

## VEGETARIAN APPETIZERS

CAPRESE SKEWERS	\$3.75
CRUDITE CUPS (CARROTS, PEPPERS, ASPARAGUS, CELERY WITH DILL DIP)	\$3.75
MINI MARGHERITA FLATBREAD PIZZA	\$5.25
MACARONI GOUDA CHEESE POPPERS	\$3.75
CUCUMBER BITES WITH HERBED GOAT CHEESE AND TOMATO	\$3.75
CAROLINA MINI TOMATO PIES	\$5.00
BRUSCHETTA TOAST POINT	\$3.25
HUMMUS WITH TRI COLOR TOMATO TOAST POINT	\$4.25

## SEAFOOD APPETIZERS

SHRIMP COCKTAIL	\$4.25
SHRIMP AND GRITS SHOOTER	\$4.75
SPICY TUNA SUSHI PLATE WITH GINGER AND SOY PIPETTE	\$4.75
BANG BANG MINI SHRIMP TACO	\$5.25
PAN SEARED MINI CRAB CAKE WITH REMOULADE SAUCE	\$6.75
CALIFORNIA SUSHI PLATE WITH GINGER AND SOY PIPETTE	\$4.75
CRAB DIP TOAST POINT	\$4.50
SESAME AHI TUNA WITH SEAWEED SALAD PLATE	\$5.00
COCONUT SHRIMP WITH ORANGE MARMALADE SAUCE	\$4.50

\* Prices are per person.

## MEAT APPETIZERS

TRADITIONAL DEVILED EGG	\$2.75
SMOKED BRISKET BRUSCHETTA WITH PICKLED ONION AND CILANTRO CREAM SAUCE	\$5.00
COASTAL HAMMOCK BEEF BITE WITH A GARLIC AIOLI ON RUSTIC BREAD	\$3.75
MINI MONTE CRISTO BITE WITH POWDER SUGAR AND RASPBERRY COMPOTE	\$4.75
FRIED CHICKEN & PEARL SUGAR WAFFLE SHOOTER WITH MAPLE SYRUP	\$5.75
NONNA'S ITALIAN MEATBALL WITH MARINARA	\$3.75
COUNTRY SAUSAGE DIP (DICED TOMATO, GREEN CHILIES AND CREAM CHEESE) ON A TOAST POINT	\$4.75

## COCKTAIL HOUR DISPLAYS

<b>FRUIT,CHEESE, AND VEGETABLE DISPLAY</b>	\$5.95
Cheddar Cheese, Swiss Cheese, Gouda Cheese, and Assorted Crackers Sugar Snap Peas, Carrots, Celery, Peppers, and Dill Dip Pineapple and Cantaloupe garnished with Oranges, Kiwi, Berries, and Grapes	
<b>CHARCUTERIE DISPLAY</b>	\$8.95
Cheddar Cheese, Swiss Cheese, Fresh Mozzarella, Prosciutto, Salami, Pepperoni, Mortadella, Strawberries, Grapes, Dried Fruit, Chocolate, Assorted Nuts, Sun Dried Tomatoes, Pickles, Assorted Jams, Olives, French Bread, Assorted Crackers, and Honey	
<b>DIP STATION</b>	\$5.95
Crab Dip and Spinach & Artichoke Dip served with Toast Points and Crackers	
<b>SEAFOOD DISPLAY</b>	\$13.95
Cold Boiled Shrimp with Cocktail Sauce, Shucked Oysters with Mignonette Sauce, and Pan Seared Crab Cakes with Remoulade Sauce and Lemons	

REMINDER STATEMENT \* Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions

## Stations

**MINIMUM 3 STATIONS FOR DINNER.**

### **DUO SLIDER STATION**

#### **SLIDERS (SELECT: 2) SERVED WITH KETTLE CHIPS**

**\$10.95**

Monte Cristo with Powder Sugar and Raspberry Compote | Hawaiian Ham and Cheese Sliders | Cheeseburger | Slow Roasted Pulled Pork | BBQ Brisket | Grilled Cheese & Tomato Slider | Mini Grilled Hot Dogs | Philly Hoagie | Crab Cake Sliders

### **ITALIAN STATION**

#### **PASTAS (SELECT:2) SERVED WITH CAESAR SALAD AND GARLIC BREAD**

**\$9.95**

Spaghetti & Meatballs | Blackened Chicken Tortellini Alfredo | Meat Lasagna | Gnocchi with Italian Sausage & Marinara | Shrimp Pescatore | Penne alla Vodka with Pancetta

### **SOUTHERN GRIT STATION**

#### **GRITS SERVED WITH CHEESE BISCUITS**

**\$8.95**

Tasso & Andouille Gravy with Shrimp | Diced Tomatoes | Green Onions | Cheddar Cheese | Bacon Bits | Butter | Pickled Jalapeños | Cinnamon Sugar | Cheese Biscuit

### **FLATBREAD PIZZA STATION**

#### **PERSONAL PIZZAS (SELECT:2)**

**\$9.95**

Pepperoni | Cheese | Meat Lovers | Buffalo Chicken with Blue Cheese, Green Onions and Ranch Dressing | Fig Jam with Prosciutto, Arugula and Mozzarella | Margherita

\* Prices are per person.

## THE MACARONI CHEESE AND MASHED POTATO BAR

**CREAMY MACARONI AND RED SKINNED MASHED POTATOES** \$6.95

Toppings: Bacon Bits | Green Onions | Roma Tomatoes | Sour Cream | Butter | Beef Au Jus Gravy

## CARVING STATION

**CARVED MEAT (SELECT:1) SERVED WITH ROLLS** \$10.95

Searched Tenderloin with Dijon Mustard, Mayo and Horseradish Cream | Brisket with BBQ Sauce | Whole Slowed Roasted Pulled Pork Butt pulled in front of your guests with our BBQ Sauce and Horseradish Cream | Honey Dijon Pork Loin

## SEARED BEEF MEDALLION STATION

**SEARED TERES MAJOR (SHOULDER TENDER BEEF) SERVED WITH RED SKINNED MASHED POTATOES AND FRIED ONIONS** \$10.95

Choice Sauces at Station: Cognac Cream, Red Wine Sauce, Bearnaise, A-1, and Horseradish Cream

## A SOUTHERN TOUCH STATION

**FAVORITES FROM THE SOUTH** \$10.95

Chicken Bog | Pulled Pork with Sweet Hawaiian Rolls Our BBQ Sauce and Creamy Horseradish Sauce | Hush Puppies with Honey Butter

## SALAD BAR STATION

**SALAD BAR SERVED WITH ROLLS AND BUTTER** \$6.95

Toppings: Mixed Greens | Cheddar Cheese | Croutons | Cucumbers | Onions | Eggs | Almonds | Bacon Bits | Crackers | Blue Cheese | Salt & Pepper.  
Dressings: Ranch | Italian | Blue Cheese | Thousand Island

## TACO STATION

**TACOS SERVED WITH FLOUR TORTILLAS AND CORN TORTILLA CHIPS** \$10.95

Served with Season Ground Beef | Pollo Asada | Pico De Gallo | Shredded Lettuce | Cheddar Cheese | Sour Cream | Guacamole | Cilantro | Fresh Cut Limes | Onions | Jalapeños | Nacho Cheese Sauce

## Our Popular \$45.00 All-Inclusive Buffet Packages

What's Included: Staff, Production Fee, Wedding Worthy Disposable Package, Set-Up & Breakdown of Buffet NOTE: Tax & Gratuity is not included – (Minimum Guest Count: 25 Guests) No other discounts can be applied with the All-Inclusive Buffet Packages.

### **SOUTHERN FLARE PACKAGE** **\$45.00 per person**

12 Hour Slow Roasted Pulled Barbecue Pork | Chicken Perlo | Shredded Slaw | Baked Macaroni & Cheese | Southern Style Green Beans | Sweet Rolls

### **COASTAL HAMMOCK BOIL** **\$45.00 per person**

Shrimp | Fresh Cut Corn | Red Skinned Potatoes | Sausage | Chicken Perlo | Garden Salad with Ranch Dressing | Garlic Cheese Biscuit | Southern Green Beans

### **NONNA'S ITALIAN TABLE** **\$45.00 per person**

Meat Lasagna | Chicken Marsala | Parmesan Risotto | Sugar Peas with Onions | Cucumber Tomato Salad with Olive Oil, Red Wine Vinegar & Salt and Pepper | Garlic Bread

### **WEDDING FAVORITES** **\$45.00 per person**

Marry Me Chicken | Seared Tenderloin Medallions with a Cognac Cream Sauce | Seasoned Green Beans | Red Skinned Mashed Potatoes | Spring Salad with Feta, Candy Pecans, Wild Berries and Raspberry Dressing | Dinner Rolls

### **BBQ PITMASTER** **\$45.00 per person**

BBQ Brisket with Horseradish Cream | Southern Pulled Pork with BBQ Sauce | Southern Green Beans | Macaroni & Cheese | Coleslaw | Hawaiian Rolls

### **CHARLESTON CHARM** **\$45.00 per person**

Shrimp & Grits | Blackened Chicken Tortellini Alfredo | Crab Cakes with remoulade sauce | Fresh Cut Green Beans | Caesar Salad | Dinner Rolls

### **MIYAGI HIBACHI** **\$45.00 per person**

Beef Teriyaki | Chicken Teriyaki | Lemon Butter Shrimp | Fried Rice with Peas & Carrots | Zucchini & Onions | House Salad with Ginger Dressing | Yum Yum Sauce & Spicy Mustard

### **MAKE YOUR OWN \$45.00 BUFFET** **\$45.00 per person**

Pick 2 Proteins, 1 Starch, 1 Vegetable, 1 Salad and 1 Bread Choice

**DESIGNED SMALL PLATE STATION**

<b>SEARED TENDERLOIN</b>	<b>\$10.95</b>
3oz seared Teres Major (shoulder tender beef) served with red skinned mashed potatoes, cognac cream sauce, and fried onions	
<b>BLACKENED GROUPER</b>	<b>\$14.95</b>
3oz Blackened Grouper served with wilted spinach, risotto, and a lobster cream sauce	
<b>PAN SEARED CRAB CAKE</b>	<b>\$10.95</b>
4oz Pan Seared Crab Cake served with seasoned arugula and remoulade sauce	
<b>MISO GLAZED SALMON</b>	<b>\$11.95</b>
Marinated Salmon over Wild Rice and Fresh Cut Green Beans with a Miso Glaze topped with Green Onions	
<b>CHICKEN MARSALA</b>	<b>\$8.95</b>
Lightly Dusted In Flour and Pan Sautéed Chicken with Baby Bellas & Marsala over a Creamy Parmesan Risotto	
<b>SMOKED BRISKET</b>	<b>\$9.95</b>
Our Slow Smoked Brisket served with a Three Cheese Macaroni and Cheese	
<b>SHRIMP &amp; GRITS</b>	<b>\$8.95</b>
Sautéed Shrimp   Stone Ground Grits   Tasso & Andouille Gravy   Green Onions   Tomatoes   Cheese Biscuit	
<b>STUFFED PORTABELLA MUSHROOM</b>	<b>\$8.95</b>
Marinara   Parmesan Herb Ricotta   Provolone	
<b>GNOCCHI WITH SEASONAL VEGETABLES</b>	
Snap Peas   Hierloom Tomatoes   Carrots   Zucchini   Yellow Squash   Gnocchi   tossed in Olive Oil, Parmesan, and Salt & Pepper to Taste.	
<b>CAPRESE STACK</b>	<b>\$6.95</b>
Layer of Fresh Mozzarella   Tomatoes   Micro Basil   Salt & Pepper to Taste   served with a Balsamic Reduction	
<b>SWEET ITALIAN SAUSAGE WITH POLENTA</b>	<b>\$6.95</b>
A Creamy Seasoned Polenta Topped With Sausage Marinara and Parmesan Cheese	
<b>BUFFET: CHOOSE 2 PROTEINS, 1 STARCH, 1 VEGETABLE, 1 SALAD, AND 1 BREAD</b>	

## CHICKEN PROTEINS

Chicken Marsala | BBQ Bone-In BBQ Chicken | Chicken Bog | Herb Roasted Bone-In Chicken | Marry Me Chicken | Chicken Teriyaki

## FISH PROTEINS

Shrimp & Grits | Pan Seared Crab Cake with Remoulade Sauce | Lemon Butter Braised Shrimp | Blackened Mahi Mahi with a Lobster Sauce | Pan Seared Salmon with a Miso Sauce | Coconut Fried Shrimp | Sweet & Savory Blackened Salmon

## BEEF PROTEINS

Steak Medallions with a Cognac Cream Sauce | Slow Smoked BBQ Brisket | Blackened Beef Tips with Mushrooms | Prime Rib with creamy horseradish & Au Jus (Oven Needed)

## PORK PROTEINS

Slow Roasted Pulled Pork | BBQ Ribs | Seared Pork Loin with a Honey Dijon

## PASTA PROTEINS

Gnocchi with Italian Sausage & Marinara | Blackened Chicken Tortellini Alfredo | Meat Lasagna | Spaghetti & Meatballs | Penne Alla Vodka with Pancetta

## STARCH CHOICES:

Creamy White Rice | Macaroni & Cheese | Red Skinned Mashed Potatoes | Wild Rice | Oven Roasted Potatoes | Baked Beans | Risotto | Mashed Sweet Potatoes with butter & cinnamon sugar |

## VEGETABLE CHOICES:

Southern Green Beans | Grilled Seasonal Vegetables | Marinated Asparagus | Fresh Cut Green Beans | Steamed Vegetables | Fish Corn on the Cob

## SALAD CHOICES:

Garden Salad with Ranch and House Dressing | Caesar Salad | Shredded Slaw | Fresh Cut Fruit | SPRING SALAD-Mixed Greens with Candy Pecans, Berries, Feta, & Raspberry Vinaigrette | HARVEST SALAD-Mixed Greens, Mandarin Oranges, Sliced Cucumbers, Raisins, Chow Mien Noodles and Poppy Seed Dressing

## BREAD CHOICES:

Dinner Rolls | Cheese Biscuit | Hawaiian Rolls | Garlic Bread | French Bread

*Duo Plated Dinner : Choose 1 Duo Plate for your plated dinner event.*

**SURF AND TURF**

Seared 6oz Filet Mignon with Sautéed Lemon Braised Shrimp

**FARM RAISED**

Herb Roasted Bone-In Chicken with Plum Glazed Pork Loin

**CATCH OF THE SEA**

Blackened Grouper with a Lobster Sauce and Grilled Shrimp

**NONNA'S TABLE**

Meat Lasagna with Blackened Chicken Tortellini Alfredo

**PALMETTO MOON**

Pan Seared Crab Cake with Remoulade Sauce and 6oz Filet with Herbed Butter

**SOUTHERN PLATE**

Slow Smoked BBQ Brisket with Slow Roasted Pulled BBQ Pork

**SEA & LAND**

Pan Seared Mahi Mahi with a Lemon Beurre Blanc and 4oz Sirloin with Herbed Butter

**MIX & MATCH**

Pick any 2 protein from above to make your own custom duo plate

*Next Page : you can choose your starch, vegetable, salad and bread choice for your plated dinner.*



## STARCH CHOICES (CHOOSE 1)

Red Skinned Mashed Potatoes | Oven Roasted Potatoes | Wild Rice | Risotto

## VEGETABLE CHOICES (CHOOSE 1)

Grilled Seasonal Vegetables | Steamed Seasonal Vegetables | Grilled Asparagus with Roasted Tomatoes

## SALAD CHOICES (CHOOSE 1)

Caesar Salad | Garden Salad with House Dressing | Prosciutto wrapped Cantaloupe with Fresh Mozzarella and Basil | Shredded Slaw | Spring Salad (Spring Mix, Candy Pecans, Feta Cheese, Berries, and Raspberry Dressing)

## BREAD CHOICES (CHOOSE 1)

Dinner Rolls | Cheese Biscuits | Glazed Croissants | Garlic Bread

## DESSERTS & COFFEE STATION

### CAKES AVAILABLE: (CHOOSE 1)

\$89.95

Carrot Cake - Fudge Layer - Red Velvet - Lemon - Sprinkle Celebration Cake - Black Forest Cake  
— size: 8 inches, serves 10 guests

### COOKIES AVAILABLE: (CHOOSE 1)

\$89.95

Chocolate Chip - Oatmeal Raisin - Lemon Iced - Macarons  
— By the dozen

### CUPCAKES AVAILABLE: (CHOOSE 1)

\$89.95

Vanilla Buttercream filled with vanilla mousse - Chocolate Bettercream filled with chocolate mousse - Carrot Cake topped with cream cheese - Red Velvet topped with cream cheese  
— By the dozen

### OTHER DESSERTS OPTIONS: (CHOOSE 1)

\$69.95

Peach Crisp - Banana Pudding - Strawberries & Cream Pound Cake  
— Half Pan: feeds 12

### VERY MERRY SMORES STATION

\$11.95 per person

Graham Crackers | Chocolate | Marshmallow . Let us create a Smore Sandwich at our Smores Station for you.

### COFFEE STATION

\$5.95 per person

Regular Coffee Creamer, Sugar & Sweet Low, 3: Seasonal Flavoring, Cold Foam, Stirrers and Coffee Cups