**Wednesday Evening Reception**

**LOW COUNTRY BARBECUE BUFFET**

Fresh Garden Salad with Assorted Toppings and Dressings

New Potato Salad

Cole Slaw

Barbecued Chicken on the Bone

Barbecued Ribs

Barbecued Pork

Corn on the Cob; Molasses Baked Beans; Southern Style Red Beans and Rice

Country Biscuits

Fresh Fruit Cobbler

Iced Tea

$42.40 per person

Includes service charge and tax

**Thursday Evening Dinner Cruise Sample Menu**

**SOUP**

**Traditional Charleston She Crab Soup**

**SALAD**

**Season House Salad**

Featuring fresh produce from Charleston area farms

**ENTREES**

**Low Country Shrimp and Grits**

Fresh, local sautéed shrimp, Tasso ham and Andouille sausage

with an aged-cheddar and stone ground grits soufflé

topped with bacon jam

**Fresh Catch of the Day**

Local sustainable fish, preparation changes daily

**Southern Chicken Saltimbocca**

Pan seared chicken breast wrapped in sage and country ham with

seasonal vegetables, Charleston red rice and a Marsala jus

**Sweet Tea Brined Porterhouse Cut Pork Chop**

Wood fire grilled with Vidalia sweet onion relish,

sautéed vegetables, barbeque black-eyed peas,

and a natural reduction sauce

**Wood Fire Grilled Ribeye Steak**

With seasonal vegetables, roast sweet potato puree,

and a bordelaise sauce

**DESSERTS**

**A selection of house desserts**

Cost $80.05 per person group rate 15 or more

Tax, gratuity, and transportation included

**Florence’s Low Country Kitchen**

**FOUR COURSE DINNER MENU**

**FIRST COURSE**

**Traditional Charleston She Crab Soup**

Or

**Local greens**

Featuring shredded carrots, cucumber, cornbread croutons

Gouda, green goddess dressing

**SECOND COURSE**

**Fried Green Tomatoes**

Geechee Boy grits, red pepper jam

Or

**Fried Thai Hot Honey Shrimp**

benne seed coleslaw

**THIRD COURSE**

**Fried Chicken and Johnny Cakes**

3 crispy bone-in chicken pieces, sweet potato Johnny Cakes

sorghum butter, orange cane syrup

**Shrimp & Grits**

Local shrimp, lump crab, Geechee Boy grits, smoked heirloom tomato

**Seafood Gumbo**

Anson mills rice, crispy fried flounder, cornbread muffin

**Crispy Flounder**

Red rice, collards

**FOURTH COURSE**

A selection of desserts

$58.95 per person

Includes gratuity, tax, and transportation

**Saturday Banquet Menu**

**SALAD**

Vine Ripe Tomatoes with Herbed Baby Mozzarella, Shaved Fennel and Basil Oil

**ENTRÉE SELECTION**

**Seared Free Range Chicken Supreme**

with Herb Gnocchi and Wild Mushroom Ragout

$43.75 per guest\*

**Grilled Pork Loin**

Mustard-Herb Potatoes with Braised Red Cabbage

$49.05 per guest\*

**Seared Beef Tenderloin Medallion**

Potato Gratin and Caramelized Onion Jus

$60.95 per guest\*

**DESSERT**

New York Style Cheesecake

\*Includes service charge and tax