



128 South Front Street • Wilmington, NC 28401 • www.128southevents.com

Full-Service, Off-Site Catering by 128 South Events & Catering

Buffet Dinners

Price Per Person Includes: Plates, Flatware, Non-Alcoholic Glassware, Paper Dinner Napkins, and Unlimited Non-Alcoholic Beverages (Iced Tea, Water and Sodas – Coca Cola)

NC Sales Tax & Service Charge (22%) Not Included in Per Person Pricing

Buffet Dinners are available "Family-Style" for an additional \$6.00 per person.

Mixed Green Salad and Bread & Butter Included with All Buffet Menus

The Charleston Touch

\$29.00 per person

Appetizers: Choose Three (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Cold Vegetable Crudités with Creamy Ranch Dip, Roasted Red Pepper Hummus with Toasted Pita, Spinach & Artichoke Dip with Crostini, Grilled Vegetable Display with Balsamic Reduction, Pimiento Cheese with Toasted Flatbread, Ham Biscuits with Dijon Mustard

Entrees: Choose Two (2)

Southern Fried Chicken, Pulled Pork BBQ (Eastern and Western NC Style), Fried Pork Chops with Onion Gravy, Cornmeal Fried Catfish with Tartar Sauce, Chicken-Fried Steak with Country Gravy, Herb-Roasted Chicken, Garlic Rosemary Pork Loin

Sides: Choose Three (3)

Mac and Cheese, Slow-Cooked Baby Lima Beans, Southern Style Collards, Southern Style Green Beans, Buttered Corn-On-The-Cob, Baked Beans, Squash and Zucchini, Cucumbers and Tomatoes, Mashed Potatoes and Gravy, Maple Mashed Sweet Potatoes, Garden Vegetable Pasta Salad with Fresh Basil and Feta

The Airlie Road

\$36.00 per person

Appetizers: Choose Three (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Roasted Garlic and White Bean Hummus with Toasted Pita Points, Asian Style Meatballs, Olive Tapenade Canapé, Grilled Vegetable Display with Balsamic Reduction, Spinach & Artichoke Dip with Crostini, Roasted Vegetable Canapé, Red Curry Beef Satay, Jamaican Jerk Chicken Kabob, Ricotta with Roasted Tomato Jam Crostini

Entrée: Choose (2)

Southern-Style Chicken Marsala, Southern-Style Chicken Picatta, Grilled Salmon with Basil and Lemon, Blackened Flank Steak with Creamy Horseradish, Asian BBQ Salmon, Mediterranean Mahi, Beef Tips with Wild Mushrooms, Herb-Roasted Chicken, Basil-Pesto Chicken Tri-Colored Tortellini, Tuscan Pork Loin with Roasted Tomatoes and Shaved Parmesan



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Sides: Choose (3)

Herb Roasted Potatoes, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes, French-Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Maple Mashed Sweet Potatoes

The Low Country Boil Picnic

\$38.00 per person

Stationed Appetizers: Choose (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Grilled Vegetable Display with Balsamic Reduction, Spinach & Artichoke Dip with Crostini, Mini Turkey & Swiss Sandwiches, Bacon-Wrapped Shrimp, Deviled Eggs with Crab, Pork BBQ Sliders, Crispy Chicken Wings with Buffalo Sauce and Bleu Cheese Dressing or Creamy Ranch

Main Course

Low-Country Seafood Boil

Classic Seafood Boil with Seasonal Local Seafood, Sausage, Corn and Potatoes

Entrée: Choose One (1)

BBQ Pork Ribs

Slow-Smoked BBQ Chicken

Carolina Pulled Pork BBQ (Eastern and Western Style)

Herb-Roasted Chicken

Sides: Choose Two (2)

Mac and Cheese, Slow-Cooked Baby Lima Beans, Southern Style Collards, Southern Style Green Beans, Baked Beans, Bacon-Cilantro Red Potato Salad, Marinated Vinegar Slaw

The Lumina South

\$43.00 per person

Stationed Appetizers: Choose (3)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers, Fresh Mozzarella, Basil, and Tomato Bruschetta, Roasted Red Pepper Hummus with Toasted Pita Points, Grilled Vegetable Display with Balsamic Reduction, Asian Style Meatballs, Spinach & Artichoke Dip with Crostini, Red Curry Beef Satay, Jamaican Jerk Chicken Kabob, Ricotta with Roasted Tomato Jam Crostini

Passed Appetizers: Choose Two (2)

Mini Crab Cakes with Lemon Basil Aioli, Spanikopita - Spinach & Feta Phyllo Pies, Smoked Salmon in Cucumber Cups, Bacon-Wrapped Scallops, Chicken Salad Phyllo Cups, Bacon-Wrapped Shrimp, Mini Beef Wellington, Olive Tapenade Canapé, Mint Couscous with Butter-Poached Shrimp, Roast Beef, Goat Cheese & Arugula Crostini, Spicy Beef Adobo Empanadas, Classic Charleston Shrimp Pate`



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Entrée: Choose (2)

Garlic Rosemary Pork Loin, Herb-Roasted Chicken, Asian BBQ Salmon,
Baked Ziti with Italian Sausage and Roasted Red Peppers, Grilled Flank Steak with Creamy Horseradish,
Chili-Lime Pork Loin, Beef Tips with Wild Mushrooms, Basil-Pesto Chicken Tri-Colored Tortellini,
Grilled Chicken Breast with Roasted Tomato-Goat Cheese Fondue

Sides: Choose Three (3)

Herb Roasted Potatoes, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes,
French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Herb & Vegetable Risotto,
Buttered Brussel Sprouts, Roasted Asparagus with Lemon Butter, Twice-Baked Mashed Potatoes,
Pecan Sweet Potatoes

The Beach Road North

\$48.00 per person

(*Chef-Attended Fees Apply*)

Stationed Appetizers: Choose (2)

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Fresh Mozzarella, Basil, and Tomato Bruschetta, Chicken Salad Phyllo Cups,
Roasted Garlic & White Bean Hummus with Toasted Pita, Roasted Vegetable Canapé,
Grilled Vegetable Display with Balsamic Reduction, Spinach & Artichoke Dip with Crostini,
Red Curry Beef Satay, Mint Couscous with Butter-Poached Shrimp,
Asian-Style Meatballs, Crab Dip with Old Bay Crostini, Jamaican Jerk Chicken Kabob,
Ricotta with Roasted Tomato Jam Crostini, White Truffle Deviled Eggs

Passed Appetizers: Choose Three (3)

Mini Crab Cakes with Lemon Basil Aioli, Spanikopita - Spinach & Feta Phyllo Pies,
Bacon-Wrapped Scallops, Chicken Salad Phyllo Cups, Mini Beef Wellington,
Smoked Salmon & Goat Cheese Crostini, Mushroom Duxelle in Phyllo,
Sesame Tuna Sashimi in Cucumber Cups, Shrimp Cocktail Shooter, Olive Tapenade Canapé,
Roast Beef, Goat Cheese & Arugula Crostini, Spicy Beef Adobo Empanadas, Spiny Lobster Phyllo Cups,
Classic Charleston Shrimp Pate`

Entrée: Choose Three (3)

Grilled Free Range Chicken Breast with Roasted Tomato Goat-Cheese Fondue,
Pan Seared Salmon with Asparagus and Citrus Butter,
*Chef-Attended Carved Beef Tenderloin with Creamy Horseradish,
Southern-Style Shrimp and Grits, Mediterranean Mahi, Southern-Style Chicken Marsala,
*Chef-Attended Carved Chili-Lime Pork Tenderloin,
Sautéed Local Shrimp Over Penne Pasta with Homemade Marinara,
Truffle Chicken Ravioli with Asparagus and Grape Tomato,
*Chef-Attended Carved Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce



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Sides: Choose Three (3)

Herb Roasted Potatoes, Chef's Choice Seasonal Vegetable Medley, Herb & Vegetable Risotto, Roasted Garlic Mashed Potatoes, French Style Green Beans, Steamed Broccoli with Fresh Herb Butter, Roasted Asparagus with Lemon Butter, Buttered Brussel Sprouts, Twice Baked Mashed Potatoes, Pecan Sweet Potatoes

**If you are interested in Plated Dinner options, please inquire with our 128 South Event Coordinator for details & pricing. Restrictions may apply.*