

STRIPERS BAR AND GRILLE IN HOUSE CATERING POLICIES

Food and style rarely blend as well as they do at Stripers Bar and Grille. Stripers Bar and Grille is founded on the culinary traditions of world cuisine and professional service to meet our client's demands by securing only the finest sources of dairy, meats, seafood, produce and poultry.

FINAL GUARANTEE figures are due two business days prior to the scheduled date of the function. The guarantee for Sunday parties is due on the Thursday prior and Monday-Tuesday parties are due on the Friday prior. The final head count should be called into the restaurant 252 473-3222, by noon on the due date. If you have more than one type of entrée, your guarantee must include the final number of each entrée item. In the event a final guarantee figure is not supplied, the estimated number of attendees will be considered the final guarantee. The engager will be charged for the number of meals served or the number of meals guaranteed whichever is greater.

ALL FOOD AND BEVERAGE must be supplied by Stripers Bar and Grille Catering with the exception of cakes. Stripers Bar and Grille will cut and serve your cake at no additional charge. Sales tax (7.75%) and service charge (20% gratuity) will be added to all food and beverage.

ROOM CAPACITIES for the Stripers Bar and Grille Restaurant Room is 50 people.

FOOD MINIMUMS are required for use of the restaurant as banquet facilities. All food minimums (food sales) are subject to service charge and sales tax. Groups not meeting the required food minimum will be charged an additional fee to equal the minimum.

SET UP FEES are charged for all food functions to compensate for labor costs. The cost is one dollar per person.

MENU SELECTIONS should be submitted to the catering office at least two weeks in advance of the function. The pre-printed menu selections are offered merely as suggestions. The Catering Manager will be happy to tailor a menu to specific tastes and requirements. Prices are guaranteed within one month prior to the event date (with the exception of items noted "market price").

ALCOHOLIC BEVERAGE PRICES are quoted on a per-drink basis. Wine and champagne are charged by the opened bottle. When a private bar and bartender is requested, a set up fee of \$75.00 will be charged if \$300.00 in bar sales (prior to tax and service charge) is not met. Stripers Bar and Grille does not serve liquor. The engager through the North Carolina ABC Commission must obtain a "limited special occasion permit". Our Catering Manager will provide more information.

EQUIPMENT is available on a limited basis from Stripers Bar and Grille. The equipment is provided on a fee basis. Any current operating equipment inside the restaurant is available for use at no charge.

TABLE LINEN is provided as a at cost service. Colors and sizes are detailed in the catering packet.

MUSIC in the restaurant must finish by 10:00pm. Arrangements for music and other entertainment are the responsibility of the engager. Contracted entertainers must contact the Catering Office to communicate their set-up and electrical needs.

OVERTIME All functions are booked for a four-hour period. After four hours the charge will be \$25.00 per staff member per hour.

PERSONAL BELONGINGS left behind at the conclusion of a function are not the responsibility of Stripers Bar and Grille. It is also the responsibility of the engager to secure and protect gifts and other items delivered to the function. Stripers Bar and Grille will assist in the movement of gifts within the restaurant premises or to curbside but only under the direct supervision of the engager or someone they have selected from their party.

IDEMNIFICATION Engager agrees to indemnify and hold harmless Stripers Bar and Grille Catering, its officers, employees, agents and other affiliated entities against all claims, losses, damages and expenses arising from the engager, its employees, subcontractors and guests while using the restaurant premises, except due to Stripers Bar and Grille Catering negligence.

BILLING The engager is financially responsible for the payment of a function. The Catering Manager must make payment arrangement for the function. A processing fee of .05% of the event total is added to all credit card charges.

Coffee Breaks and Refreshments

All breaks include freshly brewed Coffee, Tea, and Decaffeinated Coffee

Warm from the oven Muffins and Danish
Butter, Preserves and Jam
Assorted Bottled Juices
\$6.95 per person

Add fresh Melons, Pineapple and Berries when in Season
\$8.50 per person

Breakfast

All breakfast entrees include Coffee, Tea, Decaffeinated Coffee and Assorted Juices

Benedicts

Traditional – two poached eggs with warm honey ham on a toasted Thomas English Muffin topped with Pico de Pajaro hollandaise. Served with grits and seasonal fruit. \$8.95 per person

Crab – two poached eggs on top of a tortilla crusted crab cake on a toasted Thomas English Muffin with Pico de Pajaro hollandaise. Served with hash browns and seasonal fruit. \$10.95 per person

Top Sirloin – two poached eggs on top of a grilled 5oz USDA Top Sirloin on a toasted Thomas English Muffin with Pico de Pajaro hollandaise. Served with hash browns and seasonal fruit. \$12.25 per person

Vegetable – two poached eggs on top of sautéed spinach with tomato on a toasted Thomas English Muffin with Pico de Pajaro hollandaise. Served with grits and seasonal fruit. \$7.95 per person

Entrees

French Toast – thick sliced soaked bread and griddled. Topped with our own Bananas Foster syrup. Served with Peach whipped cream, bacon and grits.
\$8.75 per person

Eggs any Style – two eggs any style with bacon, toast, hash browns and seasonal fruit \$9.95 per person

Biscuits and Gravy – split house made biscuit topped with chipotle sausage gravy.
Served two scrambled eggs, grits and seasonal fruit. \$8.95 per person

Omelet – three-egg omelet with choice of two fillings: tomato, ham, onion,
spinach, crab and mushroom. Served with toast and seasonal fruit.
\$8.25 per person

Top Sirloin and Eggs – grilled 5oz USDA Top Sirloin with two eggs any style, hash
browns and seasonal fruit. \$12.95 per person

Lunch Menu Items

Salads

Includes Coffee, Tea, Soda and Juice

Caesar Salad – romaine lettuce tossed in a Tequila Lime Caesar dressing topped
with Parmesan cheese and fresh croutons \$5.95 per person

Spinach – fresh spinach leaves with roasted red peppers, red onion, fresh croutons
and Parmesan cheese served with habanera ranch dressing.
\$5.95 per person

House – iceberg lettuce with tomato, red onion and fresh croutons topped with
Chimmy Churry bleu cheese dressing. \$4.95 per person

Fresh Fruit – seasonal fruits and sorbet. Market price.

Soups

Newport Clam Chowder – topped with fresh croutons. Cup, \$4 per person

Chipotle Onion Soup – pleasantly hot and topped with provolone cheese.
Crock, \$5 per person

Sandwiches

Includes Coffee, Tea, Soda and Juice

Croissant – choice of fresh tuna or chicken salad with lettuce, tomato and pickle.
Served with potato salad. \$7.95 per person

Prime Melt – warm sliced prime rib with provolone cheese and horseradish sauce
on a roll. Served with tots. \$9.95 per person

Crab cake – tortilla crusted crab cake topped with chipotle pecan tartar sauce.
Served on a potato roll with lettuce, tomato and pickle with cole slaw.
\$9.95 per person

Grilled Marinated Chicken – topped with provolone cheese, BBQ mayo and bacon.
Served on a toasted Kaiser roll with lettuce, tomato and pickle with potato salad.
\$8.95 per person

Lunch Entrees

Includes Warm Bread with butter, Dessert and Coffee or Tea
Soda and Juice

Soup or Luncheon Salad may be added for an additional \$2.75 per person

Grilled Marinated Chicken Breast – with fiesta rice and vegetable.
\$11.95 per person

Crab Norfolk – sautéed jumbo lump crabmeat and fiesta rice. \$15.95 per person

Cajun Rigatoni – spicy roasted red pepper cream sauce with shrimp and garlic
herb bread. \$12.95 per person

Top Sirloin – grilled USDA 7oz Top Sirloin topped with Béarnaise sauce. Served
with vegetable and mashed red potato \$15.95 per person

Blackened Stripers Linguini – tossed with roma tomatoes, garlic, fresh basil and
extra virgin olive oil. Served with garlic herb bread. \$13.95 per person

North Carolina BBQ plate – accompaniments include cole slaw, mashed red
potatoes and chipotle BBQ sauce. \$10.95 per person

Fettuccine Alfredo – classic Alfredo cream sauce with grilled marinated chicken
and garlic herb bread \$11.95 per person

Dinner Menu Items

Entrée, soup or salad, and dessert \$28 per person
Tax and gratuity included

Entrée and dessert \$25 per person
Tax and gratuity included

<u>Soup choices</u>	<u>Salad Choice</u>
Newport Clam Chowder	House Salad
Lobster Bisque	Caesar Salad
Chipotle Onion Soup	

Entrees

All entrees served with bread and butter.

All non-alcoholic beverages are included in the entrée price

Grilled Prime Rib – USDA choice 8ounce cut served with au jus, mashed redskin potatoes and seasonal vegetable

Crab Cake – tortilla crusted crab cake topped with chipotle pecan tartar sauce, served with fiesta rice and seasonal vegetable

Grilled 5ounce Rockfish topped with Chipotle Soy Mustard and Wasabi Aioli. Served with fiesta rice and seasonal vegetable

Grilled Chicken Alfredo – grilled 5ounce marinated chicken breast served over penne pasta tossed in a creamy Alfredo sauce with roma tomatoes and scallions. Topped with parmesan cheese and served with toasted crostini bread

Grilled Marinated 5ounce Pork Loin served with pico de gallo, mashed redskin potatoes and seasonal vegetable

Desserts

Coconut Cream Pie with a chocolate ganache bottom

Chocolate Brownie Cake with vanilla ice cream

Pineapple Banana Cake

Key Lime Pie

Cheesecake

Hors d'Oeuvres

Quesadilla – choice of grilled marinated chicken or steamed shrimp in a flour tortilla with mixed cheeses. Served with salsa and sour cream.

One Quesadilla has 4 slices \$9 per Quesadilla

Spiced Steamed Shrimp – large shrimp (21 to 25 shrimp per pound) steamed with J.O. spice. Served with cocktail sauce, melted butter and lemon.

One pound feeds 4 people. \$19 per pound

All American Chicken Wings – large fresh wings buffalo fried and served with Chimmy Churry blue cheese dressing, carrot and celery sticks.

\$11 per dozen

Stripers Bites – fried local Stripers served with habanera ranch dressing, 1000 Isle dressing and Chipotle BBQ sauce.

\$46 per 25 Stripers bites

Clams Casino – baked original style with lemon.
\$1.95 each

Stuffed Mushrooms – filled with crabmeat and served with Béarnaise sauce.
\$2.25 each

Coconut Shrimp – large coconut coated fried shrimp served with Sweet Chili dipping sauce.
\$1.95 each

Fresh Raw Vegetable Dip – seasonal variety of fresh vegetables. Served with habanera ranch dressing and warm Queso dip.
\$46.00 per platter for 25 people

Oysters on the Half Shell – raw oysters served with cocktail sauce and lemon.
\$1.95 per oyster (seasonal)

Tortilla chips and Queso – fresh fried tortillas with warm Queso dip with salsa and guacamole. \$32 for 25 people

Crab dip – blend of dairies, horseradish and crab meat served warm with toasted bread. \$55 per 25 people

Grilled Marinated Chicken Satay (served on the stick) with a Thai peanut dipping sauce. \$1.75each

Grilled Marinated Skewered Pork Loin served with honey mustard dipping sauce
\$1.75 each

Mini Pork BBQ Sandwiches – served on a potato roll topped with sassy slaw and a chipotle bbq sauce \$2.25 each

Cilantro Lime Marinated Beef strips with Stripers steak sauce \$1.75 each

Jalapeno poppers – filled with flavored cream cheese and fried.
Served with Habanéro ranch dressing \$1.25 per popper
With crabmeat \$1.95 per popper

Beer and Wine

Domestic Beers, Imported Beers, Draft beer, Wines and Champagnes are served currently on the Stripers Bar and Grille beer and wine list for the restaurant

Cash and Open bar beverages are priced the same as on our regular menu

**There is a Bartender Charge of \$20 per hour for a cash bar and open bar.
Please add two hours to the total time for set-up and clean up.**

Equipment Rental and Recommendations

List for Premier Vendors on the Outer Banks

<u>DJ Service:</u>	Don Vaquera / SOUNDWAVES 261-0343 John Harper 473-4528
<u>Florist:</u>	Cynthia's Twigs & Petals 441-4177 Brooks at Vista 449-4080
<u>Photographer:</u>	J. Aaron Trotman Photographs 480-1070 Deborah Sawyer's Photography 473-4800
<u>Video Technician:</u>	Beach Video Productions 480-2422 Greg Hawley 473-5954
<u>Solo Musicians:</u>	Phil Chestnut 441-4174 Natalie Wolfe 573-9617
<u>Bands:</u>	Three's A Crowd - Rick Ostlund 255-0087 Scott Franson 449-8355
<u>Masseuse:</u>	Steve Kaufmann 441-9428 Ma'Lese Day Spa 255-5502
<u>Full Service Salon:</u>	Hairoics 441-7983 Ma'lese Day Spa 255-5502
<u>Limo Service:</u>	Coastal Limo 441-2262 Island Limousine 441-5466 or 1-800-828-5466
<u>Wedding Cakes:</u>	Just Desserts 441-2931

All linen availability dependants upon linen company

Tablecloth Color choices

White

Ivory

Dusty Rose

Navy

Green

Burgundy

Cadet Blue

Sandalwood

Teal

Napkin Color Choices

White

Red

Navy Blue

Gold

Ivory

Pine Green

Burgundy

Black

Teal

Pink

Peach

Sea foam Green

