



STATIONS

CULINARY STATIONS

SOUTHERN STAPLE

SHRIMP AND GRITS

pimento cheese stone ground grits with signature “Deweese” sauce (tomato cream sauce) and savory “Tasso Ham” gravy
Toppings: bacon crumbles, green onion, parmesan, cheddar cheese

KICK’N GREENS *collards, mustard & turnip greens, bacon, onion*

BUTTERMILK BISCUITS AND SWEET POTATO BISCUITS *honey butter & strawberry butter*

SEAFOOD STATION

SHRIMP AND GRIT FRITTER WITH CRAB CAKE

creamy Geechie Boys pimento cheese stone ground grit” fritter” with bacon, shrimp and green onion
with Maryland Crab Cake set on “fritter” - topped with Tasso gravy and shredded parmesan

ROASTED ASPARAGUS

BUTTERMILK BISCUIT *honey butter*

GRILLED BEEF TENDERLOIN *creamed horseradish, jezebel sauce*

YUKON GOLD MASHED POTATOES *demi glaze*

BLANCHED ASPARAGUS

SLOW ROASTED PRIME RIB *demi glaze, creamed horseradish, jezebel sauce*

ROASTED FINGERLING POTATOES *craveable sauce*

ROASTED VEGETABLES

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

PAN SEARED NEW YORK STRIP

RISOTTO STYLE CAROLINA GOLD RICE WITH ENGLISH PEAS

CREAMED SPINACH

GRILLED MARINATED FLANK STEAK *chipotle honey & jezebel sauce*

CAESAR SALAD TOAST CUPS

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

DECADENT SMOKY BRUSSEL SPROUTS *smoked almonds*

GARLIC BRAISED SHORT RIBS WITH RED WINE

YUKON GOLD MASHED POTATOES

BLANCHED BROCCOLI

INSIDE ROUND *jezebel sauce, creamy horseradish, demi glaze*

CHEESY SCALLOPED POTATOES

BUTTERY ASIAGO GREEN BEANS

DIJON CRUSTED PORK LOIN

BUTTERNUT SQUASH GRATIN

PARMESAN ZUCCHINI

SWEET TEA PORK CHOPS

PIMENTO CHEESE GRITS

KICK'N GREENS *collards, mustard & turnip greens, bacon, onion***GREEK STATION**

MARINATED PORK SOUVLAKI (skewered)

feta, sweet onion, vine ripe tomatoes, cucumbers, pita & tzatziki

TABBOULEH SALAD

GREEK LEMON POTATOES

SOUTHERN BBQ STATIONPULLED PORK *slider rolls**traditional BBQ sauce, Carolina mustard sauce, North Carolina fiery vinegar, Alabama white*

SOUTHERN VINEGAR COLE SLAW

ROOT BEER BAKED BEANS

SOUTHERN CREAMY MAC N CHEESE

CORNBREAD MUFFINS *honey butter***BBQ SUNDAE***layers of mac n cheese, baked beans, pulled pork, Cole slaw**topped with choice of traditional, mustard, fiery vinegar or Alabama white BBQ sauce***BOURBON SALMON** *apple cider vinegar, maple syrup, soy, Worcestershire, garlic, brown sugar*SMASHED POTATOES *butter, garlic, shallots, parsley*

SAUTEED GARLIC GREEN BEANS

TUNA BOWL

MARINATED AHI TUNA

*brown rice, edamame, seaweed salad, sliced sweet onion, pickled ginger, sliced avocado, diced cucumber
crispy onions, tortilla strips, sweet chili sauce, wasabi*

GRILLED CHEESE AND SOUP (choose two)

MEETING STREET SHE-CRAB SOUP	<i>sherry</i>
LOWCOUNTRY TOMATO FETA BISQUE	<i>basil</i>
PLANTATION POTATO LEEK SOUP	<i>pine nuts, parsley & red pepper flakes</i>
<i>Accompanied by</i>	
CLASSIC GRILLED CHEESE	<i>American cheese & sourdough bread</i>
ITALIAN GRILLED CHEESE	<i>prosciutto, pesto, fresh mozzarella & Italian bread</i>
PALMETTO GOAT CHEESE PEPPADEW GRILLED CHEESE	<i>avocado & grain bread</i>

SLIDERS AND SIDES (variety of choices available)

SLOW COOKED POT ROAST SLIDERS	<i>Swiss cheese, tomato, arugula, horseradish</i>
HAM AND CHEESE SLIDERS	<i>pimento cheese, tomatillo bacon relish</i>
BLACK BEAN BURGER SLIDERS	<i>creamy avocado sauce & roma tomato slice</i>
ROOT BEER BAKED BEANS	
SEASONED ROASTED CORN SALAD	<i>corn, jicama, chilies, cilantro, lime juice, queso fresco</i>
CAFÉ'S CHIPPERS	<i>Greek seasoning</i>

TACO STATION*grilled chicken, seasoned ground beef*Toppings: *iceberg lettuce, diced tomatoes, Pico de Gallo, guacamole, jalapenos, cilantro**Mexican Cotija cheese, queso Fresco, cheddar Monterey jack cheese**hard and soft shell tacos*

CILANTRO LIME RICE

CHARRO BEANS

MEXICAN STREET CORN *lime crema & queso fresco*

TORTILLA CHIPS

chili bean queso, 7 layer dip, salsa

MAC N CHEESE DISPLAY STATION (choose two)

SOUTHERN MAC 'N CHEESE

WHITE TRUFFLE MAC 'N CHEESE

BUFFALO CHICKEN MAC 'N CHEESE

GARLIC PARMESAN MAC 'N CHEESE

Toppings: *bacon crumbles, kielbasa, diced tomatoes, blanched broccoli, mushrooms, scallions, roasted red peppers, hot sauce, sea salt, cracked black pepper, granulated garlic***SALAD STATION**

served with arugula, mixed baby greens or spinach

*toppings include tomatoes, cucumber, diced peppers, red onion, eggs, shredded carrots, mushrooms,**candied nuts, sunflower seeds, black beans and corn, kidney beans, garbanzo beans, garlic croutons**herb goat cheese, cheddar, asiago, blue cheese**roasted turkey, ham, bacon crumbles**with balsamic vinaigrette, chipotle ranch, raspberry vinaigrette*

ASIAN STATION (choose two with one accompaniment)

DAN DAN NOODLES

*crispy caramelized chicken in a sweet, spicy and tangy mushroom sauce
set on rice noodles with a spicy broth, crushed peanuts, chives*

KOREAN BEEF BULGOGI

*ribeye steak marinated in soy, sesame oil, garlic, ginger and spicy chilis
grilled and served over bed of basmati rice set in a lettuce leaf with carrot and cucumber sticks*

JAPANESE TERYAKI CHICKEN

Jasmine rice and avocado

SHRIMP LO MEIN

cabbage, peppers, ramen noodles

PAD THAI (add beef, chicken, shrimp or combination)

pea pods, water chestnuts, onions, mushrooms, Chinese cabbage, bamboo shoots over brown rice

Accompanied with

TERIYAKI NOODLE SALAD

baby corn, mushrooms, water chestnuts

ASIAN CHOPPED SALAD

cabbage, peppers, carrots, peas, toasted cashews, Asian Salad Dressing

SEAWEED SALAD

LOWCOUNTRY BOIL

*shrimp, potatoes, onions, smoked sausage, corn on cobb
with French baguette, lemon wedges, cocktail sauce,
hot sauce, melted butter and old bay seasoning*

PAELLA

*Chef preparing paella pan simmered with brown rice, shrimp, mussels, clams,
chorizo sausage, chicken, tomatoes, peas, peppers, onions, pimentos, saffron, garlic, lemons and parsley
served with crusty baguettes*