

CATERING MENU

HORS D'OEUVRES MEAT

Lamb Lollipop

Herb crusted and served with balsamic mint jelly

Mini Lamb Gyro

Cucumber tzatziki on a mini pita

Pecan Crusted Chicken Skewer

Basil aioli

Chicken & Waffle Bites

Maple cream sauce

Chicken Satay

Peanut sauce

Beef Tenderloin Crisp

with balsamic caramelized onion and herbed cheese

Beef Tenderloin Slider

Horseradish cream with crispy onions

Beef Carpaccio Crostini

Shaved parmesan, capers, shallots, marinated arugula

Nonna's Meatballs

with marinara, parmesan and basil

Lowcountry Eggrolls

Smoked pulled pork, collard greens with sweet BBQ sauce

Pork Belly Bao Buns

Shredded carrot, cucumbers, cilantro, spicy mayo sauce

Mini Croque Monsier

Black forest ham, gruyere cheese, mornay, dijon

Thai Meatball

Served on tasting spoon

Carnitas Tostada

Slow roasted shredded pork with pineapple salsa

HORS D'OEUVRES SEAFOOD

Smoked Salmon Canape

Capers and dill, creme fraiche

Tuna Tartare Cup

with ginger, sesame sauce

Seared Ahi Tuna Wonton Crisps

Wasabi crema

Mini Po' Boy

Fried shrimp OR oysters, shredded lettuce, tomatoes and remoulade

Mini Shrimp Tacos

Lime slaw and Baja sauce

Chipotle Shrimp Skewer

Honey and lime crema

Coconut Shrimp

Apricot and Thai chili

HORS D'OEUVRES SEAFOOD CONT'D

Shrimp Ceviche Tasting

Housemade tortilla chips

Crab & Corn Fritters

Sriracha aioli

Crab Cake Bites

Lump crab with remoulade

Deviled Eggs

With smoked salmon OR caviar

Fried Oyster Crostini

creamed spinach and caramelized onion

Bacon Wrapped Scallops

Thai chili

HORS D'OEUVRES VEGETARIAN

Fried Green Tomatoes

Honey goat cheese dressing

Mini Tomato Pie

Heirloom tomatoes and cheese filling

Stuffed Mushrooms

Parmesan risotto

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

Elote Fritter

Queso fresco, lime crema, cilantro

Arancini (fried risotto balls)

Filled with mozzarella or mushroom ragout

Mac & Cheese Eggrolls

Chipotle crema

Goat Cheese Crostini

Whipped goat cheese and fig compote

Watermelon Bites

Topped with feta and mint

Brie Crostini

Pear, walnuts and honey

Burrata Crostini

Heirloom tomatoes, pesto and balsamic glaze

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

SOUPS AND DIPS

She Crab Soup

Butternut Squash Soup

Tomato Bisque Soup

Pimento Cheese Dip

Lowcountry Crab Dip

Spinach Artichoke Dip

SALADS

Signature Spring Salad

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

Signature Fall Salad

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

Panzanella Salad

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

Garden Salad

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

Classic Caesar

Romaine, shaved Parmesan, croutons, Caesar dressing

Arugula Salad

Goat cheese, candied walnuts, pickled onions, vinaigrette

ENTREES
BUFFET - PLATED

SPLIT PLATES ARE AVAILABLE FOR MORE OPTIONS
*SERVING STYLE MAY BE DEPENDENT ON NUMBER OF GUESTS AND
VENUE

Herb Crusted Beef Tenderloin

Horseradish cream

Grilled Flank Steak

Chimichurri

Braised Beef Short Rib

Cabernet Demi

Stuffed Chicken

Spinach and Italian blend cheeses

Southern Fried Chicken

Ancho honey drizzle

Roasted Chicken

Lemon and herb rubbed

Chicken Piccata

Lemon and wine caper sauce

Chicken Marsala

Mushrooms and marsala wine sauce

Marinated Greek Chicken

Red peppers, olives, artichoke hearts,
feta, and red onion

Coq au vin (Chicken) Blanc

white wine braised bone in chicken,
bacon, shallots, carrots, mushrooms,
pearl onions

Chicken Francese

white wine lemon butter sauce

Herb Crusted Pork Tenderloin

Fig, pancetta 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

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

Mushroom Ravioli

Parmesan cream sauce

STARCHES

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

Mashed Potatoes*

Options: 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

Polenta

Creamy Parmesan and gruyere

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

VEGETABLES

Green Beans

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

Collard Greens

Options: Southern or vegetarian

Roasted Aparagus

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

CARVING STATIONS

Beef Tenderloin

Herb and green peppercorn encrusted
Served with horseradish cream

Prime Rib

Sea salt and peppercorn encrusted
and au jus

Grilled Flank Steak

Served with chimichurri

Stuffed Pork Loin

Mushrooms, bacon and apples

Bacon Wrapped Pork Tenderloin

Peach glaze

Herb Crusted Turkey Breast

Cranberry-citrus relish

STATIONS AND BARS

Mac & Cheese

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

Pasta-Action Station

Marinara and Alfredo. Select toppings:
chicken, Italian sausage, mushrooms, broccoli,
parmesan, petite peas

Mashed Potato

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

Taco- choose up to 2

Carne Asada -chimichurri, pickled red
onions, queso fresco, jalapenos
Chicken-chipotle honey marinade,
slaw, radish
Fish- Baja sauce, cilantro lime slaw
Carnitas-pineapple salsa, cilantro

French Fry

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

Shrimp & Grits

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

Sliders & Biscuits

Burgers- cheese, pickle and house sauce
Fried Chicken-maple butter sauce
Fried green tomato-pimento cheese
Beef Tenderloin-crispy onion, horseradish
cream sauce

Lowcountry Boil

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

SMALL PLATES - COCKTAIL STYLE RECEPTION

CURATED SMALL PLATE EXPERIENCE

DELIGHT YOUR GUESTS WITH A SELECTION OF THREE ARTFULLY CRAFTED SMALL-PLATE DISHES. EACH CREATION WILL BE INDIVIDUALLY PRESENTED ON ITS OWN PLATE AND THOUGHTFULLY POSITIONED AT DIFFERENT POINTS THROUGHOUT THE VENUE, INVITING GUESTS TO EXPLORE AND INDULGE AT THEIR OWN PACE.

THIS SERVICE OFFERS A FLUID, UNHURRIED DINING EXPERIENCE, FREE FROM THE FORMALITY OF A SET SCHEDULE.

Steak Frites

Sliced flank steak, chimichurri, fries

Braised Short Rib

mashed potatoes, seasonal vegetables

Street Tacos-Choose up to 2

Steak-chimichurri steak

Chicken -chipotle honey

Fish-baja

Carnitas-pineapple salsa

Served with black bean & corn salad

Lamb Chop

Sweet potato puree, roasted asparagus

Huli Huli Chicken

Hawaiian style chicken with grilled pineapple and jasmine rice

Mediterranean Chicken Kebab

Saffron rice, tzatziki, chickpea salad

Southern Fried Chicken

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

Chicken Satay

Fluffy coconut rice and peanut sauce

Panko Crusted Chicken

Lemon zested panko chicken served with pesto linguine

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 Cheese Raviloi

Sun-dried tomato cream or spinach cream sauce

Eggplant Rollatini

Ricotta filled, housemade marinara

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

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

Fish & Chip Cup

with remoulade

Mini Corn Dogs

Honey mustard

Chicken Quesadilla

Lime crema

Mini Sliders

Cheeseburger or Fried Chicken

Soft Pretzel

Served with beer cheese

Poutine Cups

Cheese curds and gravy