

HORS D'OEUVRES

Priced per 25 Pieces

Items below to be ordered in conjunction with additional reception items or dinners

COLD SELECTIONS

Tuscan Bruschetta, Heirloom Tomatoes, Herbs, Olive Oil, Sea Salt, Crostini 55⁺⁺

Pimento Cheese Finger Sandwiches *on Toasted Focaccia Bread* 55⁺⁺

Curried Chicken Salad *in a Pastry Shell* 65⁺⁺

Pepper-Crusted Beef *with Horseradish Cream on Crostini* 70⁺⁺

Petite BLT Sandwich *with Garlic Aioli* 75⁺⁺

Tomato, Mozzarella, & Basil-Pesto Skewers 75⁺⁺

Oyster Shooters *with Bloody Mary Mix* 100⁺⁺

Iced Jumbo Shrimp *with Horseradish Tomato Coulis* 100⁺⁺

HOT SELECTIONS

Vegetable Spring Roll *with Teriyaki Dipping Sauce* 70⁺⁺

Assorted Petite Quiche 75⁺⁺

Mushroom & Fontina Tarts 75⁺⁺

Local Shrimp Hushpuppies 75⁺⁺

Mini Baked Brie *with Seasonal Fruit* 75⁺⁺

Herb & Cheese-stuffed Mushroom Caps *with Crab Meat* 80⁺⁺

Chicken Satay *with Thai Peanut Dipping Sauce* 80⁺⁺

Beef Satay *with Soy Dipping Sauce* 90⁺⁺

Mini Beef Wellington 95⁺⁺

Barbeque Jumbo Shrimp *wrapped with Bacon* 110⁺⁺

Pan-seared Petite Charleston Crab Cakes *with a Cajun Remoulade* 115⁺⁺

RECEPTION DISPLAYS

20 Guest Minimum

Items below to be ordered in conjunction with additional reception items or dinners

Antipasto Table

Italian Cured Meats & Cheeses Mustard-Pickled Vegetables Sicilian-Style
Marinated Olives Toasted Baguettes & Crackers

14.95⁺⁺ PER PERSON

Chilled Seafood Display

Choice of three Seafood Selections:

Jumbo Shrimp • Marinated Mussels • Local Fish Ceviche
Select Oysters *on the Half Shell* • Chilled Cocktail Blue Crab Fingers

with choice of one of the following:

Crab Dip • Smoked Salmon Dip • Shrimp Dip
Horseradish • Cocktail Sauce & Lemons

19.95⁺⁺ PER PERSON

Seasonal Vegetable Crudité

Assorted Dipping Sauces

7.75⁺⁺ PER PERSON

Domestic & Imported Cheeses

Crostini & Water Crackers

8.50⁺⁺ PER PERSON

Seasonal Fruit Display

Sliced Fruit, Fresh Berries & Chantilly Cream

7.75⁺⁺ PER PERSON

Low Country Crab Dip

Sliced French Bread & Assorted Crackers

7.00⁺⁺ PER PERSON

House Made Hummus

Served with Pita Chips

6.00⁺⁺ PER PERSON

STATIONS

20 Guest Minimum

*Chef Fee of 150 per Station, offered for 1.5 Hours. Each station must be ordered for the entire guest count.
For Stationed Reception, a minimum of (3) Stations must be ordered.*

CARVING & ACTION

Skillet Seared Local Catch

Lemon Butter Sauce

Market Price⁺⁺ PER PERSON

Rosemary Crusted Pork Loin

Kentucky Bourbon, Apple Demi-Glace &
Buttermilk Biscuits

11.95⁺⁺ PER PERSON

New York Strip

Horseradish-Sour Cream, Au Jus
& Assorted Rolls

15.95⁺⁺ PER PERSON

PASTA

Choice of two types of pastas:

Tortellini · Penne · Bowtie

Choice of two toppings:

**Mushrooms · Asparagus
Caramelized Onions · Tomatoes
Squash · Olives**

Choice of two sauces:

**Alfredo · Marinara
Pesto · White Wine/Butter Sauce**

Served with Parmesan Cheese
& Garlic Bread

12.95⁺⁺ PER PERSON

Add Chicken, Sausage,
&/or Meatballs for 3.50⁺⁺ PER PERSON, PER MEAT

Add Shrimp for 6.50⁺⁺ PER PERSON

SIDES

*Must be ordered with at least three carving/action stations.
Each station side must be ordered for the entire guest count.*

6.95⁺⁺ EACH PER PERSON

Buttermilk Whipped Potatoes

Herb Roasted New Potatoes

Macaroni & Cheese

Beef Tenderloin

Madeira-Black Truffle Sauce, Horseradish
Grain Mustard & Assorted Rolls

17.95⁺⁺ PER PERSON

Local Shrimp & Geechie Boy Grits

Tasso Ham, Stewed Peppers & Onions

17.95⁺⁺ PER PERSON

Charleston Crab Cakes

Pan Seared to Order, Remoulade Sauce

18.95⁺⁺ PER PERSON

SALAD

Mixed Field Greens Salad

Choice of three toppings:

**Tomato · Cucumber · Carrot · Onion
Olives · Croutons · Cheddar**

Choice of two dressings:

**Balsamic Vinaigrette · Buttermilk Ranch
Italian · Green Goddess Dressing**

7.95⁺⁺ PER PERSON

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan
Cheese & Traditional Caesar Dressing

7.95⁺⁺ PER PERSON

Add Chicken for 3.50⁺⁺ PER PERSON, PER MEAT

Add Shrimp for 6.50⁺⁺ PER PERSON

Grilled Asparagus

Sautéed Green Beans

Grilled Squash, Zucchini, & Onions

THE PAVILION BUFFET DINNER

20 Guest Minimum
1.5 Hours & include Tea, Coffee, & Bread Service.

39.95⁺⁺ PER PERSON

SALADS

(Select One)

Garden Greens, Tomatoes,
English Cucumbers, Herbed Croutons
with Balsamic Vinaigrette

Iceberg Wedge, Crumbled Bacon,
Parmesan Cheese, Tomatoes
with Ranch Dressing

Penne Pasta, Marinated Onion,
Tomato, Basil, Parmigiano-Reggiano
with Creamy Oregano Vinagrette

Caesar Salad with Garlic Croutons,
Parmesan Cheese & Traditional
Caesar Dressing

ENTRÉES

(Select One OR Select Two for an additional 6⁺⁺ PER PERSON)

Beef Tenderloin Medallions with
Grilled Portabella & Garlic Butter

Grilled Chicken with Mustard
Glaze & Spinach

Herb-crusted Mahi Mahi
with Tomato Butter

Grilled Salmon with
Lemon Butter Sauce

STARCHES

(Select One)

Carolina Red Rice
Roasted Fingerling Potatoes

Buttermilk Whipped Potatoes
Geechie Boy Grits

VEGETABLES

(Select One)

Garlic Roasted Broccoli
Sautéed Green Beans

Grilled Squash, Zucchini & Onions
Sweet & Sour Collard Greens

THE ITALIAN BUFFET DINNER

20 guest minimum

42.95⁺⁺ PER PERSON

Buffet Dinners are offered for 1.5 Hours & include Tea, Coffee, & Bread Service.

STARTERS

(Select Two)

Caesar Salad *with* Garlic Croutons,
Parmesan Cheese & Traditional
Caesar Dressing

Antipasto Salad *with* Assorted Cured
Meats, Cheese, Olives, Roasted Red
Peppers & Red Wine Vinaigrette

Tomato, Fresh Basil &
Mozzarella Salad

Green Salad with Tomato, Cucumbers,
Red Onion & Balsamic Vinaigrette

Italian Sausage Soup

Tomato Basil Soup

ENTRÉES

(Select Two OR Select Three for an additional \$8.00 per person)

Lasagne Bolognese

Chicken Carbonara

Seafood Penne Pasta
with Alfredo Sauce

Roasted Beef Medallions
with Peppers & Onions

STARCHES

(Select Two)

Linguini *tossed with* Olive Oil

Parmesan Polenta

Olive Oil Smashed Potatoes

Baked Ziti with Roasted Tomato &
Basil Sauce, Fresh Mozzarella Cheese

THE SUNSET BUFFET DINNER

20 guest minimum

48.95⁺⁺ PER PERSON

Buffet Dinners are offered for 1.5 Hours & include Tea, Coffee, & Bread Service.

SALADS

(Select One)

Tossed Caesar Salad *with* Garlic Croutons,
Parmesan Cheese & Traditional
Caesar Dressing

Bibb Lettuce & Arugula blend,
Mandarin Oranges, Spiced Nuts,
Vinaigrette

Baby Field Greens, Local Goat
Cheese, Toasted Macadamia Nuts
& Lemon Raspberry Vinaigrette

Three Cheese Tortellini Salad,
Sun Dried Tomatoes, & Fresh Basil
with Red Wine Dressing

ENTRÉES

(Select Two OR Select Three for an additional \$8.00 per person)

Pepper Seared New York Strip,
Roasted Corn, Caramelized Onions
& Black Pepper Jus

Crabmeat Stuffed Carolina Flounder
with Roasted Red Pepper Puree

Pan Seared Atlantic Salmon Filet,
Sun Dried Tomato, Spinach, & Capers

Chicken Breast *with* Mushrooms,
Fontina Cheese Cream

STARCHES

(Select Two)

Geechie Boy Cheddar Grits

Buttermilk Whipped Potatoes

Carolina Red Rice

Roasted Red Potatoes &
Grilled Corn *with* a Chipotle Dressing

VEGETABLES

(Select One)

Roast Cauliflower *with* Grain Mustard

Roasted Corn, Tomatoes, & Bacon

Petite Roasted Vegetables *in* Basil Oil

Garlic Roasted Baby Carrots

HIGH TIDE BUFFET DINNER

20 guest minimum

65.95⁺⁺ PER PERSON

Buffet Dinners are offered for 1.5 Hours & include Tea, Coffee, & Bread Service.

SOUPS

(Select One)

White Bean & Country Ham Soup

Charleston She Crab Soup

Potato & Leek Soup

Gazpacho *(cold)*

Lobster Bisque

SALADS

(Select One)

Local Field Greens *with* Shaved Carrots, Radish & Cucumbers *with* Orange Raspberry Vinaigrette

Iceberg Wedge, Crumbled Bacon, Parmesan Cheese, Tomatoes *with* Ranch Dressing

Caesar Salad *with* Garlic Croutons, Parmesan Cheese, & Traditional Caesar Dressing

Grilled Vegetable & Farro Salad

ENTRÉES

(Select Three)

Grilled Beef Tenderloin
with a Chimichurri Sauce

Paella with Mussels, Local Fresh Fish, Shrimp, Rice, Chorizo & Green Peas

Marinated, Grilled Chicken
with a Corn *and* Tomato Salsa

Local Seared Grouper
with Olives, Tomatoes & Capers

Roasted Pork Loin
with a Lemon Thyme Jus

STARCHES

(Select Two)

Buttermilk Whipped Potatoes

Maple Roasted Sweet Potatoes

Potato Gratin

Truffled Macaroni & Cheese

Carolina Red Rice

VEGETABLES

(Select One)

Roasted Tomatoes *with* Squash & Zucchini

Grilled Asparagus *with* Hollandaise

Brussels Sprouts *with* Caramelized Onion & Bacon

Broccoli *with* Roasted Red Pepper Butter

Marinated Grilled Vegetables

LOW COUNTRY OYSTER ROAST

20 guest minimum

Chef Fee of \$150 | Includes Iced Tea and Dinner Rolls

45.95⁺⁺ PER PERSON

STEAMED OYSTERS

Offered for 45 minutes at the beginning of the event

Oysters *with* Lemons, Saltines, & Cocktail Sauce

SALADS

(Select Two)

Local Artisan Greens *with*
Vine Ripe Tomato, English Cucumber,
Bermuda Onions, & Balsamic Vinaigrette

Marinated Cucumber & Tomato Salad
Sweet & Sour Cole Slaw

Roasted Fingerling Potato Salad

ENTRÉES

(Select One OR Select Both for an additional 5.00⁺⁺ PER PERSON)

Pulled Pork

Grilled Barbeque Chicken

Add Lowcountry Boil with Corn, Potatoes, & Shrimp for an additional 7.00⁺⁺ PER PERSON

SIDES

(Select Two)

Charleston Red Rice, Sweet Peppers,
& Smoked Sausage

Green Beans & Bacon

Molasses Baked Beans

Sweet & Sour Collard Greens

Pimento Macaroni & Cheese

THE ARCTIC PLATED DINNER

Includes Coffee & Bread Service.

39.95⁺⁺ PER PERSON

Entrée counts must be given at least 7 days prior to the event and place cards must be provided to show which entrée each guest is to receive.

FIRST COURSE

(Select One)

- | | |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| Roasted Tomato Bisque <i>with</i> Fresh Herbs | Baby Spinach Salad <i>with</i> Grilled Vegetables, Feta Cheese <i>with</i> Greek Vinaigrette |
| Butternut Squash Bisque | Tossed Caesar Salad <i>with</i> Garlic Croutons & Traditional Caesar Dressing |
| Local Greens, Heirloom Tomatoes, Cucumber, Carrots <i>with</i> Balsamic Vinaigrette | Iceberg Wedge, Pickled Onions, Pepper Bacon, Cheddar Cheese <i>with</i> Buttermilk Ranch |

SECOND COURSE

(Select One OR Select Two for an additional 7.00 per person)

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|--------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| Pan Roasted Breast of Chicken, Roasted Red Bliss Potatoes & Mediterranean Vegetables | Beef Tenderloin Medallions, Buttermilk Whipped Potatoes & Roasted Asparagus, Red Wine Mushroom Sauce |
| Seared Atlantic Salmon, Sweet Potato Hash, Lemon Beurre Blanc & Braised Greens | Spice Rubbed Grilled Pork Loin, Buttermilk Whipped Potatoes, Sea Island Red Pea Succotash, Natural Pan Jus |
| Herb Crusted Mahi Mahi, Lemon Risotto & Green Beans | |

DESSERT COURSE

(Select One OR Select Two for an additional \$8.00 per person)

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|-----------------------------------------------------------------|--------------------------------------------------------|
| Warm Chocolate Brownie <i>drizzled in</i> Macadamia Nut Caramel | Chocolate Pecan Pie <i>with</i> Salted Bourbon Caramel |
| Wild Berry & Nut Bread Pudding | |

THE ASHLEY PLATED DINNER

Includes Coffee & Bread Service.

49.95⁺⁺ PER PERSON

Entrée counts must be given at least 7 days prior to the event and place cards must be provided to show which entrée each guest is to receive.

FIRST COURSE

(Select One)

Clam & Corn Chowder

Charleston She Crab Soup
with Aged Sherry

Country Ham & White Bean Soup

Lobster Bisque

Chef's Seasonal Soup Selection

SECOND COURSE

(Select One)

Artisan Greens, Heirloom Tomato,
Shaved Carrot, English Cucumber
with Balsamic Vinaigrette

Vine Ripe Tomato, Buffalo Mozzarella,
Fresh Basil, Extra Virgin Olive Oil
with Aged Balsamic

Classic Caesar Salad *with Herb Seasoned*
Croutons, Parmesan Cheese Curls

Greek Salad *with Cucumbers, Tomatoes,*
Kalamata Olives & Feta Cheese

Fried Green Tomatoes *with Pimento*
Cheese & Arugula

THIRD COURSE

(Select One OR Select Two for an additional 8 per person)

Paella with Mussels, Local Fresh Fish,
Shrimp, Rice, Chorizo & Green Peas

Pan Seared Local Grouper, Potato &
Cremini Hash *with a Tasso Ham Hollandaise*

Herb-Grilled NY Strip,
Boursin Whipped Potatoes,
Roasted Shallots & Asparagus

Pork Tenderloin Medallions, Lump
Crab *with Red Pepper Sauce & Root*
Vegetable Mash

Pan Roasted Free Range Chicken,
Mushroom Risotto, Haricots Verts *with*
Riesling Butter

Grilled Beef Tenderloin, Parmesan
Risotto, Braised Greens *with a Tomato*
Butter Sauce

DESSERT COURSE

(Select One)

Banana Bread Pudding *with Praline Caramel*

Frangelica Crème Brulée *with Biscott*

Southern Comfort Cheesecake
with Berry Compote