



HEADLINERS

HORS D'OEUVRES MENU

PASSED COLD ITEMS

cherry tomato filled with pesto cream (gf) 3.25

corn croustade with avocado & smoked ham
(can be vegetarian) 3.25

cherry tomato filled with garlic-basil hummus
(v, gf) 3.25

charred grape tomato and goat cheese crostini,
balsamic drizzle 3.75

strawberry, basil and brie bruschetta 3.75

smoked salmon & gribiche sauce on wonton crisp 4.25

ahi tuna poke on wonton crisp 4.25

lump crab, mango and avocado salad
on plantain or endive 4.75

new england lobster salad on endive 5.25

November 2023

25% service fee and 8.25%
sales tax will be added to all
food and beverage items.



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HORS D'OEUVRES MENU

PASSED HOT ITEMS

yucca chips with vegan black bean & avocado (v, gf)
3.25

caramelized onion and goat cheese tartlet 3.25

gorgonzola, bacon & date tartlet 3.25

spinach & feta cheese phyllo triangle 3.25

goat cheese & butternut squash arancini,
vanilla honey drizzle 3.75

mini grilled cheese 3.75

mini fontina & asparagus panini 3.75

yucca chips topped with crispy oyster,
mild habanero-honey aioli 3.75

mini beef wellington 3.75

dijon elgin sausage bite 3.75

mushroom florentine 3.75

chicken satay, coconut peanut sauce 4.25

mini buffalo chicken bite, blue cheese sauce 4.25

mini chicken-fried steak bite, mashed potato 4.25

mini shrimp & grits with jalapeño (gf) 4.25

creamy mac & cheese bite 4.25

truffle mac & cheese bite 4.25

general tso's chicken & waffle 4.25

southwestern shrimp crostini 4.25

bacon-wrapped shrimp (gf) 4.75

southern maple syrup chicken & waffle 4.25

coconut-fried shrimp, mild mango habanero salsa
4.75

bacon-wrapped quail bite with jalapeño sliver (gf)
4.75

bite-sized crab cake, rémoulade 5.25

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Cheese & Fruit

all items below gluten free

fresh fruit skewer
or strawberry, pineapple and brie skewer 5.25 each

fresh sliced fruit display
5.50 per person

assorted cheese display
7 per person

chef's charcuterie selection
7 per person

cheese & charcuterie display
15 per person

colorful veggie skewer 3.75 each

caprese skewer 3.75 each

asparagus wrapped in prosciutto 3.25 each

Dips & Spreads

served with assorted chips and crackers

all items below gluten free

chili con queso with tortilla chips
3.50 per person

creamy spinach & artichoke dip
3.50 per person

roasted garlic hummus
3.50 per person

french onion dip
3.50 per person

freshly made guacamole
6 per person

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Finger Sandwiches

pimento cheese 3.75 each
traditional or curried chicken salad 4.25 each

Deli Slider Sandwiches on Soft Rolls:

baked ham 5.25 each
turkey 5.25 each
roast beef 5.25 each
smoked pork loin 5.25 each
beef tenderloin 6.25 each

carved meats with deli rolls & condiments ***minimum of 35 People***

roasted, smoked or deep-fried turkey breast
12 per person

baked, smoked or peppered ham
13 per person

roasted or smoked peppered loin of pork
15 per person

roasted or smoked prime rib
19 per person

roasted or smoked tenderloin of beef
22 per person

additional charge of 250.00 for each carver

Build Your Own Slider Bar

traditional cheeseburger slider
chicken-fried steak slider
chicken-fried chicken slider
thai turkey slider with asian slaw
pick 1 flavor 8 per person
pick 2 flavors 14 per person

Make It A Buffet

add french fries,
with hyde park dipping sauce
4.75 per person

add onion rings
5.75 per person

add truffle tater tots
6.25 per person

add mini hot dogs
7.50 per person

add mini corndogs
7.50 per person

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HEADLINERS BUFFET SPECIALTIES

pork, chicken or vegetable egg roll
with sweet & sour sauce & hot mustard 4.25 each

chicken tenders
traditional southern, nashville hot or sesame,
with cream gravy or dipping sauce 4 each

chicken or pork tamale (gf) 5.25 each
truffle or traditional tater tots (gf) 6.25 per person

iced boiled shrimp with
red & rémoulade sauce(gf) 4.25 each

mexican shrimp cocktail (gf)
with tequila & jalapeño 4.25 each
bite size crab cake with rémoulade sauce 5.25 each

shrimp & grits with beurre blanc
in individual cups 13 each

fried oyster 4.25 each
raw oyster on the half-shell (gf) 4.25 each
new orleans style charbroiled oyster (gf) 4.25 each
oyster rockefeller 4.25 each
oyster casino 4.25 each

Seafood Tower
seasonal selection of seafood,
sauces and condiments on ice (mp)

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Mac & Cheese Bar

two types of mac & cheese
creamy four cheese truffle with shells
southwestern green chile with cavatappi
toppings to include:
crispy bacon, parmesan, green onions,
roasted red bell pepper, sautéed garlicky mushrooms
16 per person

Pasta Sauté Station

cavatappi pasta,
marinara, pesto & alfredo sauces available
chopped green onions, fresh grated parmesan cheese,
red pepper flakes, sautéed mushrooms,
sliced black olives, chopped tomatoes
18 per person
additional charge of 250.00 per sauté chef

Additions

salad kebabs: cherry tomatoes
& fresh mozzarella balls, pesto (gf) 3.25 each
miniature italian meatballs 3.25 each
marinated sliced grilled chicken breast (gf) 4.25 per person
cheese tortellini 7.75 per person
sautéed shrimp (gf) 8.50 per person

Fried Chicken Station

crispy fried chicken tenders,
served with nashville hot sauce,
cream gravy, syrup,
homestyle biscuits and waffles, pickles
17 per person

Loaded Tater Tot Station

crispy tater tots with condiments:
sour cream, shredded cheese, chopped green onions,
bacon bits, diced tomatoes
12 per person

Texas Chili Bar

housemade texas chili (with no beans)
condiments: sour cream, grated cheese,
chopped green onions, fresh pico de gallo,
pickled jalepeños, fritos, cornbread croutons
15 per person

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Fajita Table

marinated grilled flank steak and chicken breast,
flour tortillas, shredded cheese, sour cream,
onions, jalapeños, guacamole,
traditional chili con queso & salsa fresca, tortilla chips
29.50 per person

Make it a Buffet

add southwestern caesar salad 7 per person
add rice and beans 5.25 per person
add cheese enchiladas with green tomatillo sauce 6.25 per person
add pork tamales 6.25 per person
add mango & orange-citrus ceviche with tilapia 6.25 per person
add mexican street corn 5.25 per person

Fiesta Taco Bar

grilled shrimp and sliced beef tenderloin,
warm corn & flour tortillas,
chorizo chile con queso and guacamole, tortilla chips
condiments to include: pico de gallo, sour cream,
pickled jalapeños, shredded lettuce, creamy green salsa,
gringo roja salsa & spicy habanero salsa
31.50 per person

Make it a Buffet

fresh seasonal fruit kebabs dusted with chile & lime
5.25 per person
pulled chicken chile relleno lettuce wraps 6.25 per person
smoked pork enchiladas topped with mole sauce
7.25 per person

Asian Favorites

pad thai noodles,
pork potstickers with miso ginger dipping sauce,
chicken or vegetable eggrolls,
shrimp or vegetable fried rice
25.25 per person

Additions

duck or pork steam bun 4.25 each
chicken satay skewers 4.25 each
sesame chicken lettuce wraps 6.25 each
honey ginger marinated asparagus spears 3.25 each
(minimum 3 per person)

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Bite Sized Desserts

4 each

chocolate truffle
pecan tassie (mini pecan pie)
key lime tartlet
coconut custard tartlet
chocolate fudge tartlet
lemon meringue tartlet
old-fashioned lemon bar
tiramisu tartlet
triple chocolate pecan fudge brownie
chocolate éclair
chocolate caramel millionaire shortbread
assorted mini cheesecake bites
assorted macarons

chocolate dipped strawberry (gf) 5.25 each

Individual Dessert Jar 9 per person

old fashioned banana pudding, butter scotch pudding,
chocolate pudding with whipped cream and berries,
chocolate mousse, and other flavors

Ice Cream Sundae Table (gf)

maraschino cherries, sliced bananas, crushed peanuts,
assorted candy & hot fudge,
with vanilla & chocolate ice cream
11 per person

additional charge of 200.00 per sundae attendant

Cupcake Bar

miniature or regular sized cupcakes,
assorted icings, candies, toppings, etc.
11 per person
(2 minis per person or 1.5 regular per person)

Dessert Table Suggestions

assorted slices of cakes and pies 9 per person
sliced whole cheesecake 9 per person
costa rican bread pudding 9 per person

Flaming Dessert Table

bananas foster (gf), or cherries jubilee
with vanilla ice cream 10 per person
additional charge of 250.00 per table side chef

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birthday & special occasion cakes
prices are based on types & sizes of cakes