



PLATED DINNER 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*

Chefs Selection Charcuterie & Cheese Display, Fresh Bread, Crackers, Whole Grain Mustard, Pepper Relish, House Made Pickles*

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*

ENTRÉE

Low Country Surf and Turf, Pan Roasted Filet of Beef, Blue Crab Cake, Potato, Sweet Onion, Bell Pepper & Wilted Spinach Hash, Cabernet Jus, Maldon Sea Salt*

Crispy Local Fish, Fresh Herbs, Diced Tomatoes, Grated Parmesan Cheese, and Key Lime Beurre Blanc, Marsh Hen Mill Grits, Seasonal Vegetables*

Pan Roasted Local Fish, Stir Fried Saffron Rice, Local Shrimp, Holy Trinity, Asparagus, Romesco Sauce*

Local Shrimp and Geechie Boy Grits, Bacon, Scallions, Seasonal Vegetables, Low Country Tomato Nage*

Rosemary Roasted Rack of Lamb, Yukon Gold Twice Baked Potato, Seasonal Vegetables, Pecan & Mint Gremolata, Maldon Sea Salt, Sherry Jus *

Slow Braised Boneless Beef Short Ribs, Yukon Gold Whipped Potatoes, Mushroom, Tomato & Pearl Onion Ragout, Citrus, Horseradish, Italian Parsley*

Cajun Spiced Pork Tenderloin, Corn Maque Choux, Pimento Cheese Corn Bread Muffin, Bourbon and Maple Glaze*

Thyme Marinated Chicken Kabobs, Red Onion, Capers, & Arugula Farro “Risotto”, Pesto Vinaigrette

*****Bread Service is available upon request.**

DESSERT

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.