**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