

Elijah's Kitchen Selections

Founded in 1984 and housed in a former maritime museum, Elijah's Restaurant has long been a cornerstone in the Wilmington dining scene. Let award winning Chef Vincent Drayton prepare a delicious meal for your special event.

...The Greystone...

\$27

Choice of Three (Carving Station counts as 1 item):

Sautéed Chicken in the Sauce of Your Choice: Piccata, Pesto, Marsala, or Cacciatore
Eastern Carolina Pulled Pork BBQ with 3 Sauces
Catfish Etouffe with Sautéed Peppers and Onions
Stir-Fried Chicken or Beef with Mixed Asian Vegetables
Creamy Beef Stroganoff
Oven Roasted Turkey with a Cranberry-Orange Compote
Hickory Smoked Va. Ham with Bourbon & Brown Sugar Glazed Apples

or

****Carving Station:**

Virginia Ham with Mango Chutney

...The Bellamy...

\$31

Choice of Three (Carving Station counts as 1 item):

Top Round of Beef with a Caramelized Onion Bordelaise
Sautéed Shrimp in a Lemon, White Wine, Garlic Sauce with Diced Tomatoes and Scallions
Stuffed Chicken Roulades with a Marsala Mushroom Cream
Blackened Sirloin with a Mushroom Demi-Glace
Grilled Atlantic Salmon with a Dill Crème Sauce

or

****Carving Station:**

Pork Tenderloin with Robert Sauce
Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Crème

...The Wilmingtonian...

\$36

Choice of Three (Carving Station counts as 1 item):

Crab Stuffed Atlantic Salmon with Beurre Blanc
Oven Roasted Turkey Breast with Blackberry Cognac Reduction
Shrimp and Scallops Elijah's in a Parmesan Cream Sauce
Grouper Florentine
Seafood Marinara over Linguine
Low Country Crab Cakes with a Cajun Remoulade
Mahi-Mahi with a Lobster and Crab Cream Sauce

or

****Carving Station:**

Beef Tenderloin with Sauce Au Poivre and Horseradish Crème

...Sides menu...

All Buffet Packages include your choice of three side items:

Garlic Roasted New Potatoes
Rice Pilaf
Sausage and Cornbread Stuffing
Linguine with Butter Sauce

Garden Salad
Sautéed Seasonal Vegetables
Steamed Green Beans
Maple Mashed Sweet Potatoes

****Carving Station Attendant fee \$75*****

Southeastern Favorites

Entertain your guests in true Carolina style with one of Chef Vinny's regional menus. These selections are perfectly suited for family reunions, corporate get-togethers, or any casual celebration to remember.

...Pig Pickin' ...

\$30

House Smoked Pulled Pork
Crispy Fried Chicken
Sweet BBQ Chicken

...

Cole Slaw
Baked Beans
Pasta Salad
Corn on the Cob
Fresh Baked Cornbread and Rolls

...Down East Shrimparoo or Oyster Roast...

\$45

Large Steamed Shrimp or Oysters

...

Kielbasa Sausage
Corn on the Cob
New Potatoes
Cole Slaw
Large Fruit and Cheese Platter
Fresh Baked Cornbread and Rolls

The Pilot House Kitchen Selections

One of Wilmington's oldest and most cherished restaurants, The Pilot House opened doors in 1978, and was the first Restaurant in Chandler's Wharf. Delight your guests with one of these menus from Executive Chef Matt Karas.

...The Craig House...

\$31

Choice of Two:

Fresh Salmon pan seared, grilled, or blackened
Grilled, Southern Fried or BBQ Chicken
Garlic Chicken Pasta
Pan Fried Catfish with Red-Eye Gravy
Grilled Marinated Flank Steak with Shallot Veal Dem-Glace
Maple Glazed Salmon with Prosciutto
Country Style Meatloaf with Buttermilk Fried Onions and Red-Eye Gravy
Vegetable Lasagna

Choose Two Sides:

Sautéed Vegetables
Mashed or Potatoes Au Gratin
Wild Rice Pilaf
Mashed Sweet Potatoes
Sautéed Green Beans

...The Cape Fear Supper...

\$40

Choice of Two:

Pilot House Famous Shrimp and Grits
Low Country Shrimp Etouffe'
Shrimp and Scallop Scampi on Linguine
Grilled Flat-Iron Steak
Red Bean and Rice Paella
Chicken Marsala
Vegetable Linguine with Grilled Portabella

Choose Two Sides:

Sautéed Vegetables
Mashed or Potatoes Au Gratin
Wild Rice Pilaf
Mashed Sweet Potatoes
Sautéed Wild Mushrooms
Sautéed Green Beans or Asparagus

...The Captain's Table Deluxe...

\$54

Garden Salad, Caesar Salad, or Spinach Salad (Served Buffet Style)

Choice of Two:

Jumbo Lump Crabcakes
Grilled Duck Breast with Blackberry Cognac Glaze
Crab Stuffed Flounder
Sweet Potato Crusted Grouper
Roast Rack of Lamb

***Choice of One Carving Station:*

Horseradish and Dijon Encrusted Prime Rib of Beef
Roast Prime Rib of Pork
Beef Tenderloin
Maple Glazed Roast Turkey Breast
Honey Glazed Ham

Choose Three Sides:

Sautéed Vegetables
Mashed or Potatoes Au Gratin
Wild Rice Pilaf
Mashed Sweet Potatoes
Sautéed Wild Mushrooms
Sautéed Green Beans or Asparagus
Grandmother's Succotash

****\$75 Carving Attendant fee**

Brunch Menu Selections

...Executive...

\$14

Choice of One:

Chicken Fried Chicken with Gravy
French Toast with Maple Syrup
Biscuits and Gravy

...Presidential...

\$17

Choice of Two:

French Toast with Maple Syrup
Biscuits and Gravy
Country Ham with Creole Honey Mustard
Chicken Fried Chicken with Gravy

...Owner's Box...

\$21

Choice of Three:

French Toast with Maple Syrup
Biscuits and Gravy
Country Ham with Creole Honey Mustard
Chicken Fried Chicken with Gravy
Shrimp and Grits
Salmon and Grits
Flat Iron Steak

...The River Pilot...

\$23

Choice of Two:

Egg Strata
Buttermilk or Blueberry Pancakes
Shrimp and Grits
Steak and Eggs
Country Style Pork Chop
Belgian Waffle
Shrimp and Crab Crepes

All Bruch Packages Included: Fresh Fruit Platter, Scrambled Eggs, Assorted Breads and Pastries, Hash Browns or Stone Ground Grits, and Bacon or Sausage

Tastings

Tasting Policy

- Tastings are offered *by appointment only*
- Must give the Chef a 2 week notice prior to tasting
- Cost is \$25/person
- Tastings are not offered on holidays or holiday weekends
- Tastings are offered Tues-Sat 2:30-5 PM
- Limit four guests per tasting
- Limit six items per tasting
- Portion sizes are for tasting purposes only