

The Way Eatery

CARE YOU CAN TASTE

2024 CATERING MENU

**THE CONFERENCE CENTER
AT BAREFOOT RESORT & GOLF**

843.491.4322
2250 Premier Resort Blvd
North Myrtle Beach, SC 29582

The Way Eatery

HORS D'OEUVRES

\$15 / PLATE

Your choice of two Hors D'oeuvres.

Grilled Steak Bites

Grilled angus steak tips served with a dipping sauce trio.

Panko Chicken Fingers

Lightly breaded and fried chicken tenders served with a sweet chili thai dipping sauce.

Brushetta on Crostini

Lightly toasted baguettes topped with our own mixture of tomato, basil, and garlic.

Caprese Skewers

Skewered tomato, basil, and fresh mozzarella.

Meatballs

House-made meatballs with Italian seasoning served in our house marinara.

Pimento Cheese

House-made pimento cheese served with pita chips for dipping.

Spinach Dip

House-made creamy spinach dip served with pita chips.

Mozzarella Sticks

Lightly breaded and fried to golden brown. Served with house-made marinara sauce for dipping.

Crispy Tots

Tater tots fried to a golden brown with maple bacon aioli.

CHARCEUTRIE STATION

STARTING AT \$24 / PLATE

A beautifully assorted table of cheeses, cured meats, nuts, fruits, crackers, spreads, and more!

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CLASSIC BUFFET

\$28 / PLATE

Includes two classic entrees, two sides, house or caesar side salad, dinner roll, and a dessert.

ENTREES

Lemon Herb Grilled Chicken

Grilled chicken breast brined and marinated in a housemade herb and lemon marinade.

Angus Beef with Mushroom Gravy

Premium beef seasoned and slow grilled and served in our house-made mushroom gravy.

Dijon Honey Garlic Glazed Pork Tenderloin

Baked pork tenderloin brined and marinated in our house-made dijon mustard and honey marinade.

Baked Cod with Lemon Herb Butter

Baked cod marinated and seasoned with our own herbs and lemon mix.

PREMIUM BUFFET

\$48 / PLATE

Includes two premium entrees, two sides, house or caesar side salad, rosemary foccaccia bread, and dessert.

ENTREES

Chicken Francese

Chicken breast lightly fired and finished to perfection in a white-wine, lemon, butter sauce.

Chicken Florentine

Crispy, golden chicken breast in a cream and white wine sauce finished with sundrier tomatoes and parmesan with fresh spinach.

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PREMIUM BUFFET \$48 / PLATE

Includes two premium entrees, two sides, house or caesar side salad, rosemary foccaccia bread, and a dessert.

Chicken Marsala

Seasoned and grilled chicken breast sauteed in our house-made Marsala wine and mushroom sauce.

Slow Roasted Beef Tenderloin with Mushroom Gravy

Premium beef tenderloin, seasoned and slow roasted with mushroom gravy.

Prime Rib with Au Jus

Slow cooked Prime Rib with house-made Au Jus.

Garlic Butter Beef Tenderloin

A prime tenderloin cooked to your liking in a house-made garlic butter.

Stuffed Pork Tenderloin

Grilled pork tenderloin stuffed with shrimp seafood stuffing.

Balsamic Glazed Salmon

Seared salmon with a miso glaze.

Stuffed Lobster Tail

Fresh, juicy lobster tail with hot, melted butter stuffed with a seafood stuffing.

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VEGETARIAN ENTREES

Butternut Squash Ravioli

House-made raviolis stuffed with butternut squash, tossed in a brown butter sauce.

Stuffed Pepper

Fresh bell pepper stuffed with wild rice and fresh seasonal vegetables.

Eggplant Parmesan

Fresh eggplant lightly seasoned and braised.; perfectly pan fried.

Stuffed Portobello Mushroom

Portobello stuffed with wild rice and fresh seasonal vegetables.

SPECIALTY BUFFETS

ITALIAN

Includes two specialty entrees, two sides, house or caesar side salad, rosemary foccaccia bread, and a dessert.

\$ 3 0 / P L A T E

Butternut Squash Ravioli

Tossed in a brown butter sauce.

Pasta Carbonara

With crispy bits of pork and velvety cheese sauce.

Cavatappi Bolognese

Cavatappi pasta in our house-made bolognese.

Chicken Parm Lasagna with Vodka Sauce

House made lasagna noodles and chicken parm layered with ricotta and parmesan cheeses.

Baked Ziti

Penne pasta baked in a cheesy house-made marinara sauce.

Traditional Lasagna

House-made lasagna noodles and meat sauce layered with ricotta and parmesan cheeses.

Rissoto w/ Grilled Shrimp

Our house-made rissoto with mushrooms and garlic butter prawns.

Chicken Parmigiana

Freshly marinated and breaded chicken covered with house-made marinara and our own cheese mixture.; layers of flavor throughout.

Eggplant Parmigiana

fresh eggplant lightly seasoned and breaded, perfectly pan fried.

Veal Parmigiana

Fresh veal cutlet covered with our house-made marinara and our own cheese blends.

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SIDES

Roasted Garlic Mashed Potatos

Vegetable Rice Pilaf

Wild Rice

Mac and Cheese

Honey Butter Carrots

Potatoes Au Gratin

**Sweet Potato Casserole
w/ Pecan Crumb Topping**

Steamed Broccoli

Roasted Squash

Green Beans

DESSERTS

Chocolate Pudding Cake
w/ fresh strawberries and
whipped cream

New York Style Cheese Cake
w/fresh strawberries

Banana Pudding

Chocolate Mousse

Strawberry Shortcake

Seasonal Cobbler
w/fresh local fruit

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