



The Lookout Menu

Continental Breakfasts

The Palmetto

Sliced Seasonal Fruits and Berries with a Honey Yogurt Dipping Sauce
Gourmet Bagels with Cream Cheese and Fruit Preserves
Freshly Baked Pastries, Muffins, and Breakfast Breads

Choice of one of the following hot items:

Breakfast Biscuit of Scrambled Eggs, Country Sausage and Cheese

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French Toast with Warm Maple Syrup and Berry Compote

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Breakfast Croissant of Scrambled Eggs, Virginia Ham and Cheddar Cheese

Assorted Fruit Juices

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$15

The Smart Start

NOTE: Buffet must be located within proximity to power for the toaster.

Oatmeal with Assorted Toppings

OR

Build-Your-Own Parfait Bar

Special K, Shredded Wheat and Raisin Bran Cereals with Skim Milk

Whole Wheat Toast and English Muffins

Sliced Fresh Fruits and Berries

Assortment of Juices to Include Orange, Cranberry, and Apple

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$14

The Pinckney

NOTE: Buffet must be located within proximity to power for the toaster.

Fresh Sliced Fruits and Berries with Honey Yogurt Dipping Sauce

Gourmet Bagels and Toppings to Include Assorted Cream Cheeses and Fruit Preserves

Assortment of Juices to Include Orange, Cranberry, and Apple

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$12



The Sumter

Freshly Baked Pastries, Croissants, and Breakfast Breads
Seasonal Sliced Fruit and Berries and Assorted Yogurts
Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$11

Add On a Hot Breakfast Sandwich to Any Breakfast

Select one:

Bacon, Egg and Cheese Biscuit
Sausage, Egg and Cheese on English Muffin
Egg and Cheese Biscuit
Chicken Biscuit
\$2

Breakfast Buffets

The Carolina

Freshly Baked Pastries, Croissants, and Breakfast Breads
Fruit Preserves and Butter
Fresh Sliced Seasonal Fruit
Fresh Scrambled Eggs
Crisp Applewood Smoked Bacon and Sausage Links
Home-Style Breakfast Potatoes with Sautéed Onions and Trinity of Peppers
Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$17

The Sunrise Special

NOTE: Buffet must be located within proximity to power for the toaster.

Freshly Baked Pastries, Muffins and Breakfast Breads
Fruit Preserves and Butter
Fresh Sliced Seasonal Fruit
Toasted Bagels with Cream Cheese

Select Two:

Bacon, Egg and Cheese Biscuit
Sausage, Egg and Cheese on English Muffin
Egg and Cheese Biscuit
Chicken Biscuit

Assorted Yogurts and Granola
Home-Style Breakfast Potatoes with Sautéed Onions and Trinity of Peppers
Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$21



Choose from the Following Items to Create a Custom Buffet, or Add to an Existing Buffet:

Southern Style Shrimp and Grits Station
Served with Trinity of Peppers, Onions, Tomatoes, and Andouille Sausage
\$12

Omelet Station
Diced Ham, Tomatoes, Mushrooms, Onions, Cheddar and Swiss Cheeses
\$12

Classic Eggs Benedict
\$8

French Toast with Warm Maple Syrup and Fruit Compote
\$8

Toasted Bagels with Cream Cheese and Fruit Preserves
\$4

Biscuits and Sausage Gravy
\$4

Lowcountry Cheese Grits
\$2

Chef's Fee for Attended Station is \$100.00.

Brunch

Lowcountry Brunch

A Delectable Assortment of Sandwiches on Gourmet Breads to Include:

Traditional Tuna Salad

Chicken Salad with Ruby Red Grapes and Toasted Pecans

Egg Salad with House-Made Sweet Relish

Smoked Salmon Canapés

Frittata of Spinach, Roasted Red Peppers, and Feta Cheese

Crisp Applewood Smoked Bacon and Sausage Links

Sliced Seasonal Fruits and Berries

Assortment of Juices to Include Orange, Cranberry, and Apple

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

\$27



The Sweetgrass

Southern Style Shrimp and Grits with Andouille Gravy
Fresh Sliced Seasonal Fruit
Classic Eggs Benedict
Fresh Scrambled Eggs
Crisp Applewood Smoked Bacon and Sausage Links
Fruit Preserves and Butter
Homemade Buttermilk Biscuits and Croissants
Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$28

Additions:

Champagne Cocktail Station

Sparkling Wine, Orange and Cranberry Juice
Assorted Berries and Orange Wheels
\$10 per person unlimited or \$5 on-consumption

Bloody Mary Station

Absolute Vodka, Zing Zang Mix, Tabasco Sauce, Pepper,
Pepperoncini, Pickled Okra....
\$10 per person unlimited or \$7 on-consumption

All alcoholic beverages served must have a bartender present; \$50 per two hours.



All Day Packages

Corporate Refreshment Package

Continental Breakfast

Freshly Baked Pastries, Croissants, and Breakfast Breads
Seasonal Sliced Fruit
Individual Yogurts with Granola
Served with Fruit Preserves and Butter
Assorted Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee

Mid Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water

Afternoon Break

Fresh Baked Cookies
Basket of Whole Fruit and Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
\$25

Executive Refreshment Package

Continental Breakfast

Freshly Baked Pastries, Croissants, and Breakfast Breads
Served with Fruit Preserves and Butter
Seasonal Sliced Fruit
Build-Your-Own Parfait Bar
Assorted Fruit Juices
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

Mid Morning Refresh

Assorted Granola Bars and Nutri-Grain Bars
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water



Afternoon Break

Chef's Lowcountry Peanut Brittle
Fresh Baked Shortbread Cookies
House-Made Fudge
Assorted Soft Drinks and Bottled Water
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$36

The Complete Meeting Package

Continental Breakfast

Fresh Baked Pastries, Croissants, and Breakfast Breads
Seasonal Sliced Fruits and Berries with Honey Yogurt Dipping Sauce
Individual Yogurts with Granola
Served with Fruit Preserves and Butter
Assorted Fruit Juices
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

Mid Morning Refresh

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water

Lunch Buffet on the Terrace

Choice of The NY Deli, The Orleans, or The Tuscan Buffet

Afternoon Break

Fresh Baked Cookies and Brownies
Basket of Whole Fruit
Assorted Soft Drinks
Bottled Fruit Waters
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Hot Teas
\$60



Breaks

Charleston Favorites

Chef's Lowcountry Peanut Brittle
Fresh Baked Shortbread Cookies and Lemon Bars
Cheese Straws
Sweet Iced Tea and Bottled Water
\$15

Sweet Tooth

Fresh Baked Cookies
Sweet and Salty Snack Mix
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
\$12

Afternoon Energizer

Assorted Nutri-Grain Bars, Granola Bars and Power Bars
Basket of Whole Fruit
Traditional Hummus with Sliced Vegetables
Sport Drinks and Bottled Water
\$12

Snack Time

~ Choice of Two ~

Tortilla Chips with Salsa, Guacamole, and Layered Bean Dip
Warm Spinach and Artichoke Dip
Traditional Hummus
All Dips Served With House-Made Pita Points
Assorted Soft Drinks and Bottled Water
\$10

The Ballpark

Buttered Popcorn
New York Style Pretzels and Mustard
Cracker Jacks
Assorted Soft Drinks and Bottled Water
\$15



À La Carte Break Selections or Additions

Fresh Fruit Kabobs with Chocolate Dipping Sauce
\$36 per dozen

Gourmet Dessert Bars
\$35 per dozen

Fresh Baked Cookies and Brownies
\$35 per dozen

Jumbo Soft Pretzels with Mustard
\$32 per dozen

Assorted Muffins
\$30 per dozen

Flaky Croissants
\$28 per dozen

Basket of Fresh Whole Fruit
\$20 per dozen

Mixed Nuts
\$18 per pound*

Mini Pretzels
\$10 per pound*

Traditional Potato Chips
\$8 per pound*

Assorted Granola Bars
\$2 each

Individual Yogurts
\$2 each

**1 lb. will feed 15 guests.*



House-Made Dips

*Each Order Serves 20 People.
All Dips Include Appropriate Chips or Pita Points.*

Chilled Crab Dip
\$30

Fresh Guacamole
\$22

Hummus
Choice of House, Pesto, or Sundried Tomato
\$22

Layered Bean Dip
\$18

Artichoke and Spinach
\$18

Southern Salsas
Traditional and Black Bean and Corn
\$18



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 Soft Drinks
\$2.50



Plated Lunches

Plated Lunches Include Choice of House-Made Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Freshly Brewed Iced Tea.

Choice of Salad Course

Chef's Garden Green Salad

Caesar

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

Greek Salad with Red Wine Lemon Vinaigrette

Choice of Soup Course

Chilled Gazpacho

Shrimp Bisque

New England Clam Chowder

Roasted Corn Chowder

Country Chicken Noodle

Entrées

Choice Filet with Fried Leeks and Bordelaise Sauce
Truffled Potatoes and Seasonal Vegetable
\$45

Lowcountry Crab Cake in a Green Tabasco Cream Sauce
Herb Grit Cake and Seasonal Vegetable
\$42

Blackened Chicken and Citrus Shrimp
with a Tarragon Cream Sauce
Garlic Whipped Potatoes and Seasonal Vegetable
\$37

Andouille Crusted Mahi Mahi
with a Horseradish Dijonnaise
Lowcountry Grit Cake and Seasonal Vegetable
\$37



Marinated London Broil
with a Red Wine Compound Butter
Chef's Potatoes and Seasonal Vegetable
\$37

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

Pan Seared Chicken finished with Fire Roasted Red Peppers
Whipped Potatoes and Seasonal Vegetable
\$33

Basil Fettuccini
with Goat Cheese Fondue and Grilled Vegetables
\$31

Special Finale

New York Style Cheesecake

Triple Chocolate Cake

Key Lime Pie

Bourbon Pecan Pie

Very Berry Tart

\$4 additional fee.



Lunch Buffets

All lunch buffets are served with freshly brewed iced tea and iced water.

South of the Border

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese,
and Assorted Dressings
Roasted Corn and Black Bean Salad with a Cilantro Vinaigrette
Chicken and Beef Fajitas with Peppers and Onions
Refried Beans
Mexican Rice
Housemade Salsa, Guacamole and Chips
Warm Tortillas
Served with Traditional Accompaniments
Key Lime Pie
\$28

The Cookout

Pasta Salad
Home Style Coleslaw
Hamburgers and Hotdogs
Traditional Chili
Appropriate Accompaniments
Potato Chips
Fresh Baked Cookies and Brownies
\$25
Optional chef-attended grilling station \$100.

The Tuscan

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese,
and Assorted Dressings
Tomato, Red Onion and Cucumber Salad in a Vinaigrette
Green Bean Amandine
Grilled Chicken with Wilted Spinach and Tomato Pomodoro
Cheese Tortellini with a Red Pepper Cream
Grilled Vegetable Display
Fresh Baked Rolls and Butter
House-Made Cheesecake with Chocolate Drizzle
\$29



The Orleans

Spicy Coleslaw
Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese,
and Assorted Dressings
Shrimp Jambalaya
Cajun Fried Chicken
Local Sautéed Vegetables
Cheddar Jalapeño Cornbread
Bourbon Pecan Pie
\$29

The New York Deli

Chef's Soup of the Day
Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese,
and Assorted Dressings
House-Made Coleslaw
Country Style Potato Salad
Assorted Sliced Deli Meats and Cheeses
Traditional Accompaniments to Include: Mayonnaise, Mustard, Lettuce, Tomato, Onion
Fresh Gourmet Breads and Rolls
Sliced Seasonal Fruit
Assorted Cookies
\$27

The Cafe

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

Choose Two Soups:
Sherried Crab Bisque with Fresh Chive Cream
Cream of Broccoli
New England Clam Chowder
Southern Style Minestrone
Tomato Basil Bisque
Country Chicken Noodle

Baked Potato Bar
with Bacon, Sour Cream, Shredded Cheese, Steamed Broccoli, and Scallion Toppings
Fresh Baked Rolls and Butter
Gourmet Dessert Bars
\$24



Light Fare and Lunch To-Go

All Boxed Lunches Include a Choice of Two Sides, Dessert, Soda or Bottled Water

The Western

Sliced Roast Beef, Smoked Gouda, Roasted Red Pepper Aioli
on an Asiago Onion Kaiser Roll
\$18

The Italian

Sliced Prosciutto, Salami, and Provolone Cheese,
Pepperoncini Aioli on Herbed Focaccia
\$18

The Southern

Crispy Fried Chicken, Crispy Romaine, Bacon, Onions, Shredded Cheddar
with Spicy Ranch Dressing on a Wrap
\$16

The American

Grilled Sliced Chicken Breast in a Spinach Wrap
with Lettuce, Bacon, American Cheese and Cilantro Aioli
\$16

The Eastern

Sliced Turkey Breast with Lettuce, Tomato and Red Pepper Aioli
on Herbed Focaccia
\$14

The Garden

Fresh Spinach, Roasted Red Peppers, Feta Cheese and Candied Pecans
in a Tomato Wrap
\$14

Cobb Salad

Mixed Greens with Sliced Ham, Turkey, Shredded Cheeses, Tomato and Hard-Boiled Eggs
(no sides included with salads.)
\$14

Please Select Two Sides:

Pasta Salad

Potato Salad

Coleslaw

Kettle Potato Chips

Seasonal Fruit



Add Soup to the To Go Lunch for an Additional \$2:

Sherried Crab Bisque with Fresh Chive Cream

Cream of Broccoli

New England Clam Chowder

Southern Style Minestrone

Tomato Basil Bisque

Country Chicken Noodle



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

Honey Chicken Salad on Endive
\$3.50 per piece

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

Grape Tomato, Fresh Basil and 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



Hot Selections

Carolina Crab Cakes with Creole Rémoulade
\$4 per piece

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

Grilled Shrimp and Andouille Skewers
\$3.50 per piece

Mini Reuben Panini
\$3.50 per piece

Truffled Twice Baked Potatoes
\$3.50 per piece

Chicken Saté with Peanut Dipping Sauce
\$3.50 per piece

Rosemary Infused Lamb Lollipops
\$3.50 per piece

Spanakopita with Traditional Tzatziki
\$3 per piece

Spinach Stuffed Mushroom Caps
\$3 per piece



Displays

Stuffed Brie

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

\$65

Feeds 50 people.

Traditional Raw Seafood Bar

Minimum of 50 people.

Peel and 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 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

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 and Towels

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

Market Price

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

Roasted Vegetable Ravioli with a Pomodoro Sauce

Provolone, Prosciutto Stuffed Tortellini with Red Pepper Cream

Grilled Chicken & Spinach Ravioli with a Cremini Mushroom and Leek Cream Sauce

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

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

One Pasta Option: \$9

Two Pasta Options: \$15

Chef's Fee for any Attended Station is \$100.00.

Carving Stations

Includes Carving Chef Fees.

Steamship Round of Beef

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

Serves 100

\$795

Lowcountry Slow Roasted Pig

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

Pork Steamship

Served with Tomato Pepper Chutney and 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 Assorted Dessert Bars

\$14

New York Cheesecake Bar

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

\$14



Plated Dinners

Plated Dinners Include Choice of Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Freshly Brewed Iced Tea.

Choice of Salad Course

Chef Garden Green Salad

Caesar Salad

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

Greek Salad with Red Wine Lemon Vinaigrette

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
\$66

Grilled Beef Tenderloin with a Truffled Demi
Garlic Whipped Potatoes and Grilled Asparagus
\$60

Lowcountry Crab Cake with a Green Tabasco Cream
Wild Rice and Chef's Seasonal Vegetable
\$52



Grilled Breast of Chicken and Shrimp Skewer
with a Tarragon Cream
Adluh Grit Cake and John's Island Collards
\$52

Market Catch with Tarragon Butter
Herb Garlic Grit Cake and Chef's Seasonal Vegetable
\$50

Roast Pork Loin with a Raisin and Apple Salsa
Whipped Potatoes and Chef's Seasonal Vegetable
\$48

Chicken Piccata in a White Wine Tomato Caper Sauce
Roasted Vegetable Orzo Pasta
\$40

Basil Fettuccini
with Goat Cheese Fondue and Grilled Vegetables
\$38

Special Finale

Chocolate Layer Cake

Key Lime Pie

Very Berry Tart

Kentucky Bourbon Pie

\$4 additional fee



Dinner Buffets

Dinner Buffets Include Fresh Rolls and Butter, Iced 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 Caper Relish

Seasonal Vegetables

NY Cheesecake with Chocolate Drizzle

\$45

BBQ on the Beach

Marinated Bleu Cheese Coleslaw

Roasted Corn and Tomato Salad with a 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

Fruit Cobbler

\$42

The Lowcountry

If Guest Count is Over 75, a Chef's 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 Breast

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.

*** 50 Guest Minimum for Whole Pig. ***

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

Under the Palms

Pre-Tossed Salad with Cheese Crumbles, Fruit and Nuts

Choice of 3 Entrees:

*Pan Seared and Herb Rubbed Chicken with a Cremini and Asparagus Demi
Sautéed Shrimp and Grits
Hickory 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	\$68
Moet & Chandon, White Star, France	\$80
Moet & Chandon, Brut Imperial Rose, France	\$95
Veuve Clicquot, Yellow Label, France	\$85
Moet & Chandon, Imperial Necture, France	\$80

White Wines

Coastal Vines Chardonnay, CA	\$26
Hess Select Chardonnay, California	\$36
J Lohr Chardonnay, Arroyo Seco, CA	\$38
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

Can be hosted or cash.

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, Seagram VO

Standard - \$6

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

Beer

Domestic - \$4

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

Microbrew/Import - \$5

Corona, Amstel Light, Heineken, Beck's NA, Sam Adam's 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

*\$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

Bar Enhancements

*These may be added to any full bar (excludes Beer and Wine bars).
Additional bartender fees may apply.*

Frozen Daiquiri Bar

Piña Colada, Margarita, Mojito, Strawberry and Peach
Bacardi Rum and Cuervo Silver Tequila

Mojito Bar

Parrot Bay Flavored Rums
Fruit Muddles and Garnishment
Mint, Simple Syrup, Soda Water

Evening Cordial Bar

Freshly Brewed Coffee
Bailey's, Amaretto, Kahlua, Tia Maria, B&B, White Sambuca

Margarita on the Rocks Bar

Strawberry, Peach, and Pomegranate
Cuervo Gold and Cuervo Silver
Traditional Garnishes of Lime and Salt

Please see your Sales Manager for pricing.