



CATERING MENU

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INDIVIDUAL HORS D'OEUVRES

Pricing is per piece.

Chipotle Buffalo Shrimp | \$3

Jumbo fried shrimp, tossed in chipotle buffalo sauce and topped with bleu cheese crumbles.

Shrimp Cocktail | \$3

Boiled in classic old bay, served chilled with cocktail sauce and old bay aioli.

Sesame Tuna Sliders | \$3

Fresh ahi tuna seared with sesame seeds on a Hawaiian roll with pickled cabbage & ponzu sauce.

Crab Dip | \$3

Creamy blend of cheese, crab meat, corn, and chilies served with pita chips.

Southern Chicken Sliders | \$3

Fried chicken tossed in hot chili oil and served with a pickle on a Hawaiian roll.

Chicken Wings | \$2

Naked jumbo wings, deep-fried with choice of sauce: Chipotle Buffalo, Garlic Parmesan, Old Bay Dry Rub.

Chicken Tenders | \$2.50

Hand-cut, battered-to-order chicken tenders with assorted dipping sauces.

Southwest Chicken Spring Rolls | \$3

Served with sweet chili dipping sauce.

Stuffed Mushroom | \$5

Oven-baked mushrooms stuffed with Boursin cheese, bacon, shallots, bread crumbs, & chives.

Caprese Kabob | \$2.25

Cherry tomatoes, basil, and a fresh mozzarella ball on a skewer drizzled with balsamic glaze. *V

Jalapeno Hush Puppies | \$1

Served with honey butter. *V

Vegetable Spring Roll | \$3

Served with sweet chili dipping sauce. *V

Oyster Rockefeller | \$6

Baked oysters topped with a rich blend of butter, herbs, spinach, bacon bits, shaved parmesan, and hollandaise.



V = Vegetarian Option

GFO = Gluten Free Option Available



PASSED HORS D'OEUVRES

Pricing is per piece.

This service requires additional staffing. Rate is \$50 per hour per attendant. Number of attendants is based on party size.

Oyster Rockefeller | \$6

Baked oysters topped with a rich blend of butter, herbs, spinach, bacon bits, shaved parmesan, and hollandaise.

Cajun Shrimp & Grits | \$5

Cheese grits, andouille sausage, shrimp, mushrooms, tomato, topped with a cajun cream sauce.

Salmon Dill Pinwheels | \$4

Baked salmon, cream cheese, dill, and cucumber rolled up into tortilla pinwheels.

Caprese Kabob | \$2.25

Cherry tomatoes, basil, and a fresh mozzarella ball on a skewer, drizzled with balsamic glaze. *V

Vegetable Spring Roll | \$3

Served with a sweet chili dipping sauce. *V

Southern Chicken Sliders | \$3

Fried chicken tossed in hot chili oil and served with a pickle on a Hawaiian roll.

Shipwreck Chicken Skewers | \$3

Marinated chicken on a skewer drizzled with our house-made shipwreck sauce.

Buffalo Chicken Pizza | \$3.00

Flatbread baked with chicken, chipotle buffalo sauce, red onions, mozzarella, & crumbly blue cheese.

Peach Arugula Flatbread | \$2.50

Flatbread with grilled peaches, mozzarella, and goat cheese. Topped with an arugula and balsamic glaze.

Margherita Flatbread | \$2.50

Flatbread baked with marinara sauce, mozzarella cheese, tomatoes, and fresh basil.

Double Pepperoni Flatbread | \$3.50

Tomato sauce base, mozzarella, two types of pepperoni, ricotta cheese, hot honey, topped with fresh basil.

Meatball Sliders | \$3

Homemade beef meatballs sprinkled with parmesan cheese and served on mini hawaiian rolls.

Pig Candy | \$3

Cubed pork belly tossed in a sweet Thai chili sauce.

Philly Dilly | \$4

Philly Cheesesteak stuffed wontons deep-fried to a crispy perfection.



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PLATTERS & DISPLAYS

Platters & Displays are appetizer portions and ideal for a cocktail hour.

COLD VEGETABLE CRUDITE

\$8 per person

Seasonal fresh vegetables served with ranch dipping sauce & classic hummus. *V

CLASSIC FRUIT & CHEESE

\$10 per person

Includes:

- An array of Fresh Seasonal Fruit
- A spread of Assorted Cheeses

HOT & COLD DIPS

\$14 per person

Choices:

- Spinach & Artichoke Dip with Crostinis
- Crab Dip with Crostinis
- Buffalo Chicken Dip

SLIDERS

\$9.50 per person

Choices of two (2) Sliders:

- Southern Chicken
- Sesame Tuna
- Spicy Chicken
- Meatball

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THEMED STATIONS

There is a two (2) station minimum if only using themed stations.
Stations can be added to any catering style.

SHRIMP & GRITS BAR

\$20 per person

Creamy Cheddar Grits and Seasoned Shrimp

Toppings: Bacon Crumbles/ Sauteed Mushrooms/ Chives/ Shredded Cheddar Cheese/ Hot Sauce

MAC & CHEESE BAR

\$15 per person

Homemade Mac n' Cheese

Toppings: Bacon Crumbles/ Scallions/ Chopped Fried Chicken/ Diced Tomatoes/ Jalapenos/ Sriracha

ITALIAN PASTA BAR

\$18 per person *V

Penne Pasta and Breadsticks

Sauces: Marinara and Creamy Parmesan Sauce

Toppings and Meat: Sliced Grilled Chicken/ Beef Meatballs/ Shaved Parmesan Cheese

MASHED POTATO BAR

\$15 per person *V

Creamy Mashed Potatoes

Toppings: Butter/ Sour Cream/ Bacon Crumbles/ Chives/ Shredded Cheddar Cheese/ Salsa/ Broccoli
Blue Cheese Crumbles

TACO BAR

\$17 per person *V

Soft Shells: Both Flour and Corn

Two (2) Proteins: Marinated Steak I Chicken

Toppings: Sauteed Vegetables/ Shredded Cheese/ Pickled Jalapenos/ Sour Cream/ Pickled Red Onions/ Cilantro/ Black Beans/ Pico De Gallo

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BUFFET OPTIONS

\$36 per person - Choice of Salad, (2) Entree Selections, (2) Side Selections

\$45 per person - Choice of Salad, (3) Entree Selections, (3) Side Selections

Includes non-alcoholic beverages.

SALADS

- **House Salad:** Lettuce mix with tomato, cucumbers, red onions, and cornbread croutons with dressing. *V GFO
- **Caesar:** Romaine lettuce, homemade cornbread croutons and parmesan cheese tossed in Caesar dressing. *V

SIDES

- Coconut Rice *V
- Mashed Potatoes *V
- Gouda Grits
- Parm Grits
- Seasonal Vegetables *V
- Cold Pasta Salad *V

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ENTREES

Pasta (Add Chicken +\$6; Shrimp +\$9 pp)

- Mac n' Cheese *V
- Pasta Alfredo *V

Poultry

- Chicken Tenders
- Pan-Roasted Chicken
- Jerk Chicken- marinated in a Caribbean jerk sauce
- Romano Encrusted Chicken w/a lemon caper sauce

Beef

- Prime Rib w/ au jus and horseradish sour cream (+\$9 pp)

Pork

- St. Louis Pork Ribs (+\$7 pp)

Seafood

- Fish & Chips
- Shrimp & Grits
- Herb-Buttered Salmon
- Crab-Stuffed Salmon (+\$9 pp)



PLATED DINNERS

\$38 per person - (1) Choice of Starters, (1) Choice of Salad, (3) Entree Selections

\$45 per person - (2) Choice of Starters, (1) Choice of Salad, (3) Entree Selections

Includes non-alcoholic beverages.

STARTERS

- Crab Dip with Pita Chips
- Jalapeno Hush Puppies *V
- Caprese Kabob
- Shipwreck Chicken Skewers
- Chicken Wings (Chipotle Buffalo, Garlic Parmesan, or Old Bay Dry Rub)

ENTREES

Beef

- **NY Strip:** Grilled w/ chimichurri served over mashed potatoes and jumbo asparagus. (+\$8 pp)

Pork

- **Spare Ribs:** 1/2 rack of St. Louis pork ribs brushed in our house BBQ sauce, served with fries and slaw. (+\$7 pp)

Poultry

- **Jerk Chicken:** Half-chicken marinated in a Caribbean jerk sauce. Served with coconut rice, sauteed green beans, and topped with pineapple salsa.
- **Romano-Encrusted:** Romano-encrusted and seared chicken cutlets topped with a lemon caper sauce, served with mashed potatoes & green beans.

SALADS

- **House Salad:** Lettuce mix with tomato, cucumbers, red onions, and cornbread croutons with dressing. *V, GFO
- **Caesar:** Romaine lettuce, homemade cornbread croutons and parmesan cheese tossed in Caesar dressing. *V

Pasta (Add Chicken +\$6; Shrimp +\$9 pp; Salmon +\$9 pp)

- **Mac n' Cheese:** Cheese sauce over cavatappi pasta topped with baked bread crumbs. *V
- **Pasta Alfredo:** Creamy alfredo sauce over cavatappi pasta. *V

Seafood

- **Fisherman Platter:** Fried shrimp and white fish with Old Bay aioli and tartar, served w/ fries and slaw. (+\$MKT pp)
- **Cajun Shrimp & Grits:** Cheese grits, andouille sausage, shrimp, mushrooms, tomato, topped with a Cajun cream sauce.
- **Crab-Stuffed Salmon:** Salmon steak stuffed with jumbo lump crab, served with lemon Parmesan risotto, broccolini, and lobster cream sauce. {+\$7 pp}



BRUNCH

Premium coffee, hot tea, orange juice, water, tea, and non-alcoholic beverages are available on all buffets.

MIMOSA & BLOODY MARY BAR

\$20 PER PERSON

RISE + SHINE BUFFET | \$30 PER PERSON

Seasonal Fruit & Yogurt
Breakfast Breads, Muffins, and Pastries
Sausage and Bacon | Home Fries or Grits
Plus Choice of (2) Entrees

Select Two (2) Entrees:

- Scrambled Eggs with toppings
- Pancakes
- Belgium Waffles
- Cajun Shrimp & Grits: Cheese grits, andouille sausage, shrimp, mushrooms, tomato, topped with a Cajun cream sauce.
- Pan-Roasted Chicken: Chicken cutlets grilled and lightly seasoned.
- Prime Rib: Slow-cooked rib-eye loin, sliced thin & served w/ au jus & horseradish sour cream. (+\$8 pp)
- Salmon w/ an Old Bay Aioli (+\$5 pp)
- Fried Cod (+\$5pp)

THE BASICS BUFFET | \$20 PER PERSON

Seasonal Fruit & Yogurt, Breakfast Breads, Muffins, and Pastries
Scrambled Eggs | Sausage and Bacon
Home Fries, Hashbrowns, or Grits

THE PREMIER BUFFET | \$40 PER PERSON

Seasonal Fruit & Yogurt
Breakfast Breads, Muffins, and Pastries
Home Fries, Hashbrowns, or Grits

Sausage and Bacon
Plus Choice of (3) Entrees

Select Three (3) Entrees:

- Cajun Shrimp & Grits: Cheese grits, andouille sausage, shrimp, mushrooms, tomato, topped with a Cajun cream sauce.
- Pan-Roasted Chicken: Chicken cutlets grilled and lightly seasoned.
- Prime Rib: Slow-cooked rib-eye loin, sliced thin & served w/ au jus & horseradish sour cream. (+\$8 pp)
- Salmon w/ Beurre Blanc (+\$5 pp)
- Fried Cod (+\$5pp)

*Brunch is always a good
idea...anytime of the day*

SWEET CRAVINGS

MILK & COOKIES | \$8 PER PERSON

Pitchers of Milk Served with Choice of Two (2) Cookie Flavors:

- Chocolate Chip
- Oatmeal
- Sugar

MINI CHEESECAKE | \$3 PER PERSON

- Chocolate
- NY Vanilla
- Lemon Cream
- Strawberry
- Salted Caramel Hazelnut

SUNDAE BAR | \$10 PER PERSON

Vanilla Ice Cream and Chocolate/ Caramel/ Strawberry Sauces, Candy Toppings and Whipped Cream

CUPCAKE INDULGENCE | \$9 PER PERSON

Display of assorted cupcakes with chocolate buttercream frosting, topped with a variety of delights.

KEY LIME PIE | \$7 PER ITEM

CHOCOLATE LAVA CAKE | \$12 PER ITEM

CHURROS | \$3 PER ITEM





BEVERAGE SERVICES

OUR EVENT COORDINATOR CAN HELP YOU TO PLAN THE PERFECT COMBINATION OF FOOD & BEVERAGE THAT IS APPROPRIATE FOR THE SCOPE OF EVENT & VENUE.

You can add bar service to any of our catering service styles. Have a special request? Want a custom cocktail for your event? -- We are ready!

Bar Packages		2 Hours	3 Hours	4 Hours
Tier 1: Beer & Wine	Beer & Wine Domestics and Imports House Wines Soft Drinks & Tea	\$28 pp	\$35 pp	\$43 pp
Tier 2: Full Bar	Beer, Wine, and Spirits Domestics and Imports House Wines Wells Liquors Soft Drinks & Tea	\$34 pp	\$41 pp	\$48 pp
Tier 3: Premium Bar	Beer, Wine, and Spirits Domestics and Imports House Wines Premium Liquors Soft Drinks & Tea	\$39 pp	\$48 pp	\$56 pp

Domestic: Bud Light | Budweiser | Coors | Miller lite | Yuengling | Michelob Ultra

Imports: Corona Extra | Landshark | Sweetwater 420 | White Claw

Well liquor: Mr. Boston Vodka | Evan Williams Bourbon | Aristocrat Rum |
Aristocrat Gin | Juarez Gold Tequila

Premium Liquor: Titos | Jack Daniels | Captain Morgan | Tanqueray | Espolon

Wine: House Chardonnay | Merlot | Cabernet Sauvignon | Pinot Grigio |
\$24 per bottle

Champagne: Rock Nest House Champagne \$24 per bottle |
Premium Champagne | \$30 per bottle

CONTACT US

LIFE IS TOO SHORT NOT TO THROW A PARTY!

Our dedicated Event Coordinator works with you from the very beginning to ensure every detail is discussed. Our private event offerings range from a casual buffet-style lunch to formal, sit down meals ... and everything in between! If you don't see something- ask about it. If we can make it happen ... we will.

All of our site visits and tours are done by appointment only with our Event Coordinator. They will show you the space options and discuss your event and answer any questions you have.

Direct Phone #: **910-742-8933** | Email: **events@portcitymarina.com**

Learn more on our website: **www.marinagrillwilmington.com**

We look forward to serving you!
-- Events Team at Port City Marina

