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# Sample Menus

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*We love to customize menus just for you!*

These sample menus can serve as inspiration,  
they are never meant to limit your imagination.

*Start Your Custom Catering Estimate*



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## *Summer Cocktail Party*

Sample menu for hors d'oeuvres and a signature cocktail  
Total price averaging from \$16 to \$22 per person  
price dependent upon event location and staffing requirements

### **COCKTAIL HOUR**

#### **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

### **BAR**

#### **Signature Cocktail**

Spicy Paloma

Tequila | White Grapefruit

Jalapeno Simple Syrup



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## *BBQ Lunch Buffet*

Sample menu for lunch buffet with non alcoholic beverage  
Total price averaging from \$20 to \$40 per person  
price dependent upon event location and staffing requirements

### **BBQ Pork**

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



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## *Stationed Dinner*

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Sample menu for a dinner stations with full bar  
Total price 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



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## *Served Dinner*

Sample menu for a served dinner with full bar  
Total price 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