

North Beach Bar & Grill Party Menu Options

21.95 Menu: Choose 2 sides, 2 entrees, and salad. Soft drinks, coffee or tea and dinner rolls are included in the price. Tax and gratuity extra.
Extra entree add 5 dollars per person, extra side 3 dollars per person.

Entrees A:

1. Jerk chicken
2. Ropa Vieja (Cuban pot roast)
3. Jerked pork
4. Peppered sirloin steak
5. Braised lamb stew
6. Baby back pork ribs
7. Wild Caught Salmon
8. Georges' meat loaf
9. Curried mussels and bay scallops
10. BBQ beef or pork brisket
11. Braised seafood stew
12. NBBG Low country boil

26.95 Menu: Choose 3 sides, 2 entrees, and salad. Soft drinks, coffee, or tea and dinner rolls are included in the price. Tax and gratuity extra.
Extra entree add 8 dollars per person, extra side 3 dollars per person.

Entrees B:

1. Half roasted duck
2. Marinated and grilled Hangar steak
3. Cranberry, spinach stuffed pork loin
4. Red wine braised lamb shanks
5. Port wine braised beef short ribs
6. Roasted Cornish game hens
7. Dungeness Crab legs
8. Wild Georgia Shrimp and grits
9. Broiled Whole Scottish Salmon
10. Whole roasted pig (60-100 pounds need 1 week advance notice)
11. All natural honey spiral or Black forest baked Ham
12. Steamed, grilled, or fried jumbo Georgia shrimp

34.95 menu: Choose 3 sides, 2 entrees, and salad. Soft drinks, coffee, or tea and dinner rolls are included in the price. Tax and gratuity extra.
Extra entree add 10 dollars per person, extra side 3 dollars per person.

Entrees C:

1. Prime rib carving station
2. Rack of lamb
3. Roasted Beef tenderloin
4. Roasted Veal Rack
5. Kurobuta pork Rack
6. King crab legs
7. Tandoori quail
8. Coconut infused Jumbo Prawns
9. Rabbit Stew
10. Chilled or steamed seafood platter: oysters, lobster tail, Shrimp, steamer clams all seasonal
11. Seasonal premium whole or fillet of fish
12. Semi boneless leg of lamb

Sides:

- Mac n cheese
- Lobster mac n cheese
- Roasted herb potatoes
- Any kind Mashed potatoes
- Vegetable couscous
- Caribbean red beans and rice
- baked sweet potatoes
- Duck fat roasted fingerling potatoes
- Honey-Truffle whipped sweet potatoes
- Potatoes Gratin
- Rice pilaf
- Saffron basmati rice
- Coconut infused jasmine rice
- Savannah red rice
- Garlic Broccolini
- Grilled Asparagus
- Squash Casserole
- Broccoli-cheddar gratin
- Mixed seasonal vegetables
- Steamed green beans
- Curried cauliflower
- Creamy Spinach
- Georges' Collard greens
- Vegetable lasagna

- Grilled portobellas
- Steamed Corn
- Eggplant Parmesan
- Honey glazed baby carrots

Salads:

1. Asparagus red onion salad
2. NBBG mixed green salad
3. Traditional Caesar salad
4. Caribbean Salad (Pineapples, tomatoes, red leaf, black beans)
5. Citrus salad (Seasonal) (Mangoes, strawberries, candied cashews, cucumbers, red leaf)
6. Kidney bean salad
7. Chefs salad
8. Pasta salad
9. Spinach and feta cheese
10. Waldorf salad

Dressing Choices: Red wine Vinaigrette, Blue cheese, Soy-ginger, Garlic dressing, Ranch, honey mustard, poppy seed, Balsamic.