



MAIN COURSE PLATED DINNERS

DESIGNED FOR PARTIES OF FOUR TO TWENTY

****ALL FOOD COST PER PERSON(PP) IS SUBJECT TO CHANGE****

Please choose ONE entree per event. All starch and vegetable sides are customizable upon Chef consultation. If a client would like a combination of entrees, a charge for each entree, per person, will be reflected In the estimated cost.
Each entree is served with a seasonal vegetable.

ENTREE/MAIN COURSE

Classic Shrimp and Grits - Edisto local shrimp, Marsh Hen Mill grits, andouille sausage, bacon, bell pepper, onion, tasso gravy, cheddar cheese, green scallions

Whole Fried Flounder - sweet heat peach chutney, Carolina red rice

Crab Cakes - Maryland style jumbo lump cakes, creole remoulade, Marsh Hen Mill grits

Surf and Turf - roasted beef tenderloin, marinated grilled shrimp, smashed fingerling potatoes, blue cheese hollandaise OR horseradish cream sauce

Fresh Catch - local pan seared white fish, crispy grit cakes, blue crab cream sauce

Shrimp/ Chicken Alfredo - hand rolled fettuccine, scratch made alfredo, garlic bread

Pork Tenderloin - roasted pork loin, whipped potatoes, red wine jus

Seared Scallops - lemon parmesan. risotto

Spring & Summer Vegetables

Southern Succotash

Field Peas & Snaps

Roasted Haricot Verts

Lemon Parmesan Asparagus

Squash & Zucchini

Roasted Broccoli

Southern Coleslaw

Fall and Winter Vegetables

Collard Greens

Sautéed Mushrooms

Roasted Root Vegetables

Roasted Broccoli

Southern Coleslaw

Bacon & Balsamic Brussel Sprouts

Braised Cabbage and Sausage