



Cape Fear Seafood Company's Private Dining Menu - Our rooms can accommodate 10-40 people for a variety of events. Give us a call at 910-799-7077 for our Monkey Junction 910-681-1140 for our Porters Neck location or 910-399-6739 for our Waterford (Leland) location to set up an appointment with one of our staff members or for more information.

CFSC's Accommodations

We offer several options for your event. Our private dining rooms can accommodate parties from 10-40 people depending on location. Minimum food & beverage purchases are required. Gratuity of 20% & sales tax is in addition to total food & beverage total.

Billing

CFSC may require a minimum deposit for events. We do require that a major credit card be on file. The amount will be \$250 for all events with a food & beverage minimum of \$1000 or less. 25% of the food & beverage total will be required for all events in excess of \$1000. All deposits will be applied towards the final bill at the time of the function. **The deposit for private events is fully refundable with a 30-day notice.**

Payment Information

Final payment is due at the conclusion of the event. Payment may include Cash, MasterCard, Visa, American Express, and certified or corporate check. **No personal checks will be accepted.**

Damages

Any damages that may occur to the premises during the scheduled event will be the responsibility of the person that booked the event.

Entertainment

Please discuss all of your entertainment plans with our staff prior to your event.

Food & Beverage Selections

Our staff uses the many years of knowledge and expertise we have acquired in order to help in the planning and execution of your event. CFSC uses only the highest quality ingredients in the preparation of food & beverage for our events. Any food requiring a temperature (i.e. tuna, steaks, duck, etc.) will be offered at one temperature.

Décor & Special Equipment

CFSC will be happy to assist you with special décor or equipment for your event. Our private dining rooms are equipped with Audio/Visual equipment that may be used during your scheduled event for a \$100.

Minimums & Room Charges

Room charges may apply if certain food & beverage minimums are not met. The requirements for the use of CFSC's private dining rooms vary by time of year and day of the week and location. Please contact us for more information.

Plated Dinner Selections

All prices are per person and based on a plated three-course dinner (Soup or Salad, Feature & Dessert). Entrees are served with the chef's choice of starch and vegetable. Beverage service, which includes tea, soft drinks with refills, is an additional \$2.89 per person. Prices do not include 20% gratuity or 7% sales tax. Additional options may be available.

First Course Options

Please select one (1) for the entire group

Mixed Greens Salad

cucumber, tomato & parmesan cheese and our house white balsamic vinaigrette

Classic Caesar Salad

Freshly chopped romaine lettuce tossed in a creamy dressing & served with fresh croutons

Roasted Red Pepper & Crab or Cape Fear Clam Chowder

CFSC House Salad (add \$2 per person)

romaine lettuce, cucumber, tomato, scallions, bleu cheese crumbles, bacon, & candied pecans served with our house white balsamic vinaigrette

Third Course Options

Please select one (1) for the entire group

Key Lime Pie

a classic from the Keys made right here in the Junction

Chocolate Pot de Creme

rich dark chocolate custard

Crème Brûlée

a personal favorite, classic custard beneath a caramelized sugar shell

Espresso Brownie Sundae (add \$1.50 per person)

a warm brownie with a powdered sugar glaze topped with vanilla ice cream & whipped cream

Second Course

Select 3 entrees for parties less than 15. Select 2 entrees for parties of 15+. Up to 3 entrees may be chosen for preordered parties (i.e. invitations sent out and returned with menu selections so you may inform CFSC of your guests choices in advance).

Menu Choice 1

\$33.99

Fried Shrimp & Flounder

crispy fried shrimp & flounder served with french fries, hush puppies & house made coleslaw

Shrimp & Grits

shrimp, apple wood smoked bacon, tomatoes, scallions & mushrooms over cheese grits

Jambalaya

shrimp, scallops, andouille sausage, okra, onions, tomatoes, spices served over rice pilaf

Shrimp or Chicken Diablo

sautéed shrimp or blackened chicken in a roasted red pepper cream sauce with mushrooms & spinach over penne pasta

Smoked Salmon Alfredo

house smoked salmon cakes over penne pasta tossed with roasted garlic alfredo, asparagus and mushrooms, garnished with basil & parmesan

Menu Choice 2

\$36.99

Stuffed Flounder

twin baked roulades of flounder stuffed with our premium crab fusion & draped with lemon beurre blanc served with rice pilaf & green beans

Fresh Salmon

pan seared or blackened with a choice of lemon beurre blanc or mango salsa served with creamy risotto & asparagus

Chicken Jarrett

pan seared chicken breast topped with roasted tomatoes goat cheese & a lemon butter sauce served with creamy risotto & asparagus

Lemon Pepper Sea Scallops

lemon pepper sea scallops broiled to perfection & finished with our lemon beurre blanc served with house potatoes & asparagus

Crab Cakes

pan seared lump crab cakes topped with lemon beurre blanc served with rice pilaf & asparagus

Menu Choice 3

\$39.99

Saltimbocca

fresh catch wrapped in prosciutto & served over a bed of sautéed spinach mushrooms & tomato garnished with goat cheese, lemon beurre blanc & demi glace

Fresh Catch

fresh catch pan seared or blackened with a choice of lemon beurre blanc or mango salsa served with creamy risotto & asparagus

Blackened Salmon & Crab

fresh blackened salmon topped with a lump crab & herb butter sauce served with whipped potatoes & asparagus

New Bedford Scallops

seared sea scallops over red & yellow pepper coulis, served with creamy risotto & asparagus

7oz Filet of Beef ^{*one temp}

hand cut filet topped with demi glace served with whipped potatoes & asparagus (**must have a count on this item**)

Custom menus based on your tastes can be created by our Chef for your party. This will require a consultation appointment. Please ask us about this option for more details.

Dinner Buffet Selections

There is a \$50 rental/set up fee for ALL buffets

All prices are per person and based on a minimum of 20 guests. We require a minimum of 2 proteins and 1 additional selection (i.e. soup, salad, crab dip, etc.) to allow enough food for your guests. Additional items may be available. Beverage service, which includes tea, soft drinks & water with refills, is an additional \$2.89 per person. Prices do not include 20% gratuity or 7% sales tax. Additional options may be available.

Mixed Greens Salad	\$3
mixed greens, cucumber, tomato & parmesan cheese with our white balsamic vinaigrette	
Shrimp & Grits	\$9
shrimp, apple wood smoked bacon, tomatoes, scallions & mushrooms over cheese grits	
Herb Roasted Chicken	\$8
spice rubbed chicken slow roasted to perfection served with choice of roasted potatoes or green beans	
Diablo with Penne Pasta	chicken \$8 shrimp \$10
with grilled chicken or sautéed shrimp in a roasted red pepper cream sauce with mushroom & spinach	
Jambalaya	\$10
shrimp, scallops, andouille sausage, okra, onions, tomatoes & spices served with rice	
Crab Dip	\$5
a Cape Fear favorite, creamy crab dip served with pita points	
Soup Station	\$3.5
roasted red pepper & crab bisque or our Cape Fear Chowder	
Crispy Fried Shrimp	\$10
served with your choice of French fries, hush puppies or coleslaw	
Fried Flounder	\$10
served with your choice of French fries, hush puppies or coleslaw	
Filet of Beef Tips* one temperature	\$18
bite sized filet of beef served a creamy horseradish dipping sauce & roasted potatoes	

Buffet Selections (continued)

Pan Seared Salmon served with roasted garlic aioli and choice of rice pilaf or green beans	\$12
Skewered Grilled Chicken rosemary & soy marinated chicken breast served with choice of rice pilaf or asparagus	\$10
Assorted Rolls several varieties of rolls & bread	\$2

Other selections may be available for our buffets please ask if there is something that you do not see.

Hors D'Oeuvres

Each selection will be enough for 20 people.

Hot Crab Dip simply the best around, served with pita points	\$125
Chicken Tenders served with bbq & ranch dipping sauces	\$80
Bruschetta ciabatta bread with tomato, olive oil, spices & fresh cheese	\$50
Vegetable Tray seasonal veggies with ranch sauce	\$75
Fresh Fruit Platter seasonal fruits	\$85
Cheese & Crackers an assortment of fine cheeses & crackers	\$95
Combination Tray combine any two of the Vegetable, Fruit or Cheese platters	\$145

Luncheons

(Business or Pleasure these parties must begin prior to 2pm)

CFSC has a variety of options for your luncheon or business meeting that we would be happy to discuss with you. Choose **3** entrees from the categories below your menu pricing will be based on the highest category chosen. Each menu also includes your choice of a non-alcoholic beverage. You may add your choice of a small salad or soup for \$3.

Menu Choice 1

\$13.99

Shrimp Basket

crispy fried shrimp served with French fries & coleslaw

Grilled Chicken Sandwich

grilled chicken breast topped with lettuce tomato on a gourmet bun with melted provolone cheese served with French fries

Shrimp Burger

fried shrimp on a gourmet toasted bun topped with bistro sauce & coleslaw served with French fries

Soup & Salad Combo

choice of house, Caesar or mixed greens salad & a small cup of soup

Cabo Fish Tacos

beer battered or blackened white fish, mango salsa, sour cream & cabbage served with a fresh black bean & corn salad

Menu Choice 2

\$16.99

Flounder Basket

crispy fried flounder served with French fries & coleslaw

Scallop Basket

delicious sea scallops lightly fried and served with French fries & coleslaw

Fish n Chips

beer battered white fish served with French fries & coleslaw

Grilled Shrimp Tacos

shrimp, mango salsa, sour cream & cabbage served with a fresh black bean & corn salad

Catch Taco

chef's choice blackened fresh catch, mango salsa, sour cream & cabbage served with a fresh black bean & corn salad

House Salad with

Grilled Chicken or Shrimp

romaine, cucumber, tomato, scallions, bleu cheese crumbles, bacon, candied pecans & our white balsamic vinaigrette

Menu Choice 3

\$18.99

Chicken Jarrett

pan seared chicken breast topped with roasted tomatoes & goat cheese

Shrimp & Grits

shrimp, apple wood smoked bacon, tomatoes, scallions & mushrooms over cheese grits

Shrimp Diablo

sautéed shrimp in a roasted red pepper cream sauce with mushrooms & spinach over penne pasta

Smoked Salmon Alfredo

house smoked salmon cake over penne pasta tossed with roasted garlic Alfredo, asparagus and mushrooms, garnished with basil & parmesan

Shrimp Risotto

grilled shrimp served atop a brightly flavored scampi risotto with fresh basil, roasted red peppers, tomatoes & scallions

Bar Services

CFSC has full ABC permits and can customize a bar that suits your needs & preferences for your event. We will be happy to accommodate any arrangement you may like such as a cash bar or host bar or a little of both. All alcoholic beverages are priced on a per drink basis in accordance with NC state law.