



SWEET BAY CATERING

8 Maritime Way · 910-457-7450

www.sweetbaycatering.com

Proudly operated by your friends at the Maritime Market



Thank you for considering Sweet Bay Catering for your upcoming event. From start to finish, we are dedicated to providing you the best culinary service and overall Island experience. Whether you are planning a wedding, private party, business retreat, or a family getaway...Sweet Bay Catering has you covered.



CATERING MENU 2017

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BUFFET PACKAGES,
ENTREES & SIDES

BUFFET PACKAGES

Buffet Packages provide you with a quick and easy way to plan your catered event while staying within a specific budget. Follow our guide and let us know how we can tailor a package to best fit your tastes.

Each package includes: One Protein/Entrée, Two Sides, and One Salad

SELECT YOUR PACKAGE

Marina Package:

\$29.95/person

Lighthouse Package:

\$39.95/person

Ocean Package:

\$49.95/person

*Pricing determined based on desired selections
and availability of special order items.*

SELECT YOUR MENU ITEMS

Select your entrees, side items, and
salads from our menu

If you would like to add a second (or third)
Protein/Entrée to your Package:

Marina Package :

\$8/person each additional

Lighthouse Package:

\$10/person each additional

Ocean Package:

\$14/person each additional

For budgets under \$29.95/person, please consider a heavy hors d'oeuvres buffet.

Please note: Service/Delivery, Beverages, Tax and Gratuity not included.

ENTREES



MARINA PACKAGE ENTREES

Chicken Alfredo with Penne
Slow Cooked Pulled Pork BBQ
Grilled Chicken with Ginger Shiitake Sauce
Sesame-Hoisin Roasted Porkloin
Caribbean Jerked Chicken with Pineapple Sauce
Pasta Primavera
Southern Fried Chicken
Grilled Portabella Caps
Grilled or Sauteeed Shrimp

LIGHTHOUSE PACKAGE ENTREES

Smoked Beef Brisket with Bourbon BBQ Glaze
Chicken Piccata
Chicken Cordon Bleu with Mornay Sauce
Low Country Shrimp and Grits
Grilled Chicken Marsala
Shrimp Scampi with Fusilli

OCEAN PACKAGE ENTREES

Local Blackened or Grilled Mahi Mahi with Citrus Beurre Blanc
Grilled or Blackened Salmon with Mango Salsa
Grilled Flank Steak with Crimini Mushroom Demi Glace
Crab Cakes with Roasted Red Pepper Aioli
Local Flounder or Fresh Catch (Chef's Choice)

SPECIAL ORDER ITEMS

Lobster tails
Whole Steamed Lobsters
Alaskan King Crab
Oysters on the Half Shell
Lobster Rolls
Whole Roasted Prime Beef Tenderloin

SALADS

Any Buffet Package or Salad Order Includes Bread & Butter



Garden Salad

Fresh greens, cucumber, tomato, carrots, red onion & white balsamic vinaigrette

Goat Cheese & Strawberry Salad

Mixed greens, strawberries, goat cheese, crimini mushrooms, red onion & white balsamic vinaigrette

Traditional Caesar Salad

Romaine, homemade croutons, shaved Parmesan, homemade Caesar dressing

Iceberg Wedge Chopped Salad

Bleu cheese, bacon, tomato, green onion and vinaigrette

Custom Salad

We'll use your favorite ingredients OR create a salad based on a menu theme

SIDE ITEMS

All of our scratch-made sides will fit into ANY PACKAGE.



Petite Green Beans

Sauteed Asparagus with Roasted Tomatoes

Sauteed Zucchini and Squash Medley

Chef Chip's Famous Baked Beans

Mac n' Cheese

Basmati Rice Pilaf

Roasted Red Potatoes

Wild Rice

Savory Mashed Potatoes

Loaded Mashed Potato Bar

Asian Vegetable Medley

Classic Coleslaw

Southern Potato Salad

Broccoli Salad

Greek Pasta Salad

Corn on the Cob

Steamed Broccoli



HORS D'OEUVRES

Our hand crafted Hors d'Oeuvres provide you with a multitude of options for your party. Select them a la carte, or have us customize a menu that is sure to please.

Please note: because we make everything from scratch using seasonal ingredients, our menu and pricing is subject to change without notice. For any questions or for your customized menu, please contact us at 910-457-7450.



TRADITIONAL HORS D'OEUVRES

| | |
|---|----------------|
| Traditional Italian Bruschetta..... | \$20 per dozen |
| Deviled Eggs..... | \$20 per dozen |
| Black Bean & Corn Quesadilla Bites..... | \$20 per dozen |
| Vegetarian Spring Roll..... | \$25 per dozen |
| Shrimp Cocktail Shooters..... | \$25 per dozen |
| Coconut Shrimp..... | \$30 per dozen |
| Assorted Mini Quiche..... | \$30 per dozen |
| Sausage & Cheddar Balls..... | \$30 per dozen |
| Spanikopita..... | \$35 per dozen |
| Bacon Wrapped Scallops..... | \$40 per dozen |
| Mini Crab Cakes..... | \$40 per dozen |
| Antipasto Skewers..... | \$45 per dozen |
| Sausage Stuffed Mushrooms..... | \$45 per dozen |
| Thai Chicken Satay..... | \$45 per dozen |
| Smoked Salmon & Boursin Crostini..... | \$50 per dozen |
| Fried Green Tomatoes with Pimento Cheese..... | \$50 per dozen |
| Seared Ahi Tuna..... | \$50 per dozen |
| Beef Tenderloin Crostini..... | \$50 per dozen |

SLIDERS/ \$48 PER DOZEN

Short Rib Slider
Crab Cake Sliders

SLIDERS/ \$33 PER DOZEN

Hamburger with Aged White Cheddar
Eastern NC BBQ Slider with Slaw
Grilled OR Fried Chicken with Honey
Poppysseed Mustard & Dill pickle
Meatball Slider

MARKET PRICE, BASED ON AVAILABILITY

Oysters on the Half Shell (passed)
Mini Lobster Rolls
She - Crab Soup Sippers
Sashimi Tuna Crisp
Caviar

HOT DIPS - SMALL/LARGE

Market Famous Crab & Lobster Dip
\$125/\$200
Classic Spinach Artichoke Dip
\$85/\$150
Lump Crab Queso
\$55/\$85
Classic Queso Dip
\$40/\$70
with homemade tortilla chips



DISPLAYS & PLATTERS

CLASSIC CHEESE BOARD

A beautiful variety of imported and domestic cheeses, hand selected by the Chef and presented with red & white grapes, fresh seasonal berries, and assorted artisan crackers.
Small platter: \$75/ Large platter: \$95/ Full-Service: \$125+

"JUST RAW" VEGETABLE PLATTER

A nice selection of classic crudite vegetables, such as: broccoli, carrots, bell peppers, celery, mushrooms, cauliflower, tomatoes, etc. Served with homemade herbed buttermilk dip
Small: \$45/ Large: \$65/ Full Service: \$100+

DELUXE GRILLED VEGETABLE PLATTER

Fresh, marinated grilled zucchini, yellow squash, vidalia onions, portobello mushrooms, roma tomatoes, asparagus, tri-colored bell peppers, and eggplant drizzled with aged balsamic and extra virgin olive oil.
Small: \$65/ Large: \$85/ Full Service: \$150

SHRIMP COCKTAIL PLATTER

With cocktail sauce and lemons
Small: \$75/ Large: \$150

CHARCUTERIE PLATTER

Soppressata, saucisson, cured salami, country pate, parmesan, pecorino romano, cornichons, cured olives, whole grain mustard and lavosh.
Small: \$60/ Large: \$90/ Full Service: \$130

SLICED BEEF TENDERLOIN PLATTER

With rolls and horseradish sauce
\$200

ANTIPASTO DISPLAY

Cured meats (salami, prosciutto, capicollo, mortadella), provolone & gorgonzola cheese, roasted peppers, marinated mushrooms, olives, sardines and crostinis.
\$150

FRESH SEASONAL FRUIT

Assorted in-season fruits, served with our signature spiced yogurt dip
Small: \$45/ Large: \$65/ Full-Service: \$100+

MEDITERRANEAN DISPLAY

Hummus dip, spinach & artichoke dip, lavosh, tabbouleh, olives, grilled eggplant, zucchini and squash, feta, cucumbers, tzatziki sauce and grilled pita
\$150.

SMOKED SEAFOOD DISPLAY

Scottish salmon, trout, scallops, shrimp, herbed cream cheese, brunoise onion, capers, creme fraiche, and sea salted bagel chips
\$200



MARKET FEASTS

With pre-selected Market Feast menus, planning the meal for your special event has never been easier.

CATER YOUR NEXT EVENT WITH EASE BY SELECTING ONE OF OUR PRE-CREATED PACKAGES

SOUTHERN STANDARD

Fried chicken, pulled pork BBQ, deluxe baked beans, mac n' cheese, coleslaw, potato salad and biscuits.

\$35 per person

LOW COUNTRY BOIL

Shrimp, crab legs, mussels, smoked sausage, new potatoes, sweet corn, cheddar pull-apart rolls, coleslaw, lemons, cocktail sauce and butter.

\$50 per person

CLASSIC COOKOUT

Grilled Angus beef patties, marinated grilled chicken breasts, jumbo hotdogs, mac n' cheese, baked beans, coleslaw, all the fixins' (lettuce, tomato, onion, pickle, etc.) and buns.

\$30 per person

THE SMOKE STACK

Smoked chicken, baby back ribs, beef brisket, assorted sauces, baked beans, jalapeno cornbread, potato salad, coleslaw, sliced watermelon.

\$38 per person

ITALIAN ABBONDANZA

Italian sausage and meatballs marinara over pasta, shrimp scampi, chicken alfredo, garlic bread, antipasto salad, cannolis.

\$40 per person

SOUTHWESTERN

Steak and chicken fajitas, chips, salsa, guacamole, sour cream, spanish rice, pinto beans, shredded cheese, jalapenos, grilled vegetables, soft tortilla and cinnamon churros. .

\$40 per person



BEVERAGES

ALCOHOLIC BEVERAGES

Please see the next page for our Alcoholic Beverage Policy

One distinct benefit of selecting Sweet Bay as your caterer is your ability to purchase alcoholic beverages at Maritime Market prices versus restaurant/club prices. We offer a vast selection of domestic, imported and craft beers along with our extensive selection of fine wines. We can also provide kegs for your event, so let us know in advance if you would like to offer draft beer (we need no less than 10 days' notice).

BOTTLED BEERS: starting at \$9.99/12pk

WHITE & RED WINE: starting at \$10.99/bottle

10% Case Discount (mixed cases allowed)

KEGS OF BEER: Quarter/Half

Domestic: \$75/\$150

Imported: \$100/\$200

There is a \$50 refundable pump deposit for all keg orders. All keg orders must be placed no later than 10 days prior to your event.

HARD LIQUOR:

If you would like to supply and offer liquor to your guests, we are happy to serve it for you. Maritime Market/Sweet Bay Catering must be the supplier of any and all basic Bar Mixers (as described above) and we are happy to provide specialty non-alcoholic mixers at your request. Hard liquor may NOT be self-serve at any of our events. Bartending service is required. See Services Menu for a full explanation of our service fees.

NON-ALCOHOLIC BEVERAGES

ASSORTED SODAS & BOTTLES OF WATER

BAR MIXERS:

Includes sodas, juices and classic garnishes such as olives, cherries and sliced citrus fruit to create traditional cocktails with your liquor.

SAN PELLEGRINO OR AQUA PANNA

FRESH-BREWED ICED TEA

TEA PUNCH OR FRUIT TEAS:

Flavors include Peach, Apricot, Guava, Cranberry, Fresh Mint, Lemon

PINK LEMONADE

HOUSE-MADE COCKTAIL MIXERS:

Such as: Bloody Mary Mix, Fresh-Squeezed Sour or Margarita Mix, etc.

COFFEE AND/OR TEA BAR

Served with half & half, sugar & sugar substitutes, stirrers and sliced lemons. (Paper cups and sleeves available upon request). Add flavored syrups, chocolate & whipped cream for \$3/person.

SPECIALTY SODAS

We can also source and supply specialty non-alcoholic sodas such as: Limonata™, Orangina™, Izze™ sodas, Blue Sky™ Natural Sodas, Steaz™ sodas and more. Please let us know during your catering consultation and we will be happy to provide these items for you at Maritime Market prices.



Alcoholic Beverage Policy

For all catered events where bar service is requested, ALL alcoholic beverages (except liquor) must be provided by Sweet Bay Catering based on the selections available at the Maritime Market. All of these beverages will be sold at Maritime retail price (not restaurant price). Any outside beer & wine opened will incur a \$20 corkage/opening fee per 12-pack or 750mL bottle (double for Magnums). If you are looking for a specialty beer or wine that is not on our shelves, please let us know and we may be able to special order it for you to avoid the corkage fee. If you would like a self-serve bar, there will be a \$100 bar set-up fee to set out any ice, glassware, beverages and opening utensils that you provide.



DESSERTS



If you would like to order desserts, Sweet Bay Catering can work with you to order assortments of cookies, select pastries, pies, and more.

Please inquire with us about what you would like and we will work with you!

OUR SERVICES:

- Partial or full catering services to any on-island location or venue including the Harbor Village Park, Old Baldy Lighthouse grounds, The Commons at Cape Fear Station, the Bald Head Association Building, Access # Gazebo, private homes, and most beach accesses.

Please note that most venues charge fees for the rental of their facilities.

- Customers will need to deal directly with their selected venue regarding rental fees and the reservation of their selected dates.
- Please note: you MUST have written permission from the property owner if you opt to host a party at a private home. This written permission MUST also be provided to Maritime Market/Sweet Bay Catering upon request. No exceptions.
- Home Delivery or Store pick-up of smaller catering platters, meals or other items.
- Box-Lunch orders, "beach-packs", "fishing packs" or other unique party packages (delivery or pick-up) for any size of meeting.
- In-home or on-site meal preparation & service.
- Limited-service offerings such as buffet set-up or break down at any venue
- Assistance with provisions and equipment rentals (tables, tents, chairs, linens or other items)
- Staffing of additional service personnel for bartending, tableside service or other related services.
- Private dining or parties at the Maritime Market Cafe, screened porch, or open-air side porch.

SERVICE FEES:

Sweet Bay Catering employs professional and friendly service staff for our events. Our service staff may be deployed to set up or break down buffets, serve and bus plated meals, tend bar, set up/break down tents, tables & equipment, and other duties appropriate for the event. For adequate scheduling, please request service no less than two weeks prior to the event.

- Servers & Bartenders - \$30 per hour, per staff member
- Culinary Team Member - \$45 per hour, per chef
- Executive Chef Chip - \$65 per hour
- Gratuities - For "Serviced" events (events that require wait staff, buffet service, bartending, etc.) a 20% gratuity is added to your invoice. The gratuity is in addition to the hourly cost of personnel to set up or break down your event or will be in addition to our delivery fee. *Our Service Fee is not a Gratuity. All Gratuities will be divided evenly among service staff members unless otherwise specified by our clients.*
- Delivery Fee - Depending on where your event is located and the amount of setup is required, we reserve the right to charge a delivery fee of anywhere between \$25 and \$100. This will be communicated to you upon booking.
- Buffet Fee - If you would like to have a buffet with no service, we will supply disposable buffet ware and set up the buffet for a flat \$50.00 Buffet Fee, or 15% of your food & beverage order cost, whichever is greater, plus gratuity.
- Rental Fees - There is a minimum Rental Coordination Fee of \$250 for every rental order associated with your catering order. The Coordination & Handling fee may increase based on complexity of the order and transportation logistics, such as barge fees, etc. All rental charges will be reviewed with the client prior to the event once a quote has been received from the rental company.

DEPOSITS & PAYMENT

Each "milestone" in the catering process requires a non-refundable payment. The payments are non-refundable because we consider the fee to be "earned" at the time of payment for services and commitments rendered at the time of billing. Below are the "milestones" and the payments required at each step:

- Quotes, pricing, "general" menu selections, and discussions of dates and availability (with no guarantee as to availability) - no fees required.
- Date lock-in Fee - \$250 Once "locked in", a catering contract must be executed within 30 days, or the date may be sold to another client. Any change of date requires a new lock-in fee.
- The first 50% deposit is required 90 days before the event date
- The remaining 50% is required 2 weeks prior to the event, and customer must provide valid credit card information for billing any last-minute changes to menu, staffing, rental orders or service fees.
- Final billing alterations will occur after the event if any of the following should occur:
 - Head Count is greater than quoted at 7 days prior to event
 - Additional staffing is needed (because of greater head count)
 - Staff is needed to stay longer (or leave sooner) than originally quoted event time.
 - Any corkage fees are assessed.
 - If a "by consumption" bar is ordered.

POLICIES:

- There is a minimum charge of 4 hours for a serviced event to ensure proper setup, breakdown and service during the event.
 - Additional service may be added should the event length exceed the initial estimate.
- For private in-home dining events where the meal is prepared on-site, no fewer than two (2) staff members will be required, regardless of party size.
- *Additional staffing will be determined upon a case-by-case basis, depending on the complexity of the menu and number of guests.*
- Should inclement weather arise where additional staff may be needed in order to accommodate the re-arrangement of tables, chairs, equipment or simply to assist other staff with dealing with bad weather on BHI, Maritime Market reserves the right to add staff to ensure the party goes smoothly.
- Alcoholic Beverages - Maritime Market (DBA Sweet Bay Catering) is fully licensed to sell and serve wine & beer for your catered event. If a customer would like us to provide wine, beer or specialty cocktail mixers for an event, please discuss current pricing with the Catering Coordinator.
- Food Allergies and Special Dietary Needs - We are happy to accommodate any food allergy with no less than 2 weeks' advance notice, including providing a fully vegetarian or vegan menu upon request. Note: It will be at the discretion of our culinary team to determine whether or not an allergy may be accommodated based on the ingredients of the entire menu. If there is any uncertainty, we may refuse to serve the allergic person a particular item for their safety.

POLICIES (continued):

- Catering Contract - Once your date reservation and date "Lock-In" fee have been made, the Events & Catering Coordinator will assist you in planning and establishing the appropriate menu and details for your event. Your Catering Contract will verify all of the details of your event so there is no question as to what is expected for your party. Any changes that need to be made must be noted on the contract and signed by both client and Catering Coordinator. The final amount due and any minor last-minute changes must be received by the Catering Coordinator or Chef no less than seven days prior to your event.
- Cancellation - The client, with written notice, may cancel any event at any time, for any reason. All payments and deposits made on or before the notice of cancellation are considered "earned" and are therefore non-refundable. With a "force majeure" event (riot, war, hurricane evacuation order, strikes, labor disputes, unavailability of transportation resources to/from the island), the client may be entitled to a refund of up to 50% of the contract value, depending on the actual expenses incurred by Sweet Bay Catering (food, equipment, prep expenses, etc. may already have been paid by SBC). For security reasons, catering clients must supply a valid credit card number to be kept on file for all deposits, even if the deposits or payments are being made by cash or personal check .
- Postponement -
 - Postponements due to a "hurricane evacuation notice" - every effort will be made to find a suitable alternative date for your event. If no suitable date can be agreed upon, you may be entitled to a refund of "non-committed" contract funds (funds not yet committed to or refundable from a vendor of Sweet Bay Catering).
 - Postponements for any other reason - every effort will be made to find a suitable alternative date for your event. If no suitable date can be agreed upon, there will be no refunds given for any payments made to Sweet Bay Catering up to and including the date of receiving a request for postponement.
 - Please note - bad weather is not a "force majeure" event, it is a risk factor for the client. If your event is scheduled as an outdoor event, you are advised to make alternate indoor plans. Sweet Bay Catering reserves the exclusive rights to cancel any outdoor event if it determines that the safety of our staff is at risk by remaining outdoors (lightning, hail, high winds, etc). If the client has not made alternative arrangements, then no refunds will be given, even if the determination of safety is made by Sweet Bay Catering.

If you have any questions or concerns about our Catering Policies, please contact the Events & Catering Coordinator at 910-457-7450.



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