



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 Citrus Vinaigrette
\$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 & 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 & Honey
\$3 per piece

Fresh Bruschetta on Toasted French Bread
\$3 per piece



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 & Andouille Skewers
\$3.50 per piece

Mini Reuben Panini
\$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

Beef Empanadas
\$3 per piece

Spanakopita with Traditional Tzatziki
\$3 per piece

Southwestern Spring Rolls
\$3 per piece

Crab Rangoon
\$3 per piece

Spinach-Stuffed Mushroom Caps
\$3 per piece

Chicken Pot Sticker
\$3 per piece



Displays

Stuffed Brie

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

\$65.00

Feeds 50 people

Traditional Raw 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,
Prosciutto, Provolone Stuffed Peppers, Salami,
Assorted Cheeses, Tuscan Style Breads & 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

Romaine Lettuce or Baby Spinach

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

CHOOSE TWO: Dried Cranberries, Blue Cheese, Feta Cheese, Cheddar Cheese, Walnuts, Roasted Peppers, Sun Dried Tomatoes, Olives

CHOOSE ONE: Tuna Salad, Chicken Salad, Grilled Chicken
\$8

Stations

Oysters on the Beach

Available seasonally

40 person minimum

Bushels of Local Oysters Steamed to Perfection
Cocktail Sauce, Lemons, Tabasco, Crackers
Oyster Knives & Towels

Garden Fresh Greens with Assorted Toppings & Dressings
Charleston Red Rice
John's Island Collards
Chive Biscuits

Market Price

Shrimp & Grits Station

Lowcountry Shrimp Served with Andouille Sausage &
Trinity of Peppers over Adluh Yellow Grits
\$12

Slider Station

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



Pasta Station

Roasted Vegetable Ravioli with a Pomodoro Sauce

Provolone, Prosciutto Stuffed Tortellini with Red Pepper Cream

Grilled Chicken & Spinach Ravioli with a Crimini Mushroom & Leek Cream Sauce

Wild Mushroom Ravioli with a Sun Dried Tomato & Roasted Shallot Demi

Served With Onions, Mushrooms, Tomatoes, Parmesan & Herbed Focaccia Bread

One Pasta Option: \$9

Two Pasta Options: \$15

Chef Fee for any Attended Station \$100.00

Carving Stations

Includes Carving Chef Fees

Steamship Round of Beef

Served with Horseradish Cream, Mayonnaise, Mustard & Assorted Dinner Rolls

Serves 100

\$795

Lowcountry Slow Roasted Pig

Served with BBQ Sauce, Homemade Slaw & Assorted Dinner Rolls

Serves 100

\$745

Dry-Rubbed Strip Loin

Served with Dijonnaise, Horseradish Cream and Mushroom Ragout & Assorted Dinner Rolls

Serves 20

\$375

Stuffed Pork Loin

with Raisins, Walnuts, Goat Cheese & Assorted Dinner Rolls

Serves 40

\$335

Crusted Whole Tenderloin of Beef

Served with Black Pepper Demi, Chimichurra & Assorted Dinner Rolls

Serves 20

\$335

All menu pricing subject to tax and 21% service charge.



Whole Oven Roasted Turkey

Served with Cranberry Relish, Pan Gravy & Assorted Dinner Rolls
Serves 30
\$295

Pork Steamship

Served with Tomato Pepper Chutney & Assorted Dinner Rolls
Serves 30
\$295

Glazed Ham

Served with Aioli and Whole Grain Mustard Condiments
Assorted Dinner Rolls
Serves 30
\$295

Serving Numbers are Approximate

Dessert Displays

Chocolate Fondue Station

Chocolate Fondue with Cantaloupe, Strawberries
Pineapple, Marshmallows, Mini Pretzels, and Pound Cake
\$16

Dessert "Minis"

Assorted Mini Cheesecakes, Petit Fours, Chocolate Dipped Strawberries
and Dessert Bars
\$14

New York Cheesecake Bar

NY Cheesecake Accompanied by Seasonal Berry Compotes, Caramel &
Chocolate Sauce, Candied Pecans
\$14



Beverages

Freshly Brewed Regular and Decaffeinated Coffee
\$42

Iced Tea
\$32

Selected Hot Teas
\$32

Fresh Home-Style Lemonade
\$28

Hot Chocolate with Traditional Toppings to Include: Marshmallows, Peppermint Sticks,
and Whipped Cream
\$28

Regular and Sugar-Free Red Bull
\$5

Assorted Sports Drinks
\$5

Bottled Water
\$3

Assorted Fruit Juices
\$3

Assorted Sodas
\$ 2.50