



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