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RECEPTION PACKAGES
Love In The Lowcountry \$30.00

All Packages offer your choice of hors d'oeuvres and dinner stations at a per person cost. In addition to the per person price, will be your on-site labor, tax, and service fee. Packages are not customizable. We offer many options in our full hors d'oeuvres and dinner menu and would be happy to design any custom menu upon request.

Hors D'oeuvres

Please select two:

Roast Beef Crostini with Balsamic Caramelized Onions and Gorgonzola Cream

Creamy Collard Green Wonton

Charleston Crab Tartlet

Fried Green Tomato Topped with Pimento Cheese and Bacon Crumbles

Southern Deviled Egg

Buttermilk Fried Chicken Bite with Southern Spice Aioli

Garlic and Herb Roasted Shrimp Skewer with Lemon Dill Aioli

Salad

Served, Preset, or Rocks Glass Salad Station

Chef's Green Salad

Mixed Greens Salad with House Vinaigrette

Dinner Stations

Please select two:

Barbeque Pulled Pork, Fresh Baked Slider Rolls, Coleslaw, and Spicy Pickles

With choice of Southern Mac and Cheese OR Sautéed Green Beans

Shrimp and Grits

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

Pan Seared Chicken Breast with Tasso Ham Cream Sauce OR Grilled Chicken with Muscadine Lemon

Butter Sauce

With Smashed Potatoes OR Sautéed Green Beans



RECEPTION PACKAGES

Charleston Charm \$38.00



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Hors D'oeuvres

Please select two:

Fried Chicken Topped Pecan Waffle Bite with Maple Dijon Drizzle

Smoky Beef Brisket Topped Buttermilk Biscuit with Caramelized Onions, Gruyere Cheese, and Roasted Garlic Aioli

Roast Beef Crostini with Balsamic Caramelized Onions and Gorgonzola Cream

Carolina Pulled Pork Wonton with Creamy Coleslaw and Spicy Pickle Relish

Mini Braised Pork Taco with Red Cabbage Cilantro Lime Slaw and Lime Crema

Charleston Crab Tartlet

Shrimp OR Fish Po Boy Bite

Fried Green Tomato Topped with Pimento Cheese and Bacon Crumbles

Creamy Collard Green Topped Wonton

Southern Deviled Egg

Seasonal Bruschetta

Strawberry and Honey Whipped Brie Crostini with Basil

Salad

Served, Preset, or Rocks Glass Salad Station

Rosemary & Rye Salad

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

Down South Salad

Chopped Romaine, Diced Cucumber, Carrots, Tomato, Red Onion, Toasted Pecans, Buttermilk Ranch

Traditional Caesar Salad

Housemade Croutons

Carving Stations

Served with Fresh Baked Dinner Rolls, Herb Butter, Dijon Cream, and Horseradish Cream

Garlic, Herb, and Balsamic Marinated Flank Steak

Bourbon Peach Barbeque Glazed Pork Tenderloin

Garlic and Herb Encrusted Pork Tenderloin

Tapas “Small Composed Plate” Stations

Please select two:

Pecan Encrusted Chicken Breast with Dijon Cream Tapas

With choice of Southern Mac and Cheese OR Smashed Potatoes OR Sautéed Green Beans

Shrimp and Grits

Local Shrimp Simmered in a White Wine Butter Sauce with Bacon, Garlic, Bell

Pepper, Onion, and Celery Served over Parmesan Grits

Pasta Tapas

Penne Ala Vodka with Shaved Parmesan and Basil Chiffonade OR Farfalle with Fresh Pesto and Blistered

Tomato