

CATERING MENU

HORS D'OEUVRES MEAT

Lamb Lollipop

Herb crusted and served with balsamic mint jelly

Lamb Meatballs

Cucumber tzatziki on a mini fork

Pecan Crusted Chicken Skewer

Basil aioli

Chicken & Waffle Bites

Maple cream sauce

Sweet Tea Chicken Skewer

Local peach chutney

Beef Short Rib Potato Panake

Short rib served on a potato pancake with horseradish crema

Beef Tenderloin Slider

Horseradish cream OR Green peppercorn cognac sauce with crispy onions

Beef Carpaccio Crostini

Shaved parmesan, capers, shallots, marinated arugula

Nonna's Meatballs

Grated parmesan and tomato basil sauce on a mini fork

Lowcountry Eggrolls

Smoked pulled pork, collard greens with sweet or gold BBQ sauce

Carolina Pulled Pork Sliders

Smoked BBQ pulled pork with our signature coleslaw and fried pickles

Mini Croque Monsier

Black forest ham, gruyere cheese, mornay, dijon

Deviled Eggs

Duck confit or hickory smoked bacon

Mac & Cheese Eggrolls

Hickory smoked bacon drizzled with chipotle crema

HORS D'OEUVRES SEAFOOD

Smoked Salmon Canape

Capers and dill, creme fraiche

Tuna Tartar

Fried rice cake with ginger, sesame sauce

Poke Bite

Sesame seeds, sesame oil, and scallions

Seared Ahi Tuna Wonton Crisps

Wasabi crema

Mini Shrimp Tacos

Lime slaw and Baja sauce

Chipotle Shrimp Skewer

Honey and lime crema

Coconut Shrimp

Apricot and Thai chili

Mini Po' Boy

Grilled/fried shrimp OR oysters, shredded lettuce and remoulade

HORS D'OEUVRES
SEAFOOD
CONT'D

Shrimp Ceviche Tasting

Housemade tortilla chips

Crab & Corn Fritters

Sriracha aioli

Crab Cake Bites

Lump Crab with remoulade OR red pepper coulis

She Crab Soup

Served in shot glasses or demitasse cups

Deviled Eggs

With smoked salmon OR caviar

Fried Oyster Crostini

creamed spinach and caramelized onion

Bacon Wrapped Scallops

Thai chili

Clam Chowder & Hush Puppy

Served in demitasse cups

HORS D'OEUVRES
VEGETARIAN

Fried Green Tomatoes

Honey goat cheese dressing

Mini Tomato Pie

Heirloom tomatoes and cheese filling

Stuffed Mushrooms

Parmesan risotto OR herbed stuffing

Zucchini Fritters

Chipotle crema and chives

Olive Tapenade Crostini

Whipped feta and tahini

Butternut Squash Flatbreads

Caramelized onion, marinated arugula, Italian blend cheeses, lemon zest

Deviled Eggs

Dusted with Hungarian paprika

Fried Cheese Ravioli Tasting

tomato basil OR spinach cream sauce

Arancini (fried risotto balls)

Filled with mozzarella or mushroom ragout

Mac & Cheese Eggrolls

chipotle crema drizzle

Goat Cheese Crostini

Whipped goat cheese and fig compote

Fried Goat Cheese

Honey drizzle

Brie Crostini

Pear OR cranberries, walnuts and honey

Burrata Crostini

Heirloom tomatoes, pesto and balsamic glaze

BISCUIT AND SLIDER STATIONS

Buttermilk Biscuit Bar

Jams, butters, preserves, honey -hot and regular

Southern Chicken Biscuit

House sauce, green tomato chow chow

Ham Biscuit

Country OR black forest with cheese and chive mayo

Pimento Cheese Biscuit

Creamy pimento, cheddar and gouda

Fried Green Tomato Biscuit

Pimiento cheese

*Buttermilk biscuits and brioche sliders

Carolina Pulled Pork Slider

Choice of 3 sauces, signature coleslaw and fried pickle

Tamari Short Rib Slider

Pickled red onion, Asian slaw, sriracha mayo

Beef n Cheddar Slider

Beef tenderloin, cheese sauce, horseradish cream, crispy onions

Beef Tenderloin Slider

Creamy Gorgonzola, crispy onions,

Cheeseburger Slider

Cheddar OR American cheese, housemade thousand Island, pickle

Fried Chicken Slider

Maple butter OR house sauce

DISPLAY STATIONS

Cheese

Imported and domestic cheeses, berries, grapes, honey, jams, crackers

Charcuterie

Cured meats, sausages, pate, mustards, pickled vegetables, toasted breads

Antipasto

Cured meats, roasted eggplant, roasted peppers, olives, marinated artichokes, burrata mozzarella, pesto, tomatoes, crostini

Garden

Raw vegetables, roasted vegetables, dips, fruit, hummus, crackers, pita chips

Salmon

Smoked and/or poached with accompaniments

Seafood

Raw and/or roasted oysters, shrimp cocktail with accompaniments

Grazing

A little bit of everything: meats, cheeses, fruits, nuts, chocolates, vegetables, dips/hummus, honey/jams, crackers/crostini

CARVING STATIONS

Beef Tenderloin

Herb and green peppercorn encrusted
Served with horseradish cream

Prime Rib

Sea salt and peppercorn encrusted
and au jus

Slow Smoked Flank Steak

Served with chimichurri

Stuffed Pork Loin

Mushrooms, bacon and apples

Bacon Wrapped Pork Tenderloin

Peach glaze

Spiral Ham

Honey-citrus glaze

Herb Crusted Turkey Breast

Cranberry-citrus relish

ACTION STATIONS AND BARS

Mac & Cheese

Toppings: green onions, crispy onions, bacon,
tomatoes, broccoli, cheddar cheese, jalapenos

Pasta

Marinara and Alfredo. Toppings chicken,
Italian sausage, mushrooms, broccoli,
Parmesan, petite peas

Mashed Potato

Bacon, cheddar cheese, sour cream,
scallions, crispy onions

Taco

Corn and flour tortillas, black beans,
cilantro-lime rice, asada, chipotle-
honey chicken, salsas, guacamole

French Fry

Beer Cheese, bacon, chili, tomatoes,
scallions, sour cream, jalapenos

Shrimp & Grits

Tasso gravy, vegetarian gravy, corn relish,
tomatoes, scallions, smoked gouda

Soba Noodle

Cucumber, radish, edamame, shaved
carrots, red cabbage, snow peas, sesame
seeds, pickled ginger

Poké

Poke tuna, shrimp, edamame,
cucumber, sticky rice, ponzu, sesame
seeds, spicy mayo, jalapeno slices,
mango

SMALL PLATE STATIONS

THESE ARE SET UP FOR SOCIABLE GATHERINGS WHERE GUESTS
HAVE TIME TO MINGLE AND NOT BOUND BY A STRICT TIMELINE
(OPEN FOR 2 HOURS)

Tacos

Steak-chimichurri steak, corn/flour tortillas
Chicken -chipotle honey
Fish-baja

Petite Beef Filet

Roasted rosemary fingerling potatoes,
asparagus spears

Braised Beef Short Rib

Mashed potatoes, baby carrots

Lamb Chop

Sweet potato puree, roasted
asparagus

Tuscan Chicken

Orzo, Italian style green beans

Coq au vin Chicken Blanc

Herbed rice, spring peas

Greek Chicken

Red pepper, olives, feta, saffron rice

Chicken Piccata

Lemon, capers, angel hair pasta

Chicken Marsala

Marsala, mushrooms, risotto

Southern Fried Chicken

Fried chicken, mac & cheese, collards
or southern style green beans

Lowcountry Shrimp & Grits

Tasso ham with corn tomato relish

Seared Scallops

White wine risotto, mushroom blend

Crab Cakes

Remoulade, lemon roasted asparagus

Seared Salmon

Lemon burre blanc, herbed rice,
asparagus spears

Fried Ravioli

Sun-dried tomato cream or
spinach cream sauce

Vegetable Couscous

Seasonal vegetables with herbed
couscous

Cheesy polenta

Mushroom ragout OR blistered cherry
tomatoes in wine reduction

Tamari Short Rib Slider

Pickled red onion, Asian slaw, sriracha
mayo

ENTREES
BUFFET-PLATED -
FAMILY STYLE

WE SUGGEST CHOOSING TWO OPTIONS FOR YOUR GUESTS.
*SERVING STYLE MAY BE DEPENDENT ON NUMBER OF GUESTS AND
VENUE

Herb Crusted Beef Tenderloin

Horseradish cream

Flank Steak

Chimichurri

Braised Beef Short Rib

Red wine braised

Stuffed Chicken

Spinach and Italian blend cheeses

Southern Fried Chicken

Ancho honey drizzle

Roasted Chicken

Lemon and herb rubbed

Chicken Piccata

Lemon juice, butter, caper sauce

Chicken Marsala

Mushrooms and marsala wine sauce

Marinated Greek Chicken

Red peppers, olives, artichoke hearts,
feta

Coq au vin Chicken Blanc

white wine braised chicken, shallots,
carrots

Herb Crusted Pork Tenderloin

Fig and mushroom sauce

Herb Crusted Pork Loin

Peach chutney

Smoked Pulled Pork BBQ

Our signature dry rub with 3 sauce
options

Seared Salmon Filet

Lemon dill cream sauce

Signature Lump Crab Cakes

Remoulade OR red pepper coulis

Lowcountry Shrimp & Grits

Tasso ham gravy with blistered cherry
tomato and corn relish

Lowcountry Boil

Red skin potatoes, corn cobs, smoked
sausage, shrimp, butter and Old Bay

Toasted Four Cheese Ravioli

With tomato cream OR spinach cream
sauce

Butternut Squash Ravioli

Brown butter sage sauce

Ricotta Gnocchi

Nonna's marinara sauce, grated
parmesan

SALADS

Signature Spring Salad

Mixed greens, romaine, strawberries, red onion, candied pecans, balsamic goat dressing

Signature Fall Salad

Mixed greens, romaine, green apple, raisins, candied walnuts, champagne or bacon vinaigrette

Panzanella Salad

Mozzarella, heirloom tomatoes, toasted Italian bread, basil, EVOO and balsamic

Garden Salad

Romaine, tomatoes, cucumbers, shaved carrots, red onion, croutons, house dressing

Classic Caesar

Romaine, shaved Parmesan, croutons, Caesar dressing

Arugula Salad

Goat cheese, candied walnuts, pickled onions, vinaigrette

VEGETABLES

Green Beans

Options: Amadine (almonds), buttered, Southern, or Italian style

Collard Greens

Options: Southern or vegetarian

Roasted Asparagus

Grated parmesan and lemon

Broccolini

Garlic parmesan crusted

Roasted Root Vegetables

Carrots, turnips, beets, parsnips

Seasonal Vegetables

Sauteed or roasted with aromatics

Roasted Brussel Sprouts

Honey balsamic glaze

Glazed Baby Carrots

Honey and Sherry

Southern Succotash

Sweet corn, lima beans, tomatoes, onions, peppers, okra

Creamed Spinach

Creamy mozzarella and parmesan

STARCHES

WE SUGGEST CHOOSING ONE OR TWO OPTIONS FOR YOUR GUESTS.
*SERVING STYLE MAY BE DEPENDENT ON NUMBER OF GUESTS AND VENUE

Mashed Potatoes*

Garlic-Boursin-Loaded-Mascarpone

Roasted Potatoes

Red or fingerling with aromatics

Potatoes au Gratin

Creamy garlic and thyme

Whipped Sweet Potatoes

Buttered, warming spices

Signature Mac & Cheese*

Creamy four cheese blend

Herbed Basmati or Wild Rice

Made with aromatics and sliced almonds

Charleston Red Rice

Southern or vegetarian

Curried Couscous

Shaved carrots, currants, almonds

Farro

Garlic, cranberries, walnuts

*Mashed potatoes and Mac & Cheese can be made into a bar with toppings.

SOUPS AND DIPS

She Crab Soup

Crab roe and Sherry

Tomato Bisque

Creamy roasted tomatoes

Butternut Squash Soup

Creme fraiche

Lowcountry Crab Dip

Served with toasts and crackers

Spinach Artichoke Dip

Served with toasts and crackers

Pimento Cheese Dip

Served with toasts and crackers

DESSERTS

*SERVING STYLE MAY BE DEPENDENT ON NUMBER OF GUESTS

Bread Pudding

Lemon blueberry- Espresso Bourbon - Praline

Southern Banana Pudding

Fresh whipped cream

Cobblers

Peach- Mixed Berry

Fruit Crisps

Summer fruit- Apple

Dark Chocolate Flourless Torte

Topped with fresh raspberries

Hot Chocolate & Mini Donuts

Chocolate Chip Cookies

Chocolate Fudge Brownies

S'mores Station

Graham crackers, marshmallows, Hershey's chocolate, roasting sticks

Crepe Station

Served with fruits, chocolates, and other accompaniments

LATE NIGHT SNACKS

Chicago Style Hot Dog

Sweet relish, yellow mustard, white onion, sport peppers, dill pickle, tomatoes, celery salt, poppy seed bun

Grilled Pimento Cheese

With tater tots

Poutine Cups

Cheese curds and gravy

Mini Corn Dog Sticks

Honey mustard

Chicken Quesadilla

Lime crema

Mini Sliders

Cheeseburger or Fried Chicken

Soft Pretzel

Served with beer cheese