parsley 2.25*
Haricot Vert,: thin green beans sautéed in lemon, wine, butter and garlic 2.25
Italian garden vegetable medley of zucchini, squash, onion and carrot 2.75
Roasted Asparagus wrapped in Prociutto 3.00
Steamed Rice: Pesto Rice, Sesame Soy Rice, or Wild Rice Pilaf 2.25
Carolina style Cole Slaw 1.75
Roasted Garlic Mashed Potato 2.50
Twice-Backed Potato 2.50
Mainsail Loaded Potato 3.50
Diced potato topped with ranch, cheddar cheese, scallions, and bacon
Orzo (Italian Rice) with Smoked Mozzarella 2.75

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Entrees

***Sit Down
Rehearsal Dinner or Receptions Menu***

ISLAND STYLE SEAFOOD

Shrimp and Scallops en Croute 24.95

Shrimp and scallops with sautéed mushrooms and leeks in a sharp white cheddar, wine and garlic sauce

Grilled Sesame Salmon Teriyaki 22.95

Filet of salmon with mushrooms, snow peas, and baby corn with a tangy sesame-teriyaki, rice wine, butter sauce, garnish of black sesame seeds and green onion

Tilapia Francaise 22.95

Filet of tilapia in delicate egg batter with sautéed tomato, capers, assorted peppers, red onion, fresh cilantro and garlic in a Madeira butter sauce

Pecan Pesto Crusted Tilapia 20.95

Filet of tilapia with pecans, fresh basil and scallions and topped with a honey-mustard mushroom sauce

Red Snapper Veracruz 26.95

Filet of red snapper in light bread crumbs topped with tomato, green olives, raisins, and capers

Mahi Mahi Mediterranean 17.95

Fresh caught Mahi Mahi with a homemade salsa of olive, tomato, red pepper, scallion, red onion, cilantro & a hint of balsamic vinegar

Sesame Soy Glazed Tuna 18.95

Sushi grade yellowfin tuna with a toasted sesame seeds over a sweet soy glaze

****Crab-stuffed Flounder 19.95***

Local fresh flounder stuffed with our Maryland style crab cake baked and topped with a browned Imperial Sauce

Maryland style Crab Cakes 19.95

True to form, only fresh backfin and lump crab meat are used with as little filler as possible. Seasoned with Old Bay and Imperial Sauce.



Buffet and Dinner Entree'scontinued

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MEAT

Grilled Guinness Stout Marinated London Broil 28.95

London Broil marinated in Irish Guinness Stout with fresh herbs and garlic, grilled and topped ;with a mushroom hunter sauce garnished with green scallions and julienne carrots

Beef Wellington 29.95

Filet Mignon rubbed with cracked ground pepper, garlic, and Coleman's mustard served over dry sherry wine gravy topped with sautéed leeks

Chicken Florentine (also Crab Florentine) 22.95 (24.95)

Boneless chicken breast stuffed with fresh spinach, portabella mushrooms, cream cheese, Monterey jack, scallions and fresh herbs topped with our own Imperial cream sauce

Chicken Teriyaki 19.95

Boneless Breast of Chicken with mushrooms, snow peas, and baby corn with a sesame soy glaze teriyaki served over a bed of rice

Chicken Marsala 19.95

Boneless Breast of Chicken sautéed with an Marsala wine and mushroom sauce.

New York Strip 20.95

12 oz New York Strip lightly rubbed with seasoning, grilled to perfection.

Filet 23.95

8oz hand carved tenderloin lightly seasoned and grilled to perfection.

VEGETARIAN

Moroccan Marinated Vegetables over Cous Cous 16.95

Fresh seasonal vegetables marinated in traditional Moroccan spice served over a bed of Cous Cous

Southwestern Style Chili 15.95

Tomato based chili with red kidney beans, onion, and meatless meat

Mediterranean Pasta 14.95

Stir Fry Seasonal Vegetable 14.95

Vegetarian Lasagna 16.95

Three cheese lasagna with spinach, peppers, onion, and assorted peppers

Buffets are available for 25-49 persons for and additional 2.00 per person. Buffets and stations are designed to be served for one hour.



Southwestern Rehearsal Dinner

Island style Fajita Bar

10.00/person

Choose 2:

Steak, Southwestern Chicken, Blackened Mahi Mahi (2.00 extra)

*Seasoned choice of meat with sautéed assorted peppers and onions.
Served with a flour tortilla*

Toppings:

Cheddar

Salsa

Chipotle Sour Cream

Peruvian Cabbage

Scallions

Sides:

Tortilla Chips & Salsa

Spanish style Rice & Black beans

Margarita/Daiquiri Bar: (call or email for prices)

*Choice of Margaritas: **Regular, Strawberry, Mango, Passion Fruit***

*Choice of Tequila: **Jose Cuervo, Patron, Cuervo 1800, House Tequilla***

*Daiquiri Flavors: **Strawberry, Ice Cream (Mudslides), Mango, Raspberry, Prickly Pear***

*Choice of Rum: **Bacardi, House Rum, Bacardi Silver***



Wait Staff Charges

Our wait staff charges are for an average of 2 hours set-up time, 4 hours event time, and 1 hour breakdown
*Gratuities are always greatly appreciated

Priced per hour

10/hour	busboy
15/hour	server
20/hour	bartender
25/hour	chef

*Overtime for any wait staff is 25/hour. All wait staff to be confirmed 30 days prior to the event, should RSVP's show a significant decrease in the guest count, Topsail Island Catering cannot change the number of wait staff on you proposal.

Average wait staff requirements by guest count:

50 guests			
2 servers	1 bartender	1 chef	
600.00			
100 guests			
4 servers	1 bartender	1 chef	1 busboy
805.00			
150 guests			
6 servers	2 bartenders	1 chef	1 busboy
1155.00			
200 guests			
8 servers	2 bartenders	1 chef	1 busboy
1365.00			

*Please note these are estimates, event location, menu, carving stations, etc could cause the number of wait staff to increase or decrease.



Services

- The Mainsail's uniform staff will set-up, provided professional service and clean up.
- The Mainsail Restaurant will follow North Carolina A.L.E Code training as it relates to handling intoxicated guests at all events in which it provides either the alcohol or bartenders for serving alcohol. This includes requiring proper photo ID at all private events.
- The Mainsail Restaurant reserves the right to return any left over food at the end of the food service time, unless your menu is ordered per item, platter or tray.

Onsite Events

- The guests agrees to be responsible for any damages done to the premises during the period of time the premises are under guest control or for any independent contractor hired by the guest. Liability for damages to the premises will be charged accordingly.
- Scotch tape, nails, pushpins, or potentially damaging fasteners may not be used on walls or ceilings.
- We reserve the to inspect and control all functions being held on premises.
- We reserve the right to limit the noise volume in our banquet rooms.
- Room setup for all events is at the discretion of the restaurant and need only meet the set up requirements of the original quote.
- All special room set-up requests must be made no more then 30 days prior to the event and may require additional charges if not requested at the time of the original quote.

Deposits / Billing

- A deposit determined by the Sales Office is required for all bookings.
- All functions must be paid in full seven days prior to the date of the event.
- Payment must be in the form of cash, check or a major credit card (Visa, MasterCard, American Express). A 3% surcharge will be added for all credit card purchases.
- Groups must provide a major credit card for the balance of the function when applicable.
- All parties are subject to North Carolina and Federal sales tax.
- The guaranteed number must be phoned / emailed into the restaurant 7 days prior to the event. The guaranteed number is the minimum your group will be charged. Should the number of guests exceed this number, you will be charged for the number of guests served. If no guarantee is communicated to the restaurant in the time period above, we will consider your last agreed number the minimum your charges will be based upon. Any additional entrees requested, after the guaranteed count is received, will be at the Chef's discretion and based on availability. Upon request at the time the quote is prepared, we will set and prepare for 5% above your guaranteed number.
- If the guaranteed number is less than 70% of the original number of persons indicated on the letter of agreement prices are subject to change.



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- If the guaranteed number is less than 70% of the original number of persons indicated on the letter of agreement prices are subject to change.
- Client agrees to pay reasonable attorney and all collection agency and other fees and expenses which may be incurred by the company in the collection of unpaid invoices or any part thereof.

Alteration / Cancellation Policy

- All details including meal selection, number of guests expected, equipment rental requests, and special arrangements should be made four weeks prior to the event.
- If event times change after booking please contact the restaurant who will make every effort to accommodate your request; otherwise the original time requested will be adhered to.
- If a confirmed event is cancelled your deposit will be the minimum cancellation charge and will increase according the schedule below. All deposits are non-refundable.
- Mainsail Restaurant shall not be liable for failure to perform this Agreement due to any "Act of God" or cause beyond the company's control nor for any consequential or special damages.

If a group cancels any food and beverage function as outlined in your contract, the following fees will apply:

6 mo. to 30 days	25% of total estimate
30 days to 7 days	50% of total estimate
6 days or less	100% of total estimate