



Chef Floyd customizes every menu to create the perfect menu for your special event. Here are some suggestions to help you get started.

Cocktail Hour Passed Hors D' Oeuvres

Vegetable Spring Rolls with Plum Sauce

Tomato and Gorgonzola Bruschetta

Artichoke Bruschetta

Caprice Skewers

Grandma's Deviled Eggs

Artichoke Hearts filled with Boursin Cheese

Spanakopitas with Spinach and Feta

Pork and Vegetable Eggroll

Mini Cubans

Ham Salad in Sweet Potato Biscuit

Ham, Cheese, and Pineapple Skewers

Prosciutto Wrapped Melon

Stuffed Mushrooms with Sausage

Coconut Fried Shrimp

Bloody Mary Shrimp Cocktail Shooters

Classic Shrimp Cocktail Shooters

Drunkin' Shrimp Shooters

BBQ Shrimp Skewers

Shrimp on Toast Rounds with Dill Sauce

Jumbo Shrimp Cocktail

Crab Salad in Mini Filo Cups

Crab Ragoon with Plum Sauce

Pecan Chicken Salad in Mini Filo Cups

Mini Chicken Cordon Blue

Chicken Satay with Thai Peanut Sauce

Chef Daddy Buffalo Wings

Mini Crab Cakes on Toasted Rounds with Remoulade Sauce

Fried Oysters on Crackers with Remoulade Sauce

Sesame Seared Tuna in Fried Wonton Basket

Smoked Salmon Toast Points with Cream Cheese, Red Onions, and Capers

Baby Lamb Chops with Peach Chutney



Cocktail Hour Stations

Hand Carved Fruit Display with Yogurt Dip

International Cheese Display with Assorted Crackers

Vegetable Crudité with Peppercorn Parmesan Dip

Spinach Dip, Crab Dip, and Spinach Artichoke Dip

All served with Assorted Crackers

Baked Brie wrapped in a Puff Pastry served with French Bread

Classic Shrimp Cocktail

Stations

Salad Bar

Baby Greens and Fresh Spinach, Red Onions, Toasted Walnuts, Roasted Red Peppers and Gorgonzola Cheese with Your Choice of Two Dressings

Antipasti Display

Buffalo Mozzarella, Artichoke Hearts, Roasted Red Peppers, Salami, Italian Marinated Mushrooms, Olives, Pepperonis, Roma Tomatoes, Oil and Balsamic Vinegar, and Hard Bread Sticks
Add Marinated Asparagus

Potato Bar

Whipped Red Bliss Potatoes and Buttered Rum Sweet Potatoes
Toppings: Garlic Butter, Chive Cream Cheese, Shredded Cheddar, Green Onions, Sour Cream, Applewood Smoked Bacon, Demi Glace (In the South it's called Gravy), Toasted Pecans and Cinnamon Sugar
Served in Martini Glasses
(Chef Manned Station)



Stations

Continued

Quesadilla Station

Chicken and/or Shrimp Quesadilla with Cheese

Guacamole, Black Bean Salsa, Sour Cream,

Cheddar Cheese and a Green Tomato Portabella Salsa

(Chef Manned Station)

Mexican Flair

Ceviche (Citrus Seafood Dip) with Blue Tortilla Chips

Black Bean and Corn Salsa

Build your own Fajitas: Chicken and Steak

Sautéed Onions and Peppers, Cheddar Cheese, Sour Cream,

Guacamole and Black Bean Salsa

Pasta Station

Penne Pasta with a Choice of Sauce: Vodka Sauce, Pesto Cream Sauce,

Roasted Red Pepper Cream Sauce, Alfredo, Primavera, and Marinara

Shrimp with Bowtie Pasta Provencal

Cheese Ravioli in a Four Cheese and Spinach Cream Sauce

Porcini Mushroom Stuffed Ravioli with a Classic Stroganoff Sauce

Tri-Colored Cheese Tortellini in a Pesto Cream Sauce

Farfalle with Caramelized Onions and Wild Mushrooms in a Chardonnay Sauce

Athenian Pasta: Peppers, Sundried Tomatoes, Onions, Garlic, and Capers Baked with Feta

Chicken, Shrimp, and/or Scallops can be added to any of your favorite pastas

Garlic Rosemary Breadsticks

Tuna Station

Sesame Seared Tuna, Pickled Ginger, Seaweed Salad and Wasabi

Served with Soy Sauce



Stations

Continued

Slider Bar (Choice of Two)

BBQ Pork, Chicken Breast, Burgers, Meatloaf, Meatball,
Seafood, Shrimp Salad, and Italian Sausage
Accompanied with Condiments

Create Your Own Southern Station

Shrimp and Grits with Tasso Ham Gravy
St. Louis Style Ribs
Macaroni and Cheese
Pulled BBQ Pork
Fried Chicken
Classic Jambalaya or Shrimp Creole served with Rice
Gumbo

Italian Station

Beef Braciolo
Mussels Marinara
Classic Lasagna or Meatball Marinara
Chicken Parmesan, Marsala, Scarpariello, or Piccata
Hot and Sweet Italian Sausage with Peppers and Onions
Roasted Flounder and Crab Meat Roulades with Garlic Butter
Veal Scaloppini with a Mushroom Demi-Glace, Saltimbocca, or Marsala

Carving Stations

Honey Glazed Ham
Oven Roasted Turkey Breast with Gravy
Carved Roasted Pork Loin with Dijonnaise
Dr. Pepper Flank Steak with Pita Bread, Chipotle Mayo, and Corn Salsa
Carved Roast Beef with Au Jus and Horseradish Sauce
Herb Encrusted Prime Rib with Au Jus and Horseradish
Carved Beef Tenderloin (Filet) with a Brandy Peppercorn Sauce



Buffet Options

Low Country Boil

Garden House Salad

Shrimp, Mussels, Clams,

Andouille Sausage, Corn on the Cob, and Potatoes

Steamed together with a Special Seasoned Broth and Served with Cornbread

Southern Casual Buffet

Potato Salad

Grandma's Deviled Eggs

Corn on the Cob or Succotash of Vegetables

Buttered Rum Sweet Potatoes

Southern Fried Chicken

Floyd's 1921 Signature Stick Icky Ribs

Shrimp and Grits with Tasso Ham Gravy

Sweet Corn Muffins

Sub/Add: Lafayette Crab Cakes with Remoulade Sauce

Hawaiian Luau

Caribbean Limbo Dancer Salad

Mixed Greens tossed with Pineapple, Bell Pepper,
and Peanuts in a Tropical Tarragon Vinaigrette

Tropical Watermelon Basket with Fresh Fruit

Polynesian Carrot Salad and
Pineapple Coleslaw

Island Rice

Green Beans with Water Chestnuts or Sugar Snap Peas

Buttered Rum Sweet Potatoes

Mahi Mahi with Coconut Cream Sauce or Pineapple Banana Salsa

Maui Style Sweet and Sour Chicken

Tropical Roasted Porkloin

Cornbread

Desserts: Island Fruit Tarts, Coconut Tarts, Strawberries Marinated in Coconut Rum

Add Whole Suckling Pig for Additional Charge



Buffet Samples

Option #1.

Garden Salad with Two Dressings
Garlic Green Beans
Penne Carbonara
Chicken Piccata
Carved Roast Beef
with Au Jus and Horseradish Sauce
Silver Dollar Rolls

Option #3.

Mixed Green Salad with Olives, Red Onions, and
Feta tossed Sundried Tomato Vinaigrette
Seasonal Vegetable
Rice Pilaf
Poached Salmon with a Tarragon Cream Sauce
Or Lafayette Crab Cakes with Remoulade
Bolognese Potatoes
Carved Prime Rib
Served with Au Jus and Horseradish Sauce
Silver Dollar Rolls

Option #5.

Mixed Green Salad with Olives, Red Onions, and
Feta tossed Sundried Tomato Vinaigrette
Marinated Oven Roasted Vegetables
Buttered Rum Sweet Potatoes
Island Rice
Baked Flounder Roulade topped with
a Lemon Dill Cream Sauce
Carved Roast Beef with Au Jus and Horseradish
Silver Dollar Rolls

Option #2.

Garden Salad with Two Dressings
Garlic Green Beans
Oven Roasted Potatoes
Shrimp and Grits with Tasso Ham Gravy
Carved Pork Loin with a Dijonnaise Sauce
Silver Dollar Rolls

Option #4.

Classic Caesar Salad
Sliced Tomato and Mozzarella Tray
drizzled with Balsamic Vinegar and Olive Oil
Penne Pasta Primavera
Chicken Piccata
Pesto Cheese Tortellini
Beef Braciolo
Garlic Rosemary Bread Sticks

Option #6.

Mixed Green Salad with Olives, Red Onions, and
Feta tossed Sundried Tomato Vinaigrette
Marinated Oven Roasted Vegetables
Shrimp Provençale in a Penne Pasta
Island Rice
Signature Crab Cakes with Remoulade
Carved Prime Rib with
Au Jus and Horseradish Sauce
Silver Dollar Rolls



Other Selections

Sides: Cole Slaw, Pasta Salad, Potato Salad, Green Pea Salad,
Marinated Roasted Vegetables, Garlic Green Beans,
Rice Pilaf, Asparagus, Whipped Potatoes,
Buttered Rum Sweet Potatoes, Collards,
Oven Roasted Potatoes, Lyonnaise Potatoes, Bolognese Potatoes,
Summer Medley, Fried Green Tomatoes

Seafood: Signature Crab Cakes with Remoulade,
Shrimp and Grits with Tasso Ham Gravy,
Lemon Grass Scallops and Mussels,
Salmon in a Tarragon Cream Sauce,
Mahi Mahi with a Pineapple Banana Salsa,
Flounder Roulade

Chicken: Chicken Primavera, Chicken Marsala,
Chicken Florentine: Stuffed with Spinach, Pine Nuts, Olives and Cream Cheese
and Topped with a Sundried Tomato and Garlic Cream Sauce,
Chicken Picatta, Hoisin Grilled Chicken,
Chicken and Farfalle Pasta with Fresh Vegetables in Garlic White Wine and Parmesan,
Marinated Grilled Chicken Drizzled with a Tarragon Aioli

Specialties: Black-eye Pea and Alligator Chili,
Oyster Rockefeller and Oyster Bienville,
Clams Casino



Plated

1st Course:

Choose One:

Fresh Baby Greens Tossed with Red Onions, Feta Cheese, and
Olives in a Sundried Tomato Vinaigrette Dressing

Or

Classic Caesar Salad

2nd Course:

Filet Oscar

Beef Filet Medallions Topped with Lump Crab Meat and Béarnaise Sauce,
Served with Whipped Potatoes and Asparagus

Herb Encrusted Prime Rib

Served with Roasted Red Potatoes and Garlic Green Beans

Au Jus and Horseradish Sauce

Chef Floyd's Creation of Surf and Turf

Salmon

Poached Salmon and Scallops in a Tomato Tarragon Cream Sauce

Served with Rice and Asparagus

Flounder Roulade

Flounder Stuffed with Crabmeat with Remoulade Sauce on the Side or Topped with a
Lemon Dill Cream Sauce, Whipped Potatoes and Asparagus



Plated

Continued

Chicken Marsala or Chicken Picatta

Served with Whipped Potatoes and Asparagus

Bourbon Chicken Lingonberry

Served with Buttered Rum Sweet Potatoes and Topped with a Bourbon Lingonberry Sauce
with Asparagus

Pork Dijonnaise

Pork Loin with a Dijonnaise Sauce Served with
Oven Roasted Potatoes and Fresh Asparagus

Grouper and Scallop A' la Champagne

Sautéed Grouper and Scallop in a Champagne Cream Sauce
Served over Rice and Steamed Asparagus

Mahi Mahi

Pan Seared Mahi Mahi over Whipped Potatoes with a
Succotash of Vegetables
Add Shrimp for Additional Cost

Floyd's 1921 provides full service catering, both off
property and at Floyd's 1921 Restaurant

Floyd's 1921 Catering Sales Managers:

Kerri Sommer: kerri@floyds1921.com (cell) 252-269-9107

Jackie Filzen: jackie@floyds1921.com (cell) 252-422-6644

Floyd's 1921 Restaurant and Bar
252-727-1921



Fees and Options

Service charge:	20%
Tax:	6.75%
Bartender Fee:	\$75.00 (4 Hours), \$25 per additional hour
Chef Manned Station:	\$75.00 per station
<i>Choice Of:</i>	
China Charge:	\$5.00 per person, Includes all glasses, plates, utensils, and elegant paper napkins
China Deliver/Pick up:	Depending on Location
Black Disposables:	\$2.50 per person
Elegant Disposables:	\$3.50 per person
Superior Disposals:	\$4.50 per person (Looks like China, White with Silver Outline)
Garbage Removal:	\$80.00 (Depending on Venue)
Ice:	\$1.00 per person (Depending on Venue)
Drop Off Fee/Travel Fee:	Depends on Location
Set Up/ Break Down:	\$150.00 Set Up/ \$150.00 Break Down (This fee is if tables and chairs will need to be set up and broken down completely by Floyd's 1921 staff)

If you desire wedding coordination please inquire within

Sweet Tea, Un-sweet Tea and Water
\$2.00 per person
Add Soda or Coffee for \$1.00 Extra



Bar

Wine Selection:

House White Wine		House Red Wines	
Chardonnay	\$5.00	Cabernet	\$5.00
Sauvignon Blanc	\$5.25	Merlot	\$5.00
Pinot Grigio	\$5.25	Pinot Noir	\$5.25
White Zinfandel	\$5.00		

Upgrade any wine selection upon request

Champagne Toast: \$2.50 per person

Beer Selection:

If there is a beer you want that is not on the list, we can get for you

American Brews: \$3.00

Bud Weiser, Bud Lite, Mich Ultra, Coors Lite, Miller Lite, Yuengling, and MGD64

North Carolina Micro Brews: \$4.00

Highland Gaelic Ale, Highland Oatmeal Porter, Highland Pale Ale, Duck Rabbit Brown Ale, Duck Rabbit Milk Stout, and Mother Earth Endless River

Imports:

Killians Red \$3.50, Corona \$3.50, Fat Tire \$4.00, Red Strip \$3.50, Blue Moon \$3.50

Liquor: (Depending on Venue)

Inquire within for pricing

Our bars are charged on consumption, meaning that you are only charged for what you and your guests consume. You can choose the style of beverages you want available and you can upgrade any or all of your choices.

*Please note that due to ALE Regulations and our license we are prohibited to serve outside liquor/beer and wine or hire a bartender to serve it.

