



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

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
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.