



## *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