



## SAMPLE MENUS

We love to customize menus just for you!

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

## SAMPLE MENU

### Spring Cocktail Party

Suggested sample menu pricing for catering and bar are estimated at \$20 per person, not to include equipment, staffing and taxes. Speak to a Catering & Event Sales Manager for full menu options and pricing!

#### **Passed Hors D'oeuvres**

##### **Black and Bleu Beef Crostini**

Charred Rare Beef  
Whipped Bleu Cheese, Ficelle

##### **Tea Smoked Duck Breast**

Charred Spring Onions, Hoisin-Sesame Jam  
Wonton Crisp

##### **Prosciutto & Basil Wrapped Shrimp**

Roasted Garlic & Citrus Aioli

##### **“Everything” Gougere**

Whipped Chive Cream Cheese  
Everything Bagel Seasoning

#### **Signature Cocktail**

##### **Blackberry Crush**

Vodka, Muddled Blackberry, Lemon  
Mint Simple Syrup



## SAMPLE MENU

### BBQ Lunch Buffet

Suggested sample menu pricing for catering and bar are estimated at \$20 to \$40 per person, not to include equipment, staffing and taxes. Speak to a Catering & Event Sales Manager for full menu options and pricing!

#### Pulled BBQ Pork

#### Housemade BBQ Sauces

Honey Mango, Tangy Vinegar, Carolina Mustard

#### Herb Roasted Chicken

Lemon Garlic Pan Jus

#### Southern Syle Baked Mac & Cheese

#### Sauteed Tender Green Beans with Golden Garlic

#### Cauliflower Au gratin

#### House Baked Rolls

Salted Butter

#### Key Lime Pie

Strawberry Compote

#### Non-Alcoholic Beverage Station

Infused Ice Water, Sweet or Unsweet Tea

House Lavender Lemonade



## SAMPLE MENU

### Stationed Dinner

Suggested sample menu pricing for catering and bar are estimated at \$40 to \$60 per person, not to include equipment, staffing and taxes. Speak to a Catering & Event Sales Manager for full menu options and pricing!

#### Asian Lettuce Wrap Station

*accompanied by chilled Soba Noodle Salad*

Five Spice Chicken Salad  
Chili & Garlic Ground Pork

Toppings:

Crushed Peanuts, Cilantro, Sriracha Aioli, Crispy Rice Noodles, Hoisin Sauce, Soy Sauce

#### Local Catch Chef Attended Small Plate

Seared Local White Fish  
Charleston Gold Rice, Lemon White Wine Sauce

#### Chef Attended Carving Station

*Includes house baked rolls and butter*

Slow Roasted Top Round of Beef  
Bacon Wrapped Maple Sage Pork Tenderloin

House Sauces:

Horseradish Cream Sauce, Tarragon Aioli, Whole Grain Mustard

#### Chef Attended Sweet Crepe Station

Nutella Crepes, Pastry Cream Crepes

Toppings:

Fresh Strawberries, Grand Marnier Sauce, Whipped Cream

#### Full Bar

Liquor

Jim Beam Bourbon, Beefeater Gin, Cruzan Rum  
Dewar's Scotch, Jose Cuervo Tequila  
Smirnoff Vodka, Seagram's Whiskey

Wine

Cabernet, Sauvignon Blanc, Sparkling

Bottled Beer

Budweiser, Miller Light, Yuengling, Local Palmetto Huger St IPA



# SAMPLE MENU

## Served Dinner

Suggested sample menu pricing for catering and bar are estimated at \$60 to \$70 per person, not to include equipment, staffing and taxes. Speak to a Catering & Event Sales Manager for full menu options and pricing!

### First Course

#### Baby Kale Trio

Marinated Kale Salad  
Dried Cranberries, Crumbled Feta  
Toasted Almonds, Sherry Vinaigrette

### Entree Course

#### Roasted Beef Tenderloin and Crab Cake

*Dual Entree*

Pinot Noir Demi Glace, Cajun Caper Remoulade  
Wild Mushroom Risotto  
Grilled Asparagus with Julienne Red Peppers  
or

#### Goat Cheese & Artichoke Ravioli

Blistered Cherry Tomatoes, Truffle Cream Sauce

Each entree is served with a house roll and butter

### Dessert Course

#### Chocolate Pot de Creme

Chocolate Custard  
Coconut Lace Cookie Topper

### Premium Beer & Wine Bar

Wine

Cabernet, Pinot Noir, Sauvignon Blanc, Sparkling

Bottled Beer

Bud Light, Yuengling  
XX Dos Equis, Stella Artois  
Westbrook White Thai, Local Palmetto Huger St IPA

