

Hors d'oeuvres Party

\$45.00 pp + tax
+ 300.00 service charge when additional time is added

**casual seating for 1/2 of guest count or fewer*
**6" cocktail plates, forks and small paper napkins on food tables*
**if seating is required for entire guest count please see plated or buffet meal menus*
**food available immediately following ceremony through cake cutting*

Meats – served with small rolls and sauces – Choose 2
**sliced and plattered*

Beef Tenderloin*

horseradish cream sauce & mushroom ragout

Pork Loin*

seasonal chutney & maple mustard

Grilled Chicken Breast*

fruit relish & mustard herb sauce

Carolina Pork BBQ

slaw and sesame bbq sauce

Poached Salmon

marinated cucumber and lemon dill sauce

Dip – Choose 1 - Served with crackers and crostini

Crab Mornay

Warm Artichoke & Spinach

Smokey White Cheddar and Bacon

Gourmet Cheese & Fruit Platter

display of imported and domestic cheese with seasonal fruit, crackers and crostini

Roasted Vegetables & Dip

[Hors d'oeuvres – Choose 2](#)

Service & Linen includ http://www.lewisgintercatering.com/guides/sample_custom_menus.pdf - Click to view Sample Menus



Buffet Dinner

\$55.00 pp + tax
+ 300.00 service charge when additional time is added

**seating for entire guest count*
**places set with silverware, glassware and flatware and linen napkins*
**meal to be served as directed by client*

Salad – Choose 1

Caesar Salad

Seasonal Vintner's Salad*

Classic Tossed Salad

Classic Spinach Salad

Spring / Summer* – brie, fresh berries, marcona almonds with mixed greens

Autumn / Winter* – white cheddar, sliced apples, candied pecans with mixed greens

Entrées– Choose 2

Grilled Chicken Breast

Choose a sauce:

Lemon Caper sauce (Piccata)

Tomato Basil sauce (Pomodoro)

Mushroom Wine sauce (Marsala)

Herb Salmon with Lemon Dill Sauce

Rosemary Pork Tenderloin au Jus

Grilled Flank Steak served with our housemade steak sauce

Meriwether Godsey Crab Cakes with Remoulade

Shrimp & Grits

Grilled Kebobs - choose 2

Beef tenderloin, chicken breast, shrimp or seasonal vegetable

Mushroom Wellington (Vegetarian)

Farmer's Lasagna (Vegetarian and Gluten Free)

Sides – Choose 3

Red Bliss Potatoes or Sweet Potatoes

Roasted / Mashed or Scalloped

Basmati Rice

Baked Brown Rice

Macaroni & Cheese

White Bean Cassoulet

Sautéed Green Beans

Steamed Asparagus

Roasted Seasonal Vegetables

Tomato Artichoke Casserole

Brussels Sprouts with Bacon

Mushroom Bread Pudding

Rolls & Butter

Water, Iced Tea available upon request, Coffee Station (or table service)

Price includes service and linen

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Plated Dinner

\$65.00 pp + tax
+ 300.00 service charge when additional time is added

**seating for entire guest count*
**places set with silverware, glassware and flatware and linen napkins*
meal to be served as directed by client

Salads – Choose 1

- | | |
|-----------------|----------------------------------|
| Caesar | Seasonal Vintner’s Salad* |
| Classic Spinach | Wedge Salad |
| | with blue cheese, bacon & tomato |

Spring / Summer* – brie, fresh berries, marcona almonds
 Fall / Winter* – cheddar, sliced apples, pecans

Entrées– choose 1 for all guests or 2 for guests to choose from in advance of event

- | | |
|----------------------------------------|---------------------------------|
| Filet of Beef with maitre d’ butter | Porterhouse Pork Chop |
| Coffee Crusted Braised Short Ribs | Glazed Salmon |
| Meriwether Godsey Signature Crab Cakes | Roasted Rosemary Chicken Breast |
| Pumpkin Curry with Lentils - V | White Beans with Tomatoes |
| Mushroom Wellington - V | over Fresh Zucchini cakes - V |

****make it a duet plate by choosing two entrées per plate - \$5.00 pp additional charge***

Sides – Choose 2

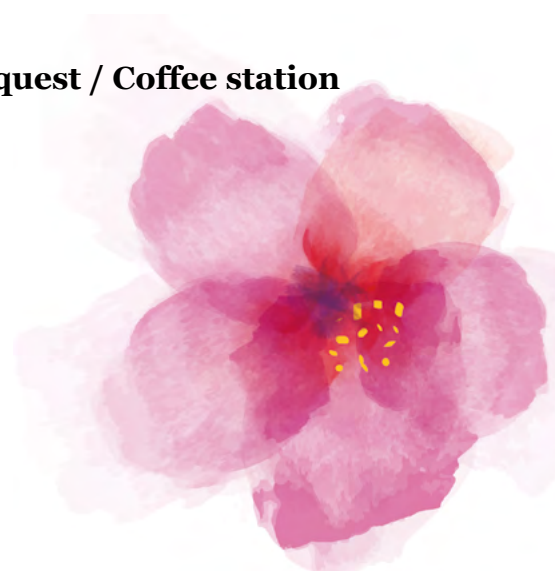
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|----------------------------------|----------------------------------|
| Starches | Vegetables |
| Creamy Mashed Potatoes | Oven Roasted Seasonal Vegetables |
| Oven Roasted Fingerling Potatoes | Steamed Asparagus |
| Basmati Rice | Sautéed Green Beans |
| Wild Mushroom Bread Pudding | Roasted Brussels sprouts |
| Roasted Sweet Potatoes | Cider Rice Pilaf |

Rolls & Butter

Water served with Dinner / Iced Tea available upon request / Coffee station (or table service)

Service & Linen included

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Bar Package

Consumption Bar

Set - up Charge for Beer and Wine Bar **\$5.50 pp*+ usage**
 includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Alcohol for Beer and Wine Bar

Charged on usage - \$4/domestic beer
 \$5/ premium or import beer
 \$25/ bottle = 5 glasses (full bottle price charged when opened)

We estimate \$12.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Set-up charge for Full Bar

\$6.00 pp*+ usage

Includes soft drinks, sparkling water, mixers, juices, bar fruit, glassware, ice, bar snacks and bartender(s).

Alcohol for Full Bar

Charged on usage \$4/domestic beer
 \$5/ premium or import beer
 \$25/ bottle = 5 glasses (full bottle price charged when opened)
 \$6/ 1.5 oz liquor pour (house brands)

We estimate \$15.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Cash Bar

Set - up charge for Beer and Wine Bar

\$5.50 pp*

includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Set-up charge for Full Bar

\$6.00 pp*

includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Guests pay for drinks

\$5/ beer
 \$7/ wine (house)
 \$8/1.5 oz. liquor pour (house brands)

** this amount is charged for all guests 10 years of age and older.*



Beer / Liquor / Wine selections

House Beer**

Bud Light
 Devils Backbone Vienna Lager
 Starr Hill Northern Lights IPA*
 Legend Brown Ale*

House Wine***

Benvolio Pinot Grigio
 Picket Fence Chardonnay
 Cristalino Sparkling Wine
 Main Street Cabernet
 10 Span Pinot Noir

House Liquors**

Tanqueray Gin
 Smirnoff Vodka
 Dewar's Scotch
 Jim Beam Bourbon
 Bacardi Rum
 Dry & Sweet Vermouth

** Premium beer*

*** Beer and Wine bar includes all house wines and beers*

*** Full Bar includes all house wines, beers and liquors*

*** Additional choices available upon request. Additional charges may apply*

**** Client may substitute another type of white or red wine*

Ritual Sauvignon Blanc

Kung Fu Girl Riesling

Seven Falls Merlot

Trivento Malbec

Nine Vines Moscato

Wine service with Buffet or Plated Dinner **\$7.50 pp**
 (Table service only)

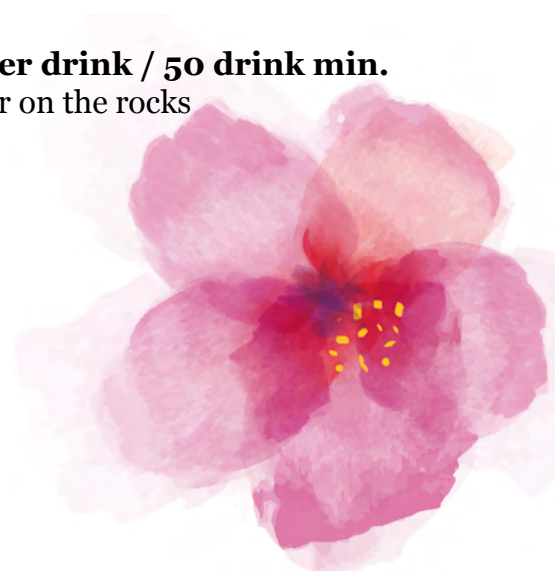
Cordials Bar **\$5.00 per drink / 50 drink min.**
 Assortment of Liqueurs
 Server
 Glassware, Ice and Supplies

Martini Bar **\$7.00 per drink / 50 drink min.**
 Made to Order Classic and Specialty Martinis (max 3 choices)
 Bartender
 Glassware, ice and supplies
 Bar Snacks

Signature Cocktails **\$7.00 per cocktail / 50 drink min.**
 1-2 Specialty Cocktails (customer choice) prepared and passed for 1 hour*
**certain restrictions apply*

Whiskey Bar **\$8.00 per drink / 50 drink min.**
 Manager's selection of 3 top shelf whiskeys served neat or on the rocks
 Bartender
 Glassware, ice and supplies and Bar Snacks

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Action Stations or Late Night Snacks

\$8.00 pp -when added to hors d'oeuvres parties, buffet meals or plated meals

Mashed Potato Bar

Creamy Mashed Potatoes served with:
 Sharp Cheddar Cheese
 Butter
 Sour Cream
 Bacon

Pasta Bar

Penne & Cheese Tortellini
 Marinara Sauce & Pesto Cream Sauce
 Breadsticks

Tex Mex

Flour Tortillas	Cheddar Cheese
Shredded Chicken or Beef Barbacoa	Lettuce
Sautéed Onions and Peppers	Salsa & Sour Cream

Mac & Cheese Bar

Traditional
 Lobster Mac & Cheese
 Blue Cheese and Bacon Mac & Cheese

Grits Bar

Creamy cheese grits served with:
 Sautéed Shrimp
 Local Sausage
 Sautéed Vegetables

Chocolate Fountain

(75 pp minimum)

Milk, Dark or White Chocolate
 Assortment of Fresh Fruit, Marshmallows, Gaufrettes and Pretzels

Gelato or Ice Cream Sundae Bar

(served for 1 hour only)

Choose 2 flavors
 Vanilla, Chocolate, Strawberry Ice Cream
 Sweet Cream, Chocolate or Strawberry Gelato
(other flavors available upon request)

Toppings:

Chocolate & Caramel Sauce, Macerated Strawberries, Whipped Topping & Crushed Nuts

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor

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Ala Carte Hors d'oeuvres

Priced per Person, unless specified
**Order 2 & get the 3rd for equal or lesser value for 1/2 price*

Butlered or Stationary (2 per person)

Shrimp Cocktail	5.00 *
Petite Crab Cakes	5.00*
Bacon Wrapped Scallops	4.00
Jade Dumplings - vegetarian	3.00
Spinach & Cheese Triangles	3.00
Caprese Skewers	3.00
Sweet Potato Ham Biscuits	3.50
Crab Wontons	3.50
Vegetable Spring Rolls	3.00
Prosciutto & Gruyere Pinwheels	3.00
Brie Crostini	3.00
Asigio Potatoes	3.00
Pigs in a Blanket made with local sausage	3.00
Gazpacho shooter with Atlantic Shrimp	4.00
Deviled Eggs	3.00

Stationary Hors d'oeuvres (priced pp)

Cheese & Fruit Display	4.00
Local Charcuterie Platter	4.00
Antipasto Display	4.00
Roasted Vegetables with Dip	3.00
Hot Crab & Artichoke Dip	4.00
Hot Spinach & White Cheddar Dip	3.50
Classic Spinach Dip	3.00
Brie Fondue	3.00
Layered Guacamole	2.50
Local Oyster Bar	7.00 **

**\$1.00 up charge when selected with Hors d'oeuvres package*

*** \$2.00 up charge when selected with Hors d'oeuvres package*

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Ala Carte Beverages

Sodas & Bottled Water	\$2.00 ea charged on consumption
Bottled Juice	\$2.00 ea charged on consumption
Sparkling Water	\$2.50 ea charged on consumption
Iced Tea	\$2.00 pp
Lemonade	\$2.00 pp
Punch	\$3.50 pp
Strawberry Sparkling	
Citrus	
Champagne	\$4.50 pp
Infused Water Station (choose 1)	\$2.00 pp
Cucumber Lemon	
Citrus	
Strawberry Basil	
Coffee Station	
Coffee, Decaf, Hot Tea	\$2.25 pp
Hot Chocolate or Hot Cider	\$2.00 pp

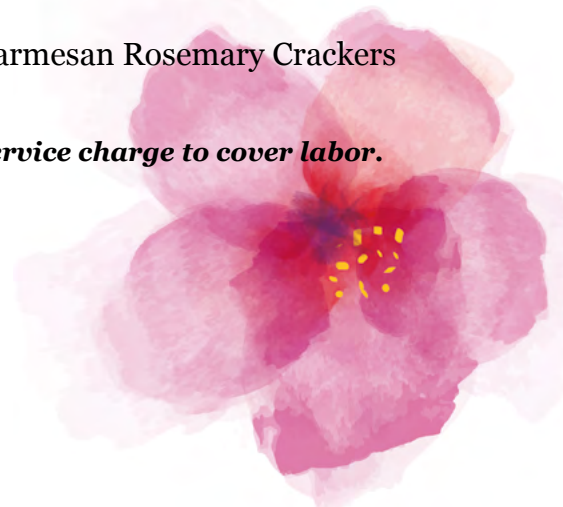
Snacks

*An assortment of fresh and unique snacks designed to fuel any event. **Pick 3 - \$5.00 pp***

- | | | |
|-----------------------------|-------------------------|-------------------------------|
| White Cheddar Cheese Straws | Dill Oyster Crackers | Dried Fruit |
| Sweet & Spicy Mixed Nuts | Candied Pecans | Mini Lemon Shortbread cookies |
| Smoked Almonds | Dark Chocolate Nut Bark | Maple Bacon Jerky |
| Assorted Chocolates | Assorted Hard Candies | Parmesan Rosemary Crackers |

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.

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Rentals

Linen

included in menu packages / White or Ivory

Specialty Linen

Available upon Request

Cake Stand

18" Silver-plated Round Embossed Cake Stand \$25.00

Votives

Tea Lights in Glass Holders

up to 75 guests \$25.00

76 - 150 guests \$35.00

151 + \$40.00

High Top Cocktail Table

with White or Ivory Linen \$30.00 each

Kids Meals

Children 3-10 can either eat from the adult menu for half price or we can prepare a simple meal of chicken fingers, French fries and fruit for \$8.00. Beverage charges apply.

Children under 3 are free, unless children's plate is ordered.

Vendor Meals

Vendors can eat from the menu and must be included in the head count or we can prepare a boxed lunch for \$12.00. Meal or bar set-up charges apply.

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