



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