

PLATED DINNERS



ENTRÉES

GRUYÈRE, ARUGULA & PROSCIUTTO
STUFFED CHICKEN BREAST
Caramelized Shallot Pan Sauce

LAMB CHOPS
Sweet & Russet Potato Gratin, Red Wine
Demi-Glace

PECAN ENCRUSTED CHICKEN BREAST
Bourbon Maple Mustard Sauce or Dijon Cream

HERBED MUSHROOM & PARMESAN
STUFFED CHICKEN BREAST

BRAISED BEEF SHORTRIBS
Slow Roasted in Red Wine, Thyme, Garlic

WILD MUSHROOM RAVIOLI
Porcini Cream Sauce

EGGPLANT ROLLATINI
Rolled with Three-Cheese Blend, Marinara,
Encrusted with Panko Parmesan

SEASONAL GRAIN BOWL
Tomato, Garlic, Spinach & Parmesan

SOY GINGER GLAZED SALMON
Charred Scallion, Julienned Carrot

FILET MIGNON
Cabernet Demi-Glace

PETITE FILET MIGNON & CRAB CAKE
Thyme Au Jus, Lemon Dill Sauce

PETITE FILET MIGNON & LOCAL SHRIMP
Steak au Poivre

PAN-SEARED COBIA
Gremolata, Citrus Beurre Blanc or Tomato Butter

SHRIMP & GRITS
Charleston Tomato Gravy

VEGETABLE PAELLA
Saffron Arborio Rice, Blackened Vegetables, Tofu

SIDES

2 Sides Per Entrée

Seasonal Roasted Vegetables

Oven Roasted Asparagus with Parmesan & Lemon Zest

Broccoli Parmesan

Roasted Broccolini

Sautéed Green Beans with Bacon & Onion
or Mushrooms & 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 Pilaf

Champagne Risotto

Three-Cheese Macaroni & Cheese

Fresh Baked Dinner Rolls & Herb Butter

Fresh Baked Corn Bread or Biscuits with Honey Butter