



THE
Cypress Inn
Pavilion

Event Menu

POPULAR MENU (\$22.50 PER PERSON)

MAIN COURSE

CHICKEN TENDERS-BLACKENED
TIPS & TAILS-FILET BITES

SIDES

CAESAR SALAD
MASHED POTATOES
GREEN BEANS
YEAST ROLLS

DESSERT

BREAD PUDDING

MENU 1 (\$17 PER PERSON)

MAIN COURSE

ITALIAN CHICKEN
MEATBALLS
ANGEL HAIR PASTA

SIDES

CAESAR SALAD
BROCCOLI
YEAST ROLLS

DESSERT

PEACH COBBLER

MENU 2 (\$29 PER PERSON)

MAIN COURSE

FLANK STEAK
BLACKENED CHICKEN BREASTS

SIDES

SAUTEED GREEN BEANS
BAKED POTATO BAR
MIXED GREEN SALAD
YEAST ROLLS

DESSERT

NEW YORK CHEESECAKE

MENU 3 (\$20.25 PER PERSON)

MAIN COURSE

BAKED CHICKEN
SHRIMP SCAMPI
ANGEL HAIR PASTA

SIDES

STEAMED BROCCOLI WITH CHEESE
CAESAR SALAD
YEAST ROLLS

DESSERT

STRAWBERRY SHORTCAKE

Price Breakdown

FOOD

	PER PERSON	TOTAL FOR 100
POPULAR MENU	\$22.50	\$2,250.00
MENU 1	\$17.00	\$1,700.00
MENU 2	\$29.00	\$2,900.00
MENU 3	\$20.25	\$2,025.00

BEVERAGE

	PER PERSON	TOTAL FOR 100
TEA SERVICE	\$2.50	\$250.00
*SWEET/UNSWEET TEA		
WATER SERVICE	\$0.00	\$0.00

OTHER

	PER PERSON	TOTAL FOR 100
ACRYLIC WARE	\$2.00	\$200.00
TABLECLOTHS	\$22.00 (EACH)	N/A
CHAIR COVERS	\$3.00	\$300.00
CHIAVARI CHAIRS	\$7.50	\$750.00

PRICES ARE BASED ON STARTING COST; PRICES VARY BASED ON COLOR AND STYLE SELECTION.

STAFFING

BANQUET CAPTAIN	\$125.00 EACH
BARTENDER SERVICE FEE	\$250.00 EACH
SECURITY	\$160.00 MINIMUM (\$40/HR PER GUARD)

"PRICES ARE SUBJECT TO CHANGE BASED ON MARKET CONDITIONS AND AVAILABILITY. PLEASE CONTACT US FOR THE MOST UP-TO-DATE PRICING."

Bar List & Pricing

DOMESTIC BEERS - \$5.00

MICHELOB ULTRA
COORS LIGHT
MILLER LIGHT

IMPORTED BEERS - \$6.00

CORONA

COCKTAILS - \$8.00

TITOS VODKA	JACK DANIELS
HIGH NOON - ASSORTED	MAKERS MARK
CAPSTAIN MORGAN RUM	CROWN ROYAL
JOSE CUERVO GOLD	BOMBAY GIN

COCKTAILS - \$13.00

TEQUILA CASAMIGOS
GREY GOOSE VODKA
HENNESSY

WINE - \$8.00

RED - PINOT NOIR & CABERNET SAUVIGNON
WHITE - PINOT GRIGIO & CHARDONNAY

SPARKLING WINE - \$9.00

WYCLIFF BRUT

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Sample Buffet Menu

MAIN COURSE (PICK 1 OR 2).

ITALIAN CHICKEN

CHICKEN TENDERS

HERB ROASTED CHICKEN

BLACKENED CHICKEN

FRIED CHICKEN

PAN SEARED CHICKEN W/ CITRUS SAUCE

BAKED CHICKEN

GRILLED CHICKEN BREAST

BBQ CHICKEN BREAST

BLACKENED CHICKEN BREAST W/ WHITE BBQ SAUCE

FLANK STEAK

BEEF TENDERLOIN

NY STRIP (MEDIUM-MEDIUM WELL)

PRIME RIB

ROAST BEEF

PORK LOIN

GRILLED PORK CHOPS

SHRIMP SCAMPI

FRIED CATFISH

BLACKENED CATFISH

GRILLED SALMON W/ BUTTER SAUCE

PAN SEARED TILAPIA W/ LIME SAUCE

CHICKEN ALFREDO

MEATBALLS

MARINARA W/ PASTA



Sample Buffet Menu

SIDES (PICK 4-5).

BAKED POTATO BAR

GARLIC MASHED POTATOES

ROASTED RED POTATOES

BROWN RICE PILAF

HERBED RISOTTO

ANGEL HAIR PASTA

BAKED BEANS

MACARONI & CHEESE

STEAMED BROCCOLI W/ CHEESE

SAUTEED GREEN BEANS

SAUTEED ASPARAGUS

HONEY GLAZED CARROTS

GRILLED SQUASH & ZUCCHINI

GRILLED SEASONAL VEGETABLES

SUCCOTASH

CEASAR SALAD

MIXED GREEN SALAD

SEASONAL SALAD

COLESLAW

YEAST ROLLS

GARLIC BREAD

HUSHPUPIES



Sample Buffet Menu

DESSERTS (PICK 1-2).

COOKIE & BROWNIE PLATTER

BERRY COBBLER

PEACH COBBLER

APPLE CRISP

NEW YORK CHEESECAKE

STRAWBERRY SHORTCAKE W/ WHIPPED TOPPING

BREAD PUDDING W/ CARAMEL SAUCE

MINI KEY LIME PIE

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Hot Hors D'Oeuvres

COCKTAIL SAUSAGES

MACARONI & CHEESE BALLS

PIGS IN A BLANKET

SPINACH STUFFED MUSHROOMS

CRAB STUFFED MUSHROOMS

SAUSAGE BALLS

GRILLED VEGETABLE SKEWERS

SOUTHWESTERN EGGROLLS

SMOKED CHICKEN TENDERS W/ WHITE BBQ SAUCE

BUFFALO CHICKEN BITES

MEATBALLS (BBQ, ITALIAN)

BOURBON CHICKEN

BACON WRAPPED SHRIMP SKEWERS

FRIED GREEN TOMATOES

PAN SEARED MINI CRAB CAKES

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Cold Hors D'Oeuvres

SPICY DEVEILED EGGS

CAPRESE SALAD PICKS

CHICKEN SALAD ON BABY GEM

SHRIMP COCKTAIL

VEGETABLE PLATTER*

CHARCUTERIE BOARD*

DOMESTIC CHEESE BOARD W/ ASSORTED CRACKERS**

**MAY SERVE UP TO 20-25 PEOPLE*

*** MAY SERVE UP TO 40-50 PEOPLE*

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Dips & Spreads

SERVED WITH CRACKERS

CHEESE BALL

PIMENTO CHEESE PLATTER

SPINCY PIMENTO CHEESE PLATTER

CHICKEN SALAD PLATTER

SERVED WITH TORTILLA CHIPS

CREAMY ARTICHOKE & SPINACH DIP

FIRE ROASTED SALSA

WHITE QUESO DIP

BLACK BEAN & CORN SALSA

FRENCH ONION DIP

HOT BACON & SWISS CHEESE DIP

BUFFALO CHICKEN DIP

SERVED WITH PITA CHIPS

ROSEMARY HUMMUS



Hand Helds

MINI QUICHE
PIGS IN A BLANKET
MINI CHICKEN BISCUIT
CHICKEN SALAD CROISSANT
HAM & CHEESE CROISSANT
TURKEY & CHEDDAR CROISSANT
SALMON & LEMON KEBAB
HAM & CHEESE ROLL
TURKEY & CHEDDAR ROLL
CEASAR PINWHEEL
SPICY PIMENTO CHEESE
STEAK & VEGETABLE KEBAB
SOUTHWEST EGG ROLL
BOURBON CHICKEN SKERWERS
SMOKE CHICKEN W/ WHITE BBQ SAUCE
ALL-AMERICAN BEEF SLIDERS
PORK TENDERLOIN CROSTINI
PORK TERNDERLOIN W/ TART APPLE
SMOKED SALMON W/ CREAM CHEESE SPREAD
BEEF TENDERLOIN W/ HORSERADISH SAUCE
ASSORTED TEA SANDWICH PLATTER



Stations

CHILI BAR

(INCLUDES CHEDDAR CHEESE, ONIONS, PEPPERS, SOUR CREAM & CRACKERS)

BAKED POTATO BAR

(INCLUDES BACON, CHEDDAR CHEESE, CHIVES, SOUR CREAM & BUTTER)

SMASHED POTATO BAR

(INCLUDES BACON, CHEDDAR CHEESE, CHIVES, SOUR CREAM & BUTTER)

TACO BAR

(INCLUDES GROUND BEEF, CHICKEN, LETTUCE, CHEESE, SOUR CREAM & SALSA)

SHRIMP & GRITS BAR

(INCLUDES CHEDDAR CHEESE, SALSA, PEPPERS & ONIONS)

FAJITA BAR

(INCLUDES FLANK STEAK, CHICKEN, PEPPERS, ONIONS, LETTUCE, CHEESE, SOUR CREAM AND SALSA)

PASTA BAR

(INCLUDES CHICKEN, MEATBALLS, PASTA, MARINARA SAUCE & ALFREDO SAUCE)

LOW COUNTRY BOIL*

COLD SEAFOOD BAR*

CARVING STATION*

(INCLUDES MEAT CHOICE, ROLLS/BUNS & SAUCE)

MEAT SELECTIONS:

PRIME RIB

MARINATED STRIP LOIN

ROASTED TURKEY

BEEF TENDERLOIN

HICKORY SMOKED HAM

SOUTHERN SMOKED PORK

ALL CARVING STATIONS HAVE A \$150 CHEF FEE

*MARKET PRICE



Sweets

PER PERSON

APPLE & GRAPE SKEWER
BERRY OR CHERRY PARFAIT
DESSERT BARS
GOURMET CUPCAKES
ROASTED PEACHES
BAKED APPLES
STRAWBERRY SHORTCAKE CUPCAKE
MINI KEY LIME PIE
BROWNIES
CHOCOLATE CHIP COOKIES

SERVED WHOLE OR PAN

PIES
(CHEESE, KEY LIME, PEANUT BUTTER, PECAN, PUMPKIN & APPLE)
BANANA PUDDING
STRAWBERRY SHORTCAKE
APPLE CRISP
BREAD PUDDING W/ CARAMEL SAUCE
NEW YORK CHEESECAKE
COBBLER
(APPLE, BERRY, BLACKBERRY, CHOCOLATE & PEACH)
FRESH FRUIT PLATTER

