



COASTAL CHOPHOUSE

**202 CLUBHOUSE DRIVE
CAPE CARTERET, NC 28584
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WWW.WHISKEYBRAVOS.COM**



PLATED PACKAGE - WEDDING MENU

PACKAGE INCLUDES:

LINENS

Polyester floor length linens in your choice of over 10 different colors to dress guest tables, head table (qty. based on 8 guests per table), all beverage tables and up to 5 additional linens to be used as you wish

GUEST TABLE SETUPS

Pure white round dinner plates, three-piece stainless flatware, butter florets, salt, pepper, glass of iced water, clear pitchers with cucumber/mint water on each guest table, silver table number stands & numbers, napkin in your choice of fold style, silver or gold resin charger plate, bread plate and glass salad plate

BAR/BEVERAGE SETUPS

Includes: certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, lemonade. sweet tea, lemons, limes, all equipment and cocktail napkins

STAFFING

Catering supervisor, culinary staff, server staff and bar staff included

CAKE SERVICE

White china plates, stainless forks, napkins, cutting service, cake knife and server

COMPLIMENTARY VENDOR MEALS

Plated meals and beverages offered for up to 4 vendor meals

BAR/BEVERAGE SETUPS

Includes: certified bartender(s), ice, coke, sprite, diet coke, sparkling water, bottled water, lemonade. sweet tea, lemons, limes, all equipment and cocktail napkins.....\$2pp++

FULL LIQUOR BAR SETUPS *(add to bar/beverage setups)*

Ginger ale, orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic water, club soda, sour mix, grenadine, olives and cherries\$3pp++

BEER AND WINE OPEN BAR *(includes bar/beverage set ups)*

Concannon wines, Bud Light, Miller Lite, Corona, and Yuengling bottled beers Served unlimited for up to 3 hours\$18pp++

FULL LIQUOR OPEN BAR *(includes bar/beverage setups and full liquor bar setups)*

Concannon wines, Bud Light, Miller Lite, Corona, and Yuengling bottled beers Absolut vodka, Bacardi rum, Seagram's whiskey, Beefeater's gin and Jim Beam bourbon Served unlimited for up to 3 hours.....\$26pp++



CASH BAR SETUP FEE

Everything in bar/beverage setups, full liquor bar setups and full liquor open bar. Includes complimentary sodas, sparkling water and bottled water. Guests pay for their drinks at \$6 for mixed and \$5 for wine and \$4 for beer.....\$400++

BAR GLASSWARE (add to bar/beverage setups)

Wine, rock, pilsner, martini, champagne flute \$1pp++

COCKTAIL SERVERS.....\$100ea++

Upgraded Table Linenspricing varies

CHAIRS

White resin folding chairs including setup and breakdown (additional delivery fee will apply) \$2pp++
Chiavari chairs in many colors to choose from (additional delivery fee will apply)\$7pp++
Chair cover and sash in choice of color including installation\$5pp++
Chair sash only including installation\$2pp++

CHAMPAGNE TOAST

Champagne flute, your choice of Prosecco or dry brut champagne and service.....\$3pp++

CHARGER PLATES (upgrade)

Decorative glass charger plates at each place setting (available in many style).....\$5pp++

WEDDING CAKE

Your choice of style and flavors with consult and tasting.....\$4pp++
Individual custom to go cake boxes for guests.....\$2pp++

EXTRA VENDOR MEALS.....\$15ea++

HORS D'OEUVRES

Wild Boar Quesadilla
avocado salsa

Lobster Spinach Dip
served on grilled flatbread

Blue Crab Cake Bite
cajun aioli

Seared Duck Breast
cranberry mustardo on parmesan crisp

Ceviche Martini
served with corn tortilla strips

Sweet Thai Chili Meatballs
with scallions



Risotto Balls

flash fried creamy Italian rice
Proteins & Vegetables optional

Mini Loaded Potato Skins

with cheddar cheese, chives,
sour cream and bacon

Shrimp IN Grits

low country shrimp, sausage &
scallion IN a grit cake

**Mini Caprese Skewers with Basil
Vinaigrette**

Mini Fried Green Tomato
topped with roasted red pepper and
pimento cheese

Ahi Tuna Skewers

Pepper seared tuna, pineapple &
yumyum dipping sauce

Crispy Buffalo Wing

fried traditional wing tossed in
mild buffalo sauce

Island Shrimp and Pineapple

on a skewer with Coconut Sauce

Pulled Pork Eggrolls

Eastern NC pulled pork, corn & collards

Basil and Crab Salad

served on cucumber

Chicken Salad with Grapes

served on crustini

Blackened Chicken Eggroll

chicken, cabbage & black bean salsa

Lobster Bisque Shooter

Eggplant Napoleon

roasted tomato & grilled squash

Crab Stuffed Mushrooms

with a citrus aioli

Jumbo Shrimp Cocktail

served with cocktail

Veggie Spring Roll

avocado sour cream dipping sauce

SALADS

Simply Salad

with mixed greens, vine-ripened tomatoes, cucumbers, homemade croutons,
Cheese and finished with balsamic vinaigrette.

Classic Caesar

with homemade croutons and Parmesan cheese and finished with a creamy dressing

Spinach Salad

with red onion boiled egg, applewood smoked bacon and finished with a champagne dressing

Bacon Blue Salad

crisp iceberg with applewood smoked bacon, crumbled blue cheese
and roasted tomatoes finished with blue cheese dressing

ENTRÉES

Chicken Marsala

sautéed mushrooms and garlic in a rich demi glaze

Seafood Lasagna

Mahi, shrimp, lobster & crab baked with ricotta, roasted tomatoes, spinach & bowtie pasta tossed in a creamy sauce

Shrimp & Grits

low country shrimp, bacon, tomatoes & scallions over cheddar grits

Salisbury Steak

with caramelized onions and peppers, topped with pepper gravy

Herb Roasted Chicken Breast Quarters

fresh rosemary, finished with creamy chicken jus

Chicken Picatta

pan sautéed with lemon and artichokes, and finished with a basil sauce

Island Grilled Chicken Breast

with mango salsa, grilled red onions, roasted peppers and pineapple

Southern Fried Bone-In Chicken

with pepper gravy

Eastern NC Pork Barbeque

with vinegar sauce and dinner rolls

Stuffed Pork Loin

with cheese and spinach, topped with pork gravy

Meatloaf

in a rich tomato demi-glace

Atlantic Salmon

citrus marinade drizzled with hollandaise

Blackened Salmon

mango salsa

Crab Stuffed Flounder

stuffed with claw meat, cream cheese and spinach, finished with an herb white wine sauce

Grilled Mahi

citrus marinade & herb volute.

Jumbo Shrimp Scampi

in a roasted garlic, white wine, lemon butter sauce

Blackened Jumbo Shrimp

with a Creole vegetable sauce

Beef Brisket

A very flavorful cut of meat seasoned with spices and slow baked
and topped with bordelaise sauce

Hand cut Certified Angus Beef Steaks

Ribeye

Filet

NY Strip

Sirloin

SIDE DISHES

Steamed Broccoli

with toasted almonds and garlic butter

Sautéed Green Beans

with roasted red peppers, onions and lemon butter

Sautéed Vegetable Medley

zucchini and squash, carrots and peppers

Down South Creamed Corn

sweet corn, cream and sugar

Corn and Lima Bean Succotash

With an herb vegetable broth

Southern-Style Collard Greens

a Southern specialty, slow braised with garlic, onions, white vinegar and smoked bacon

Grilled Corn on the Cob

with butter and chilies

Southern Macaroni & Cheese

Garlic Smashed Potatoes

Roasted Potatoes

with crispy onions, yukon potatoes and herbs

Southern-Style Stone Ground Grits

Herb Rice Pilaf

Caribbean Style Black Beans and Rice

Saffron Rice

Twice Baked Yukon Gold Potato

served with bacon, chives and cheddar

Lemon Scented Grilled Asparagus