



*Priced per person excluding taxes and service fees. We recommend selecting three to four items.*

**ROAST BEEF CROSTINI**

*Balsamic Caramelized Onion,  
Gorgonzola Cream*

**BEEF TENDERLOIN**

**PARMESAN CRISP**

*Arugula, Horseradish Cream*

**BRAISED BEEF SHORT**

**RIB TOSTADA**

*Honey Poblano Cream,  
Pickled Red Onion*

**BEEF BRISKET BISCUIT**

*Caramelized Onions, Gruyere Cheese,  
and Roasted Garlic Aioli*

**FRIED CHICKEN & WAFFLE BITE**

*Belgian Waffle, Maple Dijon Drizzle*

**LAMB LOLLIPOP**

*Tzatziki Sauce*

**SOUTHERN BUTTERMILK**

**FRIED CHICKEN BITE**

*Spicy Sauce, Slaw, and Pickle*

**CAROLINA PULLED**

**PORK WONTON**

*Crispy Wonton, Creamy Cole Slaw,  
Spicy Pickle Relish*

**MINI BRAISED PORK TACO**

*Red Cabbage and Cilantro Slaw*

**CHEDDAR & HERB BISCUIT**

*Topped with Pimento Cheese, Prosciutto,  
Pickled Green Tomato Relish*

**BACON WRAPPED DATES**

*Stuffed with Herbed Goat Cheese*

**DUCK CONFIT & BLUE CORN**

**GRITS TASTING**

*Crispy Onion and Cranberry Reduction*

**BAO BUN**

*Pork Belly, Chicken, or Beef. Sticky Sauce,  
Carrot, Cilantro, Pepper*

**MINI CHARCUTERIE BOARD**

*Chef's Choice Italian Meats, Cheeses,  
and Breads*



*Priced per person excluding taxes and service fees. We recommend selecting three to four items.*

PESTO SHRIMP CROSTINI

*Chopped Shrimp Tossed with Pesto, Prosciutto*

SHRIMP SKEWER

*Remoulade Sauce*

SHRIMP & GRITS TASTING

MINI BAJA SHRIMP TACO

*Red Cabbage Slaw, Baja Sauce*

SMOKED SALMON BLINI

*Puff Pastry, Smoked Salmon,  
Lemon Dill Cream, Black Caviar*

BACON WRAPPED SCALLOPS

SCALLOP & CHAMPAGNE RISOTTO

MINI POKE BOWL

*Lime, Sesame Oil, Asian Seasonings*

TUNA TARTARE WONTON

*Lime, Sesame Oil, Asian Seasonings*

PICKLED SHRIMP

*Citrus Pickle, Aromatic Herbs and Spices*

LOWCOUNTRY BOIL CROQUETTE

*Diced Smoked Sausage, Shrimp, Red Potatoes,  
Corn, Southern Seasonings, Panko Encrusted,  
Cocktail Sauce*

MINI CRAB CAKES

*Lemon Dill Aioli*

SHE CRAB SOUP SHOOTER

CHARLESTON CRAB DIP CROSTINI

OYSTER SHOOTER

*Cucumber Mignonette and Cocktail Sauce*

OYSTER ROCKEFELLER

MINI LOBSTER ROLL

*Maine Lobster, Split Top Bun, Scallion,  
Lemon Caviar*

LOCAL CEVICHE

*Citrus, Avocado, Onions, Peppers*



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**GOAT CHEESE & FIG CROSTINI**

*Goat Cheese, Thyme and Red Wine  
Infused Fig Compote*

**CAPRESE SKEWER**

*John's Island Tomatoes, Fresh  
Mozzarella, Basil, Balsamic Reduction*

**HEIRLOOM CAPRESE**

**PARMESAN TUILE**

*Balsamic Pearls*

**SOUTHERN DEVILED EGGS**

*Classically Made or Assorted Toppings*

**MUSHROOM &  
GRUYERE TARTLET**

*Thyme Garlic, Truffle Oil*

**DUCK CONFIT EGG ROLL**

*Bok Choy, Carrots, Ginger,  
Red Bell Peppers*

**STRAWBERRY BRIE CROSTINI**

*Honey Whipped Bris, Basil Chiffonade*

**MINI TOMATO PIE**

*John's Island Tomatoes, Onion, Basil*

**MAC & CHEESE CUPCAKES**

*Topped with Aged Gouda  
and Crispy Prosciutto*

**FRIED MACARONI &  
PIMENTO CHEESE BITE**

*Spicy Aioli*

**FRIED GREEN TOMATO**

*Panko Encrusted, Pimento Cheese,  
Crumbled Bacon or Herbed Goat Cheese  
and Red Pepper Jelly*

**STUFFED MUSHROOMS**

*Creamy Spinach, Artichoke, Parmesan*

**TOMATO BASIL SOUP SHOOTER**

*Mini Grilled Pimento Cheese  
Sandwich Garnish*



HORS D'OEUVRES  
SEASONAL FAVORITES

*Priced per person excluding taxes and service fees. We recommend selecting three to four items.*

*SPRING & SUMMER*

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WATERMELON &  
WHIPPED FETA BITE

*Pickled Shallot, Basil Puree,  
Balsamic Pearls*

GRILLED CORN FRITTER

*Topped with Pimento Cheese*

TOMATO, STRAWBERRY,  
BASIL BRUSCHETTA

MARGARITA SHRIMP SHOOTER

*Tequila Lime Marinated Shrimp,  
Fruit Salsa, Salted Rim*

MARINATED BEEF SATAY

*Topped with Fresh Chimichurri Sauce*

*FALL & WINTER*

.....

POMEGRANATE GLAZED PORK  
TENDERLOIN CROSTINI

*Honey Thyme Whipped Goat Cheese,  
Balsamic Reduction, Toasted Pistachio*

ROASTED BEET TOPPED FRIED  
GOAT CHEESE CROQUETTE

*Arugula, Champagne Vinaigrette*

ROSEMARY CROSTINI

*Baked Brie & Cranberry Relish*

ROASTED BUTTERNUT  
SQUASH SOUP SHOOTER

*Crème Fraiche, Parmesan Crisp*

MINI CHICKEN POT PIE

*Fresh Vegetables, Pan Sauce,  
Topped with Buttermilk Biscuit*



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# HORS D'OEUVRE DISPLAYS

## LOWCOUNTRY GARDEN BISTRO

*Seasonal Vegetables, Fruits, Domestic and Imported Cheeses, an Assortment of Crackers, and Housemade Dips*

## VEGETABLE CRUDITE

*Seasonal Vegetables with Buttermilk Ranch or Creamy Dill Dip*

## FRUIT

*Seasonal Fruit with Honey Lime Dip*

## DOMESTIC & IMPORTED CHEESE

*Gourmet Crackers*

## BRUSCHETTA

*Crostini with Classic Caprese, Roasted Eggplant Parmesan, Creamy Spinach Artichoke*

## ANTIPASTI

*Assorted Italian Meats, Cheeses, Marinated Vegetables, and Italian Breads*

## ASIAN FUSION

*Shrimp Wontons, Chicken and Beef Satay with Peanut Dipping Sauce, Vegetable Spring Rolls, and Tuna Tartare Rice Wafer*

## THE PHILLY SPECIAL

*Hot Roast Beef Sliders with Horseradish Sauce, Mini Philadelphia Cheese Steaks, Roast Pork & Broccoli Rabe Sliders, Pizza Crostini, Soft Pretzels with Assorted Mustards*

## ITALIAN SUMMER MARKET

*Mozzarella, Tomato and Basil Skewers, Italian Meats and Cheeses, Roasted Vegetables, Olives, Chilled Tortellini Skewer with Pesto Dipping Sauce, Prosciutto Wrapped Asparagus, Italian Breads*

## FRIED GREEN TOMATO

*Fried Green Tomatoes with Pimento Cheese, Bacon Crumbles or Goat Cheese, Red Pepper Jelly*



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# SOUP & SALAD

*SOUP*

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TOMATO BASIL BISQUE

*Asiago Crostini*

CHARLESTON SHE CRAB SOUP

CREAMY SHRIMP BISQUE

*Crème Fraîche Drizzle*

ROASTED BUTTERNUT SQUASH

*Parmesan Crisp, Crème Fraîche Drizzle*

POTATO & LEEK

SEASONAL GAZPACHO

*Garlic Crouton*

*SALAD*

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TRADITIONAL CAESAR SALAD

*Herbed Croutons and Parmesan Crisp*

ROSEMARY & RYE SALAD

*Local Greens, Candied Pecans, Strawberries,  
Goat Cheese Crumbles, Balsamic Vinaigrette*

PANZANELLA BREAD SALAD

*Tuscan Style Bread Salad with Fresh  
Tomatoes, Shaved Red Onion, Mozzarella,  
Basil, Balsamic Reduction*

SPINACH SALAD

*Spinach, Dried Cranberries, Gorgonzola,  
Mandarin Oranges, Walnuts, Citrus  
Vinaigrette*

ICEBERG WEDGE

*Bacon Crumbles, Diced Tomatoes,  
and Bleu Cheese Dressing*

BURRATA SALAD

*Grilled Peaches, Mission Fig, Frisée,  
Balsamic Reduction*

CHEF'S SEASON SALAD

*Ask About Our Local Produce-Inspired Salad*



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*





### SHRIMP & GRITS STATION

*Local Shrimp Simmered in a White Wine and Butter Sauce with Bacon, Garlic, Bell Pepper, Onion, and Celery, Parmesan Grits*

### MAC & CHEESE STATION

*Southern or Three Cheese Macaroni*

*Toppings Include: Diced Scallions, Diced Tomatoes, Smoked Bacon Crumbles, Bleu Cheese Crumbles, Shredded Cheddar Cheese*

### MASHED POTATO STATION

*Smashed Potatoes*

*with Toppings of Sautéed Mushrooms, Scallions, Cheddar Cheese, Parmesan Cheese, Sour Cream, Roasted Garlic Butter, Crumbled Bacon*

### PULLED PORK SLIDER STATION

*Fresh Baked Slider Rolls, Smoky Pulled Pork, Choice of Three Barbeque Sauces, Coleslaw, Spicy Pickle*



## BISCUIT SLIDER STATION

- *Cheddar and Herb Biscuit, Shaved Ham and Dijon Cream*
- *Chive Biscuit Sliced Turkey, Brie, Arugula, Cranberry Aioli*
- *Cheddar and Herb Biscuit, Fried Chicken, Spicy Aioli*
- *Buttermilk Biscuit, Barbecue Pork and Bleu Cheese Coleslaw*
- *Chive Biscuit, Roast Beef, Horseradish Cream, Caramelized Onions*
- *Cheddar and Herb Biscuit, Fried Tomato, Bacon, Lettuce, Pimento Cheese*

## CHEF ATTENDED PASTA STATION

*Penne and Farfalle Pasta*

*Choice of Two Sauces: Pesto, Basil Cream, Marinara, Ala Vodka, or Alfredo.*

*Choice of Toppings: Mushrooms, Peppers and Onions, Broccoli, Chicken, Italian Sausage, Poached Shrimp, Parmesan and Mozzarella Cheese*

## TACO STATION

*Flour Tortillas or Lettuce Wraps with Choice of Two: Tequila Lime Chicken, Carnitas Pork, Blackened Mahi Mahi, Garlic Lime Shrimp, Braised Beef*

*Choice of Toppings: Red Cabbage Slaw, Fresh Salsa, Guacamole, Baja Sauce, Lime Crema, Cheddar Cheese, Sautéed Peppers and Onions.*



*Sides on the following page*

GRUYERE, ARUGULA & PROSCIUTTO  
STUFFED CHICKEN BREAST

*Caramelized Shallot Pan Sauce*

BUTTERMILK FRIED CHICKEN

PECAN ENCRUSTED CHICKEN BREAST

*Bourbon Maple Mustard Sauce or Dijon Cream*

HERBED MUSHROOM & PARMESAN  
STUFFED CHICKEN BREAST

BRAISED BEEF SHORT-RIBS

*Slow Roasted in Red Wine, Thyme, Garlic*

GRILLED SKEWER DUO

*Marinated Beef and Chicken, Seasonal Vegetables*

GRILLED MAHI MAHI

*With Fresh Pesto OR Lemon Dill Cream*

WILD MUSHROOM RAVIOLI

*Porcini Cream Sauce*

CAPRESE RAVIOLI, VODKA SAUCE

EGGPLANT ROLLATINI

*Rolled with Three Cheese Blend, Marinara,  
Encrusted with Panko Parmesan*

SWEET TEA PORK TENDERLOIN

BALSAMIC MARINATED PORTABELLA

*Topped with Tomato, Garlic, Spinach, and Parmesan*

BOURBON MAPLE GLAZED SALMON

DIJON & PANKO ENCRUSTED SALMON

LOWCOUNTRY BOIL (FROGMORE STEW)

*Shrimp, Potatoes, Sweet Corn, Andouille Sausage,  
Southern Spices*

PETITE FILET MIGNON

*Cabernet Demi Glace*

PETITE FILET MIGNON  
WITH LUMP CRAB CAKE

*Thyme Au Jus, Lemon Dill Sauce*

PETITE FILET WITH  
LOCAL JUMBO SHRIMP

*Steak au Poivre*

GRILLED LOCAL CATCH

*Fresh Pesto or Lemon Dill Cream*

SHRIMP & GRITS

*Local Shrimp Simmered in a White Wine  
and Butter Sauce with Bacon, Garlic,  
Bell Pepper, Onion Celery Parmesan Grits*

*SIDES*

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*Seasonal Roasted Vegetables*

*Oven Roasted Asparagus with Parmesan & Lemon Zest*

*Broccoli Parmesan*

*Roasted Broccolini*

*Sautéed Green Beans with Bacon & Onion  
or Mushrooms and Shallot*

*Southern Vegetable Succotash*

*Traditional or Vegetarian Collards*

*Herb Roasted Baby Red, Fingerling, Garlic Mashed  
or Au Gratin Potatoes*

*Pimento Cheese or  
Carolina Stone Ground Grits*

*Charleston Red Rice*

*Champagne Risotto*

*Southern or Three Cheese Macaroni & Cheese*

*Fresh Baked Dinner Rolls & Herb Butter*

*Fresh Baked Corn Bread or Biscuits with Honey Butter*



*Served with Dinner Rolls, Herb Butter, Dijon Cream, and Horseradish Cream*

GARLIC, HERB, & BALSAMIC MARINATED FLANK STEAK

GRILLED BEEF TENDERLOIN

*Cabernet Demi Glaze*

ROAST PRIME RIB

*Thyme Au Jus*

CAROLINA PORK TENDERLOIN

*Bourbon Peach Barbeque Glaze*

GARLIC & HERB ENCRUSTED PORK TENDERLOIN



*Seasonal Roasted Vegetables*

*Oven Roasted Asparagus with Parmesan & Lemon Zest*

*Broccoli Parmesan*

*Roasted Broccolini*

*Sautéed Green Beans with Bacon & Onion  
or Mushrooms and Shallot*

*Southern Vegetable Succotash*

*Traditional or Vegetarian Collards*

*Herb Roasted Baby Red, Fingerling, Garlic Mashed  
or Au Gratin Potatoes*

*Pimento Cheese or  
Carolina Stone Ground Grits*

*Charleston Red Rice*

*Champagne Risotto*

*Southern or Three Cheese Macaroni & Cheese*

*Fresh Baked Dinner Rolls & Herb Butter*

*Fresh Baked Corn Bread or Biscuits with Honey Butter*



LATE-NIGHT SNACKS

*Customized Menus are Encouraged and Available Upon Request.*

CHEESEBURGER SLIDERS

GOURMET GRILLED CHEESE

PEPPERONI PIZZA CROSTINI

MINI PHILLY CHEESE STEAKS

*Choice of Chicken or Steak, American Cheese, Sautéed Onions*

SOFT PRETZELS

*Served with Mustard or Beer Cheese*

BONELESS BUFFALO WINGS

*Celery, Creamy Bleu Cheese*



*Customized Menus are Encouraged and Available Upon Request.*

STRAWBERRY SHORTCAKE STATION

*Baked Shortcake, Angel Food Cake, Strawberries,  
Chantilly Cream, Fresh Julienned Mint*

CHOCOLATE MOUSSE WITH FRESH FRUIT

BLUEBERRY BUCKLE CAKE

*Lemon Cake, Blueberries, Sweet Buttery Streusel*

FIREFLY CHOCOLATE PECAN PIE TARTLET

SEASONAL COBBLER

CHARLESTON TREATS

*Lemon Squares, Praline Pecan Bites, and Charleston Blondie Bites*

CHURROS WITH CHOCOLATE & CARAMEL





*Customized Menus are Encouraged and Available Upon Request.*

*NONALCOHOLIC BEVERAGES*

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**COFFEE STATION**

Regular and Decaffeinated Coffee  
*Half and Half, Sugar, Sweet and Low, Equal, Splenda*  
*\*Add Tea*

**DELUXE COFFEE STATION**

Regular and Decaffeinated Coffee  
*Half and Half, Irish Cream Creamer, Vanilla Creamer Sugar Cubes,*  
*Sweet and Low, Equal, Splenda, Caramel Sauce, Chocolate Shaving,*  
*Whipped Cream*

**SWEET SIPPING STATION**

*Guest Choice of Three: Sweet Tea, Unsweetened Iced Tea, Lemonade,*  
*Arnold Palmer, Citrus Infused Water, Cucumber Mint Infused Water,*  
*Berry Infused Water, or Seasonal Infused Water*