



## **MENU OPTION ONE**

### **BACK YARD BBQ**

- CAROLINA PULLED PORK *traditional, mustard, fiery vinegar sauces, Parker House rolls*
- AUNT RUTH'S POTATO SALAD *bacon crumbles, celery, onion, hard boiled eggs, Dijon, Dukes Mayo*
- BLUE CHEESE COLE SLAW
- ROOT BEER BAKED BEANS
- CREAMED CORN
- SHRIMP & PIMENTO CHEESE GRITS  
Tomato Cream Sauce & Tasso Gravy  
Toppings:  
*bacon crumbles, green onion, asiago, cheddar cheese, hot sauce*
- KICKIN' GREENS *collards, mustard greens, kale, bacon, onion*
- BUTTERMILK AND SWEET POTATO BISCUITS *honey butter, strawberry butter*

## **MENU OPTION TWO**

### **SLIDER**

- SLOW COOKED POT ROAST SLIDER *Swiss cheese tomato, arugula, horseradish, Hawaiian roll*
- PORK LOIN AND FRIED GREEN TOMATO SLIDER *pimento cheese, tomatillo bacon relish, brioche bun*
- BLACK BEAN BURGER *creamy avocado sauce & roma tomato slice*
- SOUTHERN MAC N CHEESE *sautéed mushrooms and green onion*
- WHITE TRUFFLE MAC N CHEESE *bacon crumbles, diced tomato & red onion*  
Toppings:  
*bacon, kielbasa, diced tomatoes, cauliflower rice, blanched broccoli, mushrooms, scallions, roasted red peppers, hot sauce, sea salt, cracked black pepper, granulated garlic*
- SEASONED ROASTED CORN SALAD  
corn, jicama, chilies, cilantro, lime juice, queso fresco
- SHRIMP & PIMENTO CHEESE GRITS  
Tomato Cream Sauce and Tasso Gravy  
Toppings:  
*Bacon crumbles, green onion, asiago, cheddar cheese*
- BUTTERMILK AND SWEET POTATO BISCUITS *honey butter, strawberry butter*



### **MENU OPTION THREE**

#### **FIESTA BAR**

##### **TACO STATION**

blackened mahi mahi, grilled chicken, seasoned ground beef

Toppings:

*cilantro lime rice, charro beans, grilled onions, tomatoes, jalapenos, cilantro*

*Mexican Cotija cheese, cheddar Monterey jack cheese*

*iceberg lettuce, pico de gallo, sour cream, salsa, guacamole*

*hard and soft shell tacos*

##### **CHICKEN QUESADILLAS**

*black beans, peppers, onions & cheddar Monterey jack cheese*

##### **SAUSAGE STUFFED JALAPENOS**

##### **MEXICAN STREET CORN**

*lime crema & queso fresco*

##### **TORTILLA CHIPS**

Chili Cheese Dip

7 Layer Bean Dip

Salsa Verde

### **MENU OPTION FOUR**

#### **CHARLESTOWNE SUPPER**

##### **CAESAR SALAD**

*parmesan shavings, cracked black pepper, house-made croutons & Caesar dressing*

##### **INSIDE ROUND (Chef carving inside round)**

*jezebel sauce, creamy horseradish, demi glaze*

##### **GARLIC & HERB FINGERLING POTATOES**

##### **PARMESAN CHICKEN CUTLETS**

##### **SPAGHETTI WITH HOUSE-MADE MARINARA SAUCE**

##### **BUTTERY ASIAGO GREEN BEANS**

##### **POTATO ROLLS AND CRÈME BREAD**

*whipped butter*



## MENU OPTION FIVE

### BUFFET

- CAFE SALAD      *mixed greens, tomatoes, cucumbers, shredded carrots & balsamic vinaigrette*
- GRILLED MARINATED FLANK STEAK (Chef carving flank steak)      *chipotle honey, chimichurri sauce*
- CHICKEN PICATTA      *lemon caper wine sauce*
- PAN FRIED MAHI MAHI (chef preparing mahi)      *sautéed spinach, caramelized shallots & jalapeno butter*
- GARLIC AND HERB FINGERING POTATOES      *craveable sauce*
- ROASTED ZUCCHINI      *herbs & asiago*
- BALSAMIC ROASTED BRUSSELS SPROUTS
- BUTTERMILK AND SWEET POTATO BISCUITS      *honey butter, strawberry butter*

## MENU OPTION SIX

### BUFFET

- CAESAR SALAD      *romaine, parmesan shavings, house made croutons & Caesar dressing*
- SUMMER TOMATO SALAD      *heirloom tomatoes, fresh mozzarella, fresh basil, balsamic vinaigrette*
- PAN SEARED NEW YORK STRIP (Chef carving strip steaks)      *garlic butter sauce*
- SEARED SCALLOPS (Chef preparing scallops)      *tarragon butter*
- YUKON GOLD MASHED POTATOES      *demi glaze*
- SOUTHERN MAC N CHEESE
- MAPLE GLAZED CORIANDER CARROTS
- BUTTERMILK AND SWEET POTATO BISCUITS      *honey butter, strawberry butter*



## MENU OPTION SEVEN

### **DINNER STATIONS**

#### **CULINARY STATION**

GRILLED MARINATED FLANK STEAK (Chef carving flank steak) *chipotle honey & jezebel sauce*

CAESAR SALAD TOAST CUPS

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

ROASTED BRUSSEL SPROUTS *Craisins, bacon, pecans, herb goat cheese*

POTATO ROLLS, CRÈME BREAD

#### **SEAFOOD STATION**

##### **SHRIMP AND GRITS**

pimento cheese stone ground grits  
with tomato cream sauce and Tasso gravy

Toppings

*bacon crumbles, green onion, asiago and cheddar cheese*

CRAB CAKES (Chef preparing crab cakes)

with red cabbage slaw, Cajun remoulade and tarragon tartar sauce

BUTTERMILK BISCUITS, SWEET POTATO BISCUITS *honey butter*

#### **PASTA STATION** (Chef preparing chicken rotini)

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

PENNE ALA VODKA *spicy vodka tomato cream sauce*

Toppings:

*prosciutto, sautéed mushrooms, thyme, asiago, blue cheese*

CRUSTY ITALIAN BREADS *infused olive oils*



## **MENU OPTION EIGHT**

### **DINNER STATIONS**

#### **CULINARY STATION**

SLOW ROASTED PRIME RIB (chef carving prime rib) *demi glaze, creamed horseradish, jezebel sauce*

ROASTED FINGERLING POTATOES *craveable sauce*

ROASTED VEGETABLES  
*balsamic Brussels sprouts, garlic roasted asparagus, coriander maple glazed carrots*

CRÈME BREAD, POTATO ROLLS

#### **SEAFOOD TAPAS**

FRIED SHRIMP AND GRITS FRITTER (Chef preparing crab cakes)  
pimento cheese grits with bacon, shrimp and green onion  
topped with crab cake, Tasso gravy and cheddar

PEAR, POMEGRANATE AND SPINACH SALAD

BUTTERMILK AND SWEET POTATO BISCUITS *honey butter*

#### **MARTINI RISOTTO BAR**

PARMESAN RISOTTO (Chefs preparing risotto)

Toppings:

*lobster, applewood smoked bacon, chicken thighs, white beans, grilled shitake mushrooms, artichoke ragout, asparagus tips, sautéed spinach, roasted garlic, goat cheese and parmesan*

CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, basil and balsamic vinaigrette