

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

