



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

Buffet Dinners

Buffet Dinners are available "Family-Style" for an additional \$4.00 per person.

(The Lighthouse Wynd Buffet Menu is not available "family style".)

We are always happy to create a custom menu for your event.

***Unlimited Non-Alcoholic Beverages Included in Price per Person (Coffee, Iced Tea, Juice and Sodas)
Mixed Green Salad and Bread & Butter are included with each 128 South buffet menu***

The Charleston Touch

Appetizers: Choose Three (3)

Classic Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Roasted Red Pepper Hummus with Toasted Pita Points,
Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce,
Spinach & Artichoke Dip with Crostini, Bacon-Wrapped Chicken Livers,
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, Fried Okra, 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,
Rice Pilaf, Maple Mashed Sweet Potatoes

\$28.00 per person

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

The Airlie Road

Appetizers: Choose Three (3)

Classic Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Roasted Garlic and White Bean Hummus with Toasted Pita Points,
Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce,
Spinach & Artichoke Dip with Crostini, Asian Style Meatballs, Chicken Satay with Spicy Peanut Sauce

Entrée: Choose (2)

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



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Sides: Choose (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes, French Style Green Beans, Maple Glazed Carrots, Maple Mashed Sweet Potatoes

\$35.00 per person

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

The Low Country Boil Picnic

Stationed Appetizers: Choose (3)

Classic Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Grilled Vegetable Display with Balsamic Reduction,
Spinach & Artichoke Dip with Crostini, Assorted Mini Sandwiches, Bacon-Wrapped Shrimp,
Deviled Eggs with Lump Crab, Classic Burger Sliders with Cheese & Pickle,
Crispy Fried 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, Fried Okra, Slow-Cooked Baby Lima Beans, Southern Style Collards,
Southern Style Green Beans, Baked Beans, Bacon-Cilantro Red Potato Salad, Marinated Vinegar Slaw

\$38.00 per person

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

The Lumina South

Stationed Appetizers: Choose (3)

Classic 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, Chicken Satay with Spicy Peanut Sauce,
Smoked Chicken Quesadillas with Homemade Guacamole and Salsa,
Asian Style Meatballs, Spinach & Artichoke Dip with Crostini

Passed Appetizers: Choose Two (2)

Mini Crab Cakes with Lemon Basil Aioli, Mini Eggrolls with Sweet Chili Dipping Sauce,
Spanikopita (Spinach & Feta Phyllo Pies), Bacon-Wrapped Scallops, Chicken Salad Phyllo Cups, and Mini
Bacon-Wrapped Shrimp, Tiropitakia (Cheese Phyllo Pies), Beef Wellington



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Entrée: Choose (2)

Garlic Rosemary Pork Loin, Grilled Chicken with Spinach and Feta,
Baked Ziti with Italian Sausage and Roasted Red Peppers, Grilled Flank Steak with Creamy Horseradish,
Asian BBQ Salmon, Chili-Lime Pork Loin, Beef Tips with Wild Mushrooms, Chicken Saltimbocca

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Vegetable Medley, Roasted Garlic Mashed Potatoes,
Herb & Vegetable Risotto, French Style Green Beans, Maple Glazed Carrots, Buttered Brussel Sprouts,
Roasted Asparagus with Lemon Butter, Yukon Gold Potato Gratin, Twice-Baked Mashed Potatoes, Pecan
Sweet Potatoes

\$41.00 per person

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

The Beach Road North

Stationed Appetizers: Choose (2)

Classic Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Fresh Mozzarella, Basil, and Tomato Bruschetta, Chicken Salad Phyllo Cups,
Smoked Chicken Quesadillas with Homemade Guacamole and Salsa,
Mini Eggrolls with Sweet Chili Dipping Sauce, Grilled Vegetable Display with Balsamic Reduction,
Chicken Satay with Spicy Peanut Sauce, Spinach & Artichoke Dip with Crostini, Asian Style Meatballs
Crab Dip with Old Bay Crostini, Sesame Seared Tuna with Asian Napa Cabbage Slaw

Passed Appetizers: Choose Three (3)

Mini Crab Cakes with Lemon Basil Aioli, Bacon-Wrapped Scallops, Bacon-Wrapped Shrimp,
Spanikopita, Chicken Salad Phyllo Cups, Mini Beef Wellington, Sesame Tuna Sashimi in Cucumber Cups,
Mushroom Duxelle in Phyllo, Coconut Shrimp with Citrus Pineapple Dipping Sauce,
Roast Beef, Goat Cheese & Arugula Crostini

Entrée: Choose Three (3)

Chicken Saltimbocca, Pan Seared Salmon with Asparagus and Citrus Butter,
*Chef-Attended Carved Beef Tenderloin with Creamy Horseradish,
Southern-Style Shrimp and Grits, Mediterranean Mahi,
*Chef-Attended Carved Chili-Lime Pork Tenderloin, Shrimp Fra Diavolo with Penne,
Southern-Style Chicken Marsala, Truffle Chicken Ravioli with Asparagus and Grape Tomato
*Chef-Attended Carved Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce,

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, Chef's Choice Seasonal Vegetable Medley, Herb & Vegetable Risotto,
Herb & Vegetable Risotto, Roasted Garlic Mashed Potatoes, French Style Green Beans, Maple Glazed
Carrots, Roasted Asparagus with Lemon Butter, Buttered Brussel Sprouts, Yukon Gold Potato Gratin,
Twice Baked Mashed Potatoes, Pecan Sweet Potatoes

\$45.00 per person

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The Lighthouse Wynd

Stationed Appetizers: Choose (2)

Premium Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers,
Grilled Vegetable Display with Balsamic Reduction, Lump Crab Dip with Old Bay Crostini,
Sesame Seared Tuna with Asian Napa Cabbage Slaw

Passed Appetizers: Choose Three (3)

Mini Crab Cakes with Lemon Basil Aioli,	Prosciutto & Gruyere Puff Pastry Pinwheel,
Mini Beef Wellington,	Smoked Salmon in Mini Cucumber Cups,
Mushroom Duxelle in Phyllo,	Roast Beef, Goat Cheese, Arugula Crostini,
Roast Beef, Goat Cheese & Arugula Crostini,	Classic Shrimp Cocktail,
Coconut Shrimp with Citrus Pineapple Sauce,	Lamb Lollipops with Mint Pesto,
Smoked Salmon & Goat Cheese Crostini,	Oysters Rockefeller,
Marinated Tuna Sashimi in Cucumber Cups,	Bacon-Wrapped Scallops,
Crab-Stuffed Shrimp with Spicy Remoulade,	Gorgonzola and Pine Nut Stuffed Endive

Chef-Attended Carving Station: Choose One (1)

Beef Tenderloin with Creamy Horseradish,
Prime Rib (Mid Rare), Roasted Lamb with Mediterranean Tzatziki, Chili-Lime Pork Tenderloin,
Garlic Rosemary Pork Tenderloin with Homemade Granny Smith Applesauce,

Entrée: Choose Two (2)

Chicken Saltimbocca, Seared Grouper with Crispy Prosciutto,
6oz Cold Water Lobster Tail, Local Lump Crab cakes, Double-Cut Pork Chops,
Southern-Style Shrimp and Grits,
Truffle Chicken Ravioli with Asparagus and Grape Tomato

Sides: Choose Three (3)

Lobster Mac and Cheese, Truffle Cream Corn, French Style Green Beans with Parmesan and Prosciutto,
Buttered Brussel Sprouts, Grilled Asparagus with Toasted Pinenuts, Herb Roasted Potatoes, Roasted
Garlic Mashed Potatoes, Yukon Gold Potato Gratin, Twice Baked Mashed Potatoes,
Pecan Sweet Potatoes

\$65.00 per person

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