

# LUNCH & DINNER

## Appetizers

Bacon Wrapped Shrimp  
Grilled Vegetable Skewers  
Eggrolls (Buffalo Chicken, Cheesesteak, crab cake)  
Grilled Chicken Skewers (Grilled Shrimp Skewers)  
Lump Crab meat Stuffed Shrimp Market Price  
Salmon Croquettes  
Crab Cakes -Market Price  
Veggie Pasta Salad  
Hot Shrimp & Crab Dip (pricing subject to change)  
Taco Dip  
Spinach & Artichoke Dip  
Beef or Turkey Meatballs  
Macaroni & Cheese Balls  
Garden Salad  
Caesar Salad  
Deviled Eggs

## LUNCH & DINNER PRICING

Guests 2-10	\$30/pp
Guests 15-30	\$28/pp
Guests 31-50	\$26/pp
Guests 51-100	\$24/pp
Guests 101-150	\$22/pp

## Entree Meats

Lamb Chops Market Price  
Sirloin  
Ribeye Market Price  
Fried Chicken Wings  
Roasted Chicken Wings  
Parmesan Garlic Chicken Wings  
Buffalo Chicken Wings  
Lemon Pepper Chicken Wings  
Jerk Chicken  
Curry Chicken  
Curry Shrimp  
Jerk Shrimp  
Ground Turkey or Beef Lasagna  
Spinach & Artichoke Crab Dip (pricing subject to change)  
Signature Seafood Boils -Market Price  
Seafood Lasagna Market Price  
Garlicky Sweet & Sticky Asian  
Salmon Filet (with or with sauce)  
Broccoli & Cheese Stuffed Salmon  
Lump Crab Stuffed Salmon (Market Price)  
Shrimp Stuffed Salmon  
Shrimp Scampi  
Cajun Alfredo(Shrimp or Chicken)

## Carby Sides

5 Star Mac & Cheese  
Veggie Fried Rice  
Jasmine Rice  
Sweet Cajun Corn  
Seafood boil Corn, Potatoes and Sausage (your choice of sausage)  
Caribbean Rice & Peas  
Creamy Mashed Potatoes  
Sweet Potato Casserole  
Fried Potatoes (Green Peppers & Onions)

## Veggie Sides

Garlic Sautéed Green Beans  
Bacon Wrapped Asparagus  
Asparagus with Balsamic Glaze  
Parmesan Asparagus  
Balsamic Glaze Brussels sprouts (With or without Bacon)  
Sautéed Zucchini & Squash  
Sweet Cajun Corn  
Roasted Broccoli  
Roasted Cauliflower  
Braised Kale  
Southern Collards Greens  
Southern Kale & Collard Combo  
Southern Sautéed Cabbage

