



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

Rustic Charm...Garden Courtyard

Policies & Guidelines

We are excited you are considering Bakery 105 for your special day. You've never planned a wedding before? No problem...we have got you covered. We are excited to partner with 128 South to provide a unique venue and exceptional catering services. 128 South has built a solid reputation providing superior staff, service, food quality, and event planning. Below you will find some important information explaining how we do things, what you can expect, and the goods and services we offer. At the end of the day, our goal is to make this experience truly memorable and as "stress-free" as possible. We are happy to answer any questions you may have about hosting your event with us.

About Bakery 105

Bakery 105 is located on the south end of historic (and picturesque) Downtown Wilmington, NC. Bakery 105 boasts a unique meeting and special event venue that includes 4500 sq feet of indoor space and a 2500 sq foot garden courtyard.

Facility Rental

The Facility Rental is the fee for use of the Bakery 105 facility and garden courtyard on the day of your event. The Facility Rental fluctuates based on the day of the week. Typically, our event block is for a four (4) hour function. (The four hours does not include decorating/setup or breakdown...you get additional time for those things.) Of course, if you think you would like to extend the time, we can certainly accommodate that request (some restrictions and additional fees may apply).

Food & Beverage Minimum

The Food & Beverage Minimum is the contracted minimum amount you are required to spend with us on food and beverage for you event. This Amount must be met before tax and service charges are applied. That said, often times, our Clients exceed the required minimum depending on the headcount and menu selections they choose. The pricing below includes the exclusive use of the 128 South and Bakery 105 for all Food & Beverage purchases. Service Charges Apply to All Food & Beverage Purchases and NC Sales Tax is applied in compliance with NC State Laws.

Bakery 105 Pricing

Day	Facility Rental	F&B Minimum
Monday – Thursday	\$850.00	\$1000.00
Friday	\$1850.00	\$3000.00
Saturday	\$2900.00	\$6000.00
Sunday	\$1500.00	\$2000.00



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So, how much is this going to cost?

The final costs of your event will vary depending on a few factors such as the food and beverage selections you choose as well as your final guest count. To get a “ball park” idea of the costs, select a food menu and beverage option (which can be found on our website) and multiply that total by your estimated guest count then add the Facility Rental to the total. (Food menu \$ + Beverage menu \$ x # of guests + Facility Rental = “Ballpark” estimate). And, let us know if we can help find creative ways to meet the needs of your budget. Don’t forget the NC Sales Tax and the Service Charge. Both are added to the food and beverage totals, but neither are not counted towards the F&B minimum.

There are, of course, some costs that are unrelated to Bakery 105 like... your photographer, an officiant, the florist or event designer, DJ or band, a cake, your wedding dress...to name a few. We are happy to provide you with a Preferred Vendors List to assist you with finding the right fit for your big day.

What does Bakery 105 provide?

Besides the amazing service and attention...and the venue, Bakery 105 provides: seating tables and white chairs for 150 guests and food service/buffet tables. The Bakery 105 floor plan will give you a better idea of the venue configuration and the inventory of items we include with the Facility Fee. We will help create a floor plan based on your use of the space. Bakery 105 provides the catering, beverage and bar service, service staff, and basic setup and clean up. We have included the flatware, non-alcoholic glassware, paper dinner napkins, and plates in our catering per person price (No additional fees.) You will need to rent linens for your guests seating tables and accent tables. (And if cloth napkins are important to you, you will need to rent those as well.)

Are you planning to host your Ceremony & Reception at Bakery 105?

If you host your ceremony in the Bakery 105 Garden Courtyard, then a Ceremony Fee of \$1150.00 would apply. Another option is to host your ceremony inside the Bakery 105 venue in which case a Ceremony Fee of \$1450.00 would apply. (If you opt for the indoor ceremony, you will need to rent a tent – at least 20x40 – for the Garden Courtyard.) Whether you decide on the Garden Courtyard or inside the venue as your location of choice, you will need to secure the services of a Professional Day-Of Coordinator, but we talk a little more about that next. The addition of the ceremony adds one (1) hour to the contracted event time. We include One Hundred Fifty (150) White Chairs and Complimentary Chilled Bottled Water for your ceremony guests in the additional ceremony fee. We also include one (1) hour for the rehearsal (just a note...scheduling the rehearsal time is contingent on our event calendar).



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Day-Of Coordinating Services

Hosting both ceremony and reception at Bakery 105 means you will need to secure the services of a Professional Day-Of Coordinator (DOC). We offer Day-Of Coordinator Services through 128 South/Bakery 105...or we can recommend some great local professional coordinators who are familiar with our venue. We have included the Day-Of Coordinating packages to give you an idea of what you can expect from our in-house Coordinators.

Accommodations

Bakery 105 can accommodate a variety of events from rehearsal dinner gatherings to large cocktail-style receptions...and everything in between. There are some guidelines below to help determine if Bakery 105 is the right venue for you.

Buffet-Style – 180 to 200 guests

Cocktail-Style/Stationed – 200 guests

Plated Dinner – 150 guests

Ceremony (Indoor or Courtyard) & Reception – 175 guests

How do I secure a date on the Bakery 105 calendar?

In order to guarantee a date on the Bakery 105 calendar, a signed contract and deposit are required. The required deposit is \$2000.00 and can be paid by check, money order, cashier's check or cash. (\$1500.00 of the deposit is Non-Refundable and goes to securing the date on the Bakery 105 calendar. \$500.00 of the deposit is a refundable Security Deposit which will be returned to you provided nothing was damaged during the event. Although the \$1500.00 is non-refundable it counts towards your final bill.) All other payments may be made by check, money order, cash or credit card. Bakery 105 accepts VISA, Master Card, or American Express.

What other payments are there?

The next payment (Payment #2) is due 90 days from the date the contract is created. This payment includes the agreed upon Facility Rental and Food & Beverage minimum as indicated in the Bakery 105 Contract less the \$1500.00 Non-Refundable Deposit already paid.

Your Final Payment is due 14 days prior to the event as is final headcount. This payment includes all Bakery 105 charges less the Non-Refundable Deposit and Payment #2. Should there be any additional charges related to the event, those must be paid in full at the conclusion of the event.

Are there other items available through Bakery 105?

Bakery 105 does offer an 18x18 dance floor for rent. If you are interested in using the dance floor for your wedding day, you can have one of our coordinators add it to your invoice.



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What else do I need to know?

Here are a few items to keep in mind...

- ❖ *All events and entertainment (bands, DJs, etc.) must conclude by 12:00am*
- ❖ *You or your vendors will have three (3) hours for setup/décor on the day of the event and one (1) hour to breakdown at the conclusion of the night.*
- ❖ *Saturday Rates apply to all Holidays and we are Closed on a few of the special ones like Christmas, Thanksgiving, and Easter.*
- ❖ *A Bakery 105 Representative needs to approve all bands...so check with us before you sign a contract with a band. And, the entertainment must be inside the venue. We allow for acoustic and other “unplugged” options in the courtyard for the ceremony or cocktail hour, but the big entertainment will need to be inside the main building of the venue.*
- ❖ *You are required to rent a dance floor to accompany any DJ or band. (Bakery 105 has one available for rent or you can rent one from the local party supply company.)*
- ❖ *You will need to rent a tent for the garden courtyard (or at least a portion of it) if your headcount is more than 200 guests. But, the truth is, we would encourage you to rent one for the courtyard area especially during the warmer months. (Your guests will appreciate a little shade on a bright sunny day.)*
- ❖ *We do recommend the addition of lighting to the area of the venue over the dance floor or if you have opted for a tent in the Garden Courtyard. The additional lighting and electrical features need to be installed by a professional lighting company, party supply company, or licensed electrician...after all, we don't want to burn the place down.*
- ❖ *Candlesticks and taper candles – although beautiful – cannot be used inside or in the Garden Courtyard. Once again, they represent a very real fire hazard. All other candles need to be contained in a non-flammable vessel or container. We recommend votives, hurricane vases with a base, glass cylinders, or lanterns.*
- ❖ *When selecting decorations, remember they cannot leave permanent marks, holes, or damage to the venue, furniture, or building. Also, we can't have confetti, party poppers, glitter, rice or birdseed since they are pretty much impossible to clean up...seriously, glitter never goes away.*
- ❖ *Finally, when it comes to the bar services, we have learned it's better for everyone if we don't serve shots, martinis, and frozen drinks.*



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Inclusive Hosted Bar Packages

*Includes: Alcoholic beverages, Bar staff, and all bar setup
(Ice, Mixers, Juices, Garnish, Glassware, Beverage Napkins, Coolers, and Stirrers/Straws)
Craft Beer Selections can be added to any package for an additional \$4.50 per person*

House Liquor Brands

One Hour	\$18.00	House Brands Include: Stolichnaya Vodka, Bacardi Silver Rum, Tanqueray Gin, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon
Two Hour	\$25.00	
Three Hour	\$30.00	
Four Hour	\$34.00	

Unlimited Select Imported and Domestic Beer / Unlimited Red and White Wine Service /
Unlimited House Champagne

Premium Brands

One Hour	\$21.00	Premium Brands Include: Ketel One Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Captain Morgan Spiced Rum, Johnnie Walker Black Scotch, Crown Royal Whiskey
Two Hour	\$27.00	
Three Hour	\$33.00	
Four Hour	\$38.00	

Unlimited Select Imported and Domestic Beer / Unlimited Red and White Wine Service /
Unlimited House Champagne

Beer & Wine

One Hour	\$15.00	Imported & Domestic Bottled Beer includes: Budweiser, Bud Light, Miller Lite, Corona, Heineken, & Amstel Light House Wines - Choice of four (4) varietals: Chardonnay, Cabernet, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Malbec, & White Zinfandel
Two Hour	\$20.00	
Three Hour	\$25.00	
Four Hour	\$30.00	

Unlimited Select Imported and Domestic Beer / Unlimited Red and White Wine Service /
Unlimited House Champagne

Craft Beer

(All of our Craft Beers are brewed in NC with the exception of Dogfish & the Seasonal Specialty)

Choice of three (3) to replace Import Beer Selections for an additional \$4.50 per person:
Highland Oatmeal Porter, Highland Gaelic Ale, Foothills Hoppyum, Big Boss Bad Penny, Big Boss Hells Bells,
Dogfish 60min IPA, Duck Rabbit Milk Stout, (1) Seasonal Specialty



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Per Drink Beverage Pricing

House Brand Liquor	\$7.00
Premium Brand Liquor	\$8.00
Ultra-Premium Brand Liquor	\$9.00
Domestic Bottled Beer	\$4.00
Import/Premium Bottled Beer	\$5.00
Craft Bottled Beer	\$6.00
House Wines	\$7.00
House Champagne	\$7.00
Premium Wines	\$Mkt
Special Request Bottled Beer	\$Mkt
Soda, Iced Tea, Juice or Coffee	\$2.00
Bottled Water	\$2.00

Signature Drinks

Sold by the Gallon; Three (3) Gallon Minimum

Non-Alcoholic	\$35.00 per gallon
Rum Punch	\$75.00 per gallon
Champagne Punch	\$75.00 per gallon
Mimosas	\$75.00 per gallon
Bloody Mary	\$85.00 per gallon
Red Sangria	\$85.00 per gallon
White Sangria	\$85.00 per gallon
Mojitos	\$95.00 per gallon
Margaritas	\$95.00 per gallon
Dark & Stormy	\$115.00 per gallon

Non-Alcoholic Beverage Service Selections

Non-Alcoholic Beverages

Iced Tea, Water & Sodas – Coca Cola products
Non-Alcoholic Glassware, Ice, Beverage Napkins
\$4.00 per person

Coffee Service

Premium Coffee (Regular and/or Decaf), Creamer,
Sugar, Splenda, Coffee Cups, Stirrers
\$2.50 per person or \$34.95 per gallon

Beverage Policies:

Please note...Bakery 105 does not serve "shots"

Bakery 105 does not serve martinis

No person under the age of 21 is permitted to consume alcohol

Premium Wines Sold by the Bottle...Selections Available Upon Request – Mkt \$

Additional Charges: Service Charge (22%) & NC Sales Tax
Bartender Fee applies for Consumption/Cash Bars – \$100.00 each
\$10.00 Corking Fee per Bottle of Wine (750ml ONLY)



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

Cocktail & Stationed Reception

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

Stationed Abroad

Stationed Appetizers

Assorted Domestic & Imported Cheese and Fruit Display with Artisan Bread and Crackers

Grilled Vegetable Display with Balsamic Reduction

Duo of Dips - *Roasted Garlic & White Bean Hummus with Pita & Homemade Pimento Cheese with Lavash*

Passed Appetizers: Choose Two (2)

Mini Crab Cakes with Lemon Basil Aioli, Bacon-Wrapped Shrimp, Roasted Vegetable Canapé, Maple-Glazed Mini Chicken & Waffles, Spanikopita - Spinach & Feta Phyllo Pies, Mac & Cheese Bites, Mint Couscous with Butter-Poached Shrimp, Olive Tapenade Canapé, Chicken Salad Phyllo Cups, Sesame Tuna Sashimi in Cucumber Cups, Mushroom Duxelle in Phyllo, Red Curry Beef Satay, Coconut Shrimp with Citrus Pineapple Dipping Sauce, Roast Beef, Goat Cheese & Arugula Crostini

Two (2) Stations for \$42.00 per person

Please select two (2) of the following stations:

Southern-Style

Southern Fried Chicken **or**

Southern-Style Shrimp and Grits

Mac and Cheese **or** Mashed Potatoes

Southern-Style Green Beans **or** Collards

Country Biscuits

Pac 1

Local Fish & Shrimp Ceviche with Tortilla Chips

Mini Grilled Fish Tacos with Cilantro-Lime Slaw

Gallo Pinto with Pepper Relish

Fiesta Taco Station

Seasoned Ground Beef & Seasoned Chicken

Hard & Soft Taco Shells with Guacamole,

Shredded Cheese, Sour Cream,

Onions, Salsa, Lettuce & Tomatoes

South-of-the-Border

Carne Asada Empanadas with Cilantro-Lime Cream Sauce

Carne Asada & Smoked Chicken Quesadillas With Fresh Guacamole & Pico de Gallo

Gall Pinto with Pepper Relish

Viva Italia

Classic Antipasto

(Prosciutto, Salami, Capicola, Cheeses & Olives)

Chicken Parmesan with Penne Pasta

Classic Caesar with Homemade Caesar Dressing

Toasted Garlic Bread

Asian Influence

Seaweed Salad

Pork or Vegetable Potstickers with Ponzu

Ginger & Scallion Beef **or** Sticky Chinese Spare Ribs



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Three (3) Stations for \$48.00 per person

Please select one (1) of the following stations for a total of three (3) stations:

(Indicate Chef-Attended Food Stations – Chef-Attended Fee Applies)*

Hudson River Valley

Carved Beef Tenderloin with Creamy
Horseradish & Dollar Rolls*
Herb-Roasted Potatoes
French-Style Green Beans

The Mediterranean

Carved Rack of Lamb*
Mediterranean Couscous
Tomato, Cucumber & Feta Salad

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.

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

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

The Charleston Touch

\$30.00 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,
Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce,
Spinach & Artichoke Dip with Crostini, Pimiento Cheese with Toasted Flatbread,
Mac & Cheese Bites, 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, 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, Rice Pilaf, Maple Mashed Sweet Potatoes,
Garden Vegetable Pasta Salad with Fresh Basil and Feta



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

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, Olive Tapenade Canapé, Grilled Vegetable Display with Balsamic Reduction, Mini Eggrolls with Sweet Chili Dipping Sauce, Spinach & Artichoke Dip with Crostini, Asian Style Meatballs, Red Curry Beef Satay, Roasted Vegetable Canapé, 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

Sides: Choose (3)

Herb Roasted Potatoes, Rice Pilaf, 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, Mac & Cheese Bites, Deviled Eggs with Crab, Maple-Glazed Mini Chicken & Waffles, Classic Burger Sliders with Cheese & Pickle, 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 served with Cocktail Sauce

Entrée: Choose One (1)

BBQ Pork Ribs



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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, Smoked Chicken Quesadillas with Homemade
Guacamole and Salsa, Asian Style Meatballs, Spinach & Artichoke Dip with Crostini, Red Curry Beef
Satay, Jamaican Jerk Chicken Kabob

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 Pâté, Ricotta with Roasted Tomato Jam Crostini

Entrée: Choose (2)

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

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, Steamed Broccoli with Fresh Herb Butter,
Buttered Brussel Sprouts, Roasted Asparagus with Lemon Butter, Yukon Gold Potato Gratin,
Twice-Baked Mashed Potatoes, Pecan Sweet Potatoes



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The Beach Road North

\$48.00 per person

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 Vegetable Canapé, Smoked Chicken Quesadillas with Homemade Guacamole and Salsa, Mini Eggrolls with Sweet Chili Dipping Sauce, Grilled Vegetable Display with Balsamic Reduction, Red Curry Beef Satay, Spinach & Artichoke Dip with Crostini, Asian Style Meatballs, Crab Dip with Old Bay Crostini, Mint Couscous with Butter-Poached Shrimp, Jamaican Jerk Chicken Kabob, Spiny Lobster Phyllo Cup, Classic Charleston Shrimp Pâtè, 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, Coconut Shrimp with Citrus Pineapple Dipping Sauce, Olive Tapenade Canapé, Roast Beef, Goat Cheese & Arugula Crostini, Spicy Beef Adobo Empanadas, Spiny Lobster Phyllo Cups, Classic Charleston Shrimp Pâtè

Entrée: Choose Three (3)

(Indicate Chef-Attended Food Stations – Chef-Attended Fee Applies)*

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

Sides: Choose Three (3)

Herb Roasted Potatoes, Rice Pilaf, 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, Herb Roasted Potatoes, Twice Baked Mashed Potatoes, Pecan Sweet Potatoes



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The Lighthouse Wynd

\$65.00 per person

Stationed Appetizers: Choose (2)

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

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	Shrimp Cocktail Shooters
Olive Tapenade Canapé	Lamb Lollipops with Mint Pesto
Mint Couscous with Butter-Poached Shrimp	Oysters Rockefeller
Coconut Shrimp with Citrus Pineapple Sauce	Bacon-Wrapped Scallops
Smoked Salmon & Goat Cheese Crostini	Gorgonzola and Pine Nut Stuffed Endive
Sesame Tuna Sashimi in Cucumber Cups	Spicy Beef Adobo Empanadas
Crab-Stuffed Shrimp with Spicy Remoulade	Spiny Lobster Phyllo Cup

Salad: Choose one (1)

128 South Mixed Green Salad with Homemade Balsamic Vinaigrette
Beet Salad with Feta and Mint with a local honey clover drizzle

Chef-Attended Carving Station: Choose One (1)

(Chef-Attended Fee Applies)

Herb Roasted 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)

Grilled Free-Range Chicken Breast with Roasted Tomato-Goat Cheese Fondue,
Seared Grouper with Crispy Prosciutto, 6oz Cold Water Lobster Tail, 128 South 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,



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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.*



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Brunch Options

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A Step-Up Brunch

\$14 per person

Orange Juice, Milk, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins & Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, or Grits

Classic Brunch

\$17 per person

Orange Juice, Milk, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins & Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, or Grits
Chef's Choice Frittata
Cinnamon French Toast

Something for Everyone Brunch

\$24 per person

Orange Juice, Milk, & Iced Tea
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins & Pastries
Chef's Choice Frittata
Chef-Attended Omelet Station
Home fries, Hash browns, or Grits
Sausage and Bacon
Belgian Waffles



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Signature A la Carte “Bites”

Signature Bites can be added to any existing menu or create a Custom Collection of “bites” perfect for your event. (Priced per Platter for 50 people)

Seafood Citrus Ceviche with Chili-Dusted Flatbread Chips	\$Mkt	each
Lump Crab Cocktail Shooters	\$Mkt	each
Smoked Salmon & Goat Cheese Crostini	\$200.00	each
Sesame Marinated Tuna Sashimi in Cucumber Cups	\$Mkt	each
Bacon-Wrapped Scallops	\$225.00	each
Crab-Stuffed Shrimp with Spicy Remoulade	\$200.00	each
Prosciutto & Gruyere Puff Pastry Pinwheel	\$150.00	each
Smoked Salmon in Mini Cucumber Cups	\$200.00	each
Roast Beef, Goat Cheese, Arugula Crostini	\$150.00	each
Sausage-Stuffed Mushrooms	\$150.00	each
Smoked Chicken Quesadillas with Homemade Salsa & Guacamole	\$150.00	each
Beef Carpaccio, Cracked Black Pepper & Whole Grain Mustard Aioli	\$200.00	each
Baked Brie en Croute	\$150.00	each
Premium Assorted Domestic & Imported Cheese and Fruit Display	\$325.00	each
Pimento Cheese with Toasted Flatbread	\$95.00	each
Jamaican Jerk Chicken Kabob	\$175.00	each
Cashew Coconut Chicken Satay with Curried Mango Yogurt	\$175.00	each
Spicy Beef Adobo Empanadas	\$200.00	each
Classic Charleston Shrimp Pâté	\$200.00	each
Ricotta with Roasted Tomato Jam Crostini	\$150.00	each
White Truffle Deviled Egg	\$150.00	each
Risotto Croquette with Marinara Sauce	\$200.00	each
Classic Shrimp Cocktail Platter	\$Mkt	each
Spiny Lobster Phyllo Cup	\$Mkt	each
Charcuterie – Cured Meats, Cheese & Olives	\$Mkt	each



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

Lamb Lollipops with Mint Pesto \$Mkt each

Classic A la Carte “Bites”

Classic Bites can be added to any existing menu or create a Custom Collection of “bites” perfect for your event. (Priced per Platter for 50 people)

Fresh Mozzarella, Basil, & Tomato Bruschetta	\$150.00 each
Ham Biscuits with Dijon Mustard	\$100.00 each
Chicken Satay with Spicy Peanut Sauce	\$125.00 each
Coconut Shrimp with Citrus Pineapple Dipping Sauce	\$190.00 each
Asian-Style Meatballs	\$100.00 each
Thai-Style Meatballs	\$100.00 each
Spanikopita - Spinach and Feta Phyllo Pies	\$160.00 each
Mini Eggrolls with Sweet Chili Dipping Sauce	\$185.00 each
Assorted Domestic & Imported Cheese and Fruit Display	\$200.00 each
Spinach & Artichoke Dip with Crostini	\$ 75.00 each
Roasted Garlic & White Bean Hummus with Toasted Pita Points	\$ 75.00 each
Mini Crab Cakes with Lemon Basil Aioli	\$200.00 each
Cold Vegetable Crudités with Creamy Ranch Dip	\$125.00 each
Grilled Vegetable Display with Balsamic Reduction	\$125.00 each
Chicken Salad Phyllo Cups	\$130.00 each
Crab Dip with Old Bay Crostini	\$225.00 each
Mini Beef Wellington (Available Priced per Piece)	\$3.95 per piece

“Late Night Snack”

(Priced per Platter for 50 people)

Classic Sliders-Choice of Burger, Pulled Pork or Cuban	\$150.00 each
Ham Biscuits with Dijon Mustard	\$100.00 each
Mac & Cheese Bites	\$150.00 each
Pretzel Bar	\$5.00 per person



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Flatbread Pizzas

\$Mkt each

Specialty Bars

Sundae Bar

\$4.50 per person

(Chocolate & Vanilla Ice Cream, chocolate or caramel sauce, fruit, candy toppings, and homemade whipped cream)

The S'mores Bar

\$3.50 per person

(Graham Crackers, Hershey's Chocolate Bars, and Marshmallows; Mini-Milks; Bamboo Skewers, Display Boxes)

Popcorn Bar

\$3.50 per person

*(Choice of (2) popcorn options: White Salted; Carmel; White Cheddar, or Confetti.
Custom colors available upon request. Glass Jars, popcorn bags, or paper cones.)*