



Plated Dinners

Plated Dinners Includes Choice of Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Freshly Brewed Iced Tea. Additional courses may be added. Check with you Sales Manager for options and pricing.

Choice of Salad Course

Chef Garden Green Salad

Caesar Salad

Baby Spinach Salad with Feta, Roasted Peppers,
Red Onion and Candied Pecans

Greek Salad with Red Wine Lemon Vinaigrette

OR

Choice of Soup Course

Chilled Gazpacho

Shrimp Bisque

New England Clam Chowder

Roasted Corn Chowder

Country Chicken Noodle

Entrées

Grilled Filet of Beef and Lowcountry Crab Cake
with a Madeira Cream Sauce
Roasted Potatoes and Chef's Seasonal Vegetable
\$56

Grilled Beef Tenderloin with a Truffled Demi
Garlic Whipped Potatoes and Grilled Asparagus
\$50

Lowcountry Crab Cake with a Green Tabasco Cream
Wild Rice and Chef's Seasonal Vegetable
\$42



Grilled Breast of Chicken & Shrimp Skewer
with a Tarragon Cream
Adluh Grit Cake and John's Island Collards
\$42

Market Catch with Tarragon Beurre Blanc
Herb Garlic Grit Cake and Chef's Seasonal Vegetable
\$40

Roast Pork Loin with a Raisin and Apple Relish
Whipped Potatoes and Chef's Seasonal Vegetable
\$38

Chicken Picatta in a White Wine Tomato Caper Sauce
Roasted Vegetable Orzo Pasta
\$35

Basil Fettuccini
with Goat Cheese Fondue and Grilled Vegetables
\$23

Eggplant and Mozzarella Involtini
House Marinara and Vegetable Orzo Pasta
\$23

Chef's Five Course Tasting Menu
Customized Based on Requests
Starting at \$75
with Wine Pairing Starting at \$120



Dinner Buffets

Dinner Buffets Include Fresh Rolls and Butter, Ice Tea, Water and Freshly Brewed Coffee.

The Italian

Antipasto of Marinated Vegetables, Stuffed Peppers, Olives, Cheeses, and Salamis
Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings

Caprese Salad of Fresh Mozzarella, Tomato and Basil

Chicken Piccata Lightly Dusted and Served with a White Wine Lemon Caper Sauce

Roasted Vegetable Ravioli with a Pomodoro Sauce

Grilled Mahi Mahi with Roasted Tomato Relish

Seasonal Vegetables

NY Cheesecake with Chocolate Drizzle

\$45

BBQ on the Beach

Marinated Bleu Cheese Coleslaw

Roasted Corn and Tomato Salad with Basil Vinaigrette

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings

BBQ Ribs

BBQ Spiced Chicken

Cajun Mahi with Tomato Leek Sauce

Herb Roasted Potatoes

Corn on the Cob

Lowcountry Cornbread

Homemade Banana Pudding

OR

Fruit Cobbler

\$42

The Lowcountry

If Guest Count is Over 75, a Chef Fee will Apply to Maintain the Frogmore Stew

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings

Traditional Coleslaw

Frogmore Stew

Fried Chicken

Chef's Choice of Vegetables

Hoppin' John (Rice and Black Eyed Peas)

Cornbread and Biscuits

Assorted Pies and Cakes

\$39



Luau Buffet

Chef Fee of \$100 Required

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Chef's Choice of Dressing
Sweet & Sour Pineapple Chicken
Kahlua Roasted Pork
Char Grilled Mahi Mahi with Mango Pineapple Salsa & Chive Cream
Hawaiian Fried Rice
Citrus Green Bean Almandine
Chef's Choice of Desserts
\$52

Under the Palms

Pre-Tossed Salad with Bleu Cheese Crumbles, Fruit and Nuts

Choice of Three Entrees:

*Pan Seared and Herb Rubbed Chicken with a Crimini and Asparagus Demi
Sautéed Shrimp and Grits
Dry Rubbed Strip Loin with Chef's Au Jus
Lowcountry Crab Cakes with Creole Chive Cream
Grilled Chicken and Spinach Ravioli with a Madeira Cream Reduction*

Antipasto Display

Chef's Sautéed Vegetable

Choice of Fingerling Potatoes or Saffron Rice

NY Cheesecake Bar with Assorted Toppings

\$52

Ashley River Buffet

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Potato Salad
Brown Sugar Baked Beans
Southern Fried Chicken
BBQ Pulled Pork
Corn on the Cob
Corn Fritters
Bourbon Pecan Pie
\$40



Wine List

Champagne and Sparkling Wine

Veuve du Vernay, France	\$26
Villa Marra, Prosecco, Italy	\$38
Tattinger Brut, La Francaise	\$70
Moet & Chandon, White Star, France	\$80
Moet & Chandon, Brut Imperial Rose, France	\$100
Veuve Clicquot, Yellow Label, France	\$88
Moet & Chandon, Imperial Necture, France	\$90
Dom Perignon 1999	\$225

White Wines

Coastal Vines Chardonnay, CA	\$26
Hess Select Chardonnay, California	\$38
J Lohr Chardonnay, Arroyo Seco, CA	\$40
Seaglass Reisling, California	\$28
Crane Lake Sauvignon Blanc	\$26
Geyser Peak Sauvignon Blanc	\$32
Coastal Vines Pinot Grigio, CA	\$26
Santa Margherita Pinot Grigio, Italy	\$50
Caymus Conundrum, White Blend, CA	\$50

Red Wines

Coastal Vines Merlot, California	\$26
Red Rock Merlot, California	\$30
Coastal Vines Cabernet Sauvignon, CA	\$26
Aquinas Cabernet Sauvignon, Napa	\$35
Coastal Vines Pinot Noir, CA	\$26
Cycles Gladiator Pinot Noir, Central Coast	\$32
Rodney Strong Pinot Noir, Russian River	\$37
Kaiken Malbec, Mendoza, Argentina	\$37
Klinker Brick, Old Vine Zinfandel, Lodi	\$40
St. Francis RED, Sonoma, CA	\$37
Layercake Shiraz	\$40



Bar Service

Consumption Bar

Liquor

Top-Shelf - \$8

Mt. Gay, Makers Mark, JW Black, Kettle One, Hendricks Gin, Crown Royal

Premium - \$7

Captain Morgan, Jack Daniels, Dewar's, Sweet Tea Vodka, Stoli, Tanqueray, Seagrams VO

Standard - \$6

Bacardi, Jim Beam, Scoresby, Smirnoff, Gordon's, Sweet Tea Vodka, Seagrams 7

Beer

Domestic - \$4

Budweiser, Bud Light, Coors Light, Miller Light, Yuengling

Microbrew/Import - \$5

Corona, Amstel Light, Heineken, Beck's NA, Sam Adams Boston Lager, Michelob Ultra

Wine

House Wine - \$7 per glass, \$26 per bottle

Coastal Vines Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Merlot, and Cabernet

*A charge of \$80.00 per bartender will be charged for the first 2 hours of a **hosted** bar with an additional \$20.00 per bartender for each hour thereafter.
We require one bartender per 70 guests.*

*There is a 2 hour minimum for all **cash** bars and a bartender fee of \$100.00 per bartender with an additional \$30.00 per bartender for each hour thereafter.
We require one bartender per 50 guests*



Hosted Bar

Per-Person Pricing

All Bars include House Wines, Domestic and Import Beers, Sodas and Mixers

Top-Shelf Bar

1st Two Hours. . . \$34 Each Additional Hour. . . \$12

Premium Bar

1st Two Hours. . . \$27 Each Additional Hour. . . \$10

Standard Bar

1st Two Hours. . . \$21 Each Additional Hour. . . \$6

House Wine, Domestic & Import Beer

1st Two Hours. . . \$18 Each Additional Hour. . . \$5