

CULINARY

BAR SERVICES

CONFECTIONS

DOCKSIDE

MIDDLE OF NOWHERE
HALFWAY TO EVERYWHERE



THE GET TOGETHER \$48

***BUFFETS SERVED WITH ASSORTED DINNER ROLLS +
SEASONAL OR CAESAR SALAD

HORS D'OEUVRES select 3

- CANDIED BACON
- GRAZING TABLE - ARTISAN CHEESES, BREADS, CURED MEATS, VEGGIES, DRIED FRUIT + NUTS
- BRUSHETTA TABLE - OILS, ASSORTED BREADS, FRUITS, HUMMUS, MARINATED VEGGIES (FIXED STATION)
- LUMP FLASH FRIED CAB BALLS (PASSED)
- SINGLE FRIED OYSTERS (PASSED)
- JERK CHICKEN BITES SERVED W/ HOT HONEY MUSTARD
- SHRIMP COCKTAIL
- BEEF TENDERLION CROSTINI, HOMEMADE BACON JAM SMEAR
- CAPRESE SKEWERS
- AHI TUNA, CRISPY WONTON, SEAWEED SALAD, YUM YUM SAUCE (PASSED)

ENTREES select 2

- PAN ROASTED SALMON, LEMON BEURRE BLANC SAUCE
- ROSEMARY GRILLED CHICKEN
- SLICED FLANK STEAK, CHIMICHURRI SAUCE
- PORK TENDERLOIN, STONE GROUND MUSTARD SAUCE
- DOCKSIDE BRISKET
- NORTH CAROLINA PULLED PORK, VINEGAR BASED BBQ SAUCE
- PULLED CHICKEN, TRADITIONAL BBQ SAUCE OR PICO DE GALLO
- JUMBO SHRIMP + OLD BAY CHEDDAR GRITS

STARCH + VEG select 2

- OLD BAY OR GARLIC MASHED POTATOES
- KEY LARGO BABY ROASTED POTATOES, PARMESAN
- GREEK ORZO SALAD
- 3 CHEESE MAC+ CHEESE
- LOADED POTATO SALAD
- SPANISH STYLE YELLOW RICE
- WILD RICE
- ROASTED BRUSSEL SPROUTS, FETA, SWEET + TANGY SAUCE
- GARLIC GREEN BEANS



PARTY TIME \$60

***BUFFETS SERVED WITH ASSORTED DINNER ROLLS +
SEASONAL OR CAESAR SALAD

HORS D'OEUVRES select 3

- CANDIED BACON
- GRAZING TABLE - ARTISAN CHEESES, BREADS, CURED MEATS, VEGGIES, DRIED FRUIT + NUTS
- BRUSHETTA TABLE - OILS, ASSORTED BREADS, FRUITS, HUMMUS, MARINATED VEGGIES (FIXED STATION)
- LUMP FLASH FRIED CAB BALLS (PASSED)
- SINGLE FRIED OYSTERS (PASSED)
- JERK CHICKEN BITES SERVED W/ HOT HONEY MUSTARD
- SHRIMP COCKTAIL
- BEEF TENDERLION CROSTINI, HOMEMADE BACON JAM SMEAR
- CAPRESE SKEWERS
- AHI TUNA, CRISPY WONTON, SEAWEED SALAD, YUM YUM SAUCE (PASSED)
- HOMEMADE LUMP CRAB DIP - CROSTINI AND CRACKERS
- BURRATA STATION WITH OILS, FRUITS AND CRACKERS (FIXED STATION)

ENTREES select 2

- FRIED LUMP CRAB CAKES
- PAN ROASTED SALMON, LEMON BEURRE BLANC SAUCE
- ROSEMARY GRILLED CHICKEN
- SLICED FLANK STEAK, CHIMICHURRI SAUCE
- PORK TENDERLOIN, STONE GROUND MUSTARD SAUCE
- DOCKSIDE BRISKET
- NORTH CAROLINA PULLED PORK, VINEGAR BASED BBQ SAUCE
- PULLED CHICKEN, TRADITIONAL BBQ SAUCE OR PICO DE GALLO
- JUMBO SHRIMP + OLD BAY CHEDDAR GRITS

STARCH + VEG select 2

- OLD BAY OR GARLIC MASHED POTATOES
- KEY LARGO BABY ROASTED POTATOES, PARMESAN
- GREEK ORZO SALAD
- 3 CHEESE MAC+ CHEESE
- LOADED POTATO SALAD
- SPANISH STYLE YELLOW RICE
- WILD RICE
- ROASTED BRUSSEL SPROUTS, FETA, SWEET + TANGY SAUCE
- GARLIC GREEN BEANS



JAMBOREE \$90

***BUFFETS SERVED WITH ASSORTED DINNER ROLLS +
SEASONAL OR CAESAR SALAD

HORS D'OEUVRES select 5

- CANDIED BACON
- GRAZING TABLE - ARTISAN CHEESES, BREADS, CURED MEATS, VEGGIES, DRIED FRUIT + NUTS
- BRUSHETTA TABLE - OILS, ASSORTED BREADS, FRUITS, HUMMUS, MARINATED VEGGIES (FIXED STATION)
- LUMP FLASH FRIED CAB BALLS (PASSED)
- SINGLE FRIED OYSTERS (PASSED)
- JERK CHICKEN BITES SERVED W/ HOT HONEY MUSTARD
- SHRIMP COCKTAIL
- BEEF TENDERLION CROSTINI, HOMEMADE BACON JAM SMEAR
- CAPRESE SKEWERS
- AHI TUNA, CRISPY WONTON, SEAWEED SALAD, YUM YUM SAUCE (PASSED)
- HOMEMADE LUMP CRAB DIP - CROSTINI AND CRACKERS
- BURRATA STATION WITH OILS, FRUITS AND CRACKERS (FIXED STATION)
- CHARCUTERIE CONES (PASSED)
- BAKED PIMENTO CHEESE PASTRIES, PEPPER JELLY

ENTREES select 2

- FRIED LUMP CRAB CAKES
- SHAVED BEEF TENDERLOIN, RED WINE DEMI
- PAN ROASTED SALMON, LEMON BEURRE BLANC SAUCE
- ROSEMARY GRILLED CHICKEN
- SLICED FLANK STEAK, CHIMICHURRI SAUCE
- PORK TENDERLOIN, STONE GROUND MUSTARD SAUCE
- DOCKSIDE BRISKET
- NORTH CAROLINA PULLED PORK, VINEGAR BASED BBQ SAUCE
- PULLED CHICKEN, TRADITIONAL BBQ SAUCE OR PICO DE GALLO
- JUMBO SHRIMP + OLD BAY CHEDDAR GRITS

STARCH + VEG select 2

- OLD BAY OR GARLIC MASHED POTATOES
- KEY LARGO BABY ROASTED POTATOES, PARMESAN
- GREEK ORZO SALAD
- 3 CHEESE MAC+ CHEESE
- LOADED POTATO SALAD
- SPANISH STYLE YELLOW RICE
- WILD RICE
- ROASTED BRUSSEL SPROUTS, FETA, SWEET + TANGY SAUCE
- GARLIC GREEN BEANS



ADD ONS AND UPGRADES

HORS D'OEUVRES

HOMEMADE LUMP CRAB DIP STATION SERVED W/ CROSTINI + CRACKERS \$5PP
SCALLOPS WRAPPED IN BACON, SWEET THAI CHILI GLAZE \$5PP

SPECIALTY ITEM

DIRTY RIVER RICE
WILD RICE, CRAB MEAT, BEEF BURNT END SAUSAGE \$3PP

LATE NIGHT SNACKS

HAND CUT FRIES
WE BRING THE FRYER - HAND CUT POTATOES FRIED TO PERFECTION SERVED IN BROWN PAPER CONES, MALT VINEGAR PIPETTES. MINIMUM 50 PEOPLE \$5PP

PRETZEL BAR - 5 OZ. PRETZEL OR PRETZEL TWISTS HONEY MUSTARD OR STONE GROUND MUSTARD
MINIMUM 50 PEOPLE \$5.50PP ADD CRAB DIP FOR AN ADDITIONAL \$6PP

SWEETS

MILK + COOKIES - GIANT 4 OZ. CHOCOLATE CHIP COOKIES SERVED WITH WHOLE OR CHOCOLATE MILK IN CARTONS OR SHOT GLASSES MINIMUM 50 PEOPLE \$6PP

ICE CREAM SUNDAE PACKAGE - SOFT SERVE ICE CREAM MACHINE BROUGHT ON SITE, CONES + CUPS, 3 TOPPINGS, 3 FLAVORS \$6PP/ 100 PERSON MINIMUM

MAD FAIRY COTTON CANDY- GOURMET COTTON CANDY SPUN ON SITE W/ PRE - BATCHED CONTAINERS AVAILABLE AS WELL! MAKES GREAT FAVORS! \$5PP/ 75 PERSON MINIMUM

BEVERAGES

SOFT BAR PACKAGE
ICED TEA, BOTTLED WATER (SPARKLING AND STILL), ASSORTED SODAS, LEMONADE \$5 PP

COFFEE/COLD BREW STATION WITH FLAVORINGS, CREAMS AND SUGARS \$5PP

BAR PACKAGE

NON ALCOHOLIC BEVERAGES, MIXERS, ICE, GARNISH, COCKTAIL NAPKINS, STIRRERS, CUPS \$7PP



THE DETAILS

MENU PRICING

ALL PRICING SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE TAX
SERVER RATE \$175 FOR 8 HOURS/ 1 PER 30 RECOMMENDED
BARTENDER RATE \$175/ 1 PER 75 RECOMMENDED
DISPOSABLE PLATES AND CUTLERY ARE AVAILABLE FOR \$5 PER PERSON

DIETARY NEEDS

WE ARE PLEASED TO ACCOMMODATE GLUTEN FREE, DAIRY FREE, VEGAN OPTIONS OR SPECIAL MEALS FOR THOSE WITH DIETARY RESTRICTIONS. PLEASE DISCUSS THIS WITH YOUR CATERING CONTACT.

FULL-SERVICE CATERING INCLUDES:

SET UP OF CHINA, FLATWARE, STEMWARE, + BUFFETS
PACKAGES ANY LEFTOVER FOOD, CLEAN AND BUS TABLES, CUT AND SERVE WEDDING CAKE
PROVIDES ALL SERVICE WARE, PLATTERS, HEATED BUFFET ITEMS, STAFFING THE DURATION OF
EVENT

REQUIREMENTS

TRASH CANS/ WASTE RECEPTACLES, DOCKSIDE WILL PROVIDE LINERS
WATER ACCESS IF STAFF IS REQUIRED TO RINSE AND RACK PLATES
TABLES AND LINENS FOR FOOD STATIONS
COVERED AREA OR TENT FOR CATERING WORKSPACE

PAYMENT

25% DEPOSIT DUE AT CONTRACT SIGNING
FINAL COUNTS AND PAYMENT ARE DUE 21 DAYS PRIOR TO EVENT DATE
STAFF GRATUITIES ARE NOT REQUIRED BUT ALWAYS APPRECIATED.

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