

Sea Ranch

RESORT

APPETIZERS

(Twenty- person minimum guest count; priced per person; applicable taxes and service charge will be added to all selections)

Dips & Displays

Creamy Warm Crab Dip with Crispy Pita Points \$5.00

Warm House made Pimento Cheese Dip with Crostini Crisps \$4.00

Crisp Chilled Vegetable Crudité with Ranch Dip \$3.75

Seasonal Fruit Display \$4.25

Pistachio Chicken Salad with Sliced Baguette \$4.25

Italian Cheese Display

Asiago, Creamy Gorgonzola, Sharp Provolone, Pepato & Italicco
served with Baguettes and Pita Points

\$4.00



Wisconsin Cheese Display

Gruyere, Vintage Van Gogh, Buttermilk Blue, Mezzaluna, Fontina,
Sharp Cheddar served with Baguettes and Pita Points

\$6.00

Baked Brie En Crut

with your choice of Roasted Garlic Oil, Apple & Caramel Sauce, or Raspberry Sauce

\$4.50

Bruschetta Bar

Tomato Basil, Black Olive Tapenade, Mushroom Duxel, Herbed Goat Cheese
& Artichoke Pesto

\$4.75

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Charcuterie

Meats: Variety of Salami (3 types), Pepperoncini, Capicola, Pate Champagne Loaf

Cheeses: Brie, Herbed Goat Cheese, Chef's Selection of Hard Cheese

Fruits: Grapes, Blueberries, Strawberries

Savory: Olives, Nuts, Pickles, Mustard

Breads: Crackers & Pita Points

\$13.00



Additional Hors d'oeuvres

Fried Coconut Shrimp with Raspberry Sauce \$5.25

Chilled Crab/Gazpacho 'Shooters' \$4.25

Petite Lump Crab Cakes with Spicy Remoulade (Market Price)

Crab Stuffed Mushrooms \$4.75

Mini Sweet Potato and Ham Biscuits with Honey Mustard Cream Cheese \$3.50

Cajun Stuffed Mushrooms with Andouille & Smoked Gouda \$4.00

Broiled Bacon-Wrapped Scallops \$6.00

Artichoke & Spinach Spring Rolls with Dipping Sauce \$3.75

Savory Swedish Meatballs in a Cream Sauce \$3.50

Fried Arancini Risotto with Spinach, Prosciutto & Parmesan \$4.00

Stuffed Eggplant with Garlic Goat Cheese finished with a Balsamic Reduction \$4.00

Blue Cheese & Grilled Artichoke Crostini \$3.25

Mini-Shrimp Cocktail Shooters \$4.25

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STATIONS

Mashed Potato Martini Bar

Mashed Idaho Potatoes

Served with Crumbled Crisp Bacon, Cheddar Cheese, Spinach, Blue Cheese, Wild Mushrooms and Herbed Butter

\$5.00

Mashed NC Sweet Potatoes

Served with Crumbled Crisp Bacon, Pecans, Brown Sugar and Honey Butter

\$5.00

(Choose both for \$7.00)

Raw Bar

Oysters on the Half-Shell

Chilled Cocktail Jumbo Shrimp

Mussels

Scallops Ceviche

Clams

Crab Gazpacho 'Shooters'

Tequila-Cocktail Sauce and Fresh Lemons

(All items will be quoted at market price; Raw Bar requires Ice-Glo rental fee)

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CHEF-ATTENDED STATIONS

A chef attendant fee of \$125.00+ applies to action stations; we staff one chef per 75 guests to ensure appropriate service levels. Fresh breads and rolls accompany all Carving Stations. Thirty-five person minimum guest count required for attended stations.

Traditional Carving Station

Slow Roasted Turkey Breast with Pan Gravy \$7.00

Roasted Angus Beef Top Round with Au Jus & Horseradish Sauce \$7.00

Slow Roasted Prime Rib with Au Jus & Horseradish Sauce \$13.00

Blackened Tuna Loin with Pineapple \$14.00

Roasted Boneless Loin of Pork seasoned with Honey and Thyme \$8.00

Beef Tenderloin with Horseradish Sauce \$15.00



Pasta Station

Tortellini Pasta blended with your selection of:

Rich Tomato Marinara Sauce, Creamy Alfredo Sauce, Basil Pesto or Herbed Olive Oil

Topped with your selection of:

Shrimp, Chicken, Beef, Wild Mushrooms, Grape Tomatoes, Fresh Spinach, Peppers, Onions,
Basil Pesto and Parmesan Cheese served with Fresh-sliced Italian Bread

\$13.00

Prevailing local and state taxes and 20% service charge will be added to all food & beverage selections.

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Plated Dinner I

(Choose One Item Per Course)

First

Fresh Tomato Basil Bisque

Broccoli and Cheddar Cheese Soup

Tomato Vegetable Soup Garnished with Cheddar & Croutons

Second

Romaine Hearts with Grape Tomatoes, Crumbled Blue Cheese & Champagne Vinaigrette

Classic Caesar Salad with Shredded Parmesan & Garlic Croutons

Iceberg Wedge with Smoked Bacon, Colby Jack, Drizzled with Creamy Spiced Ranch

Entrée

Roasted Pork Loin with Cheddar Mashed Potatoes & Steamed Broccoli

Bone-In Chicken Breast with Pan Juices, Herbed Mashed Potatoes & Steamed Asparagus

Baked Flounder with Charred Lemon-Garlic Butter, Seasoned Wild Rice & Steamed Broccoli

Cavatappi Pasta with Ground Beef, Mild Italian Sausage, Peppers & Onions
ina Rich Tomato Sauce, Topped with Feta & Parmesan Cheese
(Substitute Shrimp for Beef, Add \$3.00++)

(Vegetarian: Portobello Mushroom Ravioli with Tomato-Artichoke Pesto Cream Sauce)

\$41.95 Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners are served with fresh-baked breads, butter, coffee and iced tea.

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Plated Dinner II

(Choose One Item Per Course)

First

Signature Crab & Corn Chowder

Grilled Chilled Vegetable Gazpacho with Parmesan Crostini

Traditional Hatteras-style Clam Chowder

Creamy Herbed Tomato Basil Bisque

Second

Baby Leaf Mixed Greens with Cucumbers, Tomatoes & Colby Jack Cheese

**Classic Greek Salad with Feta, Olives, Diced Vegetables &
an Oregano-Olive Oil Vinaigrette**

**Multigrain Green Salad with Cucumbers, Black Olives, Grape Tomatoes Feta Cheese and
Balsamic Vinaigrette**

Caesar Salad with Garlic Croutons & Parmesan Cheese

Entrée

Grilled Center-Cut Pork Chop with a Smoked BBQ Glaze, White Cheddar Mac & Cheese, &
Steamed Broccoli

Potato-crusteD Grouper with a Whole-Grain Mustard Cream, Wild Rice Pilaf
& Fresh Seasonal Vegetable

Pepper-seared Top Sirloin Steak with Brandy-Cream Sauce, Crispy Fried Onions, Twice-
Baked Potato and Green Bean Almandine

Grilled Bone-in Chicken Breast Topped with a Country Ham & Garlic-Mushroom Ragout,
Mashed Potatoes & Fresh Seasonal Vegetable

\$49.95 Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners are served with fresh-baked breads and butter, coffee, and iced tea.

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R E S O R T

Plated Dinner III

(Choose One Item Per Course)

First

Creamy Rich Lobster Bisque

Shrimp & Andouille Sausage Gumbo

Sherry Crab Bisque with Old Bay-seasoned Croutons

Second

**Grilled Romaine with Feta Cheese, Calamari Olives, Grape Tomatoes, Shaved Red Onions
in a Balsamic Vinaigrette**

**Spinach Salad with Raspberry Balsamic Vinaigrette, Crisp Bacon, Toasted Pecans &
Cambezola Crostini**

Roma Tomatoes, Mozzarella, Torn Basil with Balsamic Reduction & Sliced Baguettes

**Mixed Greens Tossed in Orange-Honey Mustard with Toasted Sunflower Seeds,
Cucumbers, Carrots & Red Onions**

Third

Lump Crab Cakes with Remoulade, Rosemary Roasted Red Bliss Potatoes, accompanied by
grilled Asparagus, finished a Balsamic Glaze

Chargrilled Filet Mignon with a Burgundy-Wild Mushroom Sauce, Baked Potato &
Steamed Broccoli

Bronzed Pork Tenderloin with Apple-Thyme Gastrique, Roasted-Garlic Mashed Potatoes
& Grilled Squash

Grilled Wild Salmon with a Dill-Cream Sauce over Potato, Poblano-Pepper Hash,
& Buttery Grilled Asparagus

Shrimp & Scallops in a Brandy-Tomato Cream Sauce, served in Puff Pastry Basket with
Green Bean Almandine

\$58.95 Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners served with fresh-baked bread and butter, coffee and iced tea.

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COMPLETE PLATED DINNER PACKAGE

We are pleased to offer a complete dining package which includes butler-passed hors d'oeuvres, plated salad, plated dual- entrée, fresh bread & butter, coffee & tea, passed champagne toast and your wedding cake.

Passed Hors d'oeuvres

(Choose Two)

Bruschetta topped with Garlic, Tomato & Basil

Sweet Potato Ham Biscuits

Pistachio Chicken Salad on Crisp Crostini

Crab Stuffed Mushrooms

Bacon-Herb Stuffed Mushroom Caps

Grilled Artichoke and Blue Cheese Crostini

(Substitutions from the Appetizer Menu may incur a nominal upcharge)

Salad

(Choose One)

Romaine, Grape Tomatoes, Cucumbers and Crumbled Blue Cheese with a Champagne Vinaigrette

Field Greens with Seasonal Vegetables and Crumbled Bacon with Ranch or Thousand Island

Classic Caesar Salad with Parmesan & Croutons

Vegetables

(Choose Two)

Creamy Mashed Potatoes

Steamed Broccoli

Rosemary Roasted Red Bliss Potatoes

Seasonal Roasted Vegetables

Herbed Wild Rice

Sautéed Asparagus

Entrée

(Choose One)

Chef's Selection of Local Fish & Steak

Herb-Roasted Chicken & Chef's Selection of Local Fish

Wedding Cake & Champagne Toast

Traditional Buttercream Frosting, Simple Beach-theme Decoration, with your choice of cake flavors:

Yellow, White, Chocolate, Lemon, Almond, Red Velvet

(Upgraded options of flavors, fillings and decorations are available at an additional charge)

\$78.00++ Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Vegetarian Entrées are available upon request. Crab Cake & Filet Dinner Dual Entrée add \$7.50++

Please inquire about the available cake flavors, etc.

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BUFFET PACKAGE I

Passed Hors d'oeuvres

(Choose Two)

Mediterranean Hummus in Filo Cups

Traditional Bruschetta with Tomato & Basil Topping

Crostini with Roasted Red Pepper Pesto & Mozzarella

Spinach Gorgonzola Mini-Quiche

Cold Selections

(Choose Two)

Romaine, Grape Tomatoes, Cucumbers and Crumbled Blue Cheese Salad
with Champagne Vinaigrette

Farfalle Pasta with Basil Pesto, Tomatoes & Pine Nuts

Ciliegine with Grape Tomatoes, tossed in Pesto

'House' Salad with Ranch and Balsamic Vinaigrette Dressings

Hot Selections

(Choose Two)

White Cheddar, Tri-Color Pepper Mac & Cheese

Roasted Garlic Mashed Potatoes

Steamed Broccoli with Garlic Butter

Seasoned Wild Rice Pilaf

Green Beans with Smoked Bacon

Entrée Selections

(Choose Two)

Hawaiian-style Marinated Pork Loin with Grilled Pineapple Rings

Herb-Roasted Supreme Chicken Breast

Flounder Florentine Roulade with Old Bay Hollandaise

Cavatappi Pasta with Shrimp, Artichoke Hearts, Sundried Tomatoes with a Garlic-Caper Butter Sauce

Pepper-seared Bistro Tender-steak with Sherry Wild Mushroom Demi-glaze

\$38.95 ++ per person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing. Dinners are served with fresh-baked breads and butter, coffee and iced tea.

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BUFFET PACKAGE II

Hors d'oeuvres

(Choose Two)

Cajun-style Stuffed Mushrooms

Artichoke & Spinach Spring Rolls

Sweet Potato and Country Ham Biscuits

Crisp Crostini with Boursin Cheese & Black Olive Tapenade

Cold Selections

(Choose Two)

Marinated Fresh Broccoli & Parmesan Salad

Romaine Caprese Salad with White Balsamic Vinaigrette

Marinated Cucumbers, Grape Tomatoes, and Feta Cheese

Sliced Roma Tomatoes & Mozzarella Drizzled with a Basil & Balsamic Reduction

Hot Selections

(Choose Two)

Rosemary-Roasted Red Bliss Potatoes

Roasted Mixed Seasonal Vegetables

Cheddar & Bacon Mashed Potatoes

Broccoli & Herbed Rice Casserole

Grilled Asparagus with Balsamic Glaze

Entrée

(Choose Two)

Baked Atlantic Salmon with a Fresh Dill Sauce

Pan-Roasted Mahi served with a Tropical Fruit Salsa

Rosemary-breaded Chicken with Tomato Pesto Topping

Seasame-seared Tuna with Seaweed Salad & a Sweet Soy Glaze

London Broil with Bourbon Jus

\$46.95++ Per Person

(Items from Buffet Menu I may be substituted as a category choice)

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Dinners are served with fresh baked breads and butter, coffee and iced tea.

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BUFFET PACKAGE III

Passed Hors d'oeuvres

(Choose Two)

Mini Shrimp Cocktail Shooters

Crab & Bacon Stuffed Mushrooms

Creamy Warm Crab Dip

Smoked Tuna & Pistachio Salad Phyllo

Crispy Fried Coconut Shrimp

Cold Selections

(Choose Two)

Grilled Artichoke & Herb Salad Tossed with Baby Spinach & Red Onions

Cheese Tortellini in a Roasted Red Pepper Pesto

Marinated Roasted Red Bliss Potatoes with Prosciutto & Mustard Vinaigrette

Baby Spinach, Pomegranate Seeds, Walnuts, Blue Cheese, with Lemon-herb Vinaigrette

Hot Selections

(Choose Two)

White Cheddar Mac & Cheese

Creamy Au Gratin Potatoes

Kahlua Mashed Sweet Potatoes

Italian Sausage Stuffing

Green Bean Almondine

Entrée

(Choose Two)

Chef's Signature Jumbo Lump Crab Cakes

Sliced Roasted Prime Rib served with Au Jus

Shrimp & Scallops with a Sherry Cream Sauce

Grilled Stuffed Chicken Breast with Prosciutto & Mozzarella with Marsala Cream Sauce

Wild Salmon Oscar

\$53.95++ per person

(Items from Buffet Menu I & II may be substituted as a category choice)

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Dinners are served with fresh baked breads and butter, coffee and iced tea.