



SAMPLE MENU ONE

PASSED HORS D'OEUVRES \$7.50/person

PETIT CRAB CAKES *red cabbage slaw, tarragon tartar*

FRIED GREEN TOMATO *pimento cheese*

SOUTHERN DEVILED EGGS

HEAVY HORS D'OEUVRES \$21/person

PICNIC STATION

CAROLINA PULLED PORK (*chef pulling pork*) *traditional, mustard, fiery vinegar sauces*

FRIED BONELESS CHICKEN BREASTS AND THIGHS *honey mustard, ranch, spicy peanut, chili lime cilantro*

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

SIDES

Blue Cheese Cole Slaw

Root Beer Baked Beans

Creamed Corn Casserole

Jalapeno Corn Bread

SEAFOOD STATION

SHRIMP & PIMENTO CHEESE GRITS *tomato cream sauce, Tasso gravy, bacon, green onion, asiago, cheddar cheese*

SIDES

Kickin' Greens *collards, mustard greens, kale, bacon, onion*

Biscuits *honey butter*

Hush Puppies *Lillie's of Charleston hot sauce*

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



SAMPLE MENU TWO

PASSED HORS D'OEUVRES \$8/person

MANCHEGO AND FRESH MELON *wrapped with prosciutto*

MINI TOMATO PIES *tomatoes, pimento cheese, mozzarella, asiago*

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

HEAVY HORS D'OEUVRES \$22/person

CULINARY STATION

DIJON, GARLIC AND ONION ENCRUSTED PORK LOIN (chef carving pork) *Cajun aioli*

SIDES

Roasted Rosemary Potatoes

Buttery Garlic Green Beans

MAC 'N CHEESE DISPLAY STATION (choose 2)

Southern

Lobster

White Truffle

Buffalo Chicken

Garlic Parmesan

White Cheese Pesto

Toppings

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

SEAFOOD Tapas (chef preparing plate)

BOURBON GLAZED SALMON

SIDES

Brown Rice Pilaf

Rainbow Chard with Olive Oil, Garlic, Lemon

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



SAMPLE MENU THREE

PASSED HORS D'OEUVRES \$6/person

SKEWERED SWEET POTATO ROUNDS *smoked sausage and lemon garlic aioli*

WATERMELON AND FETA BITES

MINI BUTTERMILK BISCUIT *country ham, red pepper jelly, mustard butter*

HEAVY HORS D'OEUVRES \$23/person

BUILD YOUR OWN SALAD STATION

Arugula, Mixed Baby Greens, Spinach

TOPPINGS

**grilled chicken, turkey, bacon*

**herb goat cheese, cheddar, asiago, blue cheese*

**tomatoes, cucumber, peppers, onion, eggs, carrots, mushrooms, black beans, kidney beans, garbanzo beans
candied nuts, sunflower seeds, garlic croutons*

**balsamic vinaigrette, ranch dressing, raspberry vinaigrette*

CARVING STATION

ROASTED INSIDE ROUND (chef carving beef) *au jus, creamed horseradish, Dijon*

SIDES

Garlic Mashed Potatoes *demi glaze*

Okra & Tomatoes

Potato Rolls and Crème Bread

SEAFOOD STATION

SHRIMP & PIMENTO CHEESE GRITS *tomato cream sauce, Tasso gravy, bacon, green onion, asiago, cheddar cheese*

SIDES

Roasted Garlic Asparagus

Biscuits *honey butter*

Hush Puppies *Lillie's of Charleston hot sauce*

Service & Equipment (TBD)

11% Sales Tax



SAMPLE MENU FOUR

PASSED HORS D'OEUVRES \$7/person

GOAT CHEESE BALLS *toasted pistachios and honey peach jam*

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO

BRIE, WILD MUSHROOM & CARAMELIZED ONION ON CIABATTA

HEAVY HORS D'OEUVRES \$25/person

CULINARY STATION

GRILLED MARINATED FLANK STEAK (chef carving flank steak) *chipotle honey*

SIDES

Potatoes Au Gratin

Roasted Brussel Sprouts *Craisins, bacon, pecans, herb goat cheese*

Potato Rolls, Crème Bread

SEAFOOD STATION (chef preparing Mahi)

GRILLED MAHI *tomato, mango cucumber relish*

SIDES

Toasted Quinoa

Grilled Red Cabbage

SLIDER STATION (attendants preparing and plating sliders)

PULLED PORK *Cole slaw, Parker House roll, fiery vinegar, mustard & traditional sauces*

BUFFALO CHICKEN *blue cheese, brioche bun*

BLACK BEAN *pepper jack cheese, sriracha aioli, lettuce, tomato on potato roll*

SIDES

Shoestring & Sweet Potato Fries *chipotle ranch, honey mustard, ketchup, cinnamon and sugar*

Artichoke, Tomato & Panzanella Salad

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



SAMPLE MENU FIVE

PASSED HORS D'OEUVRES \$7.50/person

CRAB STUFFED MUSHROOMS

PETIT GRILLED CHEESE AND SOUP SHOOTER *tomato, basil, feta cheese soup*

GARDEN FRESH BRUSCHETTA *tomatoes, onions, garlic, pesto, asiago*

HEAVY HORS D'OEUVRES \$27/person

CULINARY STATION (chef carving prime rib)

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

SIDES

Hollowed New Potatoes *sour cream, bacon, cheddar, green onion*

Roasted Vegetables

balsamic Brussels sprouts, garlic roasted asparagus, coriander maple glazed carrots, haricot verts with toasted almonds, caramelized shallots

Crème Bread, Potato Rolls

SEAFOOD TAPAS (chef preparing crab cakes & plating)

FRIED SHRIMP AND GRIT FRITTER *shrimp, bacon, green onion, cheddar topped with crab cake, Tasso gravy, cheddar*

SIDES

Pear, Pomegranate and Spinach Salad

Biscuits *honey butter*

Hush Puppies *Lillie's of Charleston hot sauce*

PASTA STATION (chef preparing rotini dish)

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

PENNE ALA VODKA *spicy vodka tomato cream sauce*

TOPPINGS

prosciutto, sautéed mushrooms, thyme, asiago, blue cheese

CRUSTY ITALIAN BREADS *infused olive oils*

SERVICE & EQUIPMENT (TBD)

11% Sales Tax



SAMPLE MENU SIX

PASSED HORS D'OEUVRES \$7/person

THAI CHICKEN SATAY SKEWER *peanut sauce*

EDAMAME HUMMUS CUCUMBER BITE *feta, yogurt, lemon, paprika*

SHE CRAB SOUP SHOOTER *sherry, parsley*

HEAVY HORS D'OEUVRES \$29/person

CULINARY STATION (chef carving tenderloin)

GRILLED MARINATED BEEF TENDERLOIN *horseradish cream, jezebel sauce, au jus*

SIDES

Caesar Salad Toast Cups

Roasted Fingerling Potatoes

Creamed Spinach, Parsnips, Shallots, Jalapeno Butter

Potato Rolls, Crème Bread

RISOTTO STATION (chef preparing risotto)

ASPARAGUS TIPS, ROASTED MUSHROOMS, WHITE TRUFFLE OIL

ITALIAN SAUSAGE, CHICKEN, TOMATOES, SPINACH

Toppings

bacon, caramelized onions, sun-dried tomatoes, artichoke relish, feta, herb goat cheese, chives

ITALIAN TAPAS (chef preparing entree)

CAPRESE CHICKEN

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

SIDES

Couscous Primavera asparagus and peas

Baguettes

SERVICE & EQUIPMENT (TBD)

11% Sales Tax