



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