

CLASSIC BREAKFAST

BUFFET

BUFFET SELECTIONS TO INCLUDE
ALL REGULAR ITEMS LISTED &
SERVED ON DISPOSABLE DISHWARE



REGULAR BUFFET

Grits
Scrambled Eggs
Hash Browns
Bacon
Sausage Links
Biscuits & Gravy
Fresh Cut Fruit
Mini Danish

Coffee, Iced Tea, and
Orange Juice

Your price may vary by food selection,
level of service, use of china, linens, venue
location, venue charges, centerpieces, etc.

This price is not valid for a Wedding
Reception.

Prices are subject to change.

# of People	Buffet
30-40	\$19.95
41-60	\$17.95
61-80	\$16.45
81-100	\$15.95
101-120	\$14.45
121-140	\$13.95
141-160	\$12.45
161-200	\$11.95

ADDITIONAL SUGGESTIONS

Additional charges will apply

Cheese Grits
Egg Casserole
Quiche
Egg & Omelet Station
Gourmet Grits
Gorgonzola Grits
Sausage Patties
Grits, Egg & Meat Casserole
Corned Beef Hash
Pancakes & Fruit
Waffles & Fruit
Granola, Fruit Parfaits,
Tropical Fruit Mix, Doughnuts,
Cinnamon Buns, Danishes,
Scones & Jam
Plain or Chocolate Milk



Strange & Sons Catering
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Wedding & Special Events

Beef Entrees

Rolled Roast Beef*, Beef Tips*,
 Beef Tenders*, Beef Stir Fry,
 Beef Stroganoff, Meatloaf

Chicken Entrees

Hawaiian Chicken*
 Roasted or Baked Chicken*
 Herb Grilled Chicken Breast*
 Honey Glazed Chicken*
 Fried Chicken, BBQ Chicken
 Chicken & Pastry
 Chicken & Rice
 Chicken Stir Fry
 Chicken Alfredo

Seafood Entrees

Shrimp & Grits
 Shrimp Stir Fry
 Low Country Boil
 Fried or Boiled Shrimp
 Shrimp Scampi or Alfredo*
 Shrimp Marinara, Jambalaya

Pork Entrees

Honey Baked Ham*
 Chopped or Pulled BBQ
 Pork Tenderloin

Premium Entrée Suggestions

(additional charges apply)
 Prime Rib, Rib Eye Steak
 Sirloin Steak, BBQ Ribs,
 Smothered Chicken,
 Beef Tenderloin, Lobster,
 Crab Legs, Flounder, Oysters,
 Scallops, Grouper, Salmon, Mahi,
 Low Country Boil,
 Chicken or Beef Marsala,
 Beef Carving Stations

* Most Popular Items

*All prices are subject to change. They do not include NC Sales Tax or gratuity (optional).

Sides

Premium Long-Cut Green Beans*
 Green Beans Almandine*
 Short Cut Green Beans
 Fresh Roasted Squash & Zucchini*
 Roasted Cut Yellow Corn*
 Roasted Potatoes*
 Barbecue Boiled Potatoes
 Mashed Potatoes & Gravy*
 Twice-Mashed Potatoes*
 Rice, Rice Pilaf*, Coleslaw
 Glazed Carrots*, Baked Beans
 Potato Salad, Macaroni salad
 Pasta Salad, Pasta Marinara
 Pasta Alfredo with Vegetables*
 Macaroni & Cheese*

Premium Sides

(additional charges apply)
 Green Bean Casserole* Annabelle's
 Mac & Cheese, Turnip Greens,
 Fresh Collards, Baked Potatoes,
 Roasted California Vegetable Blend,
 Stuffed Potatoes, Sweet Potatoes,
 Scalloped Potatoes

Salad Selections

Fresh Mixed Garden Salad*
 Mixed Greens Salad
 Caesar Salad

Premium Salad Selections

(additional charges apply)
 Strawberry Pecan Salad*
 Apple Pecan Salad

Standard Pricing Includes:

Light Appetizers, Salad,
 Two Meats, Three Veggies,
 Rolls, and Tea & Coffee with
 **Expanded Table Service.

The following price ranges show
 average costs per person based on the
 final guest count. The final cost per
 person is dependent on menu
 selections, the level of service, china
 and linen rentals, etc.

# of People	*Buffet
50 - 80	27.45-34.95
81 - 120	24.45-33.95
121 - 160	19.45-29.95
161 - 200+	18.95-28.95

*Bar Package:

Unlimited Beer & Wine Bar
 As low as \$16 per person*
 (4 hour serve time)

Unlimited Beer, Wine & Liquor Bar
 As low as \$22 per person*
 (4 hour serve time)

*Set-up/Bartender Charge may apply

**What is Expanded Service?

Extra staff, servers to assist guests at all times and
 take care of all guest requests as well as remove
 dirty dishes and assist with cutting of wedding
 cake. Sweet tea and ice water are placed on each
 table for the convenience of your guest. Also
 includes table top setup (less centerpieces &
 decor), and assistance with final clean up.



Premium Appetizers

Meats

Variety of Cheeses & Crackers
Hand-Rolled Roast Beef
Bacon-Wrapped Chicken
Sausage & Cheddar Sourdough Wheels
Chicken, Beef, or Pork Pinwheels
Beef or Chicken Kabobs
Mini Biscuits w/ Country Ham & Chutney
Meatballs & Fresh Pineapple
Beef, Chicken, or Pork Stir Fry
Chicken Wings or Nuggets (naked or with sauce or dry rub)
Mini Sandwiches
Beef, Chicken, or Pork Sliders
Beef Tenderloin Bites
Beef Tenderloin Carving Station+
Prime Rib Bites
Prime Rib Carving Station+

Seafood

Bacon-Wrapped Scallops
Bacon-Wrapped Shrimp
Jumbo Shrimp & Cocktail Sauce
Shrimp & Grits Shooters
Fish Bites (ask for types)+
Oysters on Half Shell or Steamed+
Sesame Seed Encrusted Ahi Tuna+

Fruits & Veggies

Fresh-Cut Fruit Display
Fresh-Cut Vegetable Display
Fruit Kabobs or Skewers
Veggie Kabobs or Skewers
Bacon-Wrapped Green Beans
Crab Dip Stuffed Mushrooms
Italian Sausage Stuffed Mushrooms
Sautéed Mushrooms
Veggie Tortilla Pinwheels
Baby Stuffed Potatoes
Balsamic Asparagus (room temp)
Balsamic Mixed Veggies (room temp)
Balsamic Asparagus, Squash, Zucchini or Red Bell Peppers
Glazed Carrots
Veggie Stir Fry

Dips - Pasta - Salads

Crab Dip & Bread
Spinach Dip & Chips or Bread
Spinach & Artichoke Dip with Chips
Black Bean & Corn Salsa with Chips
Spicy Queso Dip
Corn & Bean Dip
Chips & French Onion Dip
Chips & Salsa
Potato Salad
Macaroni Salad
Pasta Salad
Macaroni & Cheese
Roasted Corn Relish
Cheese Ravioli

Elevate your event with passed appetizers!

Many of our appetizers can be passed adding to the total experience of your guest.

Stations

Impress your guests with stations! Manned or unmanned stations are always a nice touch to any event. (additional charges apply)

- ~Sliders
- ~Salad
- ~Pasta
- ~Tacos
- ~Potato
- ~Deli
- ~Fondue
- ~Chocolate
- ~Sautéed Veggies
- ~Sautéed Pastas
- ~Sautéed Stir Fry

Standard Appetizer Package

(included on all wedding event catering contracts)

Fresh cut fruit & vegetable display with dips & a variety of cheese & crackers, served with Strawberry Kiwi Lemonade and Water.