

## Vintage Caterer and Personal Chef

# The Historic Table



Food is served Service a la Français, or Family Style



Authentic tableware offered for groups up to 32



Taking home leftovers is encouraged at The Historic Table

**T**he Historic Table has been serving Historic Feasts in and around Charleston, South Carolina since 2020. Charleston's two biggest passions are food and history. The Historic Table is a one of a kind experience that brings those two passions together with an 18th, 19th or now 20th century historic feast. The Historic Table enjoys a perfect 5.0 rating throughout social media.

In 2025, we are proud to announce that The Historic Table is expanding its operations to cover the state of South Carolina, by now offering Vintage Catering and Personal Chef services. Guests no longer have to come to The Historic Table. The Historic Table comes to them!

## From the 1670's to the 1970's

The Historic Table has also expanded its offering to guests and is now offering Historic Feasts from well into the 20th century. Instead of 5 unique themes being offered at different times a year, guests will now be able to choose themselves from 14 different themes. This will appeal to a larger demographic like rehearsal dinners, weddings, and even bachelorette parties. A unique experience perfect for dinner parties at home, holiday parties, corporate events, and club events as well.



Mike receiving a commemorative plate from the Chaine des Rotisseurs, the oldest gastronomical society in the world.



Mike and his lovely wife Karen



Mike is ready for a feast at Hopsewee Plantation

## Mike Hebb- Culinary Historian

The Historic Table is the brain child of Culinary Historian and Chef, Mike Hebb. Mike studied history at both the undergraduate and graduate level in college, and then turned his sights on the Hospitality Industry. He brings a wealth of passion and knowledge to your historic feast!

Mike will serve as your host, chef, Culinary Historian, waiter, busboy, and dishwasher throughout the feast!

Mike is more than happy to cater his historic presentation to your special event. He can speak for over an hour as you enjoy the meal, or just introduce the food. Whatever fits your fancy!



Mike gives lectures on Culinary History to many varied organizations



Mike and a guest who dressed as Ben Franklin for the Founding Fathers Feast



Mike presenting to the Southeast Coalition of Authentic Re-Enactors

## 14 Themes to Choose From 18th and 19th Century

### **THE COLONIAL TAVERN TABLE**

A 17th and early 18th century Tavern dining experience. Food is eaten off of wooden and metal plates. EAT LIKE A PIRATE!

### **TRIBUTE TO ELIZA LUCAS PINCKNEY**

Now known as the Indigo Girl, Eliza is the most well known female from South Carolina in the 18th century. Featuring receipts (not a typo) from her and her daughter, Harriott Pinckney Horry, Receipt Books' from 1756 and 1770 respectively.

### **FOUNDING FATHERS FEAST**

A perfect choice to celebrate the 250th anniversary of the Revolutionary War. Selections from 10 Founding Fathers, including the first 4 Presidents; and 4 Charlestonian signers of the Declaration of Independence and the United States Constitution.



### **TRIBUTE TO SARAH RUTLEDGE**

Sarah Rutledge, daughter of the youngest signer of the Declaration of Independence, Edward Rutledge, published the seminal cookbook, "The Carolina Housewife" in 1847.

### **THE CAROLINA JOCKEY CLUB DINNER OF 1860**

A tribute to famed African-American Chefs Eliza Seymour Lee and Nat Fuller, with dishes from the event that was the apex of the Charleston social season.

### **LEGACY FAMILIES OF CHARLESTON FEAST**

Dishes from some of the most famous family names in Charleston history, including Ravenel, Heyward, Rhett, Laurens, Harleston, and others.

### **THE HISTORIC CHRISTMAS FEAST**

Our most popular theme. Figgy Pudding and Sugar Plums are just some of the sweets. Need we say more?

### **VICTORIAN COCKTAIL PARTY**

Don't have enough seats for all your friends and family? Host a Victorian Era Cocktail Party with heavy, HEAVY hors d'oeuvres. Our most popular theme. Figgy Pudding and Sugar Plums are just some of the sweets. As much food as a 7 course meal!

### **TRIBUTE TO CAROLINA GOLD RICE**

Every dish in your seven course meal will contain the greatest rice ever produced, Carolina Gold Rice, including the bread and desserts!

## 14 Themes to Choose From 20th Century

### **LAST DINNER ON THE TITANIC**

Experience the final meal served to 2nd class on that fateful night in April of 1912 as we all go down with the ship!

### **DOIN' THE CHARLESTON- THE ROARING 20'S**

The emergence of modern Lowcountry Cuisine, including She Crab Soup. Down with the Volstead Act and the 18th amendment!

### **THE FABULOUS 50'S AND "CHARLESTON RECEIPTS"**

A tribute to the greatest Southern cookbook ever published, "Charleston Receipts," where Shrimp and Grits, known as Breakfast Shrimp, first appeared.

### **THE GROOVY 70'S- A FONDUE PARTY**

What says more about the 1970's than fondue? It's dy-no-mite! It's funky, hip, and far out too!

### **THE BEST OF LOWCOUNTRY CUISINE**

Celebrating the most famous dishes in Lowcountry Cuisine. Come hungry and ready to EAT HISTORY!







The Historic Table in The French Quarter



The Historic Table in Ansonborough



The Historic Table South of Broad

## THE DETAILS

### A SEVEN COURSE FEAST

Throughout history, when family, friends, colleagues, and even enemies, got together it was a time of celebration. It was a time to impress; a time to indulge; a time to escape; and a time to imbibe. Therefore, The Historic Table does not offer a simple “luncheon” or “dinner.” They only do FEASTS!!!!

Feasts are served in a style of “Service a la Française,” which today we call family style. Your feast will include bread, soup, three entrees, three sides, two desserts, and two candies. You will not leave hungry, and guests are encouraged to take leftovers home with them!

### A THREE FLIGHT WINE TASTING

We can add Certified Sommelier to the list of Mike’s many talents. He will guide your guests on the popular wines and/or spirits of the time covered in your theme. Special note: This is included in the price of the feast. IS THE FEAST 21 AND OVER? The Historic Feast is actually designed for people of all ages, however those under 21 will not be able to participate in the three flight wine tasting.

### A HISTORY PRESENTATION

Mike loves to inform his guests as much as possible. A history presentation is available during the feast at no added cost. It will be specific to your theme, and can cover any issues you like. Special note: Some events may not want a long presentation. You may opt out of the presentation if you like.

## **AUTHENTIC TABLEWARE**

Up to 32 people, Mike will provide authentic china, glassware, and flatware to your event and it will be a sit down dinner. He'll also provide linens as well. You are welcome to provide centerpieces for the table, but be aware don't get something too big! We need room to fit all the platters of food!

For 33 people and more, your feast will be a buffet, and more modern tableware will be provided.

## **MINIMUM AMOUNT OF GUESTS FOR THE HISTORIC TABLE TO SERVE A FEAST**

The minimum amount of guests for The Historic Table is only 6.

## **HOW LONG DOES THE FEAST LAST?**

Most feasts last around 2 and a half hours, but they can be adjusted to fit your needs.

## **GEOGRAPHIC LOCATIONS THE HISTORIC TABLE SERVES**

The Historic Table will come anywhere in the South Carolina Low Country, including Charleston, Berkeley, Dorchester, Colleton, Beaufort, and Georgetown Counties. We'd be happy to travel further as well, but a travel fee may apply.

## **DOES THE LOCATION NEED A FULL KITCHEN?**

Although a full kitchen is nice to have, it is not required. Mike can bring induction burners, food warmers, etc., if needed. Only requirements would be a sink and countertops to place equipment.

## **FOOD ALLERGIES AND RESTRICTIONS**

Mike tries to do as much as he can to keep the dishes as authentic as possible, but he will adjust receipts to accommodate allergies and restrictions. Be aware, the authenticity may be sacrificed. Two restrictions that are difficult to accommodate are dairy and vegan/vegetarian.

# **THE NUMBERS**

## **HOW TO BOOK**

An information sheet is provided at the end of this portfolio. Fill out the information sheet to the best of your ability and send it to [mike@thehistorictable.com](mailto:mike@thehistorictable.com). Mike will then put together an inclusive proposal for your perusal.

## **HOW FAR IN ADVANCE TO BOOK**

It is recommended booking our services 2-3 months in advance to ensure availability.

## **IS A DEPOSIT REQUIRED**

A deposit of 33% of the total amount is required to secure the date. The deposit becomes non-refundable 30 days prior to the feast to cover costs and loss of business in case of a cancellation.

## **WHEN MUST THE FEAST BE PAID IN FULL**

The feast must be paid in full 7 days prior to the event, and must be paid with a credit or debit card.

## **PRICE PER PERSON**

Pricing is tiered depending on the number of guests:

\$179/person for 6-12 people

\$169/person for 12-33 people

\$159/person for 33 or more people

Special note: Price per person does not include applicable sales tax and a 20% gratuity, which is not taxed.



Mike and Karen look forward to serving you at The Historic Table!

Historic Table Interest/Information Sheet

Date wanted \_\_\_\_\_

Name \_\_\_\_\_ Group/Organization \_\_\_\_\_

Number of guests \_\_\_\_\_ Phone number \_\_\_\_\_

Theme \_\_\_\_\_ Email address \_\_\_\_\_

What is the occasion? \_\_\_\_\_

Are all guests 21 and over? \_\_\_\_\_

If no, how many under 21? \_\_\_\_\_

Any known food allergies/restrictions in group? \_\_\_\_\_

If yes, please describe? \_\_\_\_\_

Location of Historic Feast \_\_\_\_\_

Address \_\_\_\_\_

Is parking available for the Historic Table \_\_\_\_\_

Does location have a full kitchen (stove/oven/refrigerator/sink) \_\_\_\_\_

If no, please describe the staging area? \_\_\_\_\_

What shape is the table(s)? \_\_\_\_\_

Approximate dimensions of table(s) \_\_\_\_\_

Would you like a historic presentation? (If no, Chef Mike will just briefly introduce the food \_\_\_\_\_. If yes, long or short? \_\_\_\_\_)

Additional notes \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_