



## Hors D'oeuvres

*Hors D'oeuvres are Ordered in 50-Piece Increments*

### Cold Selections

Chilled Jumbo Shrimp Served with Lemon Wedges and Cocktail Sauce  
\$4 per piece

Peppered and Seared Angus Tenderloin with Three Onion Confit on Garlic Crouton  
\$3.50 per piece

Seared Five Spice Duck Breast with a Soy Wasabi Cream and Toast Points  
\$3.50 per piece

Crab Tostadas with Avocado Relish  
\$3.50 per piece

Seared Ahi Tuna Served on a Wonton Crisp with Asian Slaw  
\$3.50 per piece

Honey Chicken Salad on Endive  
\$3.50 per piece

Antipasto Skewer of Olives, Feta and Artichokes  
\$3 per piece

Grape Tomato, Fresh Basil, Mozzarella Skewer  
\$3 per piece

Oak Smoked Salmon over Chive Crème Fraîche on English Cucumber Crouton  
\$3 per piece

Blue Cheese Crostini with Grapes and Honey  
\$3 per piece

Fresh Bruschetta on Toasted French Bread  
\$3 per piece

Passed hors d'oeuvre requests incur a \$50 fee.



## **Hot Selections**

Carolina Crab Cakes with Creole Rémoulade  
\$4 per piece

Coconut Shrimp with Curried Pineapple Chutney  
\$4 per piece

Seared Scallops Wrapped in Bacon with Citrus Spiked Mayonnaise  
\$3.50 per piece

Thai Spring Roll Served with a Sweet Chili Dipping Sauce  
\$3.50 per piece

Grilled Shrimp and Andouille Skewers  
\$3.50 per piece

Truffled Twice Baked Potatoes  
\$3.50 per piece

Chicken Satay with Peanut Dipping Sauce  
\$3.50 per piece

Conch Fritters with Mango Peppered Ginger Sauce  
\$3.50 per piece

Rosemary Infused Lamb Lollipops  
\$3.50 per piece (100 piece minimum)

Beef Empanadas  
\$3 per piece

Spanikopita with Traditional Tzatziki  
\$3 per piece

Southwestern Spring Rolls  
\$3 per piece

Spinach-Stuffed Mushroom Caps  
\$3 per piece

Chicken Potsticker  
\$3 per piece

Teriyaki Marinated Ham and Pineapple Skewer  
\$3



## Displays

### Stuffed Brie

Baked Wheel of Brie with Fruit and Pecans En Croute  
Served with Toasted Breads

\$65.00

*Feeds 30 people*

### Traditional Seafood Bar

*Minimum of 50 people*

Peel & Eat Shrimp, Crab Claws, Mussels and Clams  
Accompanied by Lemons, Cocktail Sauce and Horseradish

\$26

### Mediterranean Table

Assorted Marinated and Grilled Vegetables,  
Proscuitto, Provolone Stuffed Peppers, Salami,  
Assorted Cheeses, Tuscan Style Breads and Infused Oils

\$12

### Cheese Display

Imported and Domestic Cheeses  
with Fresh Fruit Garnish, Crackers, and Flat Bread

\$9

*Add Assorted Artesian Meats for \$3*

### Grilled Vegetable Display

Marinated Grilled Vegetables

\$7

### Vegetable Display

Selection of Garden Vegetables  
Served with Hummus, Bleu Cheese and Ranch Dressing

\$5

### Fruit Display

Sliced Seasonal Fruits and Berries  
Served with Honey Yogurt Dipping Sauce

\$5



### **Salad Bar Display**

Mesclun Greens

CHOOSE THREE: Tomatoes, Cucumbers, Carrots, Onions, Mushrooms, Bell Peppers, Corn, Broccoli, Croutons, Chick-Peas, Kidney Beans, Celery, Green Peas

CHOOSE TWO: Blue Cheese, Feta Cheese, Cheddar Cheese, Spiced Pecans, Roasted Peppers, Sun Dried Tomatoes, Olives, Bacon

\$7

Add one: Tuna Salad, Chicken Salad, Grilled Chicken

Add \$2

### **Grits Display**

Scallions, Chives, Sausage, Bacon, Smoked Gouda and Cheddar Cheese

\$12

## **Stations**

### **Oysters on the Beach**

*Available seasonally*

*40 person minimum*

Bushels of Local Oysters Steamed to Perfection

Cocktail Sauce, Lemons, Tabasco, Crackers

Oyster Knives and Towels

Garden Fresh Greens with Assorted Toppings and Dressings

Charleston Red Rice

John's Island Collards

Biscuits

Market Price

### **Mac and Cheese Station**

Our Signature Mac and Cheese with the following toppings:

Bacon, Chipotle Sour Cream, Sautéed Onions, Steamed Broccoli, and Diced Ham

\$13

### **Shrimp and Grits Station**

Lowcountry Shrimp Served with Andouille Sausage and

Trinity of Peppers over Adluh Yellow Grits

\$12



### **Slider Station**

Miniature Pulled Pork Sandwiches or Gourmet Beef Sliders  
with Accompaniments  
\$12

### **Pasta Station**

Select one Pasta: Penne or Ravioli  
Select two Sauces: Basil Pesto, Pomodoro Sauce, or Red Pepper Cream Sauce  
Select one Protein: Grilled Chicken or Italian Sausage  
\$11

*Chef Fee for any Attended Station \$100.00 (1 chef per 50 people)*

## **Carving Stations**

*Includes Carving Chef Fees*

### **Steamship Round of Beef**

Served with Horseradish Cream, Dijonnaise, and Assorted Dinner Rolls  
*Serves 100*  
\$795

### **Lowcountry Slow Roasted Pork**

Served with BBQ Sauce, Homemade Slaw and Assorted Dinner Rolls  
*Serves 100*  
\$745

### **Dry-Rubbed Strip Loin**

Served with Dijonnaise, Horseradish Cream and Mushroom Ragout and Assorted Dinner Rolls  
*Serves 20*  
\$375

### **Stuffed Pork Loin**

with Raisins, Walnuts, Goat Cheese and Assorted Dinner Rolls  
*Serves 40*  
\$335

### **Crusted Whole Tenderloin of Beef**

Served with Black Pepper Demi, Chimichurra and Assorted Dinner Rolls  
*Serves 20*  
\$335



**Whole Oven Roasted Turkey**

Served with Cranberry Relish, Pan Gravy and Assorted Dinner Rolls

*Serves 30*

**\$295**

**Glazed Ham**

Served with Whole Grain Mustard Condiments and Pineapple Chutney

Assorted Dinner Rolls

*Serves 30*

**\$295**

*Serving Numbers are Approximate*

**Dessert Displays**

**Dessert “Minis”**

Assorted Mini Cheesecakes, Petit Fours, Chocolate Dipped Strawberries  
and Assorted Dessert Bars

**\$14**

**New York Cheesecake Bar**

NY Cheesecake Accompanied by Seasonal Berry Compotes, Caramel and  
Chocolate Sauce, Candied Pecans

**\$14**



## 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**

1<sup>st</sup> Two Hours. . . \$34    Each Additional Hour. . . \$12

#### **Premium Bar**

1<sup>st</sup> Two Hours. . . \$27    Each Additional Hour. . . \$10

#### **Standard Bar**

1<sup>st</sup> Two Hours. . . \$21    Each Additional Hour. . . \$6

#### **House Wine, Domestic and Import Beer**

1<sup>st</sup> Two Hours. . . \$18    Each Additional Hour. . . \$5