



MAIN COURSES

**CHEF-ATTENDED  
TAPAS STATIONS**

**GRILLED PETITE FILET**

*Roasted Garlic Mashed Potatoes,  
Seasonal Vegetables*

**BRAISED SHORT RIB**

*Sea Salt Roasted Fingerling Potatoes,  
Seasonal Vegetables*

**PECAN ENCRUSTED CHICKEN**

**BREAST WITH BOURBON  
MAPLE MUSTARD SAUCE**

*Herb Roasted Baby Red Potatoes,  
Seasonal Vegetables*

**SOUTHERN PLATE**

*Fried Chicken, Mac and Cheese,  
Traditional Collards*

**JUMBO LUMP CRAB CAKE**

*Lemon Dill Sauce, Roasted Asparagus*

**SEARED SCALLOPS**

*Champagne Risotto, Asparagus*

**FRIED GREEN TOMATO  
& CRAB SALAD NAPOLEON**

**PAN SEARED LOCAL FISH**

*Sustainable White Fish, Citrus Beurre  
Blanc. Charleston Gold Rice Pilaf,  
Roasted Broccolini*

**BOURBON PEACH BARBEQUE  
PORK TENDERLOIN**

*Mac and Cheese, Seasonal Vegetables*

**SHE CRAB RAVIOLI WITH  
SHERRY CREAM SAUCE**

*Seasonal Vegetables*

**EGGPLANT CAPRESE STACK**

*Fresh Tomatoes, Mozzarella, Pesto,  
Seasonal Vegetables*

**SOUP & SALAD DUO**

*She Crab Soup, Rosemary & Rye Salad,  
Cornbread with Honey Butter*

**FRIED GREEN TOMATO SALAD**

*Fried Green Tomato, Arugula, Crumbled  
Goat Cheese, Pickled Pepper, Cornbread  
Croutons, Balsamic Reduction*