



# Catering Menu

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Perfect for Luncheons | Reunions | Holiday Parties | Celebration of Life |  
Military Banquets | Tea Parties | Rehearsal Dinners | Backyard BBQ's |  
Employee Luncheons | Corporate Functions | Showers | Retirement Parties |  
Anniversaries | Dinner Shows, etc



Pg. 2-3 Themed Menus

Pg. 4- Hor d'Oeuvres & Add On's

Pg. 5- Stations

Catered Dinner Buffet (\$26/per person)

All dinner menus include 1 hor d' oeuvres, 2 entrees, 2 accompaniments, 1 salad, and 1 bread.

Please email your selections to [info@emeraldcoastvibe.com](mailto:info@emeraldcoastvibe.com).

\*\*incurs an additional cost

### *Entree Selections*

Garlic Herb Roasted Chicken  
Chicken Carbonara w/ spinach and bacon  
Blackened Chicken or Shrimp Alfredo  
Baked Ziti  
Italian Crusted Pork Tenderloin  
Honey Mustard Pork Chops  
Chicken & Andouille Jambalaya  
Rosemary Balsamic Beef Medallions  
Chicken Marsala  
Chicken Piccata  
Chicken & Waffles  
Fajitas w/ Salsa Lime Chicken & Flank Steak  
Boiled Shrimp w/ Cocktail Sauce  
Southern Fried Chicken  
Cajun Gumbo w/ White Rice  
Pot Roast w/Root Vegetables  
Fried Fish Tenders  
Pulled Pork/ Beef Brisket  
Blackened Gulf Shrimp & Grits \*\*  
Prime Rib w/ horseradish and Au Jus \*\*  
Parmesan Crusted Fresh Fish \*\*

*Wedding Menus*

# Wedding Menus

## *Accompaniments*

Sautéed green bean almonidine  
Roasted herb potatoes  
Garlic Parmesan mashed potatoes  
Sweet potato Mash  
Buttered sweet corn  
Steamed vegetable Medley  
Steakhouse Mac and cheese  
Lemon butter steamed broccoli  
Parmesan crusted asparagus  
Wild rice pilaf  
Roasted nightshade vegetables  
Grilled vegetable medley- zucchini, squash, red onion  
Vegetable Au Gratin  
Scalloped Potatoes

## *Breads*

Yeast Rolls w/whipped butter  
French Bread with garlic aioli  
Cheddar garlic biscuits  
Corn bread muffins  
Garlic bread

## *Salads*

Caesar Salad  
Italian mixed greens  
Tossed garden salad  
Citrus summer salad  
Kale Antioxidant salad

# Har d'oeuvres Menu

Fresh Seasonal Fruit Display

Domestic Cheese Platter

Vegetable Crudités

Parmesan Stuffed Mushrooms

Caprese Skewers

Mexican Dip Trio {Salsa, Guacamole, Queso}

Herbed Cream Cheese Cucumber Sandwiches

Tomato Bruschetta Bites

Cheese Quesadilla Triangles

Sweet Chili Meatballs

Antipasto Platter w. Meats, Cheeses, Breads, Roasted Veggies, Olives

Spinach & Artichoke Dip w. Crackers and fresh veggies

Sausage & Cream Cheese Stuffed Mushrooms

Mediterranean Dip Trio {Hummus, Tzatziki, Spinach Dip}

Chicken Salad Croissants

Spring Rolls

Chicken & Waffle Bites

Grilled Cheese Sammies w. Tomato Basil Soup Shooters

Gourmet Deviled Eggs

Crostini Station

BBQ Chicken Flatbread Bites

Sand Dollar Crab Cakes w. Remoulade Sauce\*\*

Jumbo Shrimp Cocktail\*\*

Buffet Table Setup... \$75.00

Includes three (3) 8' tables with black or white linens

China Plateware... \$12 per person

Includes salad plate, dinner plate, tea/water goblet, salad fork, dinner fork, knife, teaspoon, linen napkin, cake plate and dessert fork, as well as full service setup and cleanup

Servers/ Wait Staff... \$75.00 per server/ 4 hours

Bartenders... \$200.00 per bartender/ 4 hours

Cake Service...\$50 (up to 50 guests) , \$75 (up to 100 guests), \$100 (more than 100 guests)

Includes plates, napkins, forks, cake cutting set, cutting/plating

Add Ons

# Stations

Stations do not include beverage setup unless noted.

## *Shrimp & Grits... \$30 per person*

homemade butter grits served hot w/ sauteed or blackened shrimp & a variety of toppings including green onions, cheese, crumbled bacon, hot sauces, chopped ham, and condiments

## *Mashed Potato Bar... \$15 per person*

load up a bowl chocked full with delicious, creamy mashed potatoes and all the toppings you could want- butter, sour cream, chives, bacon, ham, black olives, green onions, shredded cheeses, gravy, & seasonings. If you'd like to make it a main course, we recommend adding shredded meats to the bar such as BBQ chicken or pork.

## *Street Taco Bar... \$20 per person*

Corn and flour tortillas with your choice of 3 proteins: Baja Fish, Shredded Chicken Seasoned Ground beef, Marinated Flank Steak, or Citrus Shrimp. Includes black beans, Spanish Rice, lettuce, cheese, tomato, red onion, sour cream, pico de Gallo, salsa, cilantro, hot sauce, etc.

## *Slider Station... \$15 per person*

Sliders are always a hit; choose one style or a mix and match of flavors for every taste- BBQ Pulled Pork, Hawaiian Ham & Swiss, BLT, American Cheeseburger, Veggie

## *Low Country Shrimp Boil... \$32 per person*

Gulf shrimp, Andouille Sausage, corn niblets, red potatoes, celery, & lots of Old Bay cooked onsite with one non-seafood entree, a few sides and breads to soak it all up

## *You're Killin' Me Smalls S'mores Station... \$15 per person*

A delicious spread of chocolate, marshmallows, & graham crackers served for a make your own S'mores Bar. Try good old fashioned S'mores or add a few twists on the classic style, such as Sea Salt Caramel, Peanut Butter, or York Peppermint Style

## *Breakfast at Tiffany's Brunch Station... \$20 per person*

Who doesn't love brunch? Bring the family together with a classic start including scrambled eggs or hearty breakfast casserole, hash browns or breakfast potatoes, pork sage sausage, applewood bacon, chicken and waffles, fresh fruit medley, a variety of sweets, and mini yogurt parfaits. Includes OJ and Cranberry Juice.