

128 South Events & Catering



OFF-SITE CATERING MENUS

[www.128southevents.com](http://www.128southevents.com) | 910.399.1709 | [info@128southevents.com](mailto:info@128southevents.com)

# Welcome to Downtown Wilmington!

Wilmington, North Carolina is famous for its Southern hospitality and charm. With three centuries of history, the "Port City" offers North Carolina's largest collections of historic building and homes. With two diverse venues, a charming bridal suite, on-site lodging, and a full-service catering company...our corner of Wilmington has everything you need to make planning your wedding day or any special event seamless and truly memorable. Come enjoy the unique charm and excitement of Wilmington, North Carolina.

## 128 South Events & Catering

We are proud to offer full-service off-site catering available to Greater Wilmington and the surrounding areas. Whether your event is big or small, whether you are hosting it in one of the area's venues or the privacy of your own home, we can help make your next gathering something special. Our exceptional food, five-star customer service, and true Southern hospitality will set the stage for a truly memorable event. Take a minute to peruse our catering menus. If you don't see what you're looking for, let us know...we are happy to create a custom menu for your event. We look forward to working with you...



# GATHER & FEAST



## ☀️ *Hors d'Oeuvres, Platters & Displays*

PICK AND CHOOSE YOUR FAVORITES. THESE ITEMS CAN BE ADDED TO ANY MENU OR ORDERED A LA CARTE.

## ☀️ *Buffet & Family-Style*

### **\$36 PER PERSON**

- (1) CHOICE OF SALAD  
FRESH BREAD & BUTTER
- (2) ENTREE SELECTIONS
- (2) SIDE SELECTIONS

### **\$48 PER PERSON**

- (1) CHOICE OF SALAD  
FRESH BREAD & BUTTER
- (3) ENTREE SELECTIONS
- (2) SIDE SELECTIONS

**BUFFET SERVED "FAMILY-STYLE"  
(+ \$7.5 PER PERSON)**

## ☀️ *Plated Dinners*

SELECT TWO (2) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.  
(+ \$6 PP FOR CHOICE OF 3RD ENTREE)  
ENTREES ARE PRICED PER PERSON AND INCLUDE SOUP **OR** SALAD, CHEF-PAIRED SIDES, FINAL HEADCOUNT AND ENTREE SELECTIONS MUST BE PROVIDED 14 DAYS PRIOR TO THE EVENT DATE.

**OR ASK FOR DETAILS ABOUT OUR  
DUO-PLATES!**

## ☀️ *Themed Stations*

FOR THE CULINARY FOOD TOUR EXPERIENCE, CHOOSE FROM OUR VARIETY OF STATIONS.

WE RECOMMEND THREE (3) STATIONS TO PROVIDE A VARIETY OF OPTIONS FOR YOUR GUESTS. STATIONS ARE PRICED PER PERSON TWO (2) STATION MINIMUM. INDIVIDUAL STATIONS CAN BE ADDED TO ANY MENU

## ☀️ *Brunch Options*

THREE GREAT BUFFET-STYLE OPTIONS TO CHOOSE FROM...OR WE CAN CREATE A CUSTOM MENU

# Hors d'Oeuvres Selections

priced per platter for 25 guests

## SEAFOOD

- Mini Crab Cakes with Lemon Basil Aioli | \$mkt
- Bacon-Wrapped Shrimp | \$144.00
- Sesame Tuna Sashimi in Cucumber Cups | \$114.00
- Coconut Shrimp with Citrus Pineapple Sauce | \$90.00
- Bacon-Wrapped Scallops | \$156.00
- Poached Shrimp Salad Crostini | \$90.00
- Sesame Seared Tuna with Asian Napa Slaw | \$114.00
- Smoked Salmon Cucumber Cups | \$90.00
- Shrimp Cocktail Shooters | \$mkt

## POULTRY

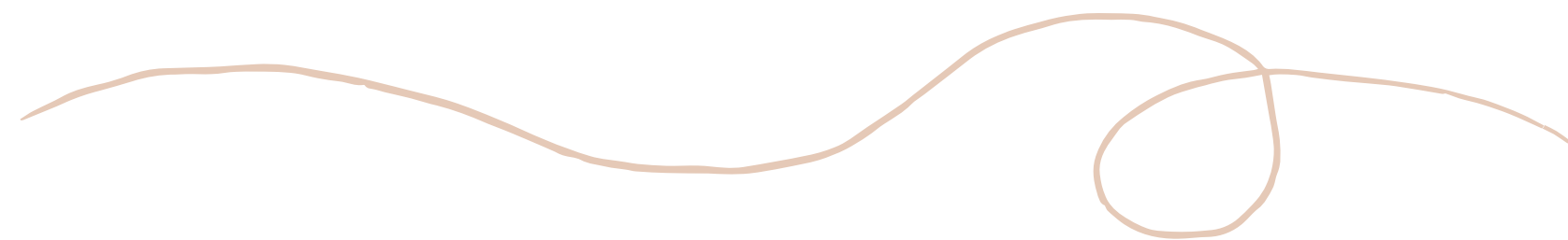
- Housemade Chicken Empanadas | \$114.00
- Maple-Glazed Mini Chicken & Waffles | \$114.00
- Jamaican Jerk Chicken Skewer | \$144.00
- Chicken Salad Phyllo Cups | \$72.00
- White Truffle Deviled Eggs | \$72.00

## BEEF / PORK / LAMB

- Housemade Beef & Chorizo Empanadas | \$114.00
- Lamb Lollipops with Mint Pesto | \$mkt
- Roast Beef, Goat Cheese & Arugula Crostini | \$72.00
- Ham Biscuits with Dijon Mustard | \$72.00
- Hand-rolled Pork & Shrimp Mini Eggrolls | \$114.00
- Red Curry Beef Satay | \$144.00
- Asian Style Meatballs | \$72.00
- Classic Beef Sliders | \$114.00

## VEGETABLE

- Ricotta with Roasted Tomato Jam Crostini | \$72.00
- Spanikopita - Spinach & Feta Phyllo Pies | \$114.00
- Mac & Cheese Bites | \$72.00
- Mushroom Bruschetta | \$72.00
- Gorgonzola and Pine Nut Stuffed Endive | \$114.00
- Roasted Vegetable & Olive Canapé | \$72.00
- Fresh Mozzarella, Basil, and Tomato Bruschetta | \$72.00



## Platters & Displays

Priced per person; these items can be added to any menu (buffet, family-style, plated, or stationed) or ordered for pick-up for a minimum of 10 people

### **CLASSIC FRUIT & CHEESE | \$9.75**

Artisan Cheese & Fruit Served with Bread & Crackers

### **COLD VEGETABLE CRUDITÉS | \$7.25**

Assorted Seasonal Vegetables served with Housemade Ranch Dip & Classic Hummus

### **GATHER & GRAZE | \$16.75**

A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, assorted mustard, roasted garlic & white bean hummus, sweet fig jam, grapes, sliced fruit, olives, crostinis, artisan crackers and bread

### **HOT & COLD | \$MKT**

Spinach & Artichoke Dip with Crostini  
Crab Dip with Old Bay Crostini  
Pimiento Cheese with Toasted Flatbread  
Cold Vegetable Crudités with Ranch Dip

### **SMOKED SALMON | \$12**

Smoked Salmon, Cream Cheese, Crostini  
& Accompaniments

### **RAW BAR | \$MKT**

Crab claws, house-poached shrimp cocktail, raw oyster on the half shell, cocktail sauce, mignonette, lemons

# Platters & Displays - pg. 2

## **GARDEN GREENS | \$8.5**

### **Choice of two (2) Salads:**

Mixed Green Salad with Homemade Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan

Farm-To-Table Salad (Seasonal)

Tomato, Cucumber, & Feta Salad

Beet & Arugula Salad with Candied Walnuts, Goat Cheese,  
and Homemade Lemon Vinaigrette

Quinoa Salad with Tomato Vinaigrette

**and**

Grilled Vegetable Crudités with Balsalmic Reduction

## **SHRIMP & GRITS BAR | \$10.75**

Creamy Cheddar Grits & Seasoned Shrimp

Toppings: bacon, sauteed mushrooms, chives,  
shredded cheddar, and hot sauce

## **MAC & CHEESE BAR | \$8.5**

Housemade Mac n' Cheese

Toppings include: bacon, scallions, diced tomatoes,  
jalapenos & sriracha

## **MASHED POTATO BAR | \$8.5**

Creamy Mashed Potatoes

Toppings include: butter, sour cream, bacon, chives,  
shredded cheddar, salsa, broccoli, & bleu cheese crumbles

## **SLIDERS | \$8.5**

### **Choice of two (2):**

Classic, Cuban, Pulled Pork, or Nashville Hot Fried Chicken



Platters & Displays - pg. 3

**POPCORN BAR | \$5.5**

**Choice of two (2) Popcorn Flavors:**

White Salted; Carmel; White Cheddar, or Confetti  
*Custom colors available upon request*

**S'MORES BAR | \$6.75**

Graham Crackers, Hershey's Chocolate Bars,  
and Marshmallows

**PRETZEL BAR | \$6.75**

Hot Pretzels with Mustard & Beer Cheese Sauce

**MILK & COOKIES | \$7.75**

Choice of two (2) Cookie Flavors:

Blueberry Lemon, Snickerdoodle,  
Salted Caramel or Chocolate Chunk

**and**

Chilled Mini-Milk Cartons

**LATE-NIGHT SNACKS | \$18**

Mac n' Cheese Bites

Hot Salted Pretzels with Mustard

**and**

Classic Sliders or Flatbread Pizzas

# Themed Stations

We recommend selecting at least three of our themed stations to provide your guests a variety of food.  
Individual Station can be added to any Menu

## COCKTAIL HOUR | \$21.75

Asian Meatballs or Chicken Salad Phyllo Cups  
Smoked Salmon Cucumber Cups or Coconut Shrimp  
Roasted Vegetable & Olive Canape or Mushroom Bruschetta  
**and**

Grazing Table - A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, mustard, fig jam, fruit, olives, crostinis, artisan crackers and bread

## SOUTHERN STYLE | \$19.25

Southern Fried Chicken, BBQ Chicken, Southern-Style Shrimp & Grits or Pulled Pork  
Mac and Cheese, Mashed Potatoes or Sweet Potatoes  
Southern-Style Green Beans, Collards or Brussels Sprouts  
Country Biscuits

## VIVA ITALIA | \$19.25

Charcuterie with Cheese, Meats & Olives  
Chicken Parmesan with Penne, Pasta & Meatballs or Baked Ziti with Italian Sausage & Roasted Red Peppers  
Classic Caesar or Mixed Green Salad, Balsamic Vinaigrette  
Toasted Garlic Bread

## SOUTH OF THE BORDER | \$24

Fresh Guacamole & Pico de Gallo with Tortilla Chips

### SELECT (3) FROM THE LIST BELOW:

Fresh Ceviche with Chips, Mini Empanadas  
or Mini Fish Tacos

Elote Mexican Street Corn or Gallo Pinto & Pepper Relish  
**and**  
Quesadillas (Choice of Beef or Chicken)

or  
Taco Bar - Crispy Shells, Soft Tortillas, Beef or Chicken, Guacamole, Shredded Cheese, Sour Cream, Onions, Salsa, Lettuce & Tomatoes

\*Indicates Chef-Attended Station; Chef-Fee Applies



# Themed Stations - pg. 2

## HUDSON RIVER VALLEY | \$36

Beef Tenderloin with Creamy Horseradish\* & Rolls  
Herb-Roasted Potatoes or Garlic Roasted Mashed Potatoes  
French-Style Green Beans or Chef's Choice Vegetable

## MEDITERRANEAN | \$34

Rack of Lamb\*  
Mediterranean Quinoa or Mujadara  
Tomato, Cucumber & Feta Salad

## SOUP & SAMMIES | \$16.75

Bacon, Tomato & Cheddar Grilled Cheese  
Basil Pesto, Mozzarella & Tomato Grilled Cheese  
Brie, Apple & Chicken Grilled Cheese  
**and**  
Choice of one (1) of our Housemade Soups  
(We recommend the creamy tomato basil...yum!)

## ASIAN INFLUENCE | \$24

### SELECT (3) FROM THE LIST BELOW:

Seaweed Salad or Asian Slaw  
House-rolled Pork & Shrimp Spring Roll  
Ginger & Scallion Beef or Sticky Chinese Spare Ribs  
Poke Bowl Bar\* - Salmon or Tuna, Sticky Rice, Edamame,  
Mango, Avocado, Pickled Ginger, Wasabi, Ponzu. Kimchi  
Dressing, and Toasted Sesame

## LOW-COUNTRY BOIL | \$31.25

Classic Seafood Boil with Seasonal Local Seafood, Sausage,  
Corn and Potatoes served with Cocktail Sauce

BBQ Chicken or Pulled Pork  
**and**  
Southern-Style Green Beans &  
Bacon-Cilantro Red Potato Salad

\*Indicates Chef-Attended Station; Chef-Fee Applies

# Buffet & Family-Style

includes salad and two sides



- Free-Range Slow-Roasted Chicken
- 128 South Fried Chicken
- Grilled Chicken with Spinach & Feta
- Southern-Style Chicken Marsala or Chicken Piccata
- Chicken Confit
- Chicken with Tomato Fondue
- Smoked BBQ Chicken



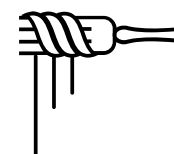
- Grilled Salmon with Thyme Lemon Beurre Blanc
- Asian BBQ Salmon
- Mediterranean Mahi
- Fried Catfish with Tartar Sauce
- 128 South Crab Cakes (+ \$mkt pp)
- Seared Grouper with Crispy Prosciutto (+ \$mkt pp)
- Pan Seared Salmon Piccata
- Southern Shrimp & Grits
- Pan Roasted Salmon with Coconut Curry



- Blackened Flank Steak with Creamy Horseradish
- Beef Tips with Wild Mushrooms
- Herb Roasted Beef Tenderloin\* (+ \$11.00 pp)
- Prime Rib\* (Mid Rare) (+ \$11.00 pp)



- Roasted Pork Loin with Granny Smith Applesauce
- Tuscan Pork Loin Roasted Tomatoes & Parmesan
- Chili Lime Pork Loin with Salsa Verde
- Garlic Rosemary Pork Loin with Berry BBQ Sauce
- Pulled Pork BBQ
- BBQ Pork Ribs



- Cheese Ravioli with Truffle Chicken, Asparagus & Tomato
- Vegan Bolognese
- Baked Ziti with Italian Sausage & Roasted Red Peppers
- Sautéed Shrimp & Penne Pasta with Pancetta, Peas, and White Wine Cream Sauce
- Tri-Colored Tortellini with Basil Pesto & Parmesan (Optional - Grilled Chicken)

\*Indicates Chef-Attended Station; Chef-Fee Applies

# Plated Dinner Entrees

includes soup or salad and Chef-paired sides

## POULTRY | DUCK

Free-Range Slow-Roasted Chicken | \$37

Southern-Style Chicken Marsala | \$37

Chicken Piccata | \$37

Chicken with Tomato-Goat Cheese Fondue | \$39

Duck Breast with Fruit Chutney | \$44

## SEAFOOD

Mediterranean Mahi | \$45

Pan Seared Salmon Piccata | \$39

Grilled Salmon, Thyme Lemon Beurre Blanc | \$39

Southern Shrimp & Grits | \$36

128 South Crab Cakes | \$mkt

Seared Grouper with Crispy Prosciutto | \$mkt

6oz Cold Water Lobster Tail | \$mkt

## BEEF | PORK

Ribeye | \$48

NY Strip - Dry Rub | \$48

Herb Roasted Beef Tenderloin | \$48

Roasted Pork Loin, Granny Smith Applesauce | \$34

Garlic Rosemary Pork Loin, Berry BBQ Sauce | \$34

## DUO PLATES

Petite Beef Tenderloin & 128 South Crab Cake | \$mkt

Chicken & 128 South Crab Cake | \$mkt

Petite Beef Tenderloin & Grilled Salmon | \$51

Petite Beef Tenderloin & Lobster Tail | \$mkt

## PASTA

Cheese Ravioli with Truffle Chicken, Asparagus & Tomato | \$37

Shrimp & Penne with Pancetta, Peas, & White Wine Sauce | \$36

Tri-Colored Tortellini with Basil Pesto & Parmesan | \$34

# Soups, Salads, & Sides

## **SALADS**

- Mixed Green Salad with Homemade Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan
- Farm-To-Table Salad (Seasonal)
- Tomato, Cucumber, & Feta Salad
- Beet & Arugula Salad with Candied Walnuts, Goat Cheese, and Homemade Lemon Vinaigrette
- Quinoa Salad with Tomato Vinaigrette

## **SOUPS**

- Creamy Tomato Basil Soup
- Manhattan Chicken Chowder
- Creamy Corn and Seafood Chowder
- Italian Vegetable & Beef
- French Onion

## **SIDES**

- Haricot Verts
- Chef's Choice Seasonal Vegetables
- Roasted Brussels Sprouts
- Southern Style Collards
- Charred Cauliflower with Crispy Bacon
- Slow-Cooked Baby Lima Beans
- Roasted Asparagus with Lemon Butter
- Broccoli with Fresh Herb Garlic Butter
- Southern Style Green Beans
- Truffle Cream Corn

- Herb Roasted Potatoes
- Mac and Cheese
- Roasted Garlic Mashed Potatoes
- Twice Baked Potatoes
- Maple Sweet Potatoes
- Mashed Potatoes and Gravy
- Potato Au Gratin
- Lobster Mac and Cheese (+ \$mkt)



## Brunch Buffets

### **A STEP-UP | \$19.50**

Seasonal Fruit & Yogurt  
Breakfast Breads, Muffins  
& Pastries  
Scrambled Eggs  
Sausage and Bacon  
Home fries, Hash browns, **or** Grits

### **THE CLASSIC | \$25.50**

Seasonal Fruit & Yogurt  
Breakfast Breads, Muffins  
& Pastries  
Scrambled Eggs  
Sausage and Bacon  
Home fries, Hashbrowns, **or** Grits  
Chef's Choice Frittata  
Cinnamon French Toast

### **PERFECT BRUNCH | \$30**

Seasonal Fruit & Yogurt  
Breakfast Breads, Muffins  
& Pastries  
Chef's Choice Frittata  
\*Chef-Attended Omelet Station  
Home fries, Hashbrowns, **or** Grits  
Sausage and Bacon  
Belgian Waffles

### **CHAMPAGNE BAR OR BLOODY MARY BAR | \$18**

Champagne, assorted juices and fresh berries...**or**...Bloody Marys with horseradish, hot sauce, olives, bacon, celery, etc.  
(Only available in conjunction with an attended Brunch Menu)

\*Indicates Chef-Attended Station; Chef-Fee Applies

# BAR & BEVERAGE SERVICES

## CHOOSE FROM...

*Hosted Bar Packages*   *Non-Alcoholic Packages*

*Bartender/Bar-Setup Services*

## WE ALSO OFFER...

- Signature Cocktails & Mocktails
- Hors d'Oeuvres & Cocktail Pairings
- Craft Beer Options
- Premium Wine Selections

**NON-ALCOHOLIC SELECTIONS OFFERED INCLUDE:  
BOTTLED WATER, ICED TEA, SODA, COFFEE, &  
JUICES**



# HOSTED BAR PACKAGES

## Beer & Wine

1-Hour	\$17.00
2-Hour	\$23.00
3-Hour	\$29.00
4-Hour	\$35.00

**BEER:** MILLER LITE, CORONA,  
& TRULY HARD SELTZER

### HOUSE CHAMPAGE

**WINES - CHOOSE (2):**  
CHARDONNAY,  
CABERNET SAUVIGNON, PINOT  
NOIR, SAUVIGNON BLANC  
& ROSE

## House Brands

1-Hour	\$18.00
2-Hour	\$25.00
3-Hour	\$32.00
4-Hour	\$39.00

**HOUSE BRANDS INCLUDE:**  
STOLICHNAYA VODKA  
BACARDI SILVER RUM  
TANQUERAY GIN  
LUNA AZUL TEQUILA  
JIM BEAM BOURBON

YOUR CUSTOM  
BEER & WINE SELECTIONS

## Premium Brands

1-Hour	\$20.00
2-Hour	\$28.00
3-Hour	\$36.00
4-Hour	\$44.00

**PREMIUM BRANDS INCLUDE:**  
TITO'S VODKA  
BOMBAY SAPPHIRE GIN  
MAKER'S MARK BOURBON  
CAPT. MORGAN SPICED RUM  
ESPOLON BLANCO TEQUILA

YOUR CUSTOM  
BEER & WINE SELECTIONS



# CHEERS!

## *Craft Beer Upgrade*

**\$8.00 PER PERSON**  
SELECTION OF CRAFT  
& LOCAL BEERS

## *Non-Alcoholic Service*

**\$8.00 PER PERSON**

**INCLUDES:**

ICED TEA, WATER & SODAS  
BIODEGRADABLE CUPS. ICE,  
BEVERAGE NAPKINS

**COFFEE SERVICE**

**\$38.00 PER GALLON**

\*THREE (3) GALLON MINIMUM

## *Signature Cocktails*

**By The Gallon; 3 Gallon Min**

Rum Punch || \$82.50

Sangria (Red or White) | \$93.50

**Other Suggestions by the Drink**

Mocktails

Champagne Punch

Mimosas

Bloody Marys

Margaritas

Mojitos

Dark & Stormy

Moscow Mules

## *Premium Wine Upgrade*

**\$8.00 PER PERSON**

INQUIRE FOR DETAILS

## *Bartender/Bar Setup*

IF YOU'RE PROVIDING YOUR OWN ALCOHOL, BUT WOULD LIKE OUR TEAM TO SERVE IT





# Questions!

We can help...

If you have any questions or concerns...special requests...or just want a 2nd opinion, we are here to make your next event A-M-A-Z-I-N-G!

Phone: 910.399.1709

Email: [info@128southevents.com](mailto:info@128southevents.com)

XOXO  
The 128 South Team