



## ***BUFFET MENU***

### **HORS D' OEUVRES**

**Corn Meal Fried Green Tomatoes**, Jalapeno and Peach Glaze, Whipped Feta

**Pampered Palate Deviled Eggs**, Fried or Traditional, Cornichons, Dijon, Himalayan Sea Salt

**Italian Sausage Bread**, Parmesan, San Marzano Tomatoes

**Petite Grilled Cheese Sandwiches**, Toasted Pecans, St. Andre Cheese, Pepper Marmalade, Sour Dough

**Tuna Tartare**, Wonton Chip, Wakame, Toasted Sesame, Thai Chili Aioli, Daikon

**Crab Cakes**, **Red Pepper Puree**, Lemon, Old Bay

**Shrimp and Grits Hand Pies**, Geechie Boy Grits, Tasso Ham, Holy Trinity, Caper Remoulade

**Manchester Farms Bacon Wrapped Quail**, Hoe Cake, Sorghum

**Prosciutto, Date and Asparagus Flat Bread**, Parmesan Béchamel, Saba

### **DISPLAYS & DIPS**

**Low Country Tasting Platter**, Pork Rinds, Pimento Cheese, Boiled Peanuts, Pickled Okra

**Artisan Cheese Display**, Bing Cherry Compote, Grilled Baguette, Mixed Nuts

**Charcuterie Display**, Chef Selected Cured Meats, Sweet Pepper Relish, Grilled Baguette, Whole Grain Mustard, Cornichons

**Crudité Display**, Seasonal Raw Vegetables, Ranch & Blue Cheese Dipping Sauces

**Fresh Fruit Display**, Seasonal Fresh Fruit, Honey Yogurt Dipping Sauce

**Chilled Local Seafood Display**, Based Upon Availability

**Shrimp Cocktail Display**, Cocktail Sauce, Lemon

### **Dips**

Assorted Cracker Selection, Carrots, Celery, Pita Bread

Options to Include:

- **South Carolina Shrimp Dip**, Cream Cheese, Peppers, Fresh Herbs
- **Lump Crab and Artichoke**
- **Roasted Red Pepper Hummus**
- **Pimento Cheese**
- **Caramelized Onion, Spinach, & Artichoke**

### **SALADS**

**Spinach Salad**, Hard Boiled Egg, Roasted Cippolini Onions, Corn Bread Croutons, Bacon-Maple Dressing

**Traditional Caesar Salad**, Romaine Lettuce, Sourdough Croutons, Parmesan Cheese, Caesar Dressing

**Mixed Green Salad**, Brown Butter Almonds, Dates, Goat Cheese, Sherry Vinaigrette

**Italian Chopped Salad**, Toasted Chickpeas, Parmesan, Artichokes, Crispy Prosciutto, Italian Vinaigrette

**Smoked Salmon**, Frisee Lettuce, Capers, Pumpnickel, Shallots, Dill, Whole Grain Mustard Vinaigrette

**Wedge Salad**, Crispy Braised Bacon, Basil Marinated Tomatoes, Red Onion, Blue Cheese Dressing

**Ciliegine Mozzarella**, Tomato, Arugula, Everything Bagel Spice, Saba, EVOO

### **MEAT & SEAFOOD OPTIONS**

#### **BEEF**

**Prime Rib of Beef**, Rosemary, Smoked Sea Salt, Au Jus, Horseradish

**Herb Roasted Filet of Beef**, Seasonal Accompaniments and Sauces

**New York Strip Steak**, Seasonal Accompaniments and Sauces

**Braised Beef Short Ribs**, Seasonal Accompaniments and Sauces

**Smoked Beef Brisket**, Assorted BBQ Sauces

**Seared Flank Steak**, Seasonal Accompaniments, Sauces

**Steak Kabobs**, Seasonal Vegetables, Chimichurri Sauce

#### **CHICKEN**

**Chicken Roulade**, Spinach, Ricotta, Parmesan, Seasoned Bread Crumbs, Seasonal Accompaniments and Sauces

**Smoked and Pulled**, Assorted BBQ Sauces, Slider Rolls

**Herb Roasted Chicken Quarters**, Seasonal Accompaniments and Sauces

**Prosciutto and Chicken Breast Roulade**

**Herb Breaded Chicken Scaloppini**, Seasonal Accompaniments and Sauces  
**Slow Roasted Bone in Chicken Thighs**, Crispy Skin, Sea Salt  
**Chicken Kabobs**, Seasonal Vegetables, Chimichurri Sauce

## **PORK**

**Lemon and Oregano Roasted Pork Loin**, Seasonal Accompaniments and Sauces  
**Smoked Pulled Pork**, Assorted BBQ Sauces, Slider Rolls  
**Crispy Braised Pork Belly**, Seasonal Accompaniments and Sauces  
**Slow Roasted Baby Back Ribs**, Choice of Dry Rub, Wet Rub or Ginger Soy  
**Herb Grilled Pork Tenderloin**, Seasonal Sauces & Chutneys

## **LAMB**

**Rosemary Roasted Rack of Lamb**, Seasonal Accompaniments and Sauces  
**Rosemary Roasted Leg of Lamb**, Seasonal Accompaniments and Sauces  
**Roasted Bone in Lamb Chop** (subject to availability), Seasonal Accompaniments and Sauces

## **SEAFOOD**

**Shrimp, Chicken and Sausage Jambalaya**, Cajun Seasoning  
**Shrimp and Grits**, Bacon, Scallions, Spicy Tomato Nage  
**Pan Roasted Local Fish**, Seasonal Preparations  
**Blue Crab Cakes**, Red Pepper Puree, Lemon  
**Seared Rare Tuna**, Cucumber and Radish Salad, Tamari Soy Broth, Thai Chili Aioli  
**Fresh Maine Lobster**, Seasonal Preparations  
**Grilled Shrimp Skewers**, Garlic, White Wine, Italian Herbs  
**Local Oysters**, Please inquire as to availability, Seasonal Preparations  
**Pan Seared Diver Scallops**, Seasonal Preparations  
**Lowcountry Boil**, Shrimp, Sausage, Sweet Corn, New Potatoes, Lemon-Old Bay  
**King Crab Legs**, Drawn Butter, Sea Salt

## **SIDE ITEMS**

### **VEGETABLES**

**Grilled Seasonal Vegetables**, Italian Herb Vinaigrette  
**Braised Napa Cabbage**, Sea Salt  
**Asparagus**, Lemon Oil, Toasted Almonds  
**Herb Roasted Seasonal Vegetables**  
**Bacon Braised Collard Greens**  
**Corn, Okra, Butterbean and Tomato Succotash**  
**Tomato and Pesto Stuffed and Grilled Avocado**  
**Sautéed Wild Mushrooms**, Chives, Truffle Butter  
**Caramelized Cauliflower**, Curry Butter  
**Creamy Cole Slaw**, Caraway Seed, Cider Vinegar  
**Patio Beans**, Butterbeans, Kidney, Great Northern, Vidalia Onions, Peppers, BBQ Sauce

## **STARCH**

**Whipped Potatoes** with the following flavorings:

- Traditional
- Boursin Cheese
- Loaded with Sour Cream, Bacon, Cheddar and Chives
- Roasted Garlic
- Caramelized Onion
- Sweet Potato

**Creamy Geechie Boy Mill Stone Ground Grits**

**Homemade Macaroni and Cheese Casserole**, Cheddar, Mozzarella

**Herb Roasted New Potatoes**, Rosemary, Thyme, Garlic

**Aged Cheddar Hashbrown Casserole**, Caramelized Onion

**Herb Roasted Sweet Potatoes**

**Hop N' John**- a classic southern staple

**Wild Mushroom Rice Pilaf**, Parsley

**Saffron Rice**, Smoked Paprika

**Charleston Red Rice**, Tomato, Andouille

**Sweet Potato Gnocchi**, Haricot Vert, Confit Cippolini Onions

**Warm Farro Salad**, Seasonal Vegetables, Lemon and Fresh Herb Vinaigrette

**Quinoa**, Tomato, Basil, Red Onion, Feta Cheese

**Potato Salad**, Celery, Red Onion, Parsley, Dijonaise

**Pasta Salad**

**Macaroni Salad**

## **BREAD**

Served with Softened Butter or Seasoned Extra Virgin Olive Oil

Toasted Baguette

Assorted Dinner Rolls

Homemade Geechie Boy Mill Corn Bread

## **DESSERTS**

**Key Lime Pie**, Candied Lime, Raspberry Puree, Chantilly Cream

**Coconut Fried Cheesecake**, Graham Cracker Ice Cream, Bradford Watermelon Molasses

**Huguenot Torte**, Granny Smith Apples, Pecans, Walnuts, Home Made Vanilla Ice Cream, Caramel

**Seasonal Fruit Cobbler**, Granola, Home Made Vanilla Ice Cream

**Flourless Chocolate Torte**, Raspberry, Cocoa Nibs, Fresh Berries

**Buttermilk Pie**, Apple Chips, Salted Caramel

**The Carolina Float**, Fudge Brownie, Homemade Vanilla Ice Cream, Cheerwine, Tart Cherries

\*\*\*Specialty Cakes and Custom Desserts are available upon request.\*\*\*

*\*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\**