



DINNER BUFFET OPTION ONE

PASSED HORS D'OEUVRES \$7/person

PETIT CRAB CAKES *red cabbage slaw, tarragon tartar*

FRIED GREEN TOMATOES *pimento cheese*

SOUTHERN DEVILED EGGS

DINNER BUFFET \$20/person

SEASONAL SALAD

mixed greens with seasonal toppings

balsamic vinaigrette, ranch dressing

CAROLINA PULLED PORK

traditional, mustard, fiery vinegar sauces, Parker House rolls

FRIED BONELESS CHICKEN BREASTS AND THIGHS

honey mustard, buttermilk ranch, spicy peanut sauce, chili lime and cilantro

TRADITIONAL SOUTHERN MAC N CHEESE

BUTTERY GARLIC GREEN BEANS

BLUE CHEESE COLE SLAW

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



DINNER BUFFET OPTION TWO

PASSED HORS D'OEUVRES \$6/person

PETIT TOMATO PIES

PROSCIUTTO WRAPPED ASPARAGUS

MINI BUTTERMILK BISCUITS country ham, red pepper jelly, mustard butter

DINNER BUFFET \$21/person

SEASONAL SALAD

*mixed greens with seasonal toppings
ranch dressing, balsamic vinaigrette*

CHICKEN MARSALA *mushrooms, garlic, Marsala wine*

BAKED STUFFED FLOUNDER *blue claw crab meat*

POTATOES AU GRATIN

CALIFORNIA VEGETABLE MEDLEY *broccoli, cauliflower, carrots, zucchini*

POTATO ROLLS

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



DINNER BUFFET OPTION THREE

PASSED HORS D'OEUVRES \$5.50/person

PROSCIUTTO WRAPPED MANCHEGO & FRESH MELON

WILD MUSHROOMS, BRIE, ARTESIAN BREAD

caramelized onion

CHICKEN SALAD IN PHYLO CUPS

Craisins, almonds, apricots

DINNER BUFFET

PRESET SALAD \$4.50/person

ARUGULA SALAD

*caramelized onions, bacon, candied pecans, herb goat cheese, fig vinaigrette
baskets of beer bread, honey, whipped butter*

BUFFET \$23/person

DIJON, GARLIC, ONION PEPPERED PORK LOIN

BOURBON GLAZED SALMON FILET

CHICKEN ROTINI

chicken, spinach, tomato, feta, white wine, garlic, fresh thyme, asiago

ROASTED ROSEMARY POTATOES

CORIANDER, MAPLE GLAZED CARROTS

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



DINNER BUFFET OPTION FOUR

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES \$7.50/person

EDAMAME, HUMMUS CUCUMBER BITES *feta, yogurt*

SWEET POTATO ROUNDS *kielbasa, lemon garlic aioli*

AHI TUNA SPOON *marinated tuna, lime slaw, guacamole, sesame seeds, sprouts*

GARDEN DISPLAY \$5/person

APPETIZER CHEESE BOARD

**aged cheddar, buttermilk bleu, smoked Gouda, grand cru, fontina, herb goat cheese, pimento cheese*

**fig preserves, raspberry preserves, honey, grainy mustard, dried apricots, strawberries, grapes*

CHILLED CRAB DIP

**crackers, croustades, flatbreads*

BUFFET DINNER

PRESET SALAD \$4.50/person

BABY SPINACH SALAD

cremini mushrooms, roma tomatoes, peppered bacon, herb goat cheese, bacon vinaigrette

baskets of beer bread, honey, whipped butter

BUFFET \$26/person

GRILLED MARINATED FLANK STEAK *chipotle honey, jezebel sauce, creamed horseradish*

SHRIMP & PIMENTO CHEESE STONE GROUND GRITS *bacon, green onion, asiago, cheddar cheese*

tomato cream sauce, Tasso gravy

CRAB CAKES *Cajun remoulade, tarragon tartar sauce*

CLASSIC FRENCH GRATIN POTATOES

ROASTED VEGETABLES

balsamic Brussels sprouts, garlic roasted asparagus, coriander maple glazed carrots,

haricot verts with toasted almonds and caramelized shallots

BUTTERMILK BISCUITS, SWEET POTATO BISCUITS, HUSH PUPPIES *honey butter, hot sauces*

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



DINNER BUFFET OPTION FIVE

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES \$7/person

SALMON RILLETTES *sliced baguettes*

SPINACH, ARTICHOKE STUFFED MUSHROOMS

WATERMELON & FETA SKEWERS *mint leaf, pomegranate molasses*

BRUSCHETTA BAR \$7.50/person

**prosciutto, salami, pepperoni*

**herb goat cheese, fresh mozzarella, fontina, parmesan cheese*

**olive tapenade, balsamic marinated tomatoes, sun-dried tomato relish, artichoke relish, avocado serrano spread, roasted red peppers*

**red pepper hummus, pesto, Tuscan white bean dip, balsamic vinaigrette, infused olive oils*

**berries, melon, figs, strawberries, herbs*

**croustades, flat bread, ciabatta, pita chips*

DINNER BUFFET

PRESET SALAD \$4.50/person

ORANGE-KIWI SALAD

romaine lettuce, red onion, candied pecans, mandarin oranges, kiwi, croutons, citrus vinaigrette baskets of beer bread, honey, whipped butter

BUFFET \$28/person

STEAK DIANE *tenderloin with a pan sauce laced with brandy*

CHICKEN FRICASSEE *chicken thighs, wine cream sauce*

PISSALADIERE *multigrain spaghetti, caramelized onions, Nicoise olives, anchovy, tomatoes*

POMMES PUREE

SPRING VEGETABLE STEW *carrots, artichokes, turnips, leeks, fava beans, peas, asparagus, pearl onions*

BUTTERMILK & SWEET POTATO BISCUITS, CRUSTY FRENCH BREAD *honey butter, whipped butter*

SERVICE & EQUIPMENT (TBD)

11% Sales Tax