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## *BBQ Lunch Buffet*

Sample menu with non alcoholic beverage  
Averaging from \$30 to \$40 per person,  
price dependent upon event location and staffing requirements.  
Please contact a sales coordinator for our full menu.

### **BBQ Pork**

Blackjack BBQ Sauce | House Baked Rolls

### **Lemon Herb Roasted Chicken**

### **Southern Style Baked Macaroni & Cheese**

### **Sautéed Tender Green Beans**

Golden Garlic

### **Key Lime Pie**

Strawberry Compote

### **Non Alcoholic Beverage Station**

Infused Ice Water | Sweet or Unsweet Tea  
House Lavender Lemonade



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## *Holiday Cocktail Party*

Sample menu with signature cocktail  
Averaging from \$20 to \$30 per person,  
price dependent upon event location and staffing requirements.  
Please contact a sales coordinator for our full menu.

### **Passed Hors D'oeuvres**

*Selection of Four*

\*Baked Oysters

Spinach | Asiago | Italian Breadcrumbs

Bison Meatball Slider

Fried Quail Egg | Bearnaise | Pickled Okra

Toasted Four Cheese Ravioli

Smoked Tomato Chutney

*Demitasse of*

Butternut Squash Soup

### **Flatbread Display**

*Selection of Three*

Brie | Shitake | Arugula

Shrimp | Fontina | Chipotle

Steak | Gruyere | Caramelized Onion

### **Signature Cocktail**

Cider Rum Punch

Dark Rum | Lemon Juice | Apple Cider | Thyme Simple Syrup

Bitters | Club Soda



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## *Stationed Dinner*

Sample menu averaging from \$50 to \$60 per person,  
price dependent upon event location and staffing requirements.  
Please contact a sales coordinator for our full menu.

### **Paella Station**

*Soft Olive Oil Focaccia Bread*

Traditional Paella

Shrimp | Mussels | Chicken | Spanish Chorizo  
Saffron-Cumin Broth | Saffron Rice

### **Chef Attended Small Plate**

Grilled Lambchop Small Plate

Rosemary Lambchop | Jeweled Couscous  
Parsley Mint Pesto

### **Chef Attended Carving Station**

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

### **Beignet Station**

Freshly made Beignet's  
Powered Sugar | Chocolate Sauce | Caramel Sauce  
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



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## *Served Dinner*

Sample menu with beer and wine bar  
Averaging from \$50 to \$75 per person,  
price dependent upon event location and staffing requirements.

### **First Course**

*Table Side Sherry Service*  
Charleston She Crab Soup

### **Second Course**

Grilled Romaine Salad  
Crushed Hazelnuts | Pickled Onion  
Local Blistered Cherry Tomatoes | Goat Cheese Dressing

### **Entrée Course**

New York Strip Steak  
Chimichurri  
Truffled Fingerling Potato & Onion Hash  
Grilled Asparagus & Julienne Red Peppers  
Herb Vinaigrette

### **Dessert Course**

French Dark Chocolate Tart  
Decadent Chocolate Sauce | Chantilly Creme | Zebra Cigarette

### **Wine**

Cabernet Sauvignon | Pinot Noir | Sauvignon Blanc | Sparkling

### **Beer**

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