

HERITAGE HORS D'OEUVRE SELECTION

PRICES ARE PER PERSON FOR A TWO-HOUR RECEPTION

Pork Tenderloin and Rolls	\$8.25
Southern Pork BBQ and Rolls	\$4.00
Chicken Wings	\$4.00
Beef Tenderloin and Rolls	\$9.95
Fresh Seasonal Fruit with Yogurt Dipping Sauce	\$3.00
Vegetable Crudités with Roasted Pepper Herb Dip	\$2.00
Assorted Imported and Domestic Cheese	\$3.50
Smoked Salmon Canapés with Capers and Red Onion	\$4.50
Baked Brie En Croute with Melba Sauce and Toasted Points	\$3.50
Hot Crab Dip	\$5.00
Spinach and Artichoke Dip	\$3.50
Low Country Mini Crab Cakes	\$9.95
Bacon Wrapped Scallops	\$4.95
Mushroom Caps with Crabmeat and Cheese	\$4.00
Swedish Meatballs	\$3.00
Low Country Shrimp and Grits	\$7.00
Sliced Roast beef and Rolls	\$5.00
Honey Glazed Ham and Rolls	\$4.50
Grouper Nuggets	\$4.00
Vegetable Tray with Ranch Dip	\$2.00

All Prices are subject to a 20% Service Charge and 8% Tax.

HERITAGE DINNER BUFFET SELECTIONS

Coffee, Iced Tea and Soft Drinks are included

All Prices are per person.

Steak Buffet (minimum 35 people)

Ribeye Steak (12 oz.)	\$24.95
Angus New York Strip (12 oz.)	\$28.95
Beef Tenderloin (8 oz.)	\$30.95

All of the above include:

Tossed Salad with House Dressings,
Baked Potatoes with Sour Cream, Butter and Shredded cheese,
Vegetables
Rolls and Butter

Add Grilled Chicken Breasts	additional \$4.95
Add Salmon	additional \$5.95

Southern Style BBQ (minimum 35 people)

Southern Style Pulled Pork, BBQ Chicken, Vegetables, Baked Beans, Potato Salad, Cole Slaw, Rolls and Butter.

\$24.95

Carolina Seafood Bake (minimum 40 people)

Garden Salad with House Dressings, Cole Slaw, seafood Salad, Fresh Fruit,
Baked Mahi Mahi with Grilled Shrimp Sauce, Crab Casserole,
Fried Flounder with Tarter Sauce, Vegetable Medley,
Wild Rice, Rolls and Butter

\$32.95

Add Jumbo Lump Crab Cakes	additional \$9.95
Add Fried Shrimp	additional \$5.95
Add Grilled Chicken Breast	additional \$4.95

All American Grill (minimum 40 people)

Chef's Seasonal Soup, Garden Salad with House Dressings,
Fresh Fruit, Sliced Pot Roast with Gravy, Slow Roasted Turkey and
Dressing, Herb Pressed Washington State Salmon, Macaroni and Cheese, Mashed
Potatoes, Seasonal Vegetables, Rolls and Butter.

\$28.95

PRIME RIB (minimum 50 people)

Caesar Salad, Fresh Fruit, Carved Slow Roasted Prime Rib of Beef Au Jus,
Herb Roasted Chicken Breast with Lemon White Wine Sauce,
Poached Salmon with Red Pepper Coulis, Chef's Choice of Starch and Vegetables,
Rolls and Butter

\$34.95

CARVING AND ACTION STATIONS

A Chef Fee of \$50.00 will be added to all stations. All stations will be served with rolls and appropriate condiments.

Pepper and herb Roasted Beef Tenderloin	\$10.00
Orange Horseradish Glazed Black Oak Ham	\$ 6.00
Sage Butter Roasted Turkey Breast	\$ 7.00
Dijon Honey Roasted Pork Loin	\$ 8.00
Asian Stir Fry with Chicken, Exotic Vegetables and Crispy Noodles in a Ginger Soy Sauce	\$ 6.00
Cheese Tortellini with Alfredo and Penne Pasta with Marinara Primavera	\$ 6.00

Quantities and pricing are based on a two-hour function and will not be replenished after two hours without an additional charge. The per person pricing shall remain as stated.

All menu pricing is subject to 8% state and local tax and 20% service charge.

HERITAGE PLATED DINNER SELECTIONS

All Dinner selections include rolls, house salad, chef's choice of starch and vegetable, iced tea, coffee, and soft drinks.

All prices are per person.

APPETIZERS (choose one please)

Heritage's Famous Crab Cakes	\$9.95
Shrimp Cocktail	\$9.95
Heritage She Crab Soup	\$5.95
Low country Shrimp and Creamy Grits	\$7.95
Duck Confit and Shiitake Mushroom Napoleon with Chive Oil and Sweet Chili Glaze	\$9.95
Honey Balsamic Roasted Portabella Mushroom Stuffed with Baby Spinach, Marinated Tomatoes and Goat Cheese	\$6.95

DINNERS

<u>Twin 5 oz. Cold Water Lobster Tails</u> Broiled with White Wine, Lemon, Butter and Spices	Market Price
<u>Crab Crusted Grouper</u> With Herbed Hollandaise	\$26.95
<u>Heritage's Famous Crab Cakes</u> With Roasted Red Pepper Coulis	\$28.95
<u>Grilled Salmon Filet</u> With Sundried Tomato Caper Butter Sauce	\$23.95
<u>Filet Mignon Medallions</u> Topped with Caramelized Onions and Huntsman Cheese Demi Glace	\$32.95
<u>Stuffed Breast of Chicken</u> With Prociutto, Provolone and Roasted Peppers Finished with Sage Butter Sauce	\$24.95
<u>Chicken Oscar Style</u> With Asparagus and Crabmeat Hollandaise	\$25.95
<u>Roasted Pork Loin</u> With Dijon Dried Cranberry Glaze	\$24.95

DINNER COMBOS

<u>Char Grilled Chicken and Honey Cumin Roasted Salmon</u>	\$24.95
Served with Mandarin Orange Cilantro and Red Onion Salsa	
<u>Grilled Petite Filet Mignon</u>	\$29.95
With Herb Roasted and Merlot Reduction	
With Grilled Jumbo shrimp (3) and Bourbon BBQ Sauce	\$32.95
With Crab Cake and Hollandaise	\$32.95
With Herb Roasted Salmon and Wild Mushrooms	\$30.95
With 5 oz. Cold Water Lobster Tail	Market Price

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