

Real McCoy's Buffet Menu

Cold Apps:

- Tuna Tar Tar- served on Tortilla Chips (50 piece minimum @ & \$2.25 pp)
- Smoked Salmon- cream cheese, pickled onion, and cucumber served on Toast Points (50 piece minimum @ & \$2.25 pp)
- Caprese Skewers- fresh mozzarella, basil, and grape tomatoes with Pesto Sauce (50 piece minimum @ & \$2.75 pp)
- Grilled Asparagus with Balsamic Reduction (Small Tray \$100) (Large Tray \$180)
- Fresh Vegetable Platter (Small Tray \$34) (Large Tray \$50)
- Fresh Fruit Platter (Market Price)
- Shrimp Ceviche served with Plantain Chips (50 piece minimum @ & \$2.50 pp)
- Shaved Beef Tenderloin with horseradish cream sauce on Toast Points (50 piece minimum @ & \$4 pp)
- Shrimp Cocktail (5 pound minimum) Large Shrimp \$22 per pound Jumbo Shrimp \$42 per pound

Hot Apps:

- Shrimp, Spinach, & Artichoke Stuffed Mushrooms with Lemon Cream Sauce (50 piece minimum @ & \$2.25 pp)
- NC BBQ Pork Dumplings with Tangy Dipping Sauce (50 piece minimum @ & \$2 pp)
- Buffalo Shrimp (50 piece minimum @ & \$2.25 pp)
- Mini Salmon Cakes with Lemon-Cilantro Aioli (50 piece minimum @ & \$2.25 pp)
- Andouille Sausage wrapped in Puff Pastry served with spicy mustard (50 piece minimum @ & \$1.75 pp)
- Crab Stuffed Puff Pastry served with Dijon Aioli (50 piece minimum @ & \$4 pp)
- Chicken Skewers with Thai Peanut Sauce (50 piece minimum @ & \$2 pp)
- Steak Skewers with House BBQ Sauce (50 piece minimum @ & \$3.50 pp)
- Smoked Chicken and Gouda Risotto Cakes with Honey BBQ drizzle (50 piece minimum @ & \$2.25 pp)

Salads:

- Fresh Greens \$5 per person
- Caesar \$5 per person
- Seasonal \$6 per person

Sides Starches:

- Mashed Potatoes- Regular, Blue Cheese, or Wasabi \$3 per person
- Mashed Parmesan Garlic Cauliflower \$3 per person
- Rosemary Roasted Bliss Potatoes \$3 per person
- Vanilla-Apple Sweet Potato Mash \$3 per person
- Roasted root Vegetables \$ 3.50 Per person

Sides Vegetables:

- Fresh Seared Garlic French Beans \$5 per person
- Smoked Gouda Green Bean Casserole \$5.50 per person
- Seared Asparagus \$6 per person
- Roasted Squash with Red Onion \$4 per person
- Soy Seared Sugar Snap Peas \$5 per person

Cold Sides:

- Cucumber Salad \$2.50 per person
- Carolina Slaw \$1.50 per person
- Tomato Basil Salad \$3 per person

Pastas:

- Sherry Crab Pasta with spinach, onion, garlic, and tomato \$21 pp
- Chicken Breast Alfredo tossed in Linguini topped with parmesan \$12 pp
- Shrimp Alfredo tossed in Linguini topped with parmesan \$16 pp
- Creole Chicken or Shrimp Pasta with andouille sausage, spinach, tomato, and garlic tossed in Creole Cream Sauce (Chicken) \$14 (Shrimp) \$18
- Homemade Meatballs and Marinera with spaghetti and parmesan cheese \$11 pp

Rice Dishes:

- Jambalaya with chicken, andouille sausage, and shrimp \$17 pp
- Chicken and Sausage Paella \$16 pp
- Beef Tip Risotto with mushrooms, spinach, and parmesan \$22 pp
- Smoked Duck Risotto with spinach, balsamic reduction, and parmesan \$16 pp
- Old Fashioned Chicken and Mushroom Rice Casserole \$11 pp

Dinners:

- Chicken Tenders with your choice of dipping sauces \$10 pp
- Baby Back Ribs with House BBQ Sauce \$15 pp
- Crab Cakes with lemon cream sauce \$25 pp
- Grilled Salmon with lemon cream sauce \$16 pp
- Soy Ginger Glazed Salmon \$16 pp
- Pulled Eastern NC BBQ Pork \$11 pp
- Grilled Beef Tenderloin carved and served with Brandy Mushroom Cream Sauce \$35 pp
- Prime Rib carved and served with Au Jus (King Cut) \$35 pp (Queen Cut) \$31 pp