



MENU OPTION ONE

BACK YARD BBQ

- CAROLINA PULLED PORK *traditional, mustard, fiery vinegar sauces, Parker House rolls*
- AUNT RUTH'S POTATO SALAD *bacon crumbles, celery, onion, hard boiled eggs, Dijon, Dukes Mayo*
- BLUE CHEESE COLE SLAW
- ROOT BEER BAKED BEANS
- CREAMED CORN
- SHRIMP & PIMENTO CHEESE GRITS
Tomato Cream Sauce & Tasso Gravy
Toppings:
bacon crumbles, green onion, asiago, cheddar cheese, hot sauce
- KICKIN' GREENS *collards, mustard greens, kale, bacon, onion*
- BUTTERMILK AND SWEET POTATO BISCUITS *honey butter*

MENU OPTION TWO

SLIDER

- SLOW COOKED POT ROAST SLIDER *Swiss cheese tomato, arugula, horseradish, Hawaiian roll*
- PORK LOIN AND FRIED GREEN TOMATO SLIDER *pimento cheese, tomatillo bacon relish, brioche bun*
- BLACK BEAN BURGER *creamy avocado sauce & roma tomato slice*
- SOUTHERN MAC N CHEESE *sautéed mushrooms and green onion*
- WHITE TRUFFLE MAC N CHEESE *bacon crumbles, diced tomato & red onion*
Toppings:
bacon, kielbasa, diced tomatoes, cauliflower rice, blanched broccoli, mushrooms, scallions, roasted red peppers, hot sauce, sea salt, cracked black pepper, granulated garlic
- SEASONED ROASTED CORN SALAD
corn, jicama, chilies, cilantro, lime juice, queso fresco
- SHRIMP & PIMENTO CHEESE GRITS
Tomato Cream Sauce and Tasso Gravy
Toppings:
Bacon crumbles, green onion, asiago, cheddar cheese
- BUTTERMILK AND SWEET POTATO BISCUITS *honey butter*



MENU OPTION THREE

CHARLESTOWNE SUPPER

ORANGE-KIWI SALAD

romaine lettuce, red onion, mandarin oranges, candied pecans, croutons & citrus vinaigrette

CRAB HUSH PUPPIES *jalapeno cilantro dip*

CAROLINA PULLED PORK *traditional, mustard, fiery vinegar sauces, parkerhouse rolls*

LOW COUNTRY CRAB CAKES (Chef preparing crab cakes) *red cabbage slaw, tarragon tartar sauce*

RED RICE

SOUTHERN MAC N CHEESE *bacon crumbles, tomatoes, green onion*

FRESH BUTTERY GREEN BEANS

MENU OPTION FOUR

FIESTA BAR

TACO STATION

blackened mahi mahi, grilled chicken, seasoned ground beef
cilantro lime rice, charro beans, grilled onions, tomatoes, jalapenos, cilantro
Mexican Cotija cheese, cheddar Monterey jack cheese
iceberg lettuce, pico de gallo, sour cream, salsa, guacamole
hard and soft shell tacos

CHICKEN QUESADSILLAS *black beans, peppers, onions & cheddar Monterey jack cheese*

SAUSAGE STUFFED JALAPENOS

MEXICAN STREET CORN *lime crema & queso fresco*

TORTILLA CHIPS

Chili Cheese Dip
7 Layer Bean Dip
Salsa Verde



MENU OPTION FIVE

HEAVY HORS D'OEUVRES

CULINARY STATION

DIJON, GARLIC AND ONION ENCRUSTED PORK LOIN *Cajun aioli*

ROASTED ROSEMARY POTATOES

BUTTERY GARLIC GREEN BEANS *fresh grated parmesan*

POTATO ROLLS *whipped butter*

SEAFOOD STATION

SHRIMP & STONE GROUND GRITS

Tomato Cream Sauce & Tasso Gravy

TOPPINGS:

bacon crumbles, green onion, asiago, cheddar cheese

KICKIN' GREENS *collards, mustard greens, kale, bacon, onion*

BUTTERMILK AND SWEET POTATO BISCUITS *honey butter*

MAC N CHEESE DISPLAY STATION

SOUTHERN MAC N CHEESE

BUFFALO CHICKEN MAC N CHEESE

Toppings:

bacon crumbles, kielbasa, diced tomatoes, cauliflower rice, blanched broccoli, mushrooms, scallions, roasted red peppers, hot sauce, sea salt, cracked black pepper, granulated garlic



MENU OPTION SIX

HEAVY HORS D'OEUVRES

SALAD STATION

MIXED BABY GREENS, ROMAINE AND SPINACH

Toppings:

*grape tomatoes, cucumber, diced peppers, red onion, shredded carrots, mushrooms,
black beans and corn, candied nuts, garlic croutons*

herb goat cheese, cheddar, asiago

grilled chicken, roasted shrimp, bacon crumbles

with balsamic vinaigrette, ranch dressing, raspberry vinaigrette

ITALIAN TAPAS

CAPRESE CHICKEN

chicken thighs, cherry tomatoes and basil cooked in balsamic vinegar with mozzarella cheese

COUSCOUS PRIMAVERA *asparagus and peas*

FRENCH BAGUETTES *whipped butter, infused oils*

SEAFOOD STATION

BOURBON GLAZED SAMON

CHILI AND HONEY ROASTED SWEET POTATOES *lime juice*

BALSAMIC GLAZED BRUSSELS SPROUTS



MENU OPTION SEVEN

HEAVY HORS D'OEUVRES

CULINARY STATION

GRILLED MARINATED FLANK STEAK

with chipotle honey, jezebel sauce and creamed horseradish

CAESAR SALAD TOAST CUPS

HOLLOWED NEW POTATOES *sour cream, bacon, cheddar, green onion*

ROASTED BRUSSEL SPROUTS *Craisins, bacon, pecans, herb goat cheese*

POTATO ROLLS, CRÈME BREAD

SEAFOOD STATION

SHRIMP AND GRITS

pimento cheese stone ground grits

with tomato cream sauce and Tasso gravy

toppings

bacon crumbles, green onion, asiago and cheddar cheese

CRAB CAKES

with red cabbage slaw, Cajun remoulade and tarragon tartar sauce

BUTTERMILK BISCUITS, SWEET POTATO BISCUITS *honey butter*

PASTA STATION

CHICKEN ROTINI *grilled chicken, spinach, tomatoes, garlic and white wine*

PENNE ALA VODKA *spicy vodka tomato cream sauce*

Toppings:

prosciutto, sautéed mushrooms, thyme, asiago, blue cheese

CRUSTY ITALIAN BREADS *infused olive oils*



MENU OPTION EIGHT

HEAVY HORS D'OEUVRES

CULINARY STATION

SLOW ROASTED PRIME RIB

demi glaze, creamed horseradish, jezebel sauce

ROASTED FINGERLING POTATOES

craveable sauce

ROASTED VEGETABLES

balsamic Brussels sprouts, garlic roasted asparagus, coriander maple glazed carrots, green beans with toasted almonds and caramelized shallots

CRÈME BREAD, POTATO ROLLS

SEAFOOD TAPAS

FRIED SHRIMP AND GRITS FRITTER

pimento cheese grits with bacon, shrimp and green onion topped with crab cake, Tasso gravy and cheddar

PEAR, POMEGRANATE AND SPINACH SALAD

BUTTERMILK AND SWEET POTATO BISCUITS

honey butter

MARTINI RISOTTO BAR

PARMESAN RISOTTO

Toppings:

lobster, applewood smoked bacon, chicken thighs, white beans, grilled shitake mushrooms, artichoke ragout, asparagus tips, sautéed spinach, roasted garlic, goat cheese and parmesan

CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, basil and balsamic vinaigrette