

# DUVALL

CATERING & EVENTS

INTIMATE  
CHEF EXPERIENCES  
YOUR TABLE. YOUR GUESTS.  
AN UNFORGETTABLE EVENING.

THE ART OF CHURRASCO  
A COASTAL FEAST  
THE FIRE TABLE  
BACKYARD BARBECUE  
WOOD-FIRED PIZZA NIGHT  
A CHEF'S DINNER

NOW BOOKING!



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# THE ART OF CHURRASCO

Fire-Roasted Meats Carved Tableside

## Salad

Garden Greens, Hearts of Palm, Grape Tomatoes, Avocado, Shaved Fennel  
Fresh Mint, Zesty Lime Vinaigrette

## Protein

Picanha Beef Skewer, Lamb Leg Skewer, Chicken Sausage Skewer  
Pineapple and Red Pepper Skewers

## Sides {select 3}

Roasted Green Beans, Brazilian Collards, Yuca Fries, Creamed Corn  
Mufungo, Black Beans, Garlic Rice, Russian Salad

## Sauces

Chimichurri, Roasted Red Pepper Gremolata, Classic Vinaigrette

## Dessert

Brazilian Flan With Grilled Pineapple

## Add Hors d'Oeuvres

Pão de Queijo: Brazilian Tapioca and Minas Cheese Bread  
Queijo Coalho: Skewered & Grilled Brazilian Cheese, Honey Drizzle  
Polenta Cakes: Deep Fried, Parmesan Cheese Topping

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# A COASTAL FEAST

## Classic Oyster Roast\*

Steamed Singles

Saltines, Tabasco, Spicy Cocktail Sauce, Lemons

## Lowcountry Boil

Smoked Sausage, Peel & Eat Shrimp, Ears of Corn, Baby Red Potatoes

Old Bay Seasoning

## Dessert

Fresh Buttermilk Pie

Choice of Fruit:

Strawberry, Blueberry, Blackberry, Raspberry, Peach

## Includes

Knives, Towels, Gloves, Trash Cans

1 Oyster Table per 8 guests

\*Seasonal & Outside Locations Only

\*Clusters available seasonally

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# THE FIRE TABLE

## Salad

Arugula, Grilled Peaches, Heirloom Tomatoes, Burrata, Cherry Balsamic Glaze

## Protein

Grilled Heritage Pork Chops, Apple Cider Gastrique, Grilled Prestige Chicken  
Cedar Plank Local Fish, Oak-Fired Carved Tomahawk {+\$}

## Sides

Grilled Asparagus, Cast-Iron Roasted Yukon Gold Potatoes  
Charred Summer Squash, Basil-Mint Vinaigrette

## Dessert

Cast Iron Peach Cobbler with Bourbon & Vanilla Bean Ice Cream

## Add Hors d'Oeuvres

Garlic Mustard Grilled Beef Skewers  
Cast-Iron Seared Crab Cakes, Lemon Crème

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# BACKYARD BARBECUE

## Salad

Lowcountry Baby Wedge

Pimento Cheese, Cucumbers, Grape Tomatoes, Boiled Eggs, Bacon  
Homemade Buttermilk Ranch

## Protein

Slow Roasted Pork Butts, Lemon Thyme Rotisserie Chicken

Optional Whole Pig Roast {+\$}

## Sides {select 3}

Carolina Gold Rice, Gouda Macaroni & Cheese, Pimento Cheese Grits  
Bourbon Bacon Collard Greens, Southern Green Beans

Skillet Cornbread with Honey Butter

## Dessert

Pineapple Upside Down Cake with Rum-Infused Whipped Cream

## Add Hors d'Oeuvres

Fried Green Tomatoes with Tomato Jam and Pancetta

Beef Tenderloin Biscuits with Horseradish Cream and Caramelized Onions

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# WOOD-FIRED PIZZA NIGHT

## Salad {select 1}

Classic Tossed Caesar Salad

Dressing Made on Site, Parmesan Cheese, Toasted Croutons, Cracked Black Pepper

Italian Chopped Salad

Chopped Greens, Salty Salami, Mozzarella, Olives, Tomatoes, Cucumbers, Parmesan

Dijon Mustard Vinaigrette

## Build Your Own Pizza

{Ask About Stretching Your own Dough!}

### Sauces

Classic Marinara

Fresh Pesto

Garlic White Sauce

### Cheese {select 3}

Classic Mozzarella

Buffalo Mozzarella

Burrata

Goat Cheese

Ricotta

Shredded Gouda

Blue Cheese

### Proteins {select 2}

Sliced Pepperoni

Prosciutto

Confit Duck

BBQ Chicken

Bacon

Sliced Italian Sausage

### Drizzle

Spicy Herb Vinaigrette

Hot Honey

Tangy BBQ Sauce

### Dessert

Family Style Tiramisu

### Toppings {select 6}

Grilled Peppers & Onions

Roasted Wild Mushrooms

Grilled Pineapple

Grilled Peaches

Fresh Arugula

Country Olives

Dried Figs

Crushed Pistachio

Confit Tomatoes

### Finishing Touches

Parmesan Cheese

Red Pepper Flakes

Flor de Sal

## Add Hors d'Oeuvres

Antipasto Skewer with Calabrian Chili Oil

Bread Rusk with Fresh Pesto, Burrata, Hot Honey

Bruschetta with Ricotta, Mirco Basil on Crostini

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# A CHEF'S DINNER

Amuse-Bouche {select 1}

Deconstructed Fried Green Tomato

Pickled Green Tomato with Jumbo Lump Crab, Spiced Cornmeal Tuile

Sweet Potato Tostada

Deep-Fried Sweet Potato with Goat Cheese Mousse, Cherry Compote & Spiced Pecan Topping

Cornbread Blini

Cast-Iron Seared Cornbread Batter with Buttermilk Crème Fraiche, Peach and Fennel Compote

Yakitori Style Grilled Skewer

Beef & Pork Skewer, Cilantro Aioli

Open-Face Beef Wellington

Sliced Beef Tenderloin on a Puff Pastry, Roasted Mushroom Duxelle, Spicy Dijon, Fresh Herbs

Lemon Confit Chicken

Fingerling Potato Coins, Cherry Compote

Chicken 65

Crispy Yogurt-Marinaded Fried Chicken, Curry Leaves, Green Chilies, Mint Yogurt Drizzle

Smoked Salmon Belly

Rye Toast, Dill Crème

Crispy Pave

Crème Fraiche, American Caviar, Chives

Bang Bang Cauliflower

Deep Fried Tempura-Battered Cauliflower Florets, Sweet and Spicy Bang Bang Sauce

Sesame Potato & Mushroom Croquettes

Leek Mousse, Pepper

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# A CHEF'S DINNER, SOUPS

Soup Course {select 1}

Creamy Pea & Spinach

Puree of Fresh Peas, Spinach and Spring Onions

Topped with Sundried Tomato Oil and a Toasted Sourdough Crumbs

Summer Gazpacho

Golden Tomatoes and Fresh Corn Blended with Onion and Garlic

Finished with a Grilled Corn Salsa

Classic She Crab Soup

Velvety Cream Cajun Spiced Soup with Tender Blue Crab

Finished with a Splash of Sherry

Watermelon Gazpacho

Fresh Watermelon, Cucumbers, Tomatoes

Mint with a Hint of Jalapeño and Citrus

Peach & Tomato Gazpacho

South Carolina Peaches and Heirloom Tomatoes with Basil

Sherry Vinegar, Olive Oil

Cornbread Batter with Buttermilk Crème Fraiche, Peach and Fennel Compote

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# A CHEF'S DINNER, SALADS

## Salad Course {select 1}

### Cold Smoked Salad

Baby Kale and Spinach, Roasted Golden Beets, Cold Smoked Farm Cheese  
Toasted Pumpkin Seeds, Burnt Apple Cider Vinaigrette

### Spring Green Salad

Seasonal Mixed greens with Roasted Golden Beets, Candied Praline Pecans, Farm Cheese  
Burnt Lemon Vinaigrette

### Summer Garden Wedge

Grilled Artisan Romaine Over a Bed of Pimento Cheese  
Topped with Grilled Corn, Heirloom Grape Tomatoes  
Spicy Creamy Herb Vinaigrette

### Burrata Salad

Arugula, Candy Striped Beets, Pickled Shallots  
Sweet Corn, Pistachios, Maldon Salt, Basil Pesto

### Farmer's Bowl

Artisan Greens, Heirloom Carrots  
Whipped Goat Cheese, Cornbread Rusk  
Creamy Chive Dressing

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# A CHEF'S DINNER, ENTREES

Entree Course {select up to 2}

Barrel Cut Sous Vide Tenderloin

Sous Vide Black Garlic & Rosemary Grilled Tenderloin

Carolina Gold Rice Grits, Brown Butter Braised Turnip Greens, Muscadine Grape Demi-Glace

Ramps Rubbed Beef Filet

Grilled Tenderloin Steak Marinated in Wild Leeks

Confit Garlic Mashed Red Skin Potatoes, Sautéed Baby Spinach, Tangy Mustard Cream

Blackened Red Drum

Cast-Iron Seared Red Drum with a Roasted Tomato Beurre Blanc

Served with Oaxacan Green Grits

Fresh Garden Succotash with Grilled Corn, Okra, Field Peas and Heirloom Grape Tomatoes

Blackened Fresh Catch

Cast-Iron Seared Local Catch Dusted with Cajun Seasoning

Charleston Red Rice, Hard Roasted Okra Spears, Tangy House Chow Chow

Grilled Heritage Pork Chop

Flame Grilled Local Heritage Bone In Pork Chop, Pickled Cherry Gastrique

Boiled Peanut Beans, Bourbon Bacon Collard Greens

Tomahawk Pork Chop

Grilled Heritage Bone in Pork Chop, Pickled Cherry Relish

Creamy Polenta Cake, Fresh Sautéed Field Greens, Rich Demi-Glace

Local Honey and Thyme Seared Chicken

Seared Local Honey and Thyme Marinated Chicken

Purple Sweet Potato Puree and Butterbeans, Herb Compound Butter

Roasted Wild Mushroom Pasta

Local Rio Bertelli Pappardelle Pasta, Rich Mushroom Cream Sauce

Roasted Wild Mushrooms, Asiago Cheese, Light Citrus Arugula Salad

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# A CHEF'S DINNER, DESSERTS

## Dessert Course {select 1}

### Pear and Currant Bread Pudding

Currants, Flambéed Apple, Pear, Persimmons, Bourbon Creme Anglaise

### Strawberry Rhubarb Bread Pudding

Vanilla Bean Bread Pudding

Topped with Flambéed Fresh Strawberries, Rhubarb and Wild Honey

Served with Boiled Custard Sauce

### Local Honey and Benne Seed Cheesecake

Creamy Local Honey and Vanilla Cheesecake on a Benne Seed Crust

Topped with a Gooseberry Compote and a Benne Seed Crunch

### Mini Peach Cobbler

Mini Cast Iron Skillets filled with Brown Butter Peach Cobbler

Topped with a Oat Streusel

Finished with Bourbon Vanilla Bean Ice Cream

### Dark Chocolate Torte

Dark Chocolate Torte with Raspberry Coulis

Topped With Brown Sugar Whipped Cream

Garnished With Chocolate Curls and Fresh Mint

### Blackberry Cobbler Cheesecake

Vanilla Bean Cheesecake with a Blackberry Marble

Served with Blackberry Coulis and Vanilla Bean Whipped Cream

Garnished with Fresh Mint and Lemon Zest

### Southern Sweet Tea Panna Cotta

Sweet Tea Infused Panna Cotta

Topped with a Lemon Vanilla Whipped Cream

Garnished with a Tea Tulip Cookie and Sweet Tea Dust

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# ADDITIONS

## The Next Day

### Breakfast

Chef Selection of Fresh Pastries

Seasonal Fruit Platter

Santa Fe Egg & Potato Casserole {Eggs, Hashbrowns, Black Beans, Corn Green Chiles}

Ready-to-Bake Bacon

Quiche, 9 inch

{Classic Lorraine, Spinach and Feta, Broccoli Cheddar, Bacon and Pimento Cheese}

Charleston Classic Tomato Pie, 9 inch

Breakfast Sandwiches

{Bacon, Egg and Cheddar w/Red Pepper Aioli | Sausage, Egg and Pepper Jack w/Roasted Tomato | Egg, Gouda Cheese with Pesto Aioli}

### Lunch

#### Taco Bar

Achiote Chicken & Barbaco, Cilantro Brown Rice, Corn Salad, Chimichurri

Cilantro Lime Crema, Pico de Gallo, Pickled Red Onions, Queso Fresco

#### Tea Sandwiches

Chicken Salad, Shrimp Salad, Pimento Cheese

#### Hoagie Sandwich Kit

Fresh Sliced Turkey and Roast Beef, Lettuce, Tomatoes, Onions

White Cheddar & Gouda Cheese, Honey Mustard, Caramelized Onion Aioli

#### Salad Bar

Spring Mix with Grilled Chicken, Grilled Salmon, Grape Tomatoe, English Cucumbers

Shaved Carrots, Hard Boiled Eggs, Red Onions, Peppers, Banana Peppers, Croutons

Cheddar Cheese, Buttermilk Ranch, Poppy Seed, Herb Vinaigrette

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# ADDITIONS + DETAILS

## Beverages

Tea & Lemonade, Half Gallons

Flavored Tea & Lemonade Options:

Peach, Raspberry, Blackberry, Lemon

## Sweets

Chef Selection Mini Sweets, 3 dozen

Assorted Homemade Cookies, 3 dozen

## What's Included:

Tables with White or Black Tablecloths

White Structure Folding Chairs

Buffet Tables with Décor

All Cooking Equipment Necessary when Cooking Outside

Complete Kitchen Cleanup

{Client to allow use of kitchen for private dinners}

## Optional Upgrades

Farm Tables with Tuscan Chairs

Upgrade Linens

Florals

Bistro Lighting

Full Bar Service

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