



## ***BUFFET MENU***

### **HORS D' OEUVRES**

**Fried Green Tomatoes**, Pimento Cheese, Bacon Jam\*

**Tuna Tartare**, BBQ Spice, Mango, Grapeseed, Scallion, Toasted Corn Tortilla, Wasabi Aioli\*

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

**Bacon Wrapped Dates**, Danish Blue Cheese, Balsamic Gastrique\*

**Tomato Pie Tart**, Basil Pesto

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

**Smoked BBQ Chicken Hand Pies**, Sc Mustard BBQ Sauce, Sweet Pickle Relish

**Shrimp Ceviche**, Avocado, Cucumber, Bell Pepper, Red Onion, Cilantro, Thai Chili Vinaigrette, Endive

**Bacon Wrapped Scallops**, Truffle Honey\*

**Petite Gyro**, Roasted Red Pepper & Olive Tapenade, Tzatziki Sauce\*

### **DISPLAYS & DIPS**

**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

#### ***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 & SOUP**

**She Crab Soup**, Sherry, Blue Crab, Parsley

**Tomato & Cucumber Gazpacho**, Holy Smoke Olive Oil, Cilantro Sour Cream\*

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

**Mixed Green Salad**, Strawberries, Sliced Almonds, Cojita Cheese, Red Wine & Herb Vinaigrette\*

**Baby Spinach Salad**, Goat Cheese, Corn Bread Croutons, Candied Pecans, Smoked Bacon-Maple Vinaigrette\*

**Classic Caesar Salad**, Romaine Lettuce, Sour Dough Croutons, Parmesan Duo, House Made Dressing\*

**Caprese Salad** (Seasonal), Heirloom Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Maldon Sea Salt, Poppy Seeds, Balsamic\*

**Greek Salad**, Romaine Lettuce, Tomato, Cucumber, Feta, Olives, Greek Vinaigrette

## **MEAT & SEAFOOD OPTIONS**

### **BEEF**

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

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

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

**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

## **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**

**Traditional Cheesecake**, Cherry Compote, Shortbread Crust

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

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

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

**Vanilla and White Chocolate Bread Pudding**, Strawberry Compote, Vanilla Ice Cream\*

**Chocolate Mousse Cup, Espresso**, Chocolate Sauce, Seasonal Berries\*

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

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

\*These items can be prepared Gluten Free

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

