

CATERING PACKAGES

The Gaines Estate offers an all-inclusive catering service. Each catering package includes catering staff, dinnerware and catering equipment. We will work closely alongside you to help you create the perfect menu. All catering packages have 7% sales tax and 18% gratuity added to the final invoice.

APPETIZERS

An appetizer display station is a great addition to any cocktail hour, after-hour gathering, birthday party, business luncheon and more. We recommend a minimum combination of five appetizers. Appetizers are priced per item. There is a minimum order of twenty portions per item excluding platters.

- **Hummus with Pita: \$50/platter, Serves 20**
House-made lemon and garlic hummus served with grilled pita points
- **Vegetable Platter: \$60/platter, Serves 20**
Mixture of seasonal vegetables served with house-made ranch
- **Fruit Platter: \$65/platter, Serves 20**
*Mixture of seasonal fruit *Add fruit dip for an additional \$2/platter*
- **Charcuterie Board: \$130/station, Serves 15**
Variety of meats, cheeses, olives, jams, jellies, nuts, bread, and crackers garnished with fruit
- **Crab Fondue: \$65/quart, Serves 20**
Jumbo lump crabmeat with smoked gouda, cream cheese and scallions served warm with toast points
- **Olive Tapenade: \$2.25**
Mixture of olives and herbs served with toast points
- **Mozzarella Toast Points: \$3.25**
Fresh mozzarella layered with tomatoes, basil and balsamic reduction served on toast points
- **Smoked Salmon Spread: \$65/quart, Serves 20**
Smoked salmon with cream cheese, scallions, freshly squeezed lemon juice and dill served with toast points
- **Antipasto Platter: \$70/platter, Serves 8**
Selection of Italian meats, cheeses, olives and pickled vegetables drizzled with house made Italian dressing

- **Mini Crab Cakes: \$4.00**
Jumbo lump crabmeat with thyme, basil and cilantro pan-fried and served with lime wedges and salsa
- **Mini Crab Quiche: \$4.00**
Savory pastry filled with jumbo lump crabmeat house-seasoned with spinach and parmesan
- **Spinach and Mushroom Quiche: \$3.75**
Savory pastry filled with a blend of mushrooms and spinach
- **Cheese Platter: \$75/platter, Serves 10**
Selection of brie, Havarti and cheddar cheese served with crackers
- **Ham and Turkey Croissants: \$4.00**
Mini croissants filled with ham, turkey and cheese
- **Chicken or Tuna Salad Croissants: \$4.00**
Mini croissants filled with either house-made chicken or tuna salad
- **Pinwheel Platter: \$38/platter, Serves 10**
Mixture of ham, turkey and gruyere tortilla pinwheels filled with red onion, tomato and house-made cream cheese spread
**Add Smoked Salmon Pinwheels for an additional \$15/platter*
- **Zesty Meatball Platter: \$75/platter, Serves 30**
Well-seasoned beef meatballs served in a tangy tomato sauce
- **Pulled Pork Sliders: \$4.50**
Mini pulled pork sliders served with a Carolina BBQ sauce
- **Cheeseburger Sliders: \$4.50**
Mini cheeseburgers served with ketchup, mustard and pickles
- **French Fries: \$2.25**
Individual portioned french-fries
- **Fried Chicken Tender Platter: \$50/platter, Serves 10**
House-breaded and fried chicken tenders served with dipping sauce

BUFFET MENUS

There are a variety of buffet packages to choose from that can be served for lunch or dinner. All buffets come with freshly brewed iced tea and water. All menus are priced per person and require a minimum of 30 guests.

Italian Buffet: \$27.50

- Fresh Garden Salad served with Italian dressing
- Focaccia Bread topped with garlic and fresh rosemary
- Meat or Vegetable Lasagna with house-made marinara sauce, mushrooms, onions, ricotta and topped with mozzarella

- Grilled Chicken Alfredo tossed in a garlic parmesan sauce
- Green Beans
- *Add Bolognesi with ground beef, lamb and sausage served over rigatoni pasta for an additional \$8/person

Evening at The Gaines: \$40

- Fresh Garden Salad served with sweet basil vinaigrette
- House-made Dinner Roll
- Chicken Marsala served with mushrooms, sauteed onions and fresh herbs
- Sliced Beef Tenderloin served with au jus
- Grilled Asparagus
- Mashed Potatoes

Signature Buffet: \$35

- Fresh Garden Salad served with white balsamic vinaigrette
- House-made Dinner Roll
- Grilled Salmon topped with dill and cucumber relish served over a bed of rice
- Sliced Top Sirloin slow roasted and well-seasoned
- Grilled Asparagus
- Glazed Carrots

BBQ Buffet: \$30

- Fresh Garden Salad served with ranch
- House-made Dinner Roll
- Smoked Brisket
- Dobra Zupas' Signature Carolina Pulled Pork BBQ served on a bun
- House-made Macaroni and Cheese or Macaroni Salad
- Green Beans
- Coleslaw

Summer Days: \$31

- Fresh Garden Salad served with sweet basil vinaigrette
- House-made Dinner Roll
- Cilantro Chicken
- Vegetable Risotto cooked in a lemon-butter parmesan sauce
- Roasted Brussel Sprouts
- Garlic and Herb Roasted Potatoes

Gaines Special: \$38

- Fresh Garden Salad with Italian dressing
- House-made Dinner Rolls
- Mediterranean Chicken cooked in white wine sauce with artichokes, roasted red peppers, black olives, spinach and sundried tomatoes
- Crab Risotto cooked in a lemon-butter parmesan sauce with fresh herbs
- Green Beans
- Glazed Carrots

Surf and Turf: \$53

- Baby Spinach Salad tossed with pecans, sundried tomatoes, dried cranberries and feta served with sweet basil vinaigrette
- House-made Dinner Rolls
- Sliced Beef Tenderloin served with au jus
- 6oz Lobster Tail served with drawn butter
- Mashed Potatoes
- Grilled Asparagus

Farmer's Market Meal: \$29

- Fresh Garden Salad served with ranch dressing
- Corn Muffins
- Deviled Eggs
- Hand-breaded and Fried Chicken Breasts
- Salmon Cakes
- Green Beans
- Twice-baked mashed potatoes

Taco Bar: \$28

- Shredded lettuce, cheddar cheese, diced onions, diced tomatoes, chopped black olives and sour cream
- Guacamole
- Salsa
- Refried Beans
- Mexican Street Corn
- Taco shells, Corn Tortilla Chips and Flour Tortillas
- Queso Cheese Dip
- Mexican Rice
- Pico de Gallo

- Sautéed Chicken
- Ground Beef

BUILD YOUR OWN BUFFET

Build your own buffet or make minor substitutions to our buffet packages with the a la carte menu below. All buffets come with house-made dinner rolls, fresh garden salad, freshly brewed sweet tea and water. All items are prices per person and require a minimum of 30 guests.

Entrée Selections:

- Meat or Vegetable Lasagna: \$16.50
- Chicken Alfredo: \$16.50
- Bolognesi: \$22
- Vegetable Risotto: \$20
- Chicken Marsala: \$20
- Mediterranean Chicken: \$20
- Cilantro Chicken: \$20
- Fried Chicken Breast: \$16.50
- Salmon Filet: \$21
- Salmon Cakes: \$13.50 (Includes 2)
- Crab Risotto: \$25
- 6oz Lobster Tail: \$27.50
- Smoked Brisket: \$20
- Sliced Beef Tenderloin: \$27.50
- Sliced Top Sirloin: \$23
- Pulled Pork Sandwich: \$11

Side Selections: \$3.25

- Green Beans
- Grilled Asparagus
- Glazed Carrots
- Roasted Brussel Sprouts
- Coleslaw
- Macaroni and Cheese
- Macaroni Salad
- Penne Pasta
- Mashed Potatoes
- Roasted Red Potatoes
- Twice-baked Mashed Potatoes: \$4
- Deviled Eggs

Salad Selections:

- Italian Salad
- Fresh Garden Salad
- Spinach Salad

Dressing Selections:

- Italian
- Ranch
- Sweet Basil Vinaigrette
- White Balsamic Vinaigrette

BREAKFAST BUFFET

Add a breakfast buffet to any event. All breakfast packages are served with orange juice and coffee. All menus are priced per person and require a minimum of 10 guests.

Breakfast Package One: \$15.50

- Variety of freshly baked muffins
- Fresh fruit platter *Add fruit dip for an additional \$2
- Bagels with cream cheese and a variety of jellies
- Yogurt and granola

Breakfast Package Two: \$18.75

- Variety of freshly baked muffins
- Bagels with cream cheese and a variety of jellies
- Parmesan and Ham Quiche
- Spinach Salad
- Fresh fruit platter *Add fruit dip for an additional \$2
- Yogurt and granola

Breakfast Package Three: \$21

- Variety of freshly baked muffins
- Bagels with cream cheese and a variety of jellies
- Ham and Spinach Quiche
- Bacon
- Waffles
- Fresh Fruit

BRUNCH BUFFET

The answer to brunch is always yes. Our brunch buffet is the perfect option for afternoon weddings or bridal showers. All brunch packages are served with orange juice and coffee. All menus are priced per person and require a minimum of 10 guests.

Brunch Package One: \$15.50

- Scrambled Eggs
- Bacon
- Sausage
- Fried Potatoes
- Biscuits with Gravy and Jellies
- Fresh Fruit

Brunch Package Two: \$18.75

- Quiche: Spinach and Mushroom or Bacon and Cheddar
- Spinach Salad
With Almonds, Mandarin Oranges, Red Onion, Feta Cheese and Balsamic Vinaigrette
- French Toast Bar
With Fresh Berry Compote, Fried Apples, Whipped Cream, Powdered Sugar and Syrup
- Fried Potatoes
- Fresh Fruit

Brunch Package Three: \$21

- House-Breaded Fried Chicken Tenders
- Waffles Served with a Spiced Honey Compound Butter
- Fresh Kale Salad
With Dried Cranberries, Candied Walnuts, Edamame, Feta Cheese, Red Onion and Sweet Basil Vinaigrette
- Fried Potatoes
- Fresh Fruit

SPECIAL DIETARY RESTRICTIONS

We can accommodate most dietary needs and restrictions including gluten free, vegetarian and vegan items with advance notice. Please share any information pertaining to dietary needs with the Executive Chef when your menu is selected.

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