



Reception and Dinner Menu Items  
from the  
Newberry Hall Catering Kitchen

# Newberry Hall

## Favorites from the Reception Menu

*These reception menu items are examples of the creative and elegant cuisine prepared by Newberry Hall chefs. Your event coordinator can help you build a custom menu based on your event time and location, theme, individual preferences and budget.*

### Cheeses

Cheese Puffs  
Mini Blue Cheese Popovers  
Sun-dried Tomato, Pesto & Cheese Torta with Fresh Crostinis  
Italian Cheese Terrine with Fresh Crostinis  
Premium Cheese Display

### Dips

Seven-layer Mexican Dip  
Cold Spinach Dip  
Artichoke Dip  
Hot Mexican Spinach Dip

### Canapes

Sesame Chicken Salad  
Roasted Red Pepper Cheese  
Cucumber with Herbed Cheese  
Ham Salad  
Vegetable Medley  
Tortilla Mex Cups  
Chicken or Ham Salad in Puff Pastry  
Smoked Salmon in Puff Pastry

### Fruits

Fresh Fruit Display  
Strawberry Display with Chocolate Fondue  
Fresh Fruit Kabobs  
Fruit Salsa with Tortilla Chips

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## Vegetables

Raw Vegetable Platter or Grilled Vegetable Platter  
Mediterranean Antipasto Display  
Poached Asparagus with Vinaigrette  
Mini Bruschetta-Stuffed New Potatoes

## Carving Stations

Herb-Encrusted Roast Beef with Horseradish Sauce  
Pork Tenderloin with Cranberry-Mustard or Apricot-Bourbon Sauce  
Honey-Baked Ham  
Roasted Turkey  
Herb-Encrusted Beef Tenderloin

## Seafood

Shrimp & Crab Cocktail Dip with Carr's Wafers  
Grilled Salmon Display  
Shrimp Display with Cocktail Sauce  
Marinated Shrimp Cocktail  
Fresh Crab Cakes With Remoulade Sauce  
Marinated Crab Claws  
Oysters Rockefeller

## Other Meats

Grilled Chicken Newberry  
*(marinated grilled chicken served in a citrus herbed sauce)*  
Pulled Pork BBQ Sliders  
Assorted Grilled Sausages with Onions & Peppers  
Newberry Meatballs  
Buffalo Wings

## Chef-Attended Stations

Shrimp or Chicken Pasta Station  
Lowcountry Shrimp & Grits Station  
Fajita Station  
Mashed Potato Bar  
Asian Shrimp or Chicken Stir Fry Station  
Sushi Bar

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## Favorite Dinner Menus

*These dinner menus are examples of the creative and elegant cuisine prepared by Newberry Hall chefs. We enjoy creating custom menus for our guests; however, the following are some of our most popular entrees and accompaniments. Your event coordinator can help you develop a menu based on your event time and location, theme, individual preferences, special requests, and budget.*

### **Grilled Chicken Newberry**

Marinated in lemon juice, garlic, Mediterranean seasonings & olive oil.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, herbed orzo pasta with sundried tomatoes & fresh spinach, dessert, iced tea & coffee.*

### **Chicken Marsala**

Grilled chicken breast in a marsala sauce with sautéed mushrooms.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, herbed orzo pasta, dessert, iced tea & coffee.*

### **Grilled Chicken Lasagna**

Layered with marinated grilled chicken, sundried tomatoes & fresh spinach.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, dessert, iced tea & coffee.*

### **Roasted Pork Loin**

Prepared with apple sausage stuffing and a port wine sauce.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, wild rice pilaf, dessert, iced tea & coffee.*

### **Roast Beef**

Herb-encrusted choice top round au jus, sliced to order and served with horseradish sauce.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, oven-roasted new potatoes, dessert, iced tea & coffee.*

### **Grilled Salmon**

Prepared with citrus zest & thyme.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, herbed orzo pasta, dessert, iced tea & coffee.*

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## **Lowcountry Boil**

Whole peeled and deveined shrimp, sausage, corn and new potatoes.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, dessert, iced tea & coffee.*

## **Prime Rib**

Herb-encrusted choice rib roast au jus, sliced to order and served with horseradish sauce.

*Dinner includes rolls & butter, mixed green salad with house dressing, fresh seasonal vegetable, twice-baked cheese potatoes, iced tea & coffee.*

We also provide bar service for our events as requested.  
Contact one of our event coordinators for pricing information.