



Sample Menu

Summer Cocktail Party with Signature Cocktail

Selection of four passed hors d'oeuvres

BLACK SESAME YELLOWFIN TUNA TARTARE
Ginger Pesto | Wonton Crisp

DEMITASSE OF SUMMER GAZPACHO
Pickled Cucumber

EMPANADA
Potato | Pancetta | Manchego | Cilantro Lime Chimichurri

LOCAL PICKLED SHRIMP
Rye Toast | Fine Herbs

BLOOD ORANGE MARGARITA
Tequila | Lemon Juice | Lime Juice | Blood Orange Puree | Fresh Citrus Garnish

Averaging from \$16 to \$22 per person
Price dependent upon event location and staffing requirements



Sample Menus

BBQ Lunch Buffet with Non Alcoholic Beverage

BBQ PORK

BlackJack BBQ Sauce | House Baked Rolls

LEMON HERB ROASTED CHICKEN

SOUTHERN STYLE BAKED MACARONI & CHEESE

SAUTÉED TENDER GREEN BEANS WITH GOLDEN GARLIC

KEY LIME PIE WITH STRAWBERRY COMPOTE

Non Alcoholic Beverage Station

Infused Ice Water | Sweet or Unsweet Tea | House Lavender Lemonade

Averaging from \$20 to \$40 per person
Price dependent upon event location and staffing requirements



Sample Menu

Stationed Dinner with Full Bar

PAELLA STATION

Shrimp, Scallops, Calamari, Chicken & Mergueze Lamb Sausage
Saffron Rice
Saffron-Cumin Broth

CHEF ATTENDED SMALL PLATE

Grilled Lamb Chop with Baba Ganoush
Roasted Chick Peas
Parsley Mint Pesto

CHEF ATTENDED CARVING STATION

Garlic & Herb Rubbed Beef Tenderloin
Red Wine Demi Glace | Horseradish Cream Sauce
Housemade Rolls | Pimento Whipped Potatoes

BEIGNET STATION

Freshly made Beignets
Powdered Sugar | Chocolate Sauce | Caramel Sauce
Fresh Seasonal Fruit & Berries

LIQUOR

Jim Beam | Bourbon Beefeater Gin | Cruzan Rum
Dewar's Scotch | Smirnoff Vodka | Seagram's Whiskey

WINE

Cabernet | Sauvignon Blanc | Sparkling

BOTTLED BEER

Budweiser | Miller Light | Local Palmetto Beer

Averaging from \$40 to \$60 per person
Price dependent upon event location and staffing requirements



Sample Menus

Served Dinner with Beer & Wine Bar

First Course

CHARLESTON SHE CRAB SOUP
Table Side Sherry Service

Second Course

GRILLED ROMAINE SALAD
Crushed Hazelnuts | Pickled Onion | Local Blistered Cherry Tomatoes
Goat Cheese Dressing

Entrée Course

NEW YORK STRIP STEAK WITH CREMINI MUSHROOMS & DEMI GLACE
Truffled Fingerling Potato & Onion Hash | Grilled Asparagus | Julienne Red Peppers
Herb Vinaigrette

Dessert Course

GLAZED CHOCOLATE BOURBON PECAN TORTE
Raspberry Coulis | Dark Chocolate Ganache Glaze | Chantilly Crème

WINE

Cabernet Sauvignon | Pinot Noir | Sauvignon Blanc | Sparkling

BEER

Bud Light | Yuengling
Stella Artois | XX Dos Equis
Westbrook White Thai | Holy City Follicle Brown

Averaging from \$50 to \$75 per person
Price dependent upon event location and staffing requirements