

# Food Experience Catering

## STATIONS & SMALL PLATES

### Prime Rib Carving Station

Horseradish Cream, Au Jus, Bread & Butter  
\$16 Per Person

### “Raw” Bar

Your Choice of Fresh Oysters, Clams, Mussels, Crab, & Shrimp  
Served with Cocktail Sauce, Champagne Mignonette, Hot Sauce and Lemons  
Market Price

### Brat Station

Grilled Local Brats, Hawaiian Buns, Custom Housemade Toppings  
\$12 Per Person

### Gazpacho

Chilled Tomato Gazpacho & Cucumber Gazpacho Served with Shrimp & Lump Crab  
\$12 Per Person

### Shrimp and Grits

Shrimp with HNG Andouille Sausage Over Charleston-Style Grits  
\$16 Per Person

### Macaroni & Cheese

Toppings: Bacon, Green Onion, Fresh Jalapeno, Breadcrumbs, Cheddar, Parmesan, Hot Sauce  
+ Add Popcorn Chicken, Chorizo, or Lobster  
\$12 Per Person

### Chicken & Waffles

Fried Chicken and Fresh Waffles Served with Maple Syrup  
+Add Candied Bacon Bits  
\$12 Per Person

## **BBQ**

Pulled Pork Sliders, Macaroni & Cheese  
\$12 Per Person

## **French Fries**

Served with Ketchup, Curried Mayo, Chipotle Lime Aioli, Malt Vinegar, & Cajun Seasoning

\$10 Per Person

## **Street Tacos**

Choice of 2 Meats:

Smoked Brisket, Pulled Pork, Braised Chicken, Carne Asada,  
Chorizo, Grilled or Fried White Fish, Grilled Shrimp  
Corn and Flour Tortillas

Lettuce, Tomato, Shredded Cheese, Guacamole, Sour Cream  
Napa Cabbage Sriracha Slaw, Pico de Gallo, Salsa Verde, Pickled Red Onion, Fresh Jalapeno  
\$16 Per Person

## **Pasta**

Choice of 2 Meats:

Polpette (Meatballs), Sweet Italian, Grilled Chicken Breast, Chicken Milanese, Shrimp Scampi  
Marinara, Alfredo, and Pesto  
Linguine or Penne  
\$16 per Person

## **Low Country Boil**

Shrimp, Kielbasa, New Potatoes, and Corn on the Cobb  
Served with Cocktail Sauce, Melted Butter, and Hushpuppies  
\$16 Per Person

## **Jambalaya**

Chicken, Andouille, and Shrimp with Rice  
\$16 Per Person

## **Mixed Paella**

Chicken, Chorizo, Shrimp, and Mussels with Rice  
\$16 Per Person