

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

