



blockade runner
wrightsville's classic boutique resort

Event Catering

As a full-service resort, we take pride in making every moment our guests spend with us absolutely perfect. Whether you're vacationing or traveling on business, our friendly, professional team will go the extra mile to make your stay pleasant and productive

Contact Information

910-256-7115

sales@blockade-runner.com

Corporate & Social Events

Choose a break that fits your groups needs

Theme Breaks

All breaks are based on a 10 person minimum for 45 minutes of service

Morning Break | 13

Blockade Runner spring water, Java Estates coffee, chilled assorted juice, assorted hot tea, iced tea, assorted muffins, house-made scones, assorted jams and jellies

Blockade Break | 12

Blockade Runner spring water, Java Estates coffee, assorted hot tea, iced tea, fresh fruit skewers, house-made brownies and assorted gourmet cookies

Chips & Dip Break | 12

Blockade Runner spring water, house-made potato chips, crostini, fresh tortilla chips, hummus, French onion dip, guacamole, salsa, sour cream, vegetable crudité and Spinach-artichoke dip

Ball Park Break | 13

Blockade Runner spring water, iced tea, warm soft pretzel with mustard, cajun snack mix, corndog bites with mustard and popcorn

Spa Break | 15

Blockade Runner spring water, Pellegrino, platter of seasonal sliced fruit, berry yogurt, assorted Kind fruit and nut bars

Ala Carte Break Beverages

Java Estates Coffee | 40 per 1½ gallon urn

Iced Tea | 16 per gallon

Lemonade | 16 per gallon

Juice | 24 per gallon

Orange, cranberry, apple, grapefruit

Blockade Runner spring water | 2⁵⁰ each

Assorted Coca-Cola soft drinks | 2⁵⁰ each

Ala Carte Break Breakfast

Fresh fruit skewers with honey-citrus yogurt dip | 3 each

Seasonal whole fruit | 2⁵⁰ each

Assorted Kind fruit and nut bars | 3 each

House-made fresh muffins | 32 dozen

Fresh assorted danish | 28 dozen

Smoked salmon bagels with cream cheese | 90 dozen

Assorted bagels with cream cheese and jams | 35 dozen

Ala Carte Break Delights

Oven fresh house-made cookies | 30 dozen

Chocolate covered strawberries | 24 dozen

Salted caramel brownies | 30 dozen

Mixed roasted nuts | 18 pound

Tortilla chips and salsa | 5 per person

Cajun snack mix | 14 pound

Ala Carte Break Hot Breakfast

Egg, onion, chorizo & cheddar burrito | 9⁵⁰ each

With house-made salsa

Sausage biscuit | 30 dozen

Bacon, egg & cheese biscuit | 40 dozen

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All plated lunches include Java Estates Coffee, Ice Tea, Hot Tea, Rolls and Butter

Plated Lunch - Two Course | 25

Start with a delicious two course luncheon.

Salad / Soup

Choice of one

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar salad - Romaine, parmesan cheese, croutons, classic caesar dressing

Romaine wedge - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Bean soup - Spanish white bean soup with chorizo, sofrito and kale

Roasted tomato soup - Roasted tomatoes, cream, fresh basil and parmesan cheese

Entrees

Choice of two

Chicken picatta - Lemon caper butter sauce, mashed red potatoes and asparagus

Chicken strudel - Lemon thyme jus, wild mushroom strudel and haricot vert

Chicken jambalaya - Spicy creole sauce with andouille sausage, peppers, onions and rice

Chicken satay - Chicken skewers over Thai fried rice and garlic broccolini

Pork tenderloin - Wild mushroom risotto, candied heirloom tomatoes and balsamic demi

Italian sausage & peppers - Hot Italian sausage, peppers, onions, tomato over mashed red potatoes

Herb flank steak roulade - Red wine sauce, horseradish mashed potatoes and broccolini

Seared salmon - Citrus beurre blanc, Israeli cous cous and sautéed kale

Shrimp & grits - Tomato, bacon, mushrooms, paprika over parmesan polenta cake

Vegan Entrees

Choice of one - Plated

Pad Thai - peppers, onions, sugar snap peas, baby bok choy, celery and carrot with rice noodles, basil, cilantro, peanuts

Zucchini "Pasta" - basil-pumpkin seed pesto, arugula, slow dried tomatoes, squash chips

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All buffet lunches include Java Estates Coffee, Ice Tea and Hot Tea

Buffet Lunch - Salad and Sandwiches | 21

Classic salad and sandwich buffet for a quick lunch. Includes house-made potato chips and pickles.
Minimum of 25 guests in attendance.

Salad

Choice of two

Add a third choice for 4

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar - Romaine, parmesan cheese, croutons, classic caesar dressing

Romaine - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Acadian potato salad - Red potatoes, peppers, onions, whole grain mustard, mayonnaise

Pasta salad - Fusilli pasta, artichoke hearts, olives, feta cheese, sun-dried tomato, mozzarella cheese, Italian vinaigrette

Sandwiches

Choice of two

Add a third choice for 4

Italian - Hoagie, salami, ham, lettuce, tomato, red onion, arugula, mozzarella and basil pesto aioli

Roast beef - Hoagie, roast beef, horseradish cream, arugula, lettuce, shaved red onion, aged gouda

Ham & brie - Whole Wheat, ham, brie cheese, apricot preserves, Dijon mustard and arugula

Chicken caesar wrap - Romaine, parmesan, grilled chicken, caesar vinaigrette

Roast turkey - Whole wheat, roast turkey, dill havarti, sliced cucumber, dill mayonnaise

Falafel Wrap - Chickpea and quinoa falafel, lettuce, tomato, feta, cucumber tzatziki sauce

California chicken club wrap - Chicken, bacon, tomato, lettuce, guacamole, ranch dressing, pepper-jack cheese

Dessert

Choice of two

Salted caramel brownies

Oven fresh house made cookies

Lemon squares

Fresh melon with honey mint and lime syrup

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All buffet lunches include Java Estates Coffee, Ice Tea and Hot Tea

Buffet Lunch - Soup, Salad and Sandwiches | 24

Classic soup, salad and sandwich buffet for a quick lunch. Includes house-made potato chips and pickles.
Minimum of 25 guests in attendance.

Soup

Choice of one

Add a second choice for 4

- Bean soup - Spanish white bean soup with chorizo, sofrito and kale
- Roasted tomato soup - Roasted tomatoes, cream, fresh basil and parmesan cheese
- Corn chowder - Roasted corn, potatoes, celery, onions, sweet peppers, herbs and cream
- Vegan bean - Tomato broth, assorted beans, vegetable and fresh kale
- Manhattan clam chowder - Tomato, vegetables, bacon, potatoes and clams

Salad

Choice of two

Add a third choice for 4

- Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette
- Caesar - Romaine, Pecorino Romano cheese, croutons, classic caesar dressing
- Romaine - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing
- Acadian potato salad - Red potatoes, peppers, onions, whole grain mustard, mayonnaise
- Pasta salad - Fusilli pasta, artichoke hearts, olives, feta cheese, sun-dried tomato, mozzarella cheese, Italian vinaigrette

Sandwiches

Choice of two

Add a third choice for 4

- Italian - Hoagie, salami, ham, lettuce, tomato, red onion, arugula, mozzarella and basil pesto aioli
- Roast beef - Hoagie, roast beef, horseradish cream, arugula, lettuce, shaved red onion, aged gouda
- Ham & brie - Whole wheat, ham, brie cheese, apricot preserves, Dijon mustard and arugula
- Chicken caesar wrap - Romaine, parmesan cheese, grilled chicken, caesar vinaigrette
- Roast Turkey - Whole wheat, roast turkey, dill havarti, sliced cucumber, dill mayonnaise
- Falafel wrap - Chickpea and quinoa falafel, lettuce, tomato, feta, cucumber tzatziki sauce
- California chicken club wrap - Chicken, bacon, tomato, lettuce, guacamole, ranch dressing, pepper-jack cheese

Dessert

Choice of two

- Salted caramel brownies
- Oven fresh house made cookies
- Lemon squares
- Fresh melon with honey mint and lime syrup

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All buffet lunches include Java Estates Coffee, Ice Tea and Hot Tea

Buffet Lunch - Salad and Deli Sandwiches | 22

Relax with a easy make your own sandwich buffet. Includes house-made potato chips, pickles.

Minimum of 25 guests in attendance.

Salad

Choice of two

Add a third choice for 4

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar - Romaine, parmesan cheese, croutons, classic caesar dressing

Romaine - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Acadian potato salad - Red potatoes, peppers, onions, whole grain mustard, mayonnaise

Pasta salad - Fusilli pasta, artichoke hearts, olives, feta cheese, sun-dried tomato, mozzarella cheese, Italian vinaigrette

Sandwich Items

Choice of three - Includes white bread and whole wheat bread, lettuce, tomato, red onion, havarti cheese, cheddar cheese, condiments.

Add a fourth choice for 4

Pit cooked ham

Roast beef

Roast turkey

Chicken salad

Shrimp salad

Egg salad

Dessert

Choice of two

Salted caramel brownies

Oven fresh house made cookies

Lemon squares

Fresh melon with honey mint and lime syrup

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Corporate & Social Events

All buffet lunches include Java Estates Coffee, Ice Tea and Hot Tea

Buffet Lunch - Soup, Salad and Deli Sandwiches | 25

Relax with a easy make your own sandwich buffet. Includes house-made potato chips, pickles.
Minimum of 25 guests in attendance.

Soup

Choice of one

Add a second choice for 4

- Bean soup - Spanish white bean soup with chorizo, sofrito and kale
- Roasted tomato soup - Roasted tomatoes, cream, fresh basil and parmesan cheese
- Corn chowder - Roasted corn, potatoes, celery, onions, sweet peppers, herbs and cream
- Vegan bean - Tomato broth, assorted beans, vegetable and fresh kale
- Manhattan clam chowder - Tomato, vegetables, bacon, potatoes and clams

Salad

Choice of two

Add a third choice for 4

- Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette
- Caesar - Romaine, parmesan cheese, croutons, classic caesar dressing
- Romaine - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing
- Acadian potato salad - Red potatoes, peppers, onions, whole grain mustard, mayonnaise
- Pasta salad - Fusilli pasta, artichoke hearts, olives, feta cheese, sun-dried tomato, mozzarella cheese, Italian vinaigrette

Sandwich Items

Choice of three - Includes white bread and whole wheat bread, lettuce, tomato, red onion, Havarti cheese, Cheddar cheese, condiments.
Add a fourth choice for 4

- Pit cooked ham
- Roast beef
- Roast turkey
- Chicken salad
- Shrimp salad
- Egg salad

Dessert

Choice of two

- Salted caramel brownies
- Oven fresh house made cookies
- Lemon squares
- Fresh melon with honey mint and lime syrup

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Corporate & Social Events

All buffet lunches include Java Estates Coffee, Ice Tea, Hot Tea, Rolls and Butter

Buffet Lunch - Blockade Classic | 26

Minimum of 25 guests in attendance.

Salad

Choice of one - Plated

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar salad - Romaine, parmesan cheese, croutons, classic caesar dressing

Entrees

Choice of two - Buffet

Chicken picatta - Sautéed chicken breast with lemon caper butter sauce

Chicken marsala - Sautéed chicken breast with mushroom marsala sauce

Chicken jambalaya - Spicy creole sauce with andouille sausage, peppers, onions and rice

Pork tenderloin - Char siu BBQ pork with stir fried vegetables

Pulled pork - Eastern Carolina pulled pork BBQ

Flank steak London broil - Herb marinated grilled flank with thyme mushroom demi

Shrimp & grits - Parmesan grit cake, tasso cream sauce

Sides

Choice of two - Buffet

Haricot vert - Brown butter and shallots

Asparagus - Grilled with extra virgin olive oil and lemon

Stir fried vegetables - Seasonal vegetables with tamari, ginger and garlic

Mashed potatoes - Butter whipped Yukon Gold potatoes

Roasted potatoes - Rosemary roasted red potatoes

Rice pilaf - Fresh vegetable rice pilaf with almonds and herbs

Potatoes au gratin - Creamy sliced potatoes and gruyere cheese

Dessert

Choice of one - Plated

Key lime pie - Rich lime filling with graham cracker crust

Strawberry shortcake - Cake layered with macerated strawberries and vanilla whipped cream

Cheesecake - New York style cheesecake with fresh berries, raspberry sauce and vanilla whipped cream

Brownie - Chocolate chunk brownie with strawberries, chocolate sauce and vanilla whipped cream

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All receptions include Java Estates Coffee and Iced Tea

Dips and Spreads

Served with crostini, crackers and flatbread

Vegetables and hummus | 4⁷⁵

Spinach and artichoke dip | 3²⁵

Coastal crab dip | 5

Displays

Fresh seasonal fruit | 3⁵⁰

Vegetable crudité and dip | 3²⁵

Domestic cheese board with fruit | 3⁷⁵

Farmers cheese board with fruit | 5⁷⁵

Antipasto - Italian meat, vegetables, olive, cheese | 6

Baked brie en croute (serves 20 to 25) | 60 per wheel

Crostini or Canapes

Herb goat cheese bruschetta with candied tomato | 2⁵⁰

Tomato basil bruschetta | 2²⁵

Cheddar grit canapes with shrimp, tasso cream | 3⁷⁵

Smoked salmon, brie, pumpernickel toast | 3⁵⁰

Pork tenderloin, white bean, caramelized onion & balsamic | 3⁵⁰

Tuna poke with cucumber, ginger, scallion, cilantro | 4⁷⁵

Scallop ceviche, citrus, jalapeno, pepper, cucumber cup | 4⁷⁵

Skewers and Satays

Cheese tortellini, olive and salami | 3

Fresh fruit skewer with honey-lime yogurt | 3

Chicken satay with Thai peanut sauce | 3⁷⁵

Asian beef satay with hoisin-soy marinade | 4²⁵

Mozzarella, heirloom tomato skewers | 3

Shrimp and chorizo skewer | 4⁵⁰

Essentials

Southern style deviled eggs | 2²⁵

Spanakopita | 4

Cheese quesadilla with spicy sour cream | 2⁵⁰

Carolina quesadilla, pulled pork, chipotle sour cream | 3²⁵

Coconut shrimp with chili dipping sauce | 5

Petite meatballs (Swedish or Italian) | 3²⁵

Chorizo stuffed jumbo mushrooms | 3⁷⁵

Spinach and feta stuffed jumbo mushrooms | 3⁵⁰

Bacon wrapped scallops | 6

Vegetable spring roll with dipping sauce | 3

Ahi tuna wonton, seaweed salad, wasabi | 3⁷⁵

Petite crab cake | 6

Roast oysters Rockefeller | 5²⁵

Lamb bacon wrapped water chestnuts with apricot | 5⁵⁰

Petite Sandwiches

Curry chicken salad | 3²⁵

Shrimp salad | 3⁵⁰

Cucumber and dill cream cheese | 3

Egg salad | 2⁷⁵

Smoked salmon and arugula with herb cream cheese | 3²⁵

Pimento cheese | 3

Sliders

Pulled pork, cole slaw | 4²⁵

BBQ brisket, caramelized onion, cheddar | 5

Grass-feed beef, smoked gouda, onion, tomato | 4⁷⁵

Italian sausage, peppers, onions | 5

BBQ chicken, red cabbage slaw | 4⁷⁵

Grilled salmon, chipotle mayonnaise, slaw | 5⁵⁰

Pricing is based on a minimum of five items for two hours.

If only 4 items are selected add 15%. If only 3 items are selected add 30%.

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All receptions include Java Estates Coffee and Iced Tea

Receptions

Action Stations

Each action station requires one chef per 40 guests at \$100 for two hours per chef. Price per person based on a being part of a reception event with a minimum of five other items

Pasta | 12

Cheese tortellini, pomodoro, alfredo, roasted chicken, shrimp, mushrooms, artichoke hearts, grilled vegetables, sun-dried tomatoes and parmesan cheese

Risotto | 14

Arborio rice made with vegetable stock, Italian sausage, grilled marinated chicken, roasted mushrooms, heirloom tomatoes, basil pesto, spinach, English peas, goat cheese, parmesan

Stir Fry | 14

Marinated beef, chicken, bok choy, peppers, onions, carrot, ginger, soy, rice noodles, bamboo shoots, cilantro, green onions

Guacamole | 9

Made to order, avocado, black beans, roasted corn, sweet red onion, pico de gallo, jalapenos, queso fresco, grilled marinated chicken, spicy shrimp, tortillas chips

Street Tacos | 12

Carnitas, roasted chicken, avocado, pico de gallo, black beans, caramelized peppers and onions, cumin lime crema, cabbage, queso fresco, corn and flour tortillas

Carving Stations

Each action station requires one chef per 40 guests at \$100 for two hours per chef. Price per person based on a being part of a reception event with a minimum of five other items

Prime Rib | 12

Dijon rubbed beef with creamy horseradish sauce and au jus

Turkey Breast | 9

Deep fried Carolina turkey breast with natural gravy

Flank Steak Roulade | 10

Herb stuffed with red wine sauce

Porchetta | 11

Pork belly wrapped pork loin with house-made salsa verde

Leg of Lamb | 12

Rosemary and garlic rubbed, mustard red wine sauce

Tuna Loin | 12

Furikake crusted with soy and wasabi

Seafood Stations

Price per person based on a being part of a reception event with a minimum of five other items

North Carolina Shrimp | 8

5 per person

Steamed Chilled P.E.I. Mussels | 6

10 per person

Steamed Chilled Clams | 6

5 per person

Shrimp, Clams & Mussels | 16

5 shrimp, 5 clams, 10 mussels

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All plated dinners include Java Estates Coffee, Iced Tea, Rolls and Butter

Plated Dinner - Two Course | 32

Start with a delicious two course dinner.

Salad / Soup

Choice of one

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar salad - Romaine, parmesan cheese, croutons, classic caesar dressing

Romaine wedge - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Bean soup - Spanish white bean soup with chorizo, sofrito and kale

Roasted tomato soup - Roasted tomatoes, cream, fresh basil and parmesan cheese

Entrees

Choice of two

Chicken picatta - Lemon caper butter sauce, mashed red potatoes and asparagus

Chicken strudel - Lemon thyme jus, wild mushroom strudel and haricot vert

Chicken jambalaya - Spicy creole sauce with andouille sausage, peppers, onions and rice

Chicken satay - Chicken skewers over Thai fried rice and garlic broccolini

Pork tenderloin - Wild mushroom risotto, candied heirloom tomatoes and balsamic demi

Italian sausage & peppers - Hot Italian sausage, peppers, onions, tomato over mashed red potatoes

Herb flank steak roulade - Red wine sauce, horseradish mashed potatoes and broccolini

Seared salmon - Citrus buerre blanc, Israeli cous cous and sautéed kale

Grilled mahi mahi - Citrus sweet chili vinaigrette, sweet corn succotash, fingerling potatoes

Shrimp & grits - Tomato, bacon, mushrooms, paprika over parmesan polenta cake

Vegan Entrees

Choice of one - Plated

Pad Thai - peppers, onions, sugar snap peas, baby bok choy, celery and carrot with rice noodles, basil, cilantro, peanuts

Zucchini "Pasta" - basil-pumpkin seed pesto, arugula, slow dried tomatoes, squash chips

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All plated dinners include Java Estates Coffee, Iced Tea, Rolls and Butter

Plated Dinner - Three Course | 46

Start with a delicious three course dinner.

Salad / Soup

Choice of one

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar salad - Romaine, Pecorino Romano cheese, croutons, classic caesar dressing

Romaine wedge - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Bean soup - Spanish white bean soup with chorizo, sofrito and kale

Roasted tomato soup - Roasted tomatoes, cream, fresh basil and parmesan cheese

Entrees

Choice of two

Organic chicken - Roasted airline breast, wild mushroom barley ragout, haricot vert, thyme-butter jus

Chicken strudel - Lemon thyme jus, wild mushroom strudel and haricot vert

Pork tenderloin - Wild mushroom risotto, candied heirloom tomatoes and balsamic demi

Roast beef tenderloin - Green peppercorn sauce, mashed red potatoes and asparagus

Coffee crusted beef tenderloin - Red wine jus, roasted root vegetables, smashed Yukon gold potatoes

Crab cake - Remoulade, roasted corn succotash, fingerling potatoes

Stripped bass - Wilted greens, clams, chowder broth and haricot vert

Ginger crusted tuna - Seasonal vegetables, tamari broth, green-tea udon noodles, grilled scallions

Shrimp & scallops - Grilled with black rice and arugula salad, lemon vinaigrette

Seared salmon - Citrus beurre blanc, Israeli cous cous and sautéed kale

Vegan Entrees

Choice of one - Plated

Pad Thai - peppers, onions, sugar snap peas, baby bok choy, celery and carrot with rice noodles, basil, cilantro, peanuts

Zucchini "Pasta" - basil-pumpkin seed pesto, arugula, slow dried tomatoes, squash chips

Dessert

Choice of one

Key lime pie - Rich lime filling with graham cracker crust

Cheesecake - New York style cheesecake with fresh berries, raspberry sauce and vanilla whipped cream

Brownie - Chocolate chunk brownie with strawberries, chocolate sauce and vanilla whipped cream

Bourbon chocolate pecan tart - Vanilla whipped cream

Crepes - Pastry cream filled crepes with berry compote and lingonberry whipped cream

Profiterole - Chocolate hazelnut gelato filled with white chocolate sauce and strawberries

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All buffet dinners include Java Estates Coffee and Iced Tea

Buffet Dinner - Blockade Classic | 40

Minimum of 25 guests in attendance.

Salad

Choice of one - Plated

Runner - Mixed greens, heirloom cherry tomatoes, English cucumber, shaved red onion, radish and white balsamic vinaigrette

Caesar salad - Romaine, parmesan cheese, croutons, classic caesar dressing

Romaine wedge - Heirloom cherry tomatoes, Danish blue cheese, cucumbers, pancetta crumbles, red onions and blue cheese dressing

Arugula salad - Roasted beets, radish, goat cheese, Dijon vinaigrette

Entrees

Choice of three - Buffet

Chicken picatta - Sautéed chicken breast with lemon caper butter sauce

Chicken marsala - Sautéed chicken breast with mushroom marsala sauce

Chicken jambalaya - Spicy creole sauce with andouille sausage, peppers, onions and rice

Pork tenderloin - Char siu BBQ pork with stir fried vegetables

Pulled pork - Eastern Carolina pulled pork BBQ

Shrimp & scallops - Tasso cream sauce, parmesan polenta cake

Grilled mahi mahi - Citrus sweet chili vinaigrette, sweet corn succotash

Swordfish - Chili rubbed grilled swordfish with pineapple salsa

Flank steak London broil - Herb marinated grilled flank with thyme mushroom demi

Sides

Choice of three - Buffet

Haricot vert - Brown butter and shallots

Asparagus - Grilled with extra virgin olive oil and lemon

Stir fried vegetables - Seasonal vegetables with tamari, ginger and garlic

Mashed potatoes - Butter whipped Yukon gold potatoes

Roasted potatoes - Rosemary roasted red potatoes

Rice pilaf - Fresh vegetable rice pilaf with almonds and herbs

Potatoes au gratin - Creamy sliced potatoes and gruyere cheese

Dessert

Choice of one - Plated

Key lime pie - Rich lime filling with graham cracker crust

Strawberry shortcake - Cake layered with macerated strawberries and vanilla whipped cream

Cheesecake - New York style cheesecake with fresh berries, raspberry sauce and vanilla whipped cream

Brownie sundae - Chocolate chunk brownie with vanilla ice cream, chocolate sauce and vanilla whipped cream

Bourbon chocolate pecan tart - Vanilla whipped cream

Crepes - Pastry cream filled crepes with berry compote and raspberry whipped cream

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

All theme buffets include Java Estates Coffee and Iced Tea

Buffet - Blockade Themes

Chef composed themed buffet. Minimum of 30 guests in attendance.

Baja | 30

Chef - Carnitas, roasted chicken, avocado, pico de gallo, black beans, caramelized peppers and onions, cumin lime crema, cabbage, queso fresco, corn and flour tortillas

Buffet - Spanish rice, black beans, grilled swordfish with pineapple salsa

Served - Tortilla chips and salsa, runner salad, fresh fruit tarts with orange-vanilla caramel

American Grill-Out | 28

Buffet - Grilled hot dogs, grass-fed hamburgers and grilled marinated chicken breast with all the fixings. Cole slaw, Acadian potato salad, corn on the cobb, macaroni and cheese, baked beans.

Served - Runner salad, cookies and brownies.

Italian Sunday Dinner | 28

Buffet - Baked ziti, fusilli Pomodoro, tender beef meatballs, hot Italian sausage, sautéed seasonal vegetables

Served - Caesar salad, antipasto, olives, Parmesan cheese, garlic bread, cannoli

Carolina BBQ | 30

Buffet - Pulled pork BBQ, barbeque chicken, calabash shrimp, southern style green beans, baked beans, macaroni and cheese, cole slaw, Acadian potato salad, eastern & western BBQ sauce.

Served - Hushpuppies, buttermilk biscuits, pecan pie

Shrimparoo | 34

Buffet - Fresh boiled shrimp, andouille sausage, red potatoes, corn on the cobb, barbeque chicken, dirty rice pilaf, cole slaw

Served - Runner salad, buttermilk biscuits, key lime pie

Tuscan Market | 34

Buffet - Chicken marsala, grilled flank bistecca with balsamic and gorgonzola, shrimp tortellini ala vodka, garlic broccolini, roasted red potatoes

Served - Antipasto salad with tomato, mozzarella, roasted peppers, prosciutto and white balsamic vinaigrette, olives, parmesan cheese, garlic bread, cannoli

Creole | 34

Buffet - Chicken jambalaya, blackened catfish with remoulade, shrimp etoufee, white rice, green beans, boiled shrimp and crawfish

Served - Seafood gumbo, biscuits, bourbon chocolate pecan pie

Carving Board | 44

Chef - Dijon rubbed prime rib, horseradish sauce, au jus, deep fried turkey breast, natural gravy

Buffet - Potatoes au gratin, mashed potatoes, haricot vert with shallots, grilled asparagus

Served - Runner salad, rolls, chocolate cake

Each chef station requires one chef per 40 guests at \$100 for two hours per chef.

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

Design your own bar, priced per drink

Hosted Bar - Ala Carte

Deluxe Brand Liquor | 7

Deep Eddy Vodka, Tanqueray, Carolina Silver Rum, Jack Daniels, Cuervo Gold, Dewars

Premium Brand Liquor | 9

Tito's, Bombay Sapphire, Carolina Silver Rum, Crown Royal, Cuervo 1800, Johnnie Walker Red

Wine | 6

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

Beer | 6

Bud Light, Stella Artois, Dos Equis

Soft Beverage | 3

Coca-Cola Products

Hosted Bar Enhancements - Ala Carte

Add a North Carolina Draft Micro-Brew | 7

Highland Gaelic Ale, Oskar Blues IPA, Natty Greene Southern Pale Ale or Red Oak Amber Lager

Add a Wine Pairing with Dinner | 9

Wine selected from the East Oceanfront wine list to fit your selected entrees

Add a Signature Cocktail | 9

Passed during cocktail reception

Add a Champagne Toast | 7

Passed during cocktail reception

Corporate & Social Events

Full bar priced per person

Hosted Bar - Package

One Hour | 18

Two Hour | 22

Three Hour | 26

Each Additional Hour | 4

Deluxe Brand Liquor

Deep Eddy Vodka, Tanqueray, Carolina Silver Rum, Jack Daniels, Cuervo Gold, Dewars

Wine

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

Beer

Bud Light, Stella Artois, Dos Equis

Soft Beverage

Coca-Cola Products

Hosted Bar Enhancements - Package

Add a North Carolina Draft Micro-Brew | 4

Highland Gaelic Ale, Oskar Blues IPA, Natty Greene Southern Pale Ale or Red Oak Amber Lager

Add Premium Brand Liquor | 4

Tito's, Bombay Sapphire, Carolina Silver Rum, Crown Royal, Cuervo 1800, Johnnie Walker Red

Add a Wine Pairing with Dinner | 9

Wine selected from the East Oceanfront wine list to fit your selected entrees

Add a Signature Cocktail | 9

Passed during cocktail reception

Add a Champagne Toast | 7

Passed during cocktail reception

All prices are per person, unless otherwise stated, and do not include tax or service charge

Corporate & Social Events

Wine and Beer Bar priced per person

Hosted Bar - Package

One Hour | 13

Two Hour | 18

Three Hour | 22

Each Additional Hour | 4

Wine

Mars & Venus Sauvignon Blanc, Entrada Chardonnay, Mars & Venus Cabernet Sauvignon

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Add a Wine Pairing with Dinner | 9

Wine selected from the East Oceanfront wine list to fit your selected entrees

Add a Champagne Toast | 7

Passed during cocktail reception

General Information

Guest Cover Guarantee

A meal guarantee is required by noon seventy-two hours prior to your function. If your function is scheduled on Tuesday the guaranteed attendance must be received by noon on the Friday before the event date. The Hotel will prepare to service up to five percent over and above the guarantee and will charge for the additional guests. If the number of guests exceeds five percent of the guarantee, the hotel cannot guarantee to provide identical services for the additional guests but will accommodate with an additional meal. Any meal provided for the additional guests will be subject to a \$20 per person surcharge on the menu price. If the number of guests falls below the meal guarantee, the host is responsible for the confirmed guarantee.

Service Charge / Tax

A 20% service charge will be charged on food and beverage items. A 7% North Carolina state sales tax will be charged on food, beverage, service charge, room rental and rentals.

Displays and Decorations

All displays, including but not limited to, signage (i.e. nametags/badges, banners, decorations, advertising or placing the Hotel's name, likeness or logo on printer or online media) which is proposed to be used by Patron, shall be subject to the prior written approval of the Hotel in it's sole discretion. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceilings throughout the property.

The Hotel is not responsible for loss or damages to any property, which you or your guests bring to the Hotel or leave before, during or after the event.

Shipments

Shipments may be delivered to the Hotel a maximum of three business days prior to the day of the function. Approval is required when packages, boxes and/or equipment exceed 200 pounds. Should shipments exceed five boxes or 200 pounds per group, an additional charge of \$10 per box will apply. Any items being mailed to the Hotel should include the following information:

Group Contact/Event Name & Date
The Blockade Runner Resort Hotel
275 Waynick Blvd
Wrightsville Beach, NC 28480

Music and Entertainment

Should you want to provide entertainment for your event, a demo of the group or DJ must be provided and will be approved at the sole discretion of Senior Hotel management. All music and entertainment in outdoor locations must conclude by 10 pm and are subject to Wrightsville Beach noise ordinances. A music license fee of \$50 for DJ's and \$125 for bands will be applied.

Room Rentals and Back Up Space

Your Catering Manager will confirm to you the applicable charges for your venue. Back up space will be provided for your event if needed based on the scope and size of your event. The Hotel reserves the right to make the final decision to use indoor facilities in case of inclement weather five hours prior to your event. Once a decision has been made the venue cannot change. All music and entertainment in outdoor locations must conclude by 10:00 pm. For safety reasons no glass or china is allowed for use poolside.



General Information

Chefs and Carvers

Chefs and carvers are required for some menu items, and are charged at \$150 for two hour timeframe. The labor fee is subject to NC sales tax.

Labor Charges

For each seventy-five guests with a bar option, one bartender is required and will be charged \$125 for a three hour period. The wedding package bartender fee is \$200 for a five hour period. The bartender fee is subject to NC sales tax.

Valet Parking

The Hotel is pleased to provide valet parking at a rate of \$15 per car for all guests present at a catered function if not lodging at the Hotel. The charges may be applied to your function folio or your guests may be responsible for their own parking charges.

Deposits

A deposit will be due upon signing of the contract. The remaining balance based on your guaranteed number of attendees and an estimate of your beverage (if applicable) charges is due 72 hours prior to the date of the function.

Restroom Attendants

For functions over 75 guests, restroom attendants are suggested at a charge of \$75 per attendant. The labor fee is subject to NC sales tax.

Damage by Guests

The host will be held responsible for any damages to the Hotel by their guests or vendors.

Menu Pricing

The printed catering menus prices are subject to change without notice.

Outside Vendors

All equipment, rental linens, rental chairs, floral centerpieces, etc must be loaded and unloaded at the service entrance to the hotel. Your catering manager will work with the vendor contact to schedule a time to load in and load out. Arrangements will also need to be made for the timely removal of items after the events conclusion.

General Rules

The hotel is a smoke-free environment including all outdoor areas. As a licensee, the Hotel is responsible for abiding by the regulations enforced by the North Carolina State Liquor Commission which states that: No alcoholic beverages may be brought into the banquet, restaurant or any other public area of the hotel that have not been purchased from the hotel.

