



CATERING MENU

CHARLESTON BOUTIQUE CATERING When you are looking for a caterer in Charleston to handle your wedding or another special event, you want exceptional food artfully and flawlessly delivered to your guests. You expect your caterer to have the artistic talent, logistical experience, and downright resourcefulness to make your whole event flow seamlessly. Blending all these elements, The Pampered Palate of Charleston, SC, offers delicious food and the consistently high level of service you expect to make your event perfect.

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HORS D' OEUVRES

COLD VEGETABLE

Filo Tarts, Goat Cheese, Cremini Mushroom, Red Onion Jam

Caramelized Pear Crostini, Mascarpone Cheese, Saba, Everything Bagel Spice

Bruschetta, Tomato, Fresh Mozzarella, Basil, Balsamic, Filo Shell

Compressed Watermelon Skewer, Mirin, Basil, Feta Cheese

HOT VEGETABLE

Petite Grilled Cheese, Pimento Cheese, Smoked Paprika

Marsh Hen Mills Grit Cakes, Cream Cheese, Tomato Jam, Chive Oil

Corn Meal Fried Green Tomatoes, Charleston Pimento Cheese, Bacon Jam

Whole Fried Okra, Buttermilk Marinated, Spicy Orange Marmalade

Boiled Peanuts, Salted or Cajun

Vegetable Spring Rolls, Asian Dipping Sauce, Toasted Sesame

Fried Mac and Cheese, Cheddar, Mozzarella, White Truffle

Risotto Croquettes, Parmesan Reggiano, Pesto, Smoked Tomato

Tomato Pie Tarts, Basil, Cheddar, Dukes Mayo

Mushroom Tart, Duxelle, Marsala, Blue Cheese, Fig Preserves

FLATBREADS

Wild Mushroom, Truffle Alfredo, Chives, Fresh Mozzarella, Parmesan EVOO

Ricotta, Chevre, Cremini, Charred Onion, Radicchio, Fig Jam

Roma Tomato, Pesto, Fresh Mozzarella

Prosciutto, Date and Asparagus, Parmesan Bechamel, Saba

Roasted Peaches, Arugula, Prosciutto, Ricotta, Reduced Balsamic

COLD SEAFOOD

Petite Lobster Salad Rolls, Split Top Bun, Celery, Lemon Aioli

Poached Shrimp Salad, Meyer Lemon, Fresh Herbs, Celery, Toast Point

Shrimp Ceviche, Avocado, Cucumber, Bell Pepper, Red Onion, Sweet Chili Vinaigrette

Smoked Salmon Mousse, Lemon Crème Fraiche, Caviar, Dill, Savory Waffle Cone

Tuna Tartare, BBQ Spice, Mango, Avocado Mousse, Wonton Chip

Mini Poke Bowl, Sashimi Tuna, Sweet Onion, Soy, Sushi Rice, Cucumber, Daikon

Shrimp Cocktail, Pickling Spice, Cocktail Sauce

HOT SEAFOOD

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

Fried Shrimp, Coconut, Curry, Cilantro

Prosciutto Prawns, Basil, Romesco Sauce

Bacon Wrapped Scallops, Truffle Honey, Chives

Shrimp and Grit Hand Pies, Geechie Boy Grits, Tasso Ham, Caper Remoulade

Lowcountry Baked Oysters, Deviled Crab, Parmesan

Fried Oyster, Buttermilk Marinated, Corn Meal, Horseradish Remoulade

Conch Fritter, Bell Pepper, Celery, Caper Remoulade

Shrimp Taco, Spicy Marmalade, Jicama-Cilantro Slaw

COLD MEAT

Pork Belly BLT, Romaine, Cherry Tomato, Garlic Mayo

Blackened Chicken Wraps, Red Pepper, Caramelized Onion, Cilantro

Grilled Beef Crostini, Boursin Cheese, Caraway, Pecan and Parsley Gremolata

Country Pork Pate, Red Onion Jam, Toasted Baguette

Deviled Eggs, Cornichons, Dijon, Maldon Sea Salt

“Bacon and Eggs”, Deviled Eggs, Bacon Jam, Scallions

HOT MEAT

Chicken and Waffles, Savory Waffle Cone, Maple Butter

Housemade Meatballs, Sweet Southern BBQ Sauce

Buffalo Chicken Tart, Valentina Hot Sauce, Blue Cheese

Crispy Pork Belly Lollipop, Unagi Sauce, Chives

Mediterranean Beef Skewer, Roasted Peppers, Red Onion, Cucumber Yogurt

Herb Roasted Lamb Skewer, Maldon Sea Salt, Mint Oil

Ginger Marinated Chicken Satays, Toasted Sesame, Spicy Peanut Sauce

Chorizo and Potato Hand Pies, Espelette, Chimichurri Sauce

Pork Belly Hand Pies, Napa Cabbage, Cilantro, Hoisin, Thai Chili BBQ

Southern Pork Empanada, Pulled Pork, Buttermilk Biscuit, Pickled Relish, Mustard BBQ

Pecan Encrusted Buttermilk Fried Chicken, Kentucky Bourbon, Sweet Potato

Duck Confit Strudel, Cream Cheese, Cranberry Coulis

Italian Sausage Bread, Parmesan, San Marzano Tomatoes

DIPS

Mix and match, all dips presented with Carrots, Celery and Water Crackers

South Carolina Shrimp Dip

Lump Crab and Artichoke Dip

Roasted Red Pepper Hummus

Pimento Cheese

Caramelized Onion, Spinach and Artichoke

TEA SANDWICHES & BISCUITS

Poached Chicken Breast, Red Grapes, Celery, Basil Aioli

Pimento Cheese, Scallion, Smoked Paprika

Genoa Salami, Parmesan, Roasted Peppers, Italian Herbs, Torta Roll

Local Shrimp Salad, Cajun Spices, Hawaiian Sweet Roll

Maine Lobster, Tarragon Aioli, Hawaiian Sweet Roll

Country Ham Biscuits, Apple Butter

Thick Cut Bacon, Sweet and Spicy Onion Marmalade, Cheddar Biscuit

Cucumber and Dill, Cream Cheese, White Bread

Beef Tenderloin, Boursin, Red Onion Jam

Fried Chicken, Pickles, Honey Mustard. Hawaiian Sweet Roll

DISPLAYS

Lowcountry Tasting Platter, Pork Rinds, Pimento Cheese, Boiled Peanuts, Pickled Okra

Charcuterie, Chef Selected Cured Meats, Sweet Pepper Relish, Baguette, Whole Grain Mustard, Housemade Pickles

Artisanal Cheese, Rustic Bread, Water Crackers, Seasonal Fruit, Date and Cherry chutney, Honeycomb

Crudit , Seasonal Raw Vegetables, Buttermilk Ranch and House Made Blue Cheese

Seasonal Fruit, Seasonal Fresh Fruit, Honey Yogurt

Harvest Vegetable, Selection of Raw and Grilled Vegetables, Seasonal Chutneys and Sauces, Rustic Bread

RAW BAR

Select Oysters on the Half Shell, Radish Mignonette, Hot Sauce, Cocktail, Lemon

Oyster Shooters, Tito's, House Bloody Mary Mix

Jumbo Lump Blue Crab Salad, Fresh Herbs, Lemon Juice, Fleur De Sel

Split King Crab Legs, Cocktail Sauce, Caper Remoulade

Poached Local Shrimp, Pickling Spices, Cocktail Sauce, Caper Remoulade, Lemon

Pickled Shrimp, Romaine Lettuce, Coriander, Fennel, Pepper, Red Onion

Maine Lobster, Cocktail Sauce, Tarragon Aioli

Chilled Calamari Salad, Fresh Herb Vinaigrette, Snap Peas, Red Peppers

Seared Rare Tuna, Sesame, Tamari Soy, Wasabi Aioli, Crispy Wontons

SALAD OPTIONS

****Plated, Stationary or Family Style Service*

Poached Apple, Crispy Prosciutto, Blue Cheese, Greens, Honey Mustard Vinaigrette

Shrimp Ceviche, Cucumber, Red Onion, Peppers, Avocado, Romaine, Cilantro, Sweet Chili Vinaigrette

Baby Spinach, Goat Cheese, Spiced Pecans, Crispy Onions, Maple Bacon Vinaigrette

Mixed Green, Boursin Cheese, Apples, Almonds, Raspberry Vinaigrette

Wedge, Crispy Pork Belly, Basil Marinated Tomatoes, Red Onion, Blue Cheese Dressing

Caprese, Tomato, Mozzarella, Greens, Basil, Saba, Everything Bagel Spice

Southern Spinach, Hard Boiled Egg, Roasted Pearl Onions, Corn Bread Croutons, Bacon-Maple Vinaigrette

Garden, Cherry Tomatoes, Cucumber, Carrots, Croutons, Balsamic Vinaigrette

Candied Beet and Goat Cheese, Walnuts, Baby Greens, White Wine Vinaigrette

Chopped, Kale, Romaine, Radicchio, Macadamia Nuts, Grapefruit, Feta, Persimmon Vinaigrette

Greek, Romaine Lettuce, Kalamata Olives, Feta Cheese, Tomato, Cucumber, Greek Vinaigrette

Caesar, Sourdough Croutons, Parmesan, Caesar Dressing

MEAT OPTIONS

****Stationary or Family Style Service*

Whole Roasted Prime Rib, Maldon Sea Salt, Horseradish, Au Jus

Whole Roasted Filet of Beef, Maldon Sea Salt, Horseradish, Bay Laurel Jus

Whole Roasted New York Strip, Maldon Sea Salt, Chimichurri Sauce

Smoked or Slow Roasted Beef Brisket, House Made BBQ Sauces

Braised Boneless Beef Short Ribs, Natural Cabernet Braissage, Maldon Sea Salt

Pan Roasted Leg or Rack of Lamb, Rosemary, Thyme, Garlic, Rosemary Jus, Horseradish, Mint Jelly

Herb Roasted Pork Loin, Whole Grain Mustard Dijonaise, Apple Cider Jus

Thyme and Rosemary Roasted Pork Tenderloin, Turkish Fig and Port Jus

Hickory Smoked Pulled Pork, Hawaiian Sweet Rolls, Housemade BBQ Sauces

Slow Roasted Baby Back Ribs, Dry Rub, Sweet or SC Mustard

Spiral Sliced Ham, Whole Grain Mustard, Brown Sugar and Chili Glazed

Hickory Smoked Pulled Chicken, Hawaiian Sweet Rolls, Housemade BBQ Sauces

Herb Roasted Chicken Quarters, Tarragon and Vidalia Onion Jus

Maple Leaf Farms Duck Breast, Apricot and Vouvray Gastrique

Crispy Duck Leg Confit, Port and Bing Cherry Jus

Panko Encrusted Chicken Roulade Options Served with Seasonal Sauces

*Spinach, Ricotta, Parmesan

*Portobello, Ricotta, Marsala

*Pimento Cheese

*Prosciutto, Ricotta

Kabobs, Beef, Lamb, Chicken, or Shrimp, Seasonal Vegetables, Chimichurri Sauce

SEAFOOD OPTIONS

****Stationary or Family Style Service*

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

Seared Rare Tuna, Cucumber, Radish and Cilantro Salad, Wasabi Aioli, Tamari Soy

Shrimp and Grits, Marsh Hen Mills Grits, Bacon, Scallions, Tomato Nage

Local Fish, Seasonal Preparation

Lowcountry Boil, Local Shrimp, Smoked Sausage, Corn on the Cob, New Potatoes, Cocktail Sauce, Lemon, Old Bay

Shrimp Scampi Skewers, Garlic, White Wine, Fresh Herbs

Steamed Local Oysters, Cocktail Sauce, Saltine Crackers, Hot Sauce

Steamed Snow or King Crab Legs, Salted Drawn Butter, Cocktail Sauce

Diver Scallops, Seasonal Preparation

VEGETABLE SELECTIONS

****Stationary or Family Style Service*

Grilled Seasonal Vegetables, Italian Herb Vinaigrette

Braised Napa Cabbage, Vidalia Onion, Garlic Sea Salt

Asparagus, Lemon Oil, Almonds

Herb Roasted Vegetables

Collard Greens, Bacon, Sweet Onion, Apple Cider Vinegar

Succotash, Corn, Okra, Butterbeans, Tomato

Wild Mushrooms, Chives, White Truffle

Roasted Cauliflower, Coconut and Yellow Curry

Patio Beans, Butterbeans, Kidney Beans, Vidalia Onion, Cheddar, Sweet BBQ

STARCH SELECTIONS

****Stationary or Family Style Service*

Whipped Potatoes available in the following preparations

Traditional, Boursin Cheese, Loaded with Sour Cream, Bacon, Cheddar and Chives, or Roasted Garlic

Roasted Sweet Potatoes, Olive Oil, Sea Salt, Fresh Thyme

Marsh Hen Mill Grits

Mac and Cheese Casserole, Mozzarella, Cheddar, Pepper Jack

Roasted New Potatoes, Rosemary, Thyme, Garlic

Hash Brown Casserole, Aged Cheddar, Vidalia Onion

Seasonal Pasta Selection

Rice Pilaf, Wild Mushrooms, Celery, Onion, Parsley

Saffron Rice, Holy Trinity, Smoked Paprika

Charleston Red Rice, Smoked Sausage, Peppers, Celery Onion, Tomatoes

Ricotta Gnocchi, Haricot Vert, Roasted Pearl Onions, Brown Butter, Sage

Faro "Risotto", Charred Scallion, Bacon, Parmesan

Carolina Gold Rice, Bay Laurel, Butter, Sea Salt

BREAD SERVICE

Bread Choices

Assorted Dinner Rolls, Buttermilk Biscuits, Corn Bread, French Baguette

Butter Choices

Garlic and Fresh Herb, Fire Roasted Red Pepper, Honey, Truffle and Sea Salt

THEMED STATIONS

Macaroni and Cheese Station, Available Topping Include Crispy Bacon, Scallions, Roasted Broccoli, Sautéed Mushrooms, Caramelized Onions, Fried Chicken Bites, Grilled Chicken, Honey Ham, Pulled Pork

Whipped Yukon Gold or Sweet Potato Bar, Available Toppings Include Cheddar Cheese, Bacon, Scallions, Caramelized Onions, Whipped Butter, Sour Cream, Gravy, Grilled Chicken, Fried Chicken, Pulled Pork

Slider Station

*Substitutions Allowed

Mini Cheeseburger Sliders, Bread and Butter Pickles, Chopped Onion, Ketchup, Mustard

Fried Chicken, Hawaiian Sweet Roll, Pickle

Crispy Pork Belly, Buttermilk Biscuit, Spicy Marmalade

Tater Tots or French Fries

Italian Station

*Substitutions Allowed

Mozzarella, Extra Virgin Olive Oil, Basil, Arugula, Aged Balsamic

Ricotta Gnocchi, Wild Mushrooms, Shaved Parmesan, Chives

Meatballs, San Marzano Marinara

Garlic Bread

Asian Station

*Substitutions Allowed

Chilled Lo Mein Salad, Snap Peas, Baby Corn, Bell Peppers, Cilantro, Toasted Sesame, Tamari Soy Vinaigrette

Pork Pot Stickers, Ginger Soy Dipping Sauce

Vegetable Spring Rolls, Duck Sauce

Grilled Chicken Satays, Spicy Peanut Sauce

BBQ Station

*Substitutions Allowed

Hickory Smoked Pulled Pork, Sweet Rolls, Assorted BBQ Sauces

Slow Roasted Ribs, BBQ Spice

Cole Slaw, Carraway, Cider Vinegar, Dukes Mayo

Patio Beans Butterbeans, Kidney Beans, Vidalia Onion, Cheddar, Sweet BBQ

Potato Salad, Celery, Onion, Parsley

Lowcountry Station

*Substitutions Allowed

Blue Crab Cakes, Red Pepper Puree, Lemon Old Bay

Shrimp and Grits, Bacon, Scallions, Tomato Nage

Charleston Red Rice

Corn Bread Muffins

Corn Maque Choux

Mexican Station

*Substitutions Allowed

Yukon Gold and Chorizo Empanada, Chimichurri Sauce

Shrimp Taco, Cojita Cheese, Serrano Peppers, Mango and Bell Pepper Slaw

Tortilla Chips, Salsa

Roasted Corn and Tomatilla Salad, Cumin, Bell Peppers, Black Beans

COMPOSED SMALL PLATED

Small plates are composed dishes that can be served on stations or passed. Most small plates will require the station to be chef attended. The following dishes can be customized to your preferences.

Seafood Options

Sautéed Shrimp, Marsh Hen Mills Grits, Bacon, Scallions, Lowcountry Tomato Nage

Blue Crab Cake, Cream less Cream Corn, Butter Beans, Red Pepper Puree

Pan Roasted Local Fish, Faro Risotto, Seasonal Vegetables, Tomato Jam

Seared Rare Tuna, Rice Noodles, Cucumber, Radish, Tamari Soy

Pan Roasted Local Fish, Jimmy Red Grits, Blue Crab, Asparagus, Brandy Butter

Lamb Option

Rosemary Roasted Rack of Lamb, Sweet Corn Spoon Bread, Haricot Vert, Marsala Jus, Mint Oil

Beef Options

Braised Beef Short Ribs, Ricotta Gnocchi, Shitake Mushrooms, Pearl Onions, Braising Juices
Filet of Beef, Aged Cheddar and Hash Brown Casserole, Grilled Asparagus, Glace, Sea Salt
Prime Rib, Yukon Gold Potato Gratin, Wild Mushrooms, Porcini Jus, Rosemary Salt
Spiced Flank Steak, Cream less Cream Corn, Fried Okra, Chimichurri Sauce

Poultry Options

Herb Encrusted Chicken Scaloppini, Cavatelli, Butterbeans, Corn, Cherry Tomatoes, Red Onion and Caper Relish
Spinach, Ricotta and Parmesan Chicken Roulade, Lowcountry Red Rice, Tomato Jam, Chive Oil
Crispy Duck Leg Confit, Carolina Gold Rice, English Peas, Mushrooms, Bing Cherry Jus

PLATED DINNERS

Entrees listed below will be served with accompanying vegetable appropriate to the season

Beef Tenderloin and Blue Crab Cake, Aged Cheddar and Hash Brown Casserole, Pepper Puree, Bay Laurel Jus

Beef Tenderloin, Boursin Whipped Potatoes, Green Peppercorn Jus

Stuffed Flounder, Local Blue Crab, Charleston Red Rice, Lemon Beurre Blanc

Herb Encrusted Fish, Bacon and Scallion Faro "Risotto", Tomato Jam

Pan Seared Jumbo Scallops, Ricotta Gnocchi, White Truffle Velouté

Glazed Bone in Pork Chop, Cajun Corn Maque Choux, Bourbon and Maple

Shrimp and Grits, Marsh Hen Mills Grits, Tasso Ham Gravy

Stuffed Chicken Roulade, Wilted Spinach, Ricotta, Truffled Sweet Potatoes, Gruyere Bechamel

Braised Beef Short Ribs, Yukon Gold Potato Puree, Cabernet Jus, Maldon Sea Salt, Sweet and Spicy Cabbage

LATE NIGHT SNACKS

Cheeseburger Slider, Pickles, Onions, Ketchup, Mustard Packets, Shoestring Fries

Mini Corn Dogs, Spicy Honey Mustard, Tater Tots

Crispy Chicken Wings, Togarashi, Sweet Chili Dipping Sauce

Soft Pretzels, Sea Salt, Irish Ale and Cheddar Fondue

Italian Sausage Bread, San Marzano Tomato Sauce

Carnitas Tacos, Shredded Pork, Cilantro, Sweet Onion

DESSERTS

The Pampered Palate offers a wide variety of dessert options for your event. Whether you are looking for a decadent selection of mini desserts and cupcakes or a composed dessert to compliment your plated meal we are more than happy to share our seasonal selections with you. We are also happy to coordinate wedding cakes for our clients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.