

Reception

Hors D'oeuvres

Prices per 100 Pieces

Seafood

Pecan Coconut Scallops	\$200.00
Coconut Shrimp	\$250.00
Clams Casino	\$150.00
Blue Crab Claws	\$200.00
Mussels Marinara	\$175.00
Mini Crab Cakes	\$200.00
Shrimp Skewers	\$225.00
Crab Ragoons	\$150.00
Seafood Purse	\$195.00
Fried Grouper	\$155.00
BBQ Bacon Wrapped Shrimp	\$250.00

Poultry

Chicken Tenders	\$150.00
Chicken Drumettes.....	\$125.00
Buffalo Chicken Bites.....	\$125.00
Coconut Chicken Tenders	\$195.00
Chicken Pineapple Brochettes	\$195.00
Southwest Chicken Rolls.....	\$175.00
Chicken Fajitas.....	\$175.00

Beef

Pigs in a Blanket	\$115.00
Swedish Meatballs	\$100.00
Beef Teriyaki Brochettes	\$150.00
Beef Hibachi	\$195.00
Beef Empanadas.....	\$175.00
Sausage Calzones.....	\$155.00

Miscellaneous

Egg Rolls	\$150.00
Spanikopita (spinach & feta pastry)	\$150.00
Mini Chicago Pizzas	\$145.00
Black Bean Quesadilla	\$155.00
Potato Pancakes served with Smoked Salmon and Sour Cream	\$175.00
Artichoke Tartlets	\$175.00
Goat Cheese and Spinach Meza.....	\$150.00
Asparagus Fontina Cheese Filo.....	\$175.00
Assiago Cheese Straws	\$120.00
Antipasto Skewers	\$225.00
Raspberry Brie Filo	\$195.00

Chilled Selections

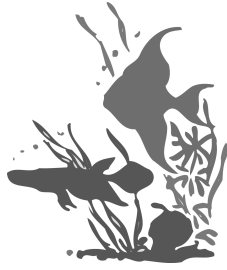
Assorted Fruit Kabobs.....	\$175.00
Jumbo Shrimp Cocktail	\$295.00
Peel & Eat Shrimp	\$195.00
Oysters on the Half Shell	\$175.00
Tea Sandwiches.....	\$145.00
Assorted Deluxe Canapes.....	\$155.00
Cajun Deviled Eggs	\$95.00
Salami Cornucopias	\$125.00
Assorted Crostinis.....	\$125.00

Dips

Serves approx. 50 people

Coastal Hot Crab Dip & French Bread	\$125.00
Hot Spinach & Artichoke Dip & Lavosh	\$95.00
Seven Layer Dip & Tri Colored Tortillas	\$95.00
Fresh Humus with Grilled Pita Points	\$95.00





Reception

*Minimum of 50 people required for these packages to be served. \$2.00 surcharge per person if less than 50.
Prices are based on a 2-hour time*

SunSpree Sampler - \$6.95 pp

(Package #1)

Imported and Domestic Cheese Display
Seasonal Fresh Fruit with Pina Colada Dipping Sauce
Vegetable Crudités with Ranch Dip

Hatteras Reception - \$8.95 pp

(Package #2 can only be purchased by ordering the SunSpree Sampler Above)

Hot Coastal Crab Dip
Spanikopita
Coconut Chicken Tenders
Assorted Mini Quiche

Bald Head Island Reception - \$14.95 pp

(Package #3 can only be purchased by ordering the SunSpree Sampler Above)

Bacon Wrapped Scallops
Hot Coastal Crab Dip
Peel n Eat Shrimp
Chicken Drummettes
Vegetable Egg Rolls
Swedish Meatballs
Assorted Mini Quiche

Bodie Island Reception - \$20.95 pp

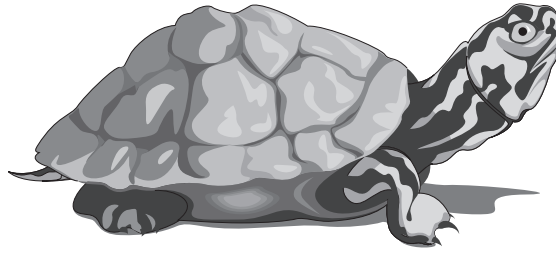
(Package #4 can only be purchased by ordering the SunSpree Sampler Above)

Coconut Battered Shrimp
Mini Crab Cakes
Chicken and Pineapple Skewers
Shrimp Cocktail
Vegetable Egg Rolls
Beef Teriyaki Brochettes
Assorted Mini Quiche
Humus with Toasted Pita Points
Hot Coastal Crab Dip
Hot Spinach and Artichoke Dip

Add any of the Following Carving Stations to Package #1

Roast Tenderloin of Beef - Market Price
Prime Rib of Beef - \$6.95 pp
Top Round of Beef - \$4.95 pp
Baked Sugar Cured Ham - \$3.95 pp

Prices subject to 20% service charge and North Carolina State Sales Tax



Reception

Specialty Platters

- Smoked Salmon with Cream Cheese and Capers \$225
Cheese Tray small \$85/ medium \$125/ large \$165
Fresh Fruit Tray small \$55/ medium \$95/ large \$135
Vegetable Crudités* small \$55/ medium \$95/ large \$135
*Fresh or Grilled

Small serves approx. 15-25 ppl Medium serves approx. 25-50 ppl Large serves approx. 50-60ppl

Carving Stations

Uniformed Carver included in the price. Carving stations served with petit rolls and appropriate accompaniments

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| Roasted Prime Rib of Beef - \$225
(serves 30 ppl) | Roasted Tenderloin of Beef - Market Price
(serves 20 ppl) |
| Roasted Breast of Turkey - \$175
(serves 30 ppl) | Baked Sugar Cured Ham - \$175
(serves 40 ppl) |
| Seared Ahi Tuna - \$250
(serves 20 – 30 ppl) | Roast Top Round of Beef - \$195
(serves 40 – 50 ppl) |

Specialty Stations

Pasta

- | | |
|-------------------|------------------------------|
| Angel Hair | White Clam Sauce |
| Penne Regatta | Alfredo |
| Fettucini | Meat Sauce |
| Ziti | Roasted Garlic and Olive Oil |
| Cheese Tortellini | Marinara |
| Tri Color Ravioli | |

- Two Selections - \$8.95 pp Three Selections - \$10.95 pp
Served with Garlic Bread and Parmesan Cheese

Ice Cream Station

Vanilla & Chocolate Ice Cream with Caramel, Hot Fudge, Whip Cream, Cherries, Sprinkles, Oreo Crumbs, Chopped Nuts, M&M's, Gummy Bears, and Brownie Crumbles - \$5.95 pp

Dessert Station

Chef's Choice of Four Desserts, Coffee, Decaf - \$6.25 pp

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