



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

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| Vegetable Spring Rolls with Plum Sauce | Bloody Mary Shrimp Cocktail Shooters |
| Tomato and Gorgonzola Bruschetta | Classic Shrimp Cocktail Shooters |
| Artichoke Bruschetta | Drunken Shrimp Shooters |
| Caprese Skewers | BBQ Shrimp Skewers |
| Grandma's Deviled Eggs | Shrimp on Toast Rounds with Dill Sauce |
| Artichoke Hearts Filled with Boursin Cheese | Jumbo Shrimp Cocktail |
| Spanakopita with Spinach and Feta | Crab Salad in Mini Filo Cups |
| Pork and Vegetable Eggroll | Crab Rangoon with Plum Sauce |
| Mini Cubans | Pecan Chicken Salad in Mini Filo Cups |
| Ham Salad in a Sweet Potato Biscuit | Mini Chicken Cordon Bleu |
| Ham, Cheese, and Pineapple Skewers | Chicken Satay with Thai Peanut Sauce |
| Prosciutto Wrapped Melon | Chef Daddy Buffalo Wings |
| Stuffed Mushrooms with Sausage | Thai Style Shrimp Spoons |
| Coconut Fried Shrimp | Buffalo Oyster Spoons |
- 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
- Roast Beef Sliders with Horseradish
Sauce on Assorted Rolls

Cocktail Hour Stations

Hand Carved Fruit Display with Yogurt Dip

International Cheese Display with Assorted Crackers

Vegetable Crudit  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 & Fresh Spinach, Red Onions, Toasted Walnuts, Roasted Red Peppers & 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,
Marinated Asparagus, Oil & Balsamic Vinegar
and Hard Bread Sticks

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 & Cinnamon Sugar



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

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 Provençal
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 & 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



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
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 Roulade 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
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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 Pork
Loin
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
Rolls & Butter

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
Rolls & Butter

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
Rolls & Butter

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
Rolls & Butter

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 Braciola
Garlic Rosemary Bread Sticks

Option #6

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



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 & Grits with Tasso Ham Gravy
Lemon Grass Scallops & 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 & Cream Cheese
And Topped with a Sundried Tomato & Garlic Cream Sauce,
Chicken Piccata, Hoisin Grilled Chicken,
Chicken & 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 & 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 Piccata

Served with Whipped Potatoes and Asparagus

Bourbon Chicken Lingonberry

Served with Buttered Rum Sweet Potatoes & 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 & Scallop A' la Champagne

Sautéed Grouper & 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.

www.Floyds1921.com

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

www.facebook.com/Floyds1921



Fees & Options

Service charge:	20%
Tax:	6.75%
Bartender Fee:	\$75.00 (4 Hours), \$25 per additional hour
Chef Fees:	\$75.00 (Pending on Menu Selection)
China Package:	\$6.00 per person, (Includes: Dinnerware, Cakeware, Water & Wine Glasses, and Linen Napkin of Color)
	Inquire on specialty glasses.
Superior Disposals:	\$4.50 per person (Looks like Real China)
Ice:	\$1.00 per person (Depending on Venue)
Drop Off Fee/Travel Fee:	Depends on Location

Non-Alcoholic Beverages: Sweet Tea, Unsweet Tea, Lemonade, Soda, Coffee & Water
Turn any non-alcoholic drinks into a Beverage Station.
\$2.00 a person for unlimited sweet tea, unsweet tea,
and lemonade. We provide the dispensers for you.

Dessert Options:

Mini Key Lime, Pecan Tarts,
and Peanut Butter Tarts
Cookie & Brownie Tower
Cheese Cake Petit Fours Cup
Cake Tower
S'mores Bar
Brownie Bar



Bar

Wine Selection:

House White Wine		House Red Wines	
Chardonnay	\$4.75	Cabernet	\$6.00
Sauvignon Blanc	\$5.00	Merlot	\$4.75
Pinot Grigio	\$5.00	Pinot Noir	\$9.00

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: \$3.50

Budweiser, Bud Lite, Mich Ultra, Coors Lite, Miller Lite, Yuengling

North Carolina Micro Brews: \$4.50

Highland Gaelic Ale, Highland Oatmeal Porter, Highland Pale Ale, Duck Rabbit Brown Ale,
Duck Rabbit Milk Stout, Mother Earth Endless River, Mother Earth Sisters of the Moon
Natty Green Southern Pale Ale, and Natty Green Wildflower Wit

Imports:

Corona \$4.50, Fat Tire \$4.50, Blue Moon \$4.50

Bells Two Hearted Ale \$4.50, Rogue Dead Guy \$4.50

Fat Tire & Becks \$4.00

Liquor: (Depending on Venue)

Inquire within for pricing.

Our bars are charged on consumption, meaning that you are only charged for what you & your guests consume you can choose the style of beverages you want available.

You can upgrade any or all of your choices.

*Please note that due to ALE Regulations and our license we are not able to serve outside liquor/beer & wine.

