

THE ANNEX

PRIVATE PARTY MENU

HORS D'OEUVRES

PBT Crostinis

pimento cheese - bacon -toasted

Honey Chipotle Pork Belly

crostinis - blue cheese slaw

Dips & Bruschetta

(served with flat bread - assorted crackers - artisan bread)

seafood dip | smoked chicken collard dip

spinach artichoke dip | pico di gallo

(pico served housemade tortilla chips)

pimento cheese bacon bruschetta

tomato olive tapenade bruschetta

herbed goat cheese prosciutto bruschetta

mushroom bruschetta | seasonal bruschetta

Platters

charcuterie | crab cakes | shrimp & grits

fried green tomatoes | tomato mozzarella

asparagus tart | lobster potato cakes

shrimp cocktail | arrancini

SOUPS

**Charleston She Crab | Tomato Basil
Potato Leek | Blackeye Pea & Collards**

Chicken Sausage Okra Gumbo

chicken - sausage -okra - rice and beans

\$8 shrimp addition

SALADS

Arugula

apples - pecans - blue cheese crumbles -

balsamic vinaigrette

Chopped

corn - tomato - cucumber - pickled onion -

maytag blue cheese dressing

Caesar

maple pepper bacon - parmesan - grit crouton

ENTREES

Shrimp & Grits

marinated shrimp - italian sausage - green

tomato relish - sage chicken jus - scallions

Braised Short Ribs

spinach blue cheese crusted - sour cream chive

mashed potato - red wine shallot reduction

Herb Roasted Bone-in Chicken Breast

parmesan herb roasted - lemon caper butter -

roasted potatoes

Salmon Risotto

sweet pea roasted tomato - honey truffle vinaigrette

Shrimp Succotash

marinated shrimp - limas - sweet corn - tomatoes -

bacon - over grits - leek mustard jus

Roasted Chicken Bowtie Pasta

corn - tomatoes - maple pepper bacon -

gorgonzola - bowtie pasta

Stuffed Pork Tenderloin

parsnip potatoes - all day collards - mustard slaw -

honey chipotle glaze

Lobster Mac & Cheese

5 cheeses - cavatappi pasta - herbed panko topping

(The following items are only available in our Tier 3 package.)

Filet Mignon Roulade

cooked through - stuffed with roasted garlic spinach - mushroom and caramelized onion -

red wine balsamic veal reduction

Roasted Pork Shank

brandy apple glaze

Mussels & Shrimp

garlic tomatoes - roasted leek just - cheesy ciabatta bread

A LA CARTE

(with choice of side)

Baked Halibut

parmesan herb panko - honey truffle vinaigrette

Seared Salmon

roasted garlic tomato vinaigrette

Crab Cakes

choice of remoulade or red pepper mustard
vinaigrette

SIDES

All Day Collards

Parsnip Mashed Potatoes

Creamed Corn & Parm

Brussel Sprouts

Creamed Spinach

Baked Mac & Cheese

DESSERT

Berry Cobbler | Baileys Chocolate Pie | Layered Chocolate Mousse

DRINKS

Included with each Tier:

water - soft drinks - coffee - 2 red wines & 2 white wines

Beer & Liquor Also Available

ROOM RENTAL & DINING PRICING

The Annex Rental

\$200 non-refundable deposit to be applied towards the final bill.

The Annex + Glenwood Grill Rental

\$500 non-refundable deposit to be applied towards the final bill.

Requires a 1-month minimum notice; food & beverage total must be equal or greater than the average price of the daily sales on the reservation date.

Dining Packages

All tiers are served buffet style and include bread and butter, soft drinks, coffee, and water.

Tier 1

\$60 per person

1 Hor D'oeuvre - 1 Entree - 1 Soup - 1 Salad - 1 Side

Tier 2

\$75 per person

2 Hor D'oeuvres - 2 Entrees - 1 Soup - 2 Salads - 2 Sides - 1 Dessert

Tier 3

\$100 per person

2 Hor D'oeuvre - 3 Entrees - 1 Soup - 2 Salads - 3 Sides - 2 Desserts

**Cancelations made within one week of the scheduled event, will be charged 20% of the total bill.*