

Breakfast / Brunch

Coffees (regular & decaffeinated), teas (regular and herbal)

Fresh juices

Fresh fruits (in season)

Muffins: blueberry, banana nut, chocolate, sweet potato, pumpkin walnut

Pastries, breads, coffee cakes, Cinnamon rolls, Sweet rolls

Croissants, English Muffins, Bagels

Jams, jellies, cream cheese, butter, honey (local)

Country, sugar-cured, and smoked ham, smoked turkey, salmon, local sausage

Eggs, scrambled, fried, poached, omelets

Breakfast casseroles

Quiches: Lorraine, spinach, cheese, shrimp, crab

Myrtle Grove shrimp and grits

Pecan Praline french toast

Grits bar w/ butter, cheddar cheese, sausage gravy, bacon, chopped onion and peppers

Fried apples

Lunch / Dinner

Salads with house dressings: Sun-dried tomato and honey, raspberry vinaigrette or honey mustard

Mixed greens garden salad

Mixed greens with fresh seasonal fruit, walnuts, pecans or toasted pine nuts

spinach with sun-dried tomatoes

Watercress and egg

Ham, turkey, grilled chicken or salmon may be added to any of the above

Grape and praline

Black bean, corn and tomato

Broccoli and bacon

Cucumber and onion

Cucumber and tomato

BLT Salad

Marinated vegetable salad (squash, zucchini, asparagus, string beans and peppers)

Potato Salads, Southern traditional or some that are outside of the box

Black eyed pea with champagne vinaigrette

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PLANTATION

Pasta

Tortellini with Marinara, Alfredo or spinach olive oil and artichoke hearts
Angel hair with sun-dried tomatoes or marinated artichoke hearts
Several pasta salads

Soup (hot)

Myrtle Grove's famous Seafood Bisque
Tomato and onion bisque
Broccoli and cheddar
Mushroom and garlic
Myrtle French onion or Italian onion
Carrot and ginger
Chicken corn chowder
Roasted pepper
Corn and red chile chowder
Roasted garlic and butternut squash
Curried celery
Yogurt Soup
Spicy peanut soup
Asparagus and pea with Parmesan cheese
Cream of spinach

Soup (chilled)

Iced beet and orange
Strawberry
Cucumber dill
Cucumber and shrimp
Cucumber and yogurt
Cucumber and salmon
Avocado and lime
Pea and Prosciutto
Iced melon and sherbert
Gazpacho
Vichyssoise
Melon and basil
Coconut

Fish / Seafood

NC (local) catfish pan-seared with parsley-pecan sauce
Champagne poached salmon with creamy onion caper sauce
Myrtle Grove shrimp and grits
Butter -Rum shrimp
Tarragon shrimp and chicken
Crab meat Imperial
Crab cakes with lemon dill sauce
Crab and spinach casserole
Crab stew
Crab stuffed shrimp wrapped in bacon
Bouillabaisse
Beaufort shrimp Pie
Wild rice and oyster casserole
Southern Seafood Salad
Shrimp Boil
Smothered Crawfish with ham stuffing

Beef / Lamb / Pork

Herb roasted beef tenderloin (served warm or cold)
Herb roasted prime rib (carving station)
Myrtle Grove Beef Wellington
Myrtle Grove Ribs (beef or pork)
Sunday Pot Roast
Pepper Steak
Beef Stroganoff
Beef Bourguignon
Slow oven barbecued brisket
Stuffed beef tenderloin
Herb roasted pork loin with pineapple/cranberry chutney
Rack of lamb
Herb roasted leg of lamb
Lamb chops
Baked stuffed ham
Apple bourbon ham
Pineapple/brown sugar glazed ham
NC BBQ
Whole roasted pig

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Poultry

Marinated and grilled chicken breasts with Jezebel sauce
Spinach and mushroom stuffed chicken breast
Chicken breasts, broccoli, onions in a wine and cheese sauce
Chicken and drop dumplings
Chicken Florentine
Chicken Divan
Chicken and asparagus bake
Bourbon BBQ chicken
Chicken Cordon Bleu
Jambalaya
Herb roasted turkey
Rosemary roasted Cornish Hens
Duck Burgundy
Jambalaya

Potatoes / Rice

Baked potatoes
Loaded baked potatoes
Butter and garlic mashed potatoes
Myrtle Grove stuffed mashed potatoes
Herb roasted new potatoes
Spicy BBQ potatoes
Rosemary/butter roasted potatoes
Mashed potato bar with: butter, sour cream, cheddar cheese, chives, bacon and gravy
Sweet potato and pineapple bake
Sweet potato casserole
Candied yams
Wild rice stuffing
Seasoned rice
Wild rice and broccoli bake
Pecan rice

Vegetables / Sides

Fresh string beans with Parmesan cheese
Rosemary string beans
String beans with bacon
Honey butter string beans
Butter beans and corn
Butter beans with bacon
Grilled squash and zucchini
Southern squash, zucchini and onions
Stuffed squash
Lemon skillet asparagus
Country cabbage
Creamy cabbage
Skillet corn and onions
Honey baked tomatoes
Tomato pudding
Tomato Aspic with herb mayonnaise
Okra Pilaf
Collard or turnip greens
Green peas and pearl onions
Creamed spinach
Brussels sprouts panned in herb oil
Glazed baby carrots
Broccoli casserole

Comfort Food

Meatloaf with gravy or sweet tomato glaze
Spaghetti with meat sauce
Baked spaghetti
Vegetarian spaghetti
Lasagna (meat lovers or vegetarian)
Hearty chili (meat lovers or vegetarian)
Lamb stew
Chicken and pastry
Chicken pot pie
Southern fried chicken
Southern fried catfish

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Desserts

Pies: chess, lemon chess, coconut, chocolate, chocolate chess, pecan, apple, peach, blueberry, blackberry
Pound cakes: lemon coconut, chocolate, five flavor, cream cheese
Cobblers: apple, peach, blueberry, raspberry
Trifles: English, raspberry, chocolate, strawberry, pumpkin gingerbread
Tiramisu
Strawberry short cake
Myrtle Grove Strawberry cream short cake
Brownies, stuffed brownies, walnut or pecan brownies
Chocolate fudge walnut cake
The “real” original Red Velvet Cake, no cream cheese icing on this one
Bourbon-Mint ice cream
Fresh slices of melon with blueberry sauce
Ice Cream bar with, strawberry, chocolate, pineapple, cherry, crushed nuts and pecan praline toppings

Sandwiches / Box Lunches

Served on croissants, yeast rolls, whole wheat, honey wheat, white, and rye breads

Myrtle Grove's famous chicken salad
Tuna salad
Ham salad
Country, sugar-cured, honey glazed or smoked ham
Roasted or smoked turkey
Grilled chicken breasts and pineapple
Grilled chicken breasts with Jezebel sauce
Roast beef, corned beef, or BBQ beef
NC pork BBQ
Marinated and grilled pork tenderloin
Meatloaf
Best hamburger/cheese burger you have ever had
Cucumber and onion
Artichoke/cream

**Boxed lunches may include potato salad, slaw, pasta salad, fruit salad, dessert and beverage

Myrtle Grove
PLANTATION

Cocktail Buffet / Party Items

Beef tenderloin served room temp. w/ horseradish, spicy mustard and mayonnaise (carving station) or pre-made sandwiches for large groups
Sliced honey glazed, or country ham with wheat rounds, rolls or our sweet potato corn muffins
Sliced pork loin or tenderloin with pineapple/orange chutney served (carving station) or pre-made sandwiches
Sliced roasted turkey served with wheat rounds, rolls or sweet potato corn muffins with cranberry mayonnaise
Champagne poached salmon with capers, red onion and our creamy caper/onion sauce served with assorted crackers
Salmon mousse served with assorted crackers
Chicken salad (all white meat) made with red and green grapes served in croissants
Marinated and grilled chicken strips or bites served with Jezebel sauce
Marinated steamed and peeled to the tail shrimp with onions and peppers with cocktail sauce
Steamed peeled to the tail shrimp with cocktail sauce
Shrimp and Cheddar Grits Carolina style
Meatballs (beef) with a choice of sweet and tangy sauce or white cream sauce
Sausage meatballs (no sauce needed)
Sautéed mushrooms and onions
Marinated mushrooms, olives, artichoke hearts and peppers
Asparagus blanched and served with blue cheese dressing
Asparagus blanched and marinated with sun-dried tomatoes olive oil and herbs
Marinated vegetables, yellow, green squash, fresh string beans, shoe string red peppers
Vegetable platter with dips, blanched broccoli, asparagus, peppers, cucumbers, carrots
Sweet and spicy pickled carrots and onions
Fruit platter (seasonal) with chocolate fondue
Red and green grape salad
Cheddar, bacon and onion spread with strawberry topping served with assorted crackers
Assorted cheese platter served with assorted crackers
Cheese straws made mild to hot and spicy
Black eyed pea and corn salsa with corn chips
Mandarin orange salsa with corn chips
Cheesy black eyed pea dip with corn chips
Crab dip with assorted crackers
Hot cheesy crab dip with bagel chips
Shrimp dip with assorted crackers
BLT dip with corn chips

Cocktail Buffet / Party Items

(cont'd)

Mexinit dip with assorted crackers

Chutney cheese mold with assorted crackers

Grits bar, southern grits with an assortment of toppings, chives, bacon, cheddar cheese, caramelized onions and peppers, sausage gravy, jalapeno peppers

Sausage and cheddar balls

Sausage, cheddar and cheese pastries

Spiced pecans

Sweet and spicy pecans

Assorted nuts

Spicy herb oyster crackers

Assorted sweets: brownies, our loaded brownies, cream puffs, lemon bars, assorted cookies

Pound cakes: triple chocolate, chocolate walnut fudge, coconut, coconut/lemon, sour cream, vanilla cream

English trifle, raspberry trifle, strawberry trifle, chocolate chocolate trifle

Beverages

Tea - Coffee - Punch - Mulled cider - Hot chocolate - Soda - Bottled water