



## Shareables (Appetizers)

**Char Sui Pork Lettuce Wraps** *pulled pork, Asian BBQ sauce, Asian slaw, and romaine lettuce*

**Shrimp Cocktail** *21/25 count shrimp and homemade cocktail sauce*

**Watermelon & Heirloom Tomato Salad** *fresh watermelon, ripe tomatoes, fresh mint, feta cheese, and balsamic reduction*

**Tomato Cucumber Salad** *grape tomatoes, seedless cucumbers, herbs, vinaigrette dressing*

**Deviled Eggs** *choose your style or get a variety.*

- Candied Jalapeno & Bacon
- Classic Deviled Egg
- Avocado Deviled Egg
- Caesar Deviled Egg

**Smoked Chicken Wings** *Hickory/Pecan smoked wings tossed in one of our housemade sauce;*

- Classic Buffalo
- Caribbean Jerk
- Sweet Thai Chili

**Mini Crab Cakes** *lump & claw meat, sautéed veggies, and house seasonings, served with wasabi aioli and remoulade*

**Stuffed Jalapeno Peppers** *Pimento cheese and bacon*

**Stuffed Sweet Peppers** *peas, ricotta cheese, and parmesan cheese*

**Meatball Lollipops** *san Marzano pomodoro sauce and fresh basil*

**Jerk Chicken Skewers** *marinated thigh meat, flame grilled, and pineapple*

**Caprese Skewers** *tomatoes, marinated mozzarella, fresh basil, and balsamic reduction*

**BLT Skewers** *romaine lettuce, homemade bacon, and tomatoes, and apple-balsamic drizzle*

**Cheesy Grit Cakes** *stone ground grit cakes, roasted corn salsa and remoulade sauce*

**Chicken & Waffle Skewers** *with bourbon maple syrup*



## Fruits, Meats, and Cheeses

**Charcuterie Display** *cured meats, variety of cheeses, pickles, crackers, olives, and pickled vegetables (min 1.5)*

**Fresh Fruit Salad** *variety of fresh cut fruit tossed in a fresh mint/vanilla dressing*

**Goat Cheese Log** *rolled in your choice of topping;*

- Roasted garlic jam
- Cranberry & Pecan
- Fresh Herb & Balsamic
- Candied Jalapeno Relish

**Vegetable Display** *cut vegetables served with our veggie dip and roasted red pepper sauce*

**Strawberry Chocolate Fondue** *fresh strawberries with a hot chocolate dipping sauce*

## Dips & Spreads

**Spinach Artichoke Dip** *fresh spinach, garlic, artichokes, and parmesan served with house sea salt pita chips*

**Roasted Red Pepper Hummus** *red peppers, roasted walnuts, and garlic oil. Served with sea salt pita chips*

**Herb Hummus** *fresh thyme, basil, and parsley. Served with sea salt pita chips*

**Roasted Corn Salsa** *served with our house tortilla chips*

**Beer Cheese Dip** *served with our house tortilla chips*

**Bourbon Bacon Jam** *caramelized onions, homemade bacon, and just the right amount of bourbon*

**Charleston Hot Crab Dip** *served with sea salt pita chips and French bread crostini's*

**Buffalo Chicken Dip** *slow roasted chicken, topped with bleu cheese and served with house tortilla chips*

## Sliders

**Beer Braised Brisket** *braised in local stout beer, mixed with onions and topped with jalapeno-pimento cheese*

**Slow Roasted Pulled Pork** *tangy western style bbq sauce and red cabbage slaw*

**Smoked Bison Meatloaf** *tomato jam and homemade bacon*

**Rosemary Chicken Salad** *pulled chicken, fresh rosemary, and herb aioli*

**Beef on Weck** *house roast beef, horseradish, on kimmelweck slider rolls. Served with side of au jus.*

**Jalapeno-Pimento Cheese & Bacon**

## Main Dishes

**Black Angus Brisket** *pulled brisket with horseradish cream*

**Slow Roasted Pulled Pork** *eastern & western bbq sauces*

**BBQ Chicken Quarters (Bone-in)** *chargrilled and glazed in Carolina Treet BBQ Sauce*

**Smoked Turkey Breast** *turkey stock gravy*

**Smoked Honey Bourbon Glazed Ham**

**Char-Grilled Chicken Breast** *your choice of flavor;*

Lemon Pepper

Caribbean Jerk

Southern BBQ

Char-Sui (Asian BBQ)

**Shrimp & Grits** *stone ground grits, grilled shrimp, and fresh tomato sauce*

**Mixed Mushroom Pasta (Veg)**

**Pineapple Glazed Pork Chop**

**Atlantic Salmon** *your choice of Lemon-Thyme or Asian BBQ*

**Smoked Baby Back Ribs**

**Shrimp Scampi Pasta**

**Herb Rubbed Roast Beef** *mushroom brandy sauce*

## Large Group Entrees

**Southern Pig Pickin' (min 40)** *Whole Hog served right from the grill with house Western & Eastern Style BBQ sauces.*

*Served with choice of 3 sides, drinks, and dessert. Also includes all labor, tents, tables, and plates for food.*

**Low Country Shrimp Boil (min 12)** *shrimp, grilled corn on the cobb, smoked sausage, and red skin potatoes. Served with house cocktail sauce*

**Smoked Prime Rib Carving Station (min 15)** *hickory smoked and cut onsite, served with thyme au jus and horseradish cream sauce.*

*\*\*Cooked Mid Rare to Medium unless otherwise requested.*



## Salads & Soups

**House Salad** *romaine lettuce, grape tomatoes, housemade croutons, red onion, and buttermilk ranch dressing*

**Caesar Salad** *romaine lettuce, seasoned croutons, shaved parmesan cheese, cherry tomatoes, and classic Caesar dressing*

**Spinach Salad** *baby spinach, candied walnuts, thick bacon pieces, pickled red onions, bleu cheese crumbles, and raspberry vinaigrette dressing*

**Spring Salad** *spring mix, pickled strawberries, candied almonds, red onion, fire roasted peaches, feta cheese, and lemon vinaigrette dressing*

### **House Soups**

*Loaded Baked Potato*

*Broccoli and Cheddar*

*Sausage & Lentil*

*Clam Chowder*

## Interactive Stations

**Salad Bar** *romaine lettuce, grape tomatoes, housemade croutons, cucumbers, shredded carrots, bacon, and two dressing options.*

**Mac N Cheese Bar** *Our signature creamy Mac N Cheese, with 2 meat options, 3 veggie options, and 2 sauce options. Allow your guests' imagination create some unique mac n cheese varieties.*

**Baked Potato Bar** *Russet Baked Potatoes, sour cream, whipped butter, sharp cheddar cheese, and bacon bits.*

**Taco Bar** *hard and soft shells, 2 types of protein (seasoned ground beef, braised steak, pulled chicken, or vegetarian), lettuce, diced tomato, sour cream, cheese, salsa, and hot sauce. Add some Rice and Beans as side options and have yourself a full Mexican feast!*



## Fresh Sides

**Red Cabbage Slaw**  
**Banana Pepper Coleslaw**  
**Asian Coleslaw**  
**Jasmine-Cilantro Rice**  
**Roasted Pepper Spanish Rice**  
**Roasted Seasonal Vegetables**  
**Southern Green Beans**  
**Spiced Green Bean Almondine**  
**Whipped Horseradish Potatoes**  
**Smoked Gouda Mashed Potatoes**  
**Pasta Salad Supreme**  
**Red Skin Potato Salad**  
**Tomato & Cucumber Salad**  
**3 Cheese Tortellini Pesto Salad**  
**Pork Belly Collard Greens**  
**Broccoli Salad** *tomato, crasins, sharp cheddar cheese*  
**Rosemary Roasted Baby Potatoes**  
**Chili Rubbed Potato Wedges**  
**Sweet Potato Salad**  
**Brisket Hash** *sauteed peppers & onions, shredded potato, angus brisket, served with roasted red pepper sauce*  
**Cowboy Baked Beans**  
**Southern Caviar** *black-eyed peas, grape tomatoes, cucumbers, roasted red peppers*  
**Corn on the Cobb**  
**Mexican Street Corn** *chargrilled on the cobb, cojita cheese, and cilantro*

### **Mac N Cheese** *choose your favorite*

Creamy Mac N Cheese with Bacon  
3 Cheese Baked Mac  
Brisket Mac N Cheese  
Pulled Pork & Pimento Mac  
Truffle & Mixed Mushroom Mac  
Roasted Chicken Mac

## Desserts & Sweets

**Mason Jar NY Cheesecake** *topped with mixed berry compote*  
**Spiced Chocolate Pudding** *homemade bacon*  
**Southern Banana Pudding**  
**Peach Cobbler**  
**Blueberry Cobbler**  
**Lemon & Brownie Tea Cakes**  
**Assorted Mini Bundt Cakes** *red velvet, chocolate, vanilla with assorted frostings and toppings*  
**Assorted Fresh Baked Cookies**  
**S'mores Bar** *assorted graham crackers, chocolates, and marshmallows to create your own custom s'mores. We even include the Fire!*

