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Grilled Tuscan, Pita & Focaccia Breads with Pimento  
Cheese, Carolina Caviar & Tomato Basil

Mixed Green Salad with Carrots, Cucumbers & Tomatoes  
Homemade Ranch Dressing  
Balsamic Vinaigrette Dressing

Pulled Pork served with BBQ Sauce, Eastern Carolina Style  
Sauce, Hot Sauce & Cole Slaw  
Memphis Style Chicken

Country Style Green Beans with Bacon  
CBD Signature White Macaroni & Cheese  
Dinner Rolls, Corn Bread Muffins with Butter

Grilled Tuscan, Pita & Focaccia Breads with Hummus,  
Hot Spinach Artichoke Dip, & Tomato Basil

Imported & Domestic Cheese Tray with Seasonal Fruit  
Garnish & Assorted Crackers

Chilled Marinated Grilled Vegetables

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*Per Person*

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Biscuit Station with Southern Style Biscuits, Garlic  
Cheddar & Country Ham

Miniature Biscuits, Sausage Gravy, Pimento Cheese,  
Assorted Jams & Honey Butter

Chicken & Waffles with Maple Syrup  
Maple Pepper Bacon  
Grits with Butter  
Spiced Cooked Apples

Served with Chopped Tomatoes, Cheddar Cheese,  
Chopped Ham, Diced Onion, Salsa, Hot Sauce, Red  
Peppers, Spinach, Bacon & Mushrooms

# ***An Italian Affair Buffet***

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*Per Person*

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Grilled Tuscan, Pita & Focaccia Breads  
Hummus, Tomato Basil, & Hot Spinach Artichoke Dip

Hand Tossed Caesar Salad with Grated Parmesan

Hand Breaded Chicken Parmesan

Eggplant Parmesan

Tortellini with Peas & Prosciutto in Alfredo Sauce

Sauté Vegetable Medley

Garlic Bread

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*Per Person*

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Imported & Domestic Cheese Tray with Seasonal Fruit,  
Garnish & Assorted Crackers

Mixed Baby Greens with Fresh Strawberries, Feta Cheese  
& Candied Walnuts

Balsamic Vinaigrette

Apple Cider Vinaigrette

Bacon & Gouda Stuffed Chicken with Pesto Cream Sauce

Honey Garlic Glazed Salmon

Rosemary Roasted Red Potatoes

Fresh Green Beans with Roasted Red Peppers

Dinner Rolls with Butter

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*Per Person*

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Grilled Tuscan, Pita & Focaccia Breads with Roasted Red  
Pepper Chicken Dip, Hummus & Tomato Basil  
Ahi Tuna\* Bruschetta  
Toasted Phyllo Cups with Grilled Chicken, Mango & Cilantro  
Imported & Domestic Cheeses with Seasonal Fruit Garnish  
& Assorted Crackers  
Petite Crab Cakes with Lemon Aioli  
Chilled Marinated Grilled Vegetables  
Springs Rolls with Thai Chili Sauce  
Bacon Wrapped Chicken Bites

Rosemary Roasted NY Strip Loin\*  
Balsamic Onion Marmalade  
Horseradish & Whole Grain Mustard Sauce  
Dinner Rolls with Butter

*\*Meat and Tuna may be served undercooked. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.*



Spanikopita

Beef Portobellos Stack

Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha Aioli

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*Per Person*

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Petite Country Ham Biscuits  
Fried Green Tomatoes with Pimento Cheese

Imported & Domestic Cheese Tray with Seasonal Fruit  
Garnish & Assorted Crackers

Baby Greens with Candied Walnuts, Feta Cheese with  
Apple Cider Vinaigrette & Balsamic Vinaigrette  
Lightly Seasoned Green Beans  
Mac & Cheese Bar with Smoked Gouda, Bacon Bits,  
Green Onions & Diced Tomatoes

Sautéed Shrimp & Grits with Bacon, Cheddar &  
Caramelized Onions

Smoked Beef Brisket with Sweet BBQ Sauce  
Dinner Rolls with Butter

*\*Can Substitute for a Pit Ham Carving Station*

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*Per Person*

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Scallops Wrapped in Bacon  
Beef Portobello Stack

Grilled Tuscan, Pita & Focaccia Breads with Hummus, Tomato Basil &  
Hot Spinach Artichoke Dip

Imported & Domestic Cheeses with Seasonal Fruit Garnish & Assorted Crackers

Baby Greens with Feta Cheese, Mandarin Oranges, Dried Cranberries  
& Candied Walnuts with Balsamic Vinaigrette & Citrus Vinaigrette

Sauté Vegetable Medley

Redskin Mashed Potato Bar with Bacon, Sour Cream, Green Onions,  
Butter & Cheddar Cheese

Chicken Breast Stuffed with Spinach, Mushrooms & Smoked Gouda  
in a Roasted Garlic Cream Sauce

Tortellini Tossed with Smoked Salmon, Arugula & Garlic Alfredo

Rosemary Roasted Prime Rib of Beef\* Au Jus, Horseradish Sauce &  
Balsamic Onion Marmalade  
Dinner Rolls with Butter

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may increase your risk of foodborne illness.*

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*Per Person*

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Bloody Mary Shrimp Shooter  
Orange Glazed Pork Belly on Sweet Potato Chips with Sriracha  
Aioli  
Caprese Skewer with Balsamic Drizzle

Charcuterie Board with a Variety of Dried Meats, Imported &  
Domestic Cheeses with Fig Jam, Olives & Nuts

Mixed Baby Greens with Goat Cheese, Pine Nuts, Pomegranate  
Seeds & Fresh Pears with Honey Balsamic Vinaigrette

Red Wine Braised Short Ribs

Chicken Stuffed with Portobellos & Sundried Tomatoes with  
Vermont White Cheddar

Honey Garlic Glazed Salmon

Roasted Tri-Color Fingerling Potatoes

Seasoned Fresh Green Beans with Olive Oil Drizzle

Dinner Rolls with Butter



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(Pricing Upon Request)

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Chef Sautéed Shrimp & Grits with Bacon, Cheddar Cheese, & Caramelized Onions

Penne Pasta, Marinara Sauce, Basil Cream Sauce, Sliced Italian Sausage, Meatballs, Sliced Grilled Chicken, Sliced Mushrooms, Sliced Red Caramelized Onion, Sliced Roasted Red Peppers, Fresh Spinach & Parmesan Cheese

Grilled Chicken, Andouille Sausage, Shrimp, Rice & Grilled Vegetables

\*Choice of Rosemary Roasted NY Strip or Prime Rib, Served with Balsamic Onion Marmalade, Horseradish, Dijon Mustard, and/or Au Jus

CBD Signature Macaroni & Cheese with Broccoli, Bacon, Salsa, Ham, Green Onion & Diced Tomato

*\*Meat may be served undercooked. Consuming raw or undercooked meats may increase your risk of foodborne illness*