

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
CRAFTED BEER BATTERED TRUFFLE FRIES SHOT CUPS	\$4.25

SEAFOOD APPETIZERS

SHRIMP COCKTAIL	\$4.25
SHRIMP AND GRITS SHOOTER	\$4.75
SPICY TUNA SUSHI PLATE WITH A 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
WONTON WRAPPED SHRIMP WITH THAI CHILE SAUCE	\$5.00
MISO GLAZED SALMON BITES	\$4.75

* Prices are per person.

MEAT APPETIZERS

TRADITIONAL DEVEILED 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	\$4.25
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

FRUIT,CHEESE, AND VEGETABLE DISPLAY	\$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	
CHARCUTERIE DISPLAY	\$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	
DIP STATION	\$5.95
Crab Dip and Spinach & Artichoke Dip served with Toast Points and Crackers	
SEAFOOD DISPLAY	\$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 | Our Gourmet 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 Bog | 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 Bog | 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 | Caesar Salad | Garlic Bread

WEDDING FAVORITES

\$45.00 per person

Marry Me Chicken | Seared Tenderloin Medallions with a Cognac Cream Sauce with Fried Onions | 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 & Honey Walnut Spicy Mustard with Green Onions

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

SEARED TENDERLOIN

\$10.95

3oz seared Teres Major (shoulder tender beef) served with red skinned mashed potatoes, cognac cream sauce, and fried onions

BLACKENED GROUPER

\$14.95

3oz Blackened Grouper served with wilted spinach, risotto, and a lobster cream sauce

PAN SEARED CRAB CAKE

\$10.95

4oz Pan Seared Crab Cake served with seasoned arugula and remoulade sauce

MISO GLAZED SALMON

\$11.95

Marinated Salmon over Wild Rice and Fresh Cut Green Beans with a Miso Glaze topped with Green Onions

CHICKEN MARSALA

\$8.95

Lightly Dusted In Flour and Pan Sautéed Chicken with Baby Bellas & Marsala over a Creamy Parmesan Risotto

SMOKED BRISKET

\$9.95

Our Slow Smoked Brisket served with a Three Cheese Macaroni

SHRIMP & GRITS

\$8.95

Sautéed Shrimp | Stone Ground Grits | Tasso & Andouille Gravy | Green Onions | Tomatoes | Cheese Biscuit

STUFFED PORTABELLA MUSHROOM

\$8.95

Marinara | Parmesan Herb Ricotta | Provolone

GNOCCHI WITH SEASONAL VEGETABLES

\$8.95

Snap Peas | Hierloom Tomatoes | Carrots | Zucchini | Yellow Squash | Gnocchi | tossed in Olive Oil, Parmesan, and Salt & Pepper to Taste.

CAPRESE STACK

\$6.95

Layer of Fresh Mozzarella | Tomatoes | Micro Basil | Salt & Pepper to Taste | served with a Balsamic Reduction

SWEET ITALIAN SAUSAGE WITH POLENTA

\$6.95

A Creamy Seasoned Polenta Topped With Sausage Marinara and Parmesan Cheese

BUFFET: CHOOSE 2 PROTEINS, 1 STARCH, 1 VEGETABLE, 1 SALAD, AND 1 BREAD

CHICKEN PROTEINS

Chicken Marsala | BBQ Bone-In BBQ Chicken | Chicken Bog | Chicken Parmesan | 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, Craisins, 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. NOTE: CAC does Plated Dinners up to 100 guests

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