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Create Your Catering Menu & Set Your Price

10 guests minimum

*Catering prices are subject to change. Please consult with a catering specialist for current prices.

Cold Hors D'oeuvres

\$6 pp

Chips w/Salsa & Avocado
Deviled Eggs
Crab Dip with Pita Chips
Assorted Cheeses & Cracker Display
Fruit Display and Strawberry Yogurt Dip
Vegetable Crudités
Tomato, Basil and Mozzarella
Antipasto Platter
Grilled Eggplant
Cheese Fundo
Cocktail Sandwiches
-Choice of Ham, Tuna or Turkey
California Rolls
Fresh Guacamole and Tortilla Chips
Pâté with Garlic Toast
Bruschetta w/ Caviar
Hummus

	Additional
Blue Cheese Roast Beef & Capers	\$2
Shrimp Cocktail	\$5
Calamari	\$5
Seared Tuna	\$6
Oysters	\$7
Caviar Bruschetta	\$15

All menu items are subject to a 20% gratuity and applicable sales tax.



Hot Hors D'oeuvres

\$6 pp

Warm Pumpernickel Bread and Spinach Dip
Salmon Croquettes
Grilled Portabella Mushrooms with Parmesan Cheese
Spring Rolls
Petite Quiche
Swedish Meatballs
BBQ Meatballs
Chicken Tenders
Sesame Chicken Skewers
Franks in a Blanket
Spanakopita
Baked Brie
Steamed Dumplings
Wingettes -Choice of Buffalo, BBQ or Fried

	Additional
Goat Cheese & Roasted Pepper Crostini W/Caramelized Onions	\$2
Petite Crab Cakes	\$2
Chicken/Beef Kabobs	\$2
Crab Stuffed Mushroom Caps	\$3
Crispy Asparagus & Lump Crab Meat	\$2
Coconut Shrimp	\$3
Fried Shrimp	\$3
BBQ Shrimp Skewers	\$3
Bacon Wrapped Scallops	\$3

All menu items are subject to a 20% gratuity and applicable sales tax.



Salads

\$3 pp

Caesar Salad
Greek Salad
House Salad
Pasta Salad
Spinach Salad
Fruit Salad
Broccoli Salad
Fruit Salad
Kale, Cranberry, Apple, Almonds

Poultry

\$7 pp

Chicken: Jerk, Curry, BBQ, Herbed Baked, Blackened, Teriyaki, Bourbon, Orange Glazed, Pesto, Fried or Smothered
Fried Wings
Baked or Fried Turkey
Turkey Wings (Baked or Fried)
Chicken, Broccoli & Cheddar Quiche
Turkey Lasagna
Lemon Buttered Chicken w/Feta Cheese
Chicken Parmesan
Chicken Florentine
Chicken & Broccoli Fettuccini
Pesto Chicken Fettuccini
Chicken Marcella
Chicken Cordon Bleu
Chicken Piccata w/Capers
Grilled Chicken Oscar
Cornish Hen \$3
Roast Duckling \$10

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Pork

\$8 pp

Savory Pork Chops
Ham, Bacon & Swiss Quiche
Honey Glazed Ham
Carolina Pulled Pork
Smothered Pork Chops

	Additional
BBQ Ribs	\$4
Italian Sausage & Shrimp W/Marinara & Creamy Alfredo Sauce	\$4

Vegetarian

\$8 pp

Three Cheese Ravioli
Stuffed Shells
Manicotti
Vegetarian Shepherd Pie
Mushroom Wellington w/Rosemary and Pecans
Vegetarian Lasagna
Butternut and Potato Curry
Pot Mushroom Stroganoff
Southwest Vegetarian Stuffed Peppers
Vegetarian Gumbo
Tofu Veggie Stir Fry
Vegan Jambalaya
Tuscan Vegetarian Pasta
Herbed Potato, Asparagus & Chickpea
Eggplant Parmesan
Spaghetti & Vegetarian Meatballs
Vegetarian Salisbury Steak

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Seafood

\$9 pp

Tilapia (Blackened, Cajun, Fried or Grilled)
COD
Flounder

	Additional
Shrimp w/Bourbon & Mushroom	
Creamy Alfredo	\$4
Shrimp (Curry, Fried, Cajun, Blackened)	\$4
Shrimp & Grits	\$4
Shrimp Scampi w/ Angel Hair	\$4
Grilled Mahi Mahi	\$4
Seared Ahi Tuna	\$4
Seafood Newburg	\$4
Lemon Butter Cream Salmon	\$4
Lump Crab Cakes	\$5
Lemon Butter Bass	\$5
Red Snapper	\$5
New Orleans Seafood Jambalaya	\$5
Paella	\$10
Lobster Tails	\$15

Beef

\$10 pp

Salisbury Steak
Meatloaf
Stuffed Bell Peppers
Spaghetti & Meatballs
Meat Lasagna
Beef Stroganoff
Roast Beef

	Additional
Ox Tails	\$4
Lamb Dish, Smothered Onions	\$4
Beef Burgundy Tenderloin	\$4
Smoked Beef Brisket	\$6
Prime Rib au jus	\$15
Sirloin Steak covered	\$15
W/ Sautéed mushroom sauce	
Roasted Filet Mignon	\$15

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Sides

\$3 pp

Sweet Potato Soufflé
Sweet Corn
Roasted Red Potatoes
White Rice
Steamed Cabbage
Asparagus
Corn on the Cob
Creamy Mash Potatoes w/Gravy
Couscous
Broccoli
Green Beans
Mixed Vegetables (Zucchini, Squash, Onions, Mushroom)
Rice Pilaf
Collard Greens
Braised Red Cabbage
Potato Au Gratin
Corn and Butter Bean Succotash
Glazed Carrots
Fried Okra
Candied Yams
Macaroni & Cheese
Collard Greens
Potato Salad
Macaroni Salad
Green Bean Casserole
Grilled Spinach

Beverages

\$2 pp

Homemade Ice tea
Homemade Lemonade
Homemade Fruit Punch
Flavored Tea & Lemonade
-Choice of Strawberry, Raspberry or Pomegranate
Orange Citrus Punch
Assorted Sodas (coke, diet coke, sprite)
Bottled Water

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Bread

\$1 pp

Cornbread
Buttered Dinner Rolls
Italian Bread
Pita Bread

Pasta Station

\$19.00 per person

Salads (choose 1)

Caesar Salad
House Salad
Pasta Salad

Pastas (choose 2)

Fettuccini
Bow Tie
Penne
Spaghetti
Stuff Shells w/Mariana sauce
Cheese Tortellini

Sauces (choose 2)

Mariana
Creamy Parmesan Alfredo
Garlic Butter

Meats (choose 2)

Chicken
Meatball
Italian Sausage
Lasagna (veggie, turkey or beef)
Shrimp, Scallops, Crab Meat Add\$6



Seafood Station

\$29.00 per person

Oyster Bar
Shrimp Cocktail or Shrimp Martini Bar
Sushi Rolls
Mussels

Carving Station

\$9.00 per person

Virginia Ham
Roast Beef
Turkey
Pork Lion

Potato Station

\$7.00 per person

Mash Potato Martini Bar w/ toppings
Baked Potato w/toppings
Ingredients: tomatoes, chives, cheddar cheese, broccoli, onions, sour cream, bacon, butter, chili, salt & pepper



Dessert

\$3pp

Peach Cobbler
*Chocolate Mousse
*Strawberry Shortcake
Banana Pudding
Brownie
Petite Desserts
Assorted Cookies
Cup Cakes
Chocolate Truffles
Coffee Macaroon- Assorted Flavors

	Additional
Chocolate Cake	\$1
Classic Carrot Cake	\$1
Key Lime Pie	\$1
New York Cheesecake	\$2
Chocolate covered Strawberries	\$3

Ice Cream Station

\$6 pp

Ice Cream: Vanilla, Chocolate, Flavor of Choice

Toppings: rainbow & chocolate, sprinkles, peanut butter, chocolate syrup, caramel syrup, whip cream, M&M's, peanut butter cups, gummy bears, Oreo cookies

Served: waffle bowls, cones, bowls & cups,

Candy Station

\$6 pp

Served in Assorted Decorative Glass Bowls

Choice of Theme Color

Serve up 15 Assorted Candies



Kitchen Staff

\$35++ per hour

Kitchen Staff needed if when event is outside, tent event, prep area created specifically for this event, food items selected need to cook at event location and/or plated.

Certified: serv-safe (health department)

Servers

\$15++ per hour

Servers- Suggestion for impeccable service

Buffet (1 server per 4-6 guests)

Plated (1 server per 10-12 guests)

T.I.P. (serve alcohol training)

Bartenders

\$15++ per hour

Bartender (1 server per 10-12 guests)

5 hours minimum server for weddings

4 hours minimum server for all other functions

T.I.P. (serve alcohol training)

Client responsible for purchasing alcoholic beverage. Client will at the end of event will take all alcoholic beverages off property.

On Board is responsible for staffing and bar set up: bar, cups, glasses, napkins, straws and other items to serve alcoholic beverage.

One-Time Alcohol Permit:

A limited special occasion permit authorizes the permittee to bring fortified wine and spirituous liquor onto the premises of a business, with the permission of the owner of that property, and to serve those alcoholic beverages to the permittee's guests at a reception, wedding, party or other special occasion being held there. The permit may be issued to any individual other than the owner or possessor of the premises. An applicant for a limited special occasion permit shall have the written permission of the owner or possessor of the property on which the special occasion is to be held. Complete an Application for Limited Special Occasion Permit and submit with the \$50 fee.

The Commission may authorize the issuance of a special one-time permit for certain functions or activities as described below. The fee for each permit is \$50.00.



Table Setting Rental

Formal Table Setting is included with full-service package at no additional cost. Full-service is when you hire On Board Catering staff to serve your guests.

White or Black table cloths, white or black linen napkins, chinaware, glassware & silverware

Event Coordinator Preparation or Day of Event

Event Coordinator controls an event from conception to clean up. They meet with clients to work out event details, plan with the client and their team, scout and book locations, food, entertainment, staff and clean up. They create budgets and stick to them, as well as organize transportation, hire and wrangle keynote speakers or celebrities, hire A/V teams and equipment, and generally make sure the event runs smoothly, efficiently and handle any crisis that may come up.

Reservations/Deposit

Reservations will not be confirmed until receipt of contract and a non-refundable deposit in the amount of \$_____ is received by On Board Catering. If you are also planning additional events, an additional deposit is required for each event. These deposits will be applied to your final bill. You may pay online or mail your deposit to On Board Catering 2161 South Wilmington Street, North Carolina 27603. Payment may be made by bank check, money order, travelers check, Discover, Visa or Mastercard. We will, however, require a credit card to secure your booking. Upon receipt of your deposit and contract, we will send you a confirmation letter confirming the major details of your event. Final costs will be sent to you upon completion of all planning.

All menu items are subject to a 20% gratuity and applicable sales tax.



ADDITIONAL DEPOSITS

Additional Deposits may be required to secure locations, rentals, and/or other vendors or services. You will be notified of these requirements should they apply. These additional deposits are also non-refundable upon receipt by the site provider or sub-contractor.

ON BOARD CATERING EVENT PLANNING FEES

On Board Catering & Event Planning charges an \$ _____ coordination fee on all services and goods provided. All deposits/payments will become non-refundable at time of receipt by On Board Catering Company (No later than 30 days prior to your event date). Any additions to your packages are acceptable provided we can secure the services requested within this time frame. If final payment is not received 30 days prior to your event date, On Board Catering reserves the right to charge the remaining balance on the credit card securing your reservation.

CANCELLATION

Any cancellations to event reservations must be made in writing to On Board Catering no later than 45 days prior to your event date. All deposits received by On Board Catering by and/or additional deposits for vendors, sites, rentals, etc. that secured services for your date will be forfeited. Expenses incurred by On Board Catering in advance preparation for the function will be the responsibility of the patron. Event dates and/or deposits are non-transferable. On Board Catering will not be responsible for failure to carry arrangements, which are beyond our control due to acts of God. All sales are subject to state tax.

PAYMENT INFORMATION

Final payment of the remaining balance due on your event is due **NO LATER** than 7 days prior to scheduled event date. Out-of-State checks will not be accepted closer than 21 days prior to your function. Changes to packages, services or items reserved are acceptable up until 21 days prior to your event. If changes are made regarding vendors or locations that have been secured with a deposit, this deposit this deposit will be forfeited. All deposits/payments will become non-refundable at time of receipt by On Board Catering. Any additions to your packages are acceptable provided we can secure the services requested within this time frame.

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General Information

Enclosed for your consideration are suggested menu selections. We welcome the opportunity to create menus and themes specific to your event.

Meal Guarantee

On Board Catering policy requires a pre-guarantee given to our Sales Department seven business days prior to your function. A final guarantee must be given three business days prior to your function. You will be charged for this guarantee or for the actual number that attend, whichever is greater.

Food Service

On Board Catering is responsible for the quality and freshness of food served to all guests. No buffet extra or remaining food items can be taken off premises except for plated meal options.

Prices

As the market price for food products fluctuate, our prices are subject to change without notice. We recommend you confirm all costs with our Sales Department prior to your function

Alcoholic Beverages

It is our policy that all liquor, beer and wine be supplied by On Board Catering, we handle ABC one day permit. If client purchase ABC day permit but hire by On Board Catering to bartend, we reserve the right to cut off event attendees if intoxicated.

Equipment rentals

Should you choose to rent equipment from an outside source (staging linens, tents, etc.) the On-Board Catering will not be held responsible for the loss or damage of those items rented. Replacement or damage charges will be the responsibility of the client. These charges may be billed up to 30 days after your event.

Gratuity and Sales Tax

On Board Catering policy requires a 20% service charge and applicable state sales tax on all food and/or beverage & staffing.

Liability

On Board Catering reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the conference area.

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