



Receptions
CATERING MENU

Food designed with conversation in mind ...

Classics

- . Warm Artichoke, Asiago Cheese and Spinach Dip served with Pita and Tortilla Crisps
(Serves 20) ~ \$69.00
- . Imported and Domestic Cheese Board with Crackers and Flat Breads ~ \$2.75 per person (Minimum of 25 people)
- . Vegetable Platter with Raw or Grilled Vegetables ~ \$2.25 per person (Minimum of 25 people)
- . Fresh Fruit Display ~ \$2.99 per person (Minimum of 25 people)

Carved Sandwiches

(Serves 15 people with assorted baked artesian rolls)

- . Baltimore Roast Beef with Horseradish Sour Cream, Shaved Red Onions, Tomatoes and Lettuce, Baked Beans and Yellow Mustard Coleslaw ~\$120.00
- . Maple or Honey Glazed Pit Ham, Red Skin Potato Salad and Mustard Sauce
~\$99.00
- . Roasted Turkey Breast with Tortellini, Green Bean Salad and Lemon Mayonnaise
~\$110.00
- . London Broil, BBQ Onions, Roasted Mushrooms, Steak Sauce Mayo, Red Skin Potato Salad ~\$135.00

Hors D'oeuvres
CATERING MENU

Set the scene ...

STATIONERY HORS D'OEUVRES

Any of the items on our menu can be prepared to your specifications;
additional service charges will apply for passed hors d'oeuvres.

Hot Appetizers

Priced per 35 pieces

- . Sweet&Sour/BBQ/or Swedish Meatballs ~ \$20.00
- . Petite Crab Cakes with Green Onion Remoulade ~\$79.00
- . Coconut Crusted Shrimp with a Citrus Sweet and Sour Sauce ~\$59.00
- . Chicken Satay with Teriyaki Glaze ~\$49.00
- . Bacon Wrapped Scallops ~\$49.00
- . Chicken Drumettes ~\$40.00

Chilled Appetizers

Priced per 30 pieces

- . Jumbo Shrimp Cocktail with Cocktail Sauce ~\$69.99
- . Seared Scallop with Soy Glaze on a Crispy Wonton ~79.99
- . Beef Carpaccio with a Caper and Dijon Mayonnaise Crustade ~\$69.99
- . Smoked Salmon with Fresh Lavash Rolls ~\$59.99

Have something else in mind?
Ask us, we would be more than
happy to customize the menu
to your specifications.

DESSERTS

Blue Jay Social

Chocolate and Vanilla Ice Cream served with assorted toppings and whipped cream ~ \$5.00 per person

The Chef's Premium Dessert Display

(30 person minimum) Assorted Bakery Fresh Cakes, Petite Fours, Cookies, Brownies and Cannoli ~ \$9.00 per person

Bananas Foster Action Station*

Bananas Sautéed with Brown Sugar and Rum, Served with Vanilla Ice Cream \$8.99 per person

*Attendant fee of \$15.00/hr with a Three Hour Minimum

Sedgefield Manor

Taco Bar

Grilled Chicken, Ground Beef, Steak

Flour Tortilla & Corn Taco Shell

Mexican Rice

Black Bean **or** Refried Bean

Shred Lettuce, Shred Cheese, Sour Cream, Guacamole, Salsa

Tortilla Chips & Queso Dip

Sweet Tea & Lemonade

\$24 pp (Minimum of 25 people)

Potato Bar

Baked Potato or Mashed Potato

Shred Cheese

Butter, Sour Cream

Chopped Bacon, Chopped Broccoli

Red Onions, Green Onions, Chives

Chili

Sweet Tea & Lemonade

\$15 pp (Minimum of 25 people)

BREAKFAST BUFFETS

The Continental **\$5.90 pp**

*Fresh Fruit Tray
Assorted Baked Goods
(Choice of 3: biscuits, cinnamon rolls, danish, muffins or croissants)
Butter, Cream Cheese, and Preserves
Orange Juice
Coffee*

Country Cottage **\$14.00 pp**

*Scrambled Eggs
Waffles, French Toast or Pancakes w/Syrup
Sliced bacon and Link Sausage
Home-Fried Potatoes
Cheese Grits or Plain
Assorted Baked Goods
(Choice of 2: biscuits, cinnamon rolls, danish, muffins or croissants)
Fresh fruit
Orange Juice
Coffee*

All American **\$10.00 pp**

*Scrambled Eggs
Sliced Bacon and Link Sausage
Home-Fried Potatoes
Cheese Grits
Fresh Fruit
Buttermilk Biscuits
Orange Juice
Coffee*

Western Frontier **\$12.00 pp**

*Western Frittata w/ Onions, peppers & mushrooms
Home-Fried Potatoes
Cheese Grits
Sliced Bacon and Sausage Links
Assorted Baked Goods
(Choice of 2: biscuits, cinnamon rolls, danish, muffins, croissants or Fresh Fruits)
Orange Juice
Coffee*

Boxed Lunches \$9.75

*Boxed Lunches include choice of sandwich from below, choice of fruit, pasta or Potato salad, w/pickle spear, and choice of brownie or cookies.
Boxes will include utensils, napkins, mustard and mayonnaise packets.*

***Turkey and Swiss
Tuna/ Chicken Salad Sandwich
Ham and American/Swiss
Veggie Delight
Roast Beef and Cheddar
Peanut Butter & Jelly \$4.50***

Sandwiches topped with lettuce and tomato and served on your choice of white, wheat Rye, hoagie or kaiser roll.

*Add: Croissant for an additional \$1.00 Individual Bag of Potato Chips \$1.00
Can Soda/ or Bottle Juice \$1.25*

Drop off service only. Additional cost for attendant upon request.

Your "Cater-Wings" Party

35 Wing \$37.00
50 Wing Pack \$60.00
20 Wings & 10 Boneless Strips \$40.00
16 Boneless Strips \$22.00
24 Boneless Strips \$28.00
200 Wings \$235.00
50 Boneless Strips \$52.00
75 Boneless Strips \$75.00
100 Boneless Strips \$110.00
200 Boneless Strips \$210.00

(Choice of Flavors: Lemon Pepper, Hot, Mild, Teriyaki, BBQ)

PICNICS & BARBECUES

All picnics are served with iced tea or lemonade and cookies or brownies for dessert. There will be a charge of \$25.00 hr. for grilling on site. There will be \$150 charge if we are providing the grill. Substitute Veggie Burgers for one entrée meat on any buffet or add too for \$1.75 pp.

Hamburger and Hot Dog Picnic

Grilled hamburgers and Hot dogs

With buns

Baked Beans

Chili & Slaw

Potato Salad

Lettuce, Tomato, Onions, and Pickles

Mayonnaise, Ketchup, and Mustard

Sliced American Cheese

Potato Chips

\$ 11.00

Pork BBQ and Fried Chicken Picnic

Chopped Pork BBQ w/Bun

Southern Fried Chicken

Baked Beans

Cole Slaw

Corn on the Cob

Corn Muffins

\$18.00

Herbed Grilled Chicken Picnic

Marinated Lemon Grilled Chicken(bone-in)

Rice Pilaf

Corn on the Cob

Marinated Cucumber & Tomato Salad

Red Bliss Potato Salad

Rolls and Butter

\$14.00

BBQ Ribs & Chicken Picnic

Grilled BBQ Pork Ribs

Grilled Chicken

Baked Beans

Southern Style Green Beans

Potato Salad

Dinner Rolls

\$21.00

Grilled Flank Steak Picnic

BBQ Dry Rub or Jamaican Jerk Dry Rub

Roasted Vegetables

Garlic Roasted Potatoes

Pasta Salad

Dinner rolls

\$16.00

Carolina Buffet

Garden Salad, Potato Salad, Cole Slaw

Grilled Hotdogs, Hamburgers, & Chicken

Lettuce, Tomato, Onions, Pickles

Slice American Cheese, Swiss Cheese

Mayonnaise, Mustard, Ketchup

Chocolate Chip Cookies

and Buns

\$19.50

Buffet Options

Seafood:

<i>Shrimp Scampi</i>	\$12.00
<i>Grilled/Baked Salmon</i>	\$16.00
<i>Shrimp and Cheese Grits</i>	\$11.50
<i>Fried Fish</i> (Croaker bone-in, Catfish, Whiting, Trout)	16.50
<i>Seafood Gumbo</i>	\$13.00
<i>Baked Fish</i>	\$9.00

****Most Seafood dinners priced on current market prices.**

Pork:

<i>Grilled Pork Tenderloin</i>	\$13.00
<i>Smoked Pit Ham</i>	\$13.75
<i>Braised Spare Ribs</i>	\$18.00
<i>BBQ Spare Ribs</i>	\$19.00
<i>Smothered Pork Chops</i>	\$12.00

Poultry:

<i>Jamaican Jerk Chicken</i>	\$14.00
<i>Caribbean Curry Chicken</i>	\$14.00
<i>Sautéed chicken & Peppers</i>	\$11.00
<i>Herb Baked Chicken</i>	\$12.50
<i>Sliced Turkey Breast</i>	\$11.50
<i>BBQ Chicken</i>	\$11.50
<i>Chicken Parmesan</i>	\$11.00
<i>Southern Fried Chicken</i>	\$14.00

Beef:

<i>Roast beef Tenderloin w/ au jus</i>	\$15.00
<i>Stew Oxtail</i>	\$21.50
<i>Flank Steak Roulade</i> (mushroom, shallots, sauce)	\$14.50
<i>BBQ or Braised Beef tips</i>	\$12.00
<i>Beef Ribs (BBQ or Braised)</i>	\$20.00
<i>Ribeye Steak 8 oz</i>	\$16.00
<i>Lamb Chops</i>	\$20.00

Buffet Accompaniments

Salads:

(Choice of One)

Caesar Salad w/Caesar Dressing
Tri-color Tortellini Salad
Southern potato Salad
Tossed Garden Salad
Spinach Salad w/ Red onions
Tomato and Cucumbers Dill Salad
Tomato Mozzarella Salad w/ Basil

Vegetables:

(Choice of Two)

Oven Roasted Seasonal Vegetables
Sweet Buttered Corn
Roasted Baby Carrots
Southern Green Beans
Grilled Asparagus
Honey Glazed Carrots
Lemon Peppered Broccoli
Season Squash & Zucchini
Collard Greens

Starches:

(Choice of One)

Brown or White Rice
Blended Wild Rice
Baked Beans
Yellow Rice
Roasted New Potatoes
Sweet Potato Casserole
Garlic Mashed Potatoes
Fried Potato Wedges
Rice Pilaf
Au Gratin Potatoes
Macaroni & Cheese

BEVERAGES

<i>Iced Tea (Sweetened or Unsweetened)</i>	<i>\$1.00 pp</i>
<i>Coffee (Regular and Decaffeinated)</i>	<i>\$1.50 pp</i>
<i>Hot Tea</i>	<i>\$1.00 pp</i>
<i>Assorted Bottled Juices (Cranberry, Orange Juice, Apple Juice, Grape Juice)</i>	<i>\$2.00/Each</i>
<i>Bottled Water</i>	<i>\$1.25 pp</i>
<i>Soda, Can</i>	<i>\$1.75 pp</i>
<i>Lemonade</i>	<i>\$1.00 pp</i>
<i>Tropical Fruit Punch (red based)</i>	<i>\$1.50 pp</i>
<i>Deluxe Fruit Punch (Orange Juice, Pineapple Juice and Ginger Ale)</i>	<i>\$1.50 pp</i>
<i>White Grape Juice Punch</i>	<i>\$1.50 pp</i>
<i>Citrus Punch</i>	<i>\$1.50 pp</i>

House Desserts

<i>Assorted Fruit Pies or Cobblers (cherry, peach, blueberry, apple)</i>	<i>\$3.00 pp</i>
<i>Pumpkin Pie</i>	<i>\$1.85 pp</i>
<i>Pecan Pie</i>	<i>\$2.00 pp</i>
<i>Boston Crème Pie (Yellow cake layered w/vanilla cream topped with chocolate)</i>	<i>\$2.10 pp</i>
<i>Lemon Meringue Pie</i>	<i>\$2.50 pp</i>
<i>Banana Pudding</i>	<i>\$2.65 pp</i>
<i>Cookies (sugar, carnival, oatmeal, chocolate chip)</i>	<i>\$1.00 pp</i>
<i>Lemon Cake w/ Lemon Icing (Cut in squares)</i>	<i>\$1.50 pp</i>
<i>Chocolate Cake w/Chocolate Icing (Cut in Squares)</i>	<i>\$1.50 pp</i>
<i>Marble Cake w/Butter Cream Icing (Cut in Squares)</i>	<i>\$1.50 pp</i>
<i>Assorted Cake Squares (lemon, yellow, chocolate,white)</i>	<i>\$1.15 pp</i>
<i>Red Velvet Cake</i>	<i>\$2.00 pp</i>
<i>Coconut Cake</i>	<i>\$2..00 pp</i>
<i>Brownie</i>	<i>\$1.00 pp</i>