



Banquet & Catering Menu

Catering/Banquet Main Course

Port Cape's Original Ribs - \$27.50

Our original ribs are a true St. Louis cut that we dry rub and hickory smoke for several hours

Doc's Baby Back Ribs - \$29.50

A superior cut of loin back ribs with your choice of Dry Rub, 3x BBQ, or BBQ Honey Mustard

Hickory Smoked Beef Brisket - \$30.75

Thin sliced and served either barbeque style or horseradish au jus

Hickory Smoked BBQ Pork - \$22.00

Our slow smoked Boston butts are prepared either pulled or chopped and dressed with house made rub and sauce

¼ Smoked Chicken - \$18.00

Sauced for a "ruby red and sticky good" presentation

Pork Steak - \$22.00

Smoked and grilled with a tangy and sweet barbeque sauce

Prime Rib - \$39.95

Coarse salt, black pepper rubbed, and smoked – always Certified Angus Beef choice or higher

Grilled Salmon with Citrus Butter Sauce - \$34.00

Fresh farm raised with flavors of lime, lemon, and orange zest

Marinated Chicken Breast - \$21.00

Grilled and served with horseradish mustard sauce

Roasted Beef Tenderloin - \$65.00

Sliced and served with an oyster mushroom reduction sauce

Smoked Pork Tenderloin - \$21.00

Rubbed with a mixture of herbs, garlic, black pepper, and extra virgin olive oil served with honey mustard barbeque sauce

Fried Catfish - \$21.95

Hand breaded and served with house made tartar sauce, lemons, red onion and jalapeno hushpuppies

Kettle Beef - \$20.00

Braised beef round in rich brown gravy

Fried Chicken - \$18.95

Honey battered fried chicken

Catering/Banquet Main Course pricing includes two side dishes; house salad with three dressings or Caesar salad; rolls with butter; and tea, lemonade, or coffee service (choice of two).

*For **two** main course selections, the price will include your first selection plus half the price of the second selection (first selection is the higher price).*

Sides, salads, or desserts may be added for additional cost.

Prices do not include tax or gratuity.

Side Items

Belaire Potatoes

Buttered Corn

Barbeque Baked Beans

Herb Roasted Potatoes

Au Gratin Potatoes

Buttered Mashed Potatoes

Loaded Baked Potato Bar

Green Beans with Garlic Butter

Broccoli Salad

Sweet and Sour Coleslaw

**Macaroni & Cheese*

**Grilled Asparagus with Extra Virgin Olive Oil*

**Waterstreet Mushrooms*

**Roasted Fingerling Potatoes*

Sides may be added for 2.00 per person

**Premium sides - may be included as main course selections for an additional \$1.50 per person.*

**Premium sides may be added for an additional \$2.50 per person.*

Party Platters

Our hand-designed platters are crafted with care and an excellent addition to any event. Each platter is planned to feed up to 25 people and can be ordered for catering, banquets, pickup or delivery.

Vegetable Platter with Ranch Dip \$75

carrots, celery, broccoli, cucumbers, cherry tomatoes, cauliflower with ranch dip

Artisan Cheese Platter \$125

Three selections... maytag blue, double cream brie, manchego, Irish cheddar, chevre served with honey, crackers and grapes.

Other varieties are also available

Fresh Seasonal Fruit Platter \$75

pineapple, strawberries, grapes, oranges, kiwi, watermelon, apples and others based upon seasonal availability

Smoked Meat Platter \$125

turkey breast, beef brisket, ham, lettuce, tomatoes, pickles, dijon mustard, horseradish cream, and dollar rolls served on the side.

With sliced cheese... add \$10.00

Grilled Asparagus \$125

roasted onions, pancetta, balsamic reduction, extra virgin olive oil

Smoked Sausage and Domestic Cheese Platter \$125

house made sausage, cheddar, and pepper jack cheese cubes with honey mustard

Smoked Turkey and Bacon Club Platter \$125

Swiss, American, lettuce, tomato, and roasted garlic mayo all on marble rye, Texas toast, or sourdough hoagie

Party Platters may be ordered with 48 hours' notice. Tax and gratuity will be added.

Party Dips

*One party dip will serve up to 25 guests appetizer-sized portions.
Each party dip selection is served with your choice of one chip or bread.*

Chips and Breads

Portato Chips

Flatbread

Tortilla Chips

Garlic Crouton Bread

Assorted Crackers

\$8 for each additional order of chips or bread

COLD DIPS

Niemen Marcus Dip - a special blend of cheddar cheese, almonds, smoked bacon and chives topped with raspberry jam \$125

Smoked Salmon - house smoked salmon blended with cream cheese, caper, red onion herbs and lemon \$150

Pimento Cheese - our own take on a southern favorite \$95

HOT DIPS

Artichoke and Spinach Dip - sautéed artichokes and baby spinach blended with three cheeses and baked with breadcrumbs \$125

Queso Cheese Dip - roasted peppers, onion, and diced tomato \$95

Nine Layer BBQ Dip - chopped pork, baked beans, cheddar cheese, sour cream, salsa, tomatoes, scallions, lettuce, and jalapenos \$125

Buffalo Chicken Dip - pulled smoked chicken, Monterey jack, blue cheese, and hot sauce blended with a cream cheese base finished with chopped parsley and celery \$150

Desserts

Blackberry Cobbler - \$6

Baked with a cinnamon sugar crust

Amaretto Bread Pudding - \$6

Flavored with vanilla, cinnamon, and amaretto liqueur sauce

Chocolate Four Layer Dessert -\$7

Layers of chocolate pudding, cream cheese, and whipped cream with a pecan shortbread crust

Banana Pudding - \$6

Traditional combination of vanilla pudding, bananas, and vanilla wafers topped with whipped cream

Death by Chocolate - \$7

Crumbled fudge brownies, toffee pieces, caramel, and chocolate pudding topped with whipped cream

Fudge Brownies - \$5.00

House made with dark chocolate icing

Ice Cream Social - \$10.50

Includes your choice of ice cream plus chocolate and caramel sauces, sprinkles, chopped nuts, cherries and whipped cream

Port Cape's Signature Bites

These delicious specialties are priced by the piece with minimum order of 25. Available for catering, carryout or delivery with 48 hour advance notice. Tax and gratuity will be added to total order.

Stuffed Mushrooms - \$2.25

A blend of three cheeses, spinach, garlic, bacon topped with cheddar and baked

Meatballs - \$1.75

Tomato basil cream sauce, marinara, or parmesan alfredo

Jumbo Shrimp Cocktail - \$3.25

Lemon and cocktail sauce

Pulled Pork Sliders - \$3.50

Crispy fried onions, slaw, pimento cheese and spicy vinegar barbeque sauce

BBQ Pork Deviled Eggs - \$3.00

Traditional yolk filling with pulled pork, chopped onion and pickle, sprinkled with house barbeque rub

Peppercorn Ribeye Skewers - \$6.00

Au jus and horseradish cream

Toasted Ravioli-\$1.25

Sprinkled with parmesan and served with marinara for dipping

Loaded Potato Skins-\$1.75

Roasted pepper queso, cheddar cheese, Monterey jack cheese, smoked bacon, and scallions with sour cream on the side

Smoked Salmon Bruschetta - \$3.75

Flakes of smoked salmon tossed with roasted red peppers, capers, scallion and roasted garlic aioli on nine grain toast

Mozzarella and Cherry Tomato Brochette -\$2.50

Small skewers of mozzarella and cherry tomatoes with fresh basil and balsamic vinaigrette

Barbeque Shrimp-\$3.75

Grilled shrimp that have been marinated with barbeque rub and olive oil served with fresh squeezed lemon and bistro sauce

Hot Smoked Shrimp-3.75

Marinated in fresh garlic, herbs and barbeque rub then hickory smoked and served with lemon compound butter

Chicken Quesadilla - \$2.00

Avocado, roasted red peppers, Monterey Jack cheese, served with salsa

Wings - \$1.30

*Choice of hot, mild, chipotle honey barbeque, dry rub, parmesan garlic, Missouri jerk, or zingers
Served with celery and your choice of ranch, blue cheese, or white barbeque sauce*