



Summer Cocktail Party

Sample menu with signature cocktail

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

Passed Hors D'oeuvres

Selection of Four

*Shrimp Ceviche (GF)
Orange | Pickled Onion | Shaved Jalapeno | Lime

Pork Belly Bau Bun
Pickled Daikon Radish | Cabbage

Mini Mahi Taco
Avocado Crema

Watermelon Boat (GF)
Feta | Balsamic Drizzle | Micro Arugula

Signature Cocktail

Spicy Paloma
Tequila | White Grapefruit
Jalapeno Simple Syrup



BBQ Lunch Buffet

Sample menu with non alcoholic beverage
Averaging from \$20 to \$40 per person,
price dependent upon event location and staffing requirements.

BBQPork

House Baked Rolls
Choice of Housemade BBQ sauce
Honey Mango | Tangy Vinegar | Carolina Mustard

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



Stationed Dinner

Sample menu with full bar
Averaging from \$40 to \$60 per person,
price dependent upon event location and staffing requirements.

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



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