



Catering Menu

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HORS D'OEUVRES

Pricing is per piece. Minimum order of 25 per item. Served on platters

SEAFOOD

Chipotle Buffalo Shrimp | \$3

Jumbo fried shrimp, tossed in chipotle buffalo sauce and topped with bleu cheese crumbles.

Shrimp Cocktail | \$3

Boiled in classic old bay, served chilled with cocktail sauce and old bay aioli.

Sesame Tuna Sliders | \$3

Fresh ahi tuna seared with sesame seeds on a Hawaiian roll with guacamole & ponzo sauce.

Crab Dip | \$3

Creamy blend of cheese, crab meat, corn, and chilies served with pita chips.



POULTRY

Southern Chicken Sliders | \$3

Fried chicken tossed in hot chili oil and served with a pickle on a Hawaiian roll.

Chicken Wings | \$2

Naked jumbo wings, deep-fried with choice of sauce: Chipotle Buffalo or Old Bay Dry Rub.

Chicken Tenders | \$2.50

Hand-cut, battered-to-order chicken tenders with assorted dipping sauces.

Southwest Chicken Spring Rolls | \$3

Served with sweet chili dipping sauce.

VEGETARIAN

Caprese Kabob | \$2

Cherry tomatoes, basil, and a fresh mozzarella ball on a skewer drizzled with balsamic glaze. *V

Jalapeno Hush Puppies | \$1

Served with honey butter. *V

Vegetable Spring Roll | \$3

Served with sweet chili dipping sauce. *V



V = Vegetarian Option

GFO = Gluten Free Option Available

PASSED HORS D'OEUVRES

Pricing is per piece.

Minimum order of 50 per item. This service requires additional staffing. Rate is \$40 per hour per attendant. Number of attendants is based on party size.

SEAFOOD

Tuna Nachos | \$3

Won ton chips topped with fresh sushi grade yellowfin tuna, pickled vegetables, avocados, ponzu & sriracha aioli.

Shrimp & Grits | \$2.50

Gouda grits, roasted pork belly, tomato, tasso cream, mushrooms, and grilled shrimp.

Salmon Dill Pinwheels | \$2.50

Baked salmon, cream cheese, dill, and cucumber rolled up into tortilla pinwheels.

VEGETARIAN

Caprese Kabob | \$2.25

Cherry tomatoes, basil, and a fresh mozzarella ball on a skewer drizzled with balsamic glaze. *V

Vegetable Spring Roll | \$3

Served with a sweet chili dipping sauce.

POULTRY

Southern Chicken Sliders | \$3

Fried chicken tossed in hot chili oil and served with a pickle on a Hawaiian roll.

Shipwreck Chicken Skewers | \$3

Marinated chicken on a skewer drizzled with our house-made shipwreck sauce.

Buffalo Chicken Pizza | \$2.25

Flatbread baked with chicken, chipotle buffalo sauce, red onions, mozzarella, & crumbly blue cheese.

Peach Arugula Flatbread | \$2.25

Flatbread with grilled peaches, mozzarella, and goat cheese. Topped with an arugula and balsamic glaze.

Margherita Flatbread | \$2.25

Flatbread baked with marinara sauce, mozzarella cheese, tomatoes, and fresh basil.

BEEF / PORK

Meatball Sliders | \$3

Homemade beef meatballs sprinkled with parmesan cheese and served on mini hawaiian rolls.

Pig Candy | \$1.75

Cubed pork belly tossed in a sweet Thai chili sauce.

Philly Dilly | \$4

Philly Cheesesteak stuffed wontons deep-fried to a crispy perfection.



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PLATTERS & DISPLAYS

Platters & Displays are appetizer portions and ideal for a cocktail hour.
Minimum party size is 25.

COLD VEGETABLE CRUDITE

\$8 per person

Seasonal fresh vegetables served with ranch dipping sauce & classic hummus. *V

CLASSIC FRUIT & CHEESE

\$10 per person

Choice of Two (2) Salads

- House: Lettuce mix with tomato, cucumbers, red onions, cornbread croutons and choice of dressing.
- Caesar: Romaine lettuce, cornbread croutons and parmesan cheese and tossed in Caesar dressing. v
- Farm to Fork: Lettuce mix with avocado, roasted corn, red onions, and shaved parmesan cheese tossed in Chipotle Vinaigrette dressing. *V

HOT & COLD DIPS

\$14 per person

Choices:

- Spinach & Artichoke Dip with Crostinis
- Crab Dip with Crostinis
- Buffalo Chicken Dip
- Cold Vegetable Crudites with Ranch Dip *V

SLIDERS

\$9.50 per person

Choices of two (2) Sliders:

- Southern Chicken
- Sesame Tuna
- Spicy Chicken

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GFO = Gluten Free Option Available



THEMED STATIONS

There is a two (2) station minimum if only using themed stations.
Stations can be added to any catering style. Minimum party size is 25.

SHRIMP & GRITS BAR

\$18 per person

Creamy Cheddar Grits and Seasoned Shrimp

Toppings: Bacon Crumbles/ Sautéed Mushrooms/ Chives/ Shredded Cheddar Cheese/ Hot Sauce

MAC & CHEESE BAR

\$15 per person

Homemade Mac n' Cheese

Toppings: Bacon Crumbles/ Scallions/ Chopped Fried Chicken/ Diced Tomatoes/ Jalapenos / Sriracha

ITALIAN PASTA BAR

\$16 per person *V

Penne Pasta and Breadsticks

Sauces: Marinara and Creamy Parmesan Sauce

Toppings and Meat: Sliced Grilled Chicken / Beef Meatballs / Shaved Parmesan Cheese

MASHED POTATO BAR

\$15 per person *V

Creamy Mashed Potatoes

Toppings: Butter/ Sour Cream/ Bacon Crumbles/ Chives/ Shredded Cheddar Cheese/ Salsa/ Broccoli
Blue Cheese Crumbles

TACO BAR

\$15 per person *V

Soft Shells: Both Flour and Corn

Two (2) Proteins: Marinated Steak | Chicken

Toppings: Sautéed Vegetables / Shredded Cheese / Pickled Jalapenos / Sour Cream / Pickled Red Onions / Cilantro / Black Beans/ Pico De Gallo

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BUFFET OPTIONS

\$36 per person - Salad, (2) Entree Selections, (2) Side Selections
\$45 per person - Choice of Salad, (3) Entree Selections, (3) Side Selections
 Includes fresh bread with butter and non-alcoholic beverages.

SALADS

- **House Salad:** Lettuce mix with tomato, cucumbers, red onions, and cornbread croutons with dressing. *V GFO
- **Caesar:** Romaine lettuce, homemade cornbread croutons and parmesan cheese tossed in Caesar dressing. *V

SIDES

- Coconut Rice *V
- Mashed Potatoes *V
- Gouda Grits
- Seasonal Vegetables *V
- Cold Pasta Salad *V

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 GFO = Gluten Free Option Available

ENTREES

Pasta (Add Chicken +\$5; Shrimp +\$6 pp)

- Mac n' Cheese *V
- Pasta Alfredo *V

Poultry

- Hot Chicken & Grits
- Chicken Tenders
- Pan-Roasted Chicken
- Jerk Chicken: Half -chicken marinated in a Caribbean jerk sauce. Served with coconut rice, sauteed green beans, topped with pineapple salsa.
- Romano Encrusted Chicken w/a lemon caper sauce

Beef

- Baby Back Ribs w/house BBQ sauce (+\$7 pp)
- Steak Frites (+\$8 pp)
- Prime Rib w/ au jus and horseradish sour cream (+\$9.75 pp)
- Beef Tenderloin (+\$9 pp)

Seafood

- Fish & Chips
- Shrimp & Grits
- Herb-Buttered Salmon
- Crab-Stuffed Salmon (+\$7 pp)

PLATED DINNERS

\$38 per person - (1) Choice of Starters, (1) Choice of Salad, (3) Entree Selections

\$45 per person - (2) Choice of Starters, (1) Choice of Salad, (3) Entree Selections

Includes fresh bread with butter and non-alcoholic beverages.

Limited to parties of 25 or less.

STARTERS

- Crab Dip with Pita Chips
- Jalapeno Hush Puppies *V
- Caprese Kabob
- Shipwreck Chicken Skewers
- Chicken Wings (Chipotle Buffalo or Old Bay Dry Rub)

ENTREES

Beef

- **Spare Ribs:** 1/2 rack of St. Louis pork ribs brushed in our house BBQ sauce, served with fries and slaw. (+\$7 pp)
- **NY Strip:** Grilled w/ horseradish compound butter served over mashed potatoes and jumbo asparagus. (+\$8 pp)

Poultry

- **Hot Chicken & Grits:** Deep-fried spicy chicken, served over gouda stone-ground grits with southern bacon braised cabbage, tasso cream sauce.
- **Jerk Chicken:** Half-chicken marinated in a Caribbean jerk sauce. Served with coconut rice, sauteed green beans, topped with pineapple salsa.
- **Romano-Encrusted:** Romano encrusted and seared chicken cutlets topped with a lemon caper sauce, served with mashed potatoes & green beans.

SALADS

- **House Salad:** Lettuce mix with tomato, cucumbers, red onions, and cornbread croutons with dressing. *V, GFO
- **Caesar:** Romaine lettuce, homemade cornbread croutons and parmesan cheese tossed in Caesar dressing. *V

Pasta (Add Chicken +\$5; Shrimp +\$6 pp)

- **Mac n' Cheese:** Cheese sauce over cavatappi pasta topped with baked bread crumbs. *V
- **Pasta Alfredo:** Creamy alfredo sauce over cavatappi pasta. *V

Seafood

- **Seafood Platter:** Fried shrimp and white fish with old bay aioli and tartar, served w/ fries and slaw. (+\$MKT pp)
- **Shrimp & Grits:** Gouda stone-ground grits, topped with sauteed shrimp, tasso cream sauce, mushroom, tomatoes, and roasted pork belly.
- **Crab-Stuffed Salmon:** Salmon steak stuffed with jumbo lump crab, served with lemon Parmesan risotto, broccolini, and lobster cream sauce. (+\$7 pp)



BRUNCH

Premium coffee, hot tea, orange juice, water, tea, and non-alcoholic beverages are available on all buffets.

MIMOSA & BLOODY MARY BAR **\$20 PER PERSON**

RISE + SHINE BUFFET | \$30 PER PERSON

Seasonal Fruit & Yogurt
Breakfast Breads, Muffins, and Pastries
Sausage and Bacon | Home Fries or Grits
Plus Choice of (2) Entrees

Select Two (2) Entrees:

- Scrambled Eggs with toppings
- Pancakes
- Belgium Waffles
- Shrimp & Grits: Gouda stone-ground grits, topped with sauteed shrimp, roasted pork belly, cherry tomatoes, and mushrooms, in a tasso cream sauce.
- Chicken & Grits: Deep-fried chicken served over gouda stone-ground grits and southern bacon braised cabbage in a tasso cream sauce.
- Pan-Roasted Chicken: Chicken cutlets grilled and lightly seasoned.
- Prime Rib: Slow-cooked rib-eye loin, sliced thin & served w/ au jus & horseradish sour cream. (+\$8 pp)
- Salmon w/ an old bay aioli (+\$5 pp)

THE BASICS BUFFET | \$20 PER PERSON

Seasonal Fruit & Yogurt, Breakfast Breads, Muffins, and Pastries
Scrambled Eggs | Sausage and Bacon
Home Fries, Hashbrowns, or Grits

THE PREMIER BUFFET | \$40 PER PERSON

Seasonal Fruit & Yogurt
Breakfast Breads, Muffins, and Pastries
Home Fries, Hashbrowns, or Grits

Sausage and Bacon
Chef-Attended Egg and Omelet Station
Plus Choice of (3) Entrees

Select Three (3) Entrees:

- Shrimp & Grits: Gouda stone-ground grits, topped with sauteed shrimp, roasted pork belly, cherry tomatoes, and mushrooms, in a tasso cream sauce.
- Chicken & Grits: Deep-fried chicken served over gouda stone-ground grits and southern bacon braised cabbage in a tasso cream sauce.
- Pan-Roasted Chicken: Chicken cutlets grilled and lightly seasoned.
- Prime Rib: Slow-cooked rib-eye loin, sliced thin & served w/ au jus & horseradish sour cream. (+\$8 pp)
- Salmon w/ beurre Blanc (+\$5 pp)

*Brunch is always a good
idea...anytime of the day*

SWEET CRAVINGS

MILK & COOKIES | \$8 PER PERSON

Pitchers of Milk Served with Choice of Two (2) Cookie Flavors:

- Chocolate Chip
- Oatmeal
- White Chocolate Macadamia

MINI CHEESECAKE | \$3 PER PERSON

Choose Three (3):

- Chocolate
- NY Vanilla
- Lemon Cream
- Strawberry
- Salted Caramel Hazelnut

SUNDAE BAR | \$10 PER PERSON

Vanilla Ice Cream and Chocolate/ Caramel/ Strawberry Sauces, Candy Toppings and Whipped Cream

CUPCAKE INDULGENCE | \$9 PER PERSON

Display of Chocolate and Vanilla Cupcakes with Vanilla, Strawberry, Peanut Butter, and Chocolate Buttercream Frosting and topped with an assortment of different delights.

KEY LIME PIE | \$7 PER ITEM

CHOCOLATE LAVA CAKE | \$8 PER ITEM

FUNNEL CAKE FRIES | \$3 PER ITEM

CHURROS | \$3 PER ITEM



BEVERAGE SERVICES

OUR EVENT COORDINATOR CAN HELP YOU TO PLAN THE PERFECT COMBINATION OF FOOD & BEVERAGE THAT IS APPROPRIATE FOR THE SCOPE OF EVENT & VENUE.

You can add bar service to any of our catering service styles. Have a special request? Want a custom cocktail for your event? -- We are ready!

Bar Packages		2 Hours	3 Hours	4 Hours
Tier 1: Beer & Wine	Beer & Wine Domestics and Imports House Wines Soft Drinks & Tea	\$24 pp	\$32 pp	\$40 pp
Tier 2: Full Bar	Beer, Wine, and Spirits Domestics and Imports House Wines Wells Liquors Soft Drinks & Tea	\$30 pp	\$38 pp	\$46 pp
Tier 3: Premium Bar	Beer, Wine, and Spirits Domestics and Imports House Wines Premium Liquors Soft Drinks & Tea	\$36 pp	\$45 pp	\$54 pp

Domestic: Bud Light | Budweiser | Coors | Miller lite | Yuengling | Michelob Ultra

Imports: Corona Extra | Landshark | Sweetwater 420 | White Claw

Well liquor: Mr. Boston Vodka | Evan Williams Bourbon | Aristocrat Rum |

Aristocrat Gin | Juarez Gold Tequila

Premium Liquor: Titos | Jack Daniels | Captain Morgan | Tanqueray | Espolon

Wine: House Chardonnay | Merlot | Cabernet Sauvignon | Pinot Grigio |
\$24 per bottle

Champagne: Rock Nest House Champagne \$24 per bottle |
Premium Champagne | \$30 per bottle



HOSTED OR CASH BAR

HOSTED BAR Charges are based on the actual number of drinks consumed. Event may have a F&B minimum.

CASH BAR Guests are responsible for purchasing their own drinks.

CALL BRANDS LIQUOR | \$7.50

PREMIUM BRANDS LIQUOR | \$9.00

ULTRA-PREMIUM LIQUOR | \$11.50

DOMESTIC BEER | \$6.00

IMPORTED / PREMIUM BEER | \$7.50

HOUSE WINE | \$5

SOFT DRINKS / BOTTLED WATER | \$3.00

DOMESTICS

Bud Light | Budweiser | Coors | Miller lite | Yuengling | Michelob Ultra

IMPORTS

Corona Extra | Landshark | Sweetwater 420 | White Claw

WELL LIQUOR

Mr. Boston Vodka | Evan Williams Bourbon | Aristocrat Rum | Aristocrat Gin | Juarez Gold Tequila

PREMIUM LIQUOR

Titos | Jack Daniels | Captain Morgan | Tanqueray | Espolon

WINE

House Chardonnay | Merlot | Cabernet Sauvignon | Pinot Grigio | \$24 per bottle

CHAMPAGNE

Rock Nest House Champagne | \$24 per bottle -- Premium Champagne | \$30 per bottle

CONTACT US

LIFE IS TOO SHORT NOT TO THROW A PARTY!

Our dedicated Event Coordinator works with you from the very beginning to ensure every detail is discussed. Our private event offerings range from a casual buffet-style lunch to formal, sit down meals ... and everything in between! If you don't see something- ask about it. If we can make it happen ... we will.

All of our site visits and tours are done by appointment only with our Event Coordinator. They will show you the space options and discuss your event and answer any questions you have.

Direct Phone #: **910-742-8933** | Email: events@portcitymarina.com

Learn more on our website: www.marinadistrictilm.com

We look forward to serving you!
-- Events Team at Port City Marina

