

Catering Menu



CROSSROADS

on Main

Dinner Menu Plated

STARTERS

(Choose 1)

- Crossroads Field Salad
- Caesar Salad
- Wedge Iceberg Salad with Spiked Tomatoes, Apple Smoked Bacon and Buttermilk Bleu Cheese Dressing
- Baby Spinach Salad with Warm Bacon Dressing
- Balsamic Marinated Tomatoes with Fresh Mozzarella and Basil
- Cream of Crab Soup
- Roasted Corn and Vegetable Chowder
- Three Onion Soup Garlic Crostini

DESSERTS

(Choose 1)

- Flourless Chocolate Torte
- Strawberry Tart
- Bananas Foster Cheesecake
- White Chocolate Macadamia Nut Mousse
- Chocolate Napoleons
- Red Velvet Cake
- Southern Pecan Pie
- Baileys Irish Cream Cheesecake
- Key Lime Pie
- Mango Custard Cream Puff

PLATED ENTREES *(Up to 2 Entrees)*

Served with Rolls, Butter, & Chef's Seasonal Vegetables

- Jumbo Lump Crab Cakes, Carolina Gold Rice Pilaf, Iberia Pepper Cream
- Pan Roasted Breast Of Chicken, Stuffed Under Skin with Sausage and Portobello Mushrooms, Marsala Wine Sauce, Asiago and Romano Risotto
- Filet Mignon, Wild Mushroom Custard, Merlot And Demi-Glace Reduction, Yukon Gold Mashed Potatoes
- Breast Of Chicken Francaise, Egg Batter Dipped, White Wine And Butter Cream Sauce, Asiago And Romano Risotto.
- Pork Tenderloin, Pesto Coated And Bacon Wrapped, Herb Roasted Fingerling Potatoes, Sundried Tomato Demi-Glace.
- Chicken Napoleon- Stuffed With Mushroom Duxelle, Wrapped In Pastry, Merlot Reduction With Truffles. Carolina Gold Rice Pilaf
- Roulade Of Salmon, Vegetable Jicama Hash Browns, Sundried Tomato Aioli
- Low Country Shrimp And Grits- Tasso Ham And Andouille Sausage, Creamy Pan Gravy, With Stone Ground Grits.
- Two Tomato Pie, Heirloom And Fried Green Tomatoes, Caramelized Onions, Goat Cheese And Fontina Cheeses. Butterbean Confetti Salad.
- Prime Rib Of Beef, Natural Au Jus, Horseradish Popover, Twice Baked Potato.

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Create Your Own Dinner Buffet (minimum of 20 guests for buffet)

STARTERS

(Choose 2)

- Crossroads Field Greens with Choice of 2 Dressings
- Cheese Tortellini Salad, Pesto Coated with Roasted Peppers, Artichokes and Tomato
- Platters of Grilled Vegetables- Squash, Zucchini, Asparagus, Portobello Mushrooms, Roma Tomatoes.
- Creamy Southern Cole Slaw
- Sour Cream, Bacon and Chive Potato Salad
- Fresh Cut Seasonal Fruit
- Chow Chow

ENTREES

(Choose up to 3 Entrees)

- Southern Fried Chicken
- Rotisserie Chicken
- Chicken Coq Au Vin, Braised in Red Wine with Mushrooms and Onions
- Red Curry and Sesame Glazed Breast of Chicken, Hot Seared Baby Bok Choy, Mushrooms, and Bean Sprouts
- Bbq Pork, Vinegar and Mustard Sauces
- Stuffed Pork Loin- Spinach and Chorizo Stuffing, Pinot Noir and Demi-Glace.
- Blackened Sea Trout, Cilantro and Chili Lime Butter
- Slow Braised Pot Roast, with Root Vegetables
- Baked Meatloaf with Brown Pan Gravy
- Seafood Fra Diavolo – Shrimp, Scallops, Whitefish and a Spicy Marinara Sauce
- Low Country Chicken Bog
- Pecan Crusted Catfish with Peach Sour Mash
- Sliced London Broil with Mushrooms and Cabernet
- Low Country Shrimp And Grits

ACCOMPANIMENTS

(Choose 2)

- Au Gratin Potatoes
- Crossroads Mashed Potatoes
- Carolina Gold Rice Pilaf
- Red Rice
- Hoppin' John
- Broccoli with Herb Crumb Topping
- Old Style Collard Greens
- Low Country Green Beans
- Sugar Glazed Carrots
- Roasted Stuffed Tomatoes
- Creamed Spinach
- Local Okra and Tomatoes
- Seasonal Vegetable Medley
- Confetti Corn with Lima Beans
- Roasted New Potatoes
- Sweet Potato Soufflé
- Macaroni and Cheese
- Squash Casserole
- Delmonico Potatoes
- Molasses and Brown Sugar

DESSERTS

(Choose 2)

- Banana pudding
- Pecan tarts
- Key lime pie
- Red velvet cake
- Apple strudel
- Double chocolate Fudge torte
- Peach or Berry cobbler
- Chocolate peanut butter pie
- Coconut custard pie

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Theme Buffets

LOW COUNTRY BUFFET *minimum of 20 guests*

- Creamy Cole Slaw
- Chow Chow
- Black Eye Pea Salad
- Frogmore Shrimp Boil
- Chicken Bog
- Barbecue Pork Loin
- Collard Greens
- Sautéed Yellow Squash
- Warm Peach Cobbler
- Banana Pudding

LYNCHEs RIVER FEAST *minimum of 20 guests*

- Tossed Salad Greens with Choice of 2 Dressings
- Creamy Cole Slaw
- Fresh Cut Assorted Melons
- Fried Chicken
- Pulled Pork Barbecue with 2 Sauces, Vinegar and Mustard
- Baked Catfish with Okra and Tomatoes
- Hopping John
- Macaroni and Cheese
- Baked Beans
- Southern Green Beans
- Rolls and Butter
- Warm Berry Cobbler
- Pecan Pie

Action & Specialty Stations

ROAST TOP ROUND OF BEEF

Served with Natural Jus, Horseradish Cream, Miniature Rolls, Mustard and Mayonnaise

Serves 75

FRENCH CUT BREAST OF TURKEY

Served with Cranberry Relish, Mustard and Mayonnaise, Assorted Miniature Rolls

Serves 30

WHOLE TENDERLOIN OF BEEF OR BEEF WELLINGTON

Served with Horseradish Cream, Cabernet Demi-Glace, Mayonnaise and Mustards, Assorted Miniature Rolls

Serves 25

SWEET GLAZED HAM

Basted In Honey, Brown Sugar, Molasses, and Dijon Mustard, served with Buttermilk Biscuits, Marmalade and Mustard

Serves 50

PASTA STATION

Cheese Tortellini, Penne Pasta with Romano Cream and Bolognese Sauces, Mushrooms, Peppers, Onions, Diced Chicken, Italian Sausage and Shrimp. Served with Garlic Bread Sticks.

MASHED POTATO OR BAKED POTATO BAR

Mashed Potato Bars Includes, Chili, Steamed Broccoli. Green Onions, Crumbled Bleu or Shredded Cheddar Cheeses, Bacon Bits. **Baked Potato Bar** includes toppings for Mashed Potato Bar and Sweet Potatoes with toppings of Honey Butter, Brown Sugar Glaze.

BANANAS FOSTER STATION

Sliced Bananas, Butter, Brown Sugar, And Rum Flambéed and served over French Vanilla Ice Cream.

Minimum 40 Guests

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Hors D'oeuvres

COLD

- Smoked Salmon Pinwheels
- Shrimp Cocktail
- Assorted Finger Sandwiches
- Cold Smoked Pork Tenderloin with Texas Caviar Crostini
- Shrimp Salad Tartlets
- House Fried Potato Chips with Sea Salt, Onion or Garlic Dip
- Turkey, Ham or Italian Pinwheels
- House Fried Corn Tortilla Chips with Salsa and Guacamole
- Sweet Potato Chips with Honey Dijon Dip
- Miniature Cherry Tomatoes Stuffed with Ham Salad
- Baby Red Potatoes filled with Sour Cream and Caviar

MINI SLIDERS

- Crab Cake
- Hamburger
- Grilled Chicken
- BBQ Pork
- Ham, Fried Green Tomato, and Pimento Cheese Sliders

HOT

- Meatballs, Swedish, Marinara, or BBQ
- Deep Southern Breaded Chicken Strips
- Sausage or Crab Stuffed Mushrooms
- Sausage En Croute
- Hot Wings- Choice of Traditional, Asian, Honey Barbecue
- Asian Chicken Sate Skewers with Peanut Sauce
- Fried Artichokes Stuffed with Boursin Cheese
- Miniature Quiche
- Vegetable Spring Rolls
- Fried Pot Stickers with Sesame Dipping Sauce
- Spanakopita
- Sweet Potato Biscuits with Country Ham

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www.theinnatthecrossroads.com

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Specialty Displays

LOW COUNTRY CRAB DIP

Jumbo Lump Creamy Crab, Crostini's
Serves Approx. 50

SPINACH AND ARTICHOKE DIP

Served with Toasted Pita Chips
Serves Approx. 50

WHOLE BAKED BRIE

Served with Lingonberry Sauce, Sliced French Bread, European Crackers
Serves Approx. 20

ANTIPASTO DISPLAY

Genoa Salami, Sopresatta, Prosciutto, Fresh Mozzarella, Provolone Cheeses, Assorted Olives, Marinated Artichoke Hearts, Roasted Red Peppers, Peperoncini, Sliced Italian Bread and Crostini
Serves Approx. 50

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Cheeses to include Brie, Sharp Cheddar, Gruyere, Pepper Jack, Gouda, Fresh Fruit Garnish, European Crackers
Serves Approx. 50

RAW VEGETABLE DISPLAY

Vegetables to include, Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash, Celery, Radishes, Cherry Tomato, Asparagus, served with Choice of Ranch or Bleu Cheese Dip
Serves Approx. 50

GRILLED VEGETABLE DISPLAY

Vegetables to include, Asparagus, Broccolini, Zucchini, Yellow Squash, Portobello Mushrooms, Roma Tomatoes. Served with a Garlic and Herb Aioli
Serves Approx. 50

FRESH FRUIT DISPLAY

Thick Cut Fruits to include, Seasonal Melon, Honeydew, Pineapple, Grapes, and Berries
Serves Approx. 50

DESSERT DISPLAY

Chocolate Glazed Strawberries, Petit Fours, Mini Pecan and Key Lime Tarts, Cream Puffs and Éclairs
Minimum 40