

Hors d'Oeuvres Menu

HOT HORS D'OEUVRES

Mushroom Tartlet *caramelized onions, phyllo, vincotto*

San Marzano Tomato & Pecorino Meatball *pork meatball, san marzano pomodoro, pecorino cheese*

Miniature Buttermilk Biscuits *rosemary ham, emmental cheese, dijonnaise*

Carolina Gold Arancini *carolina gold rice, pimento cheese fondue*

Mini Crab Cakes *roasted corn relish*

Seasonally Inspired Soup Shooter *carrot, butternut squash, potato and leek, tomato basil*

Traditional Mini Reuben *house corned beef, swiss cheese, sauerkraut, thousand island*

Cajun Spiced Okra Fries *pickled green tomato, cheese dip*

Fried Chicken Waffle Cornets *hot pecan syrup, bacon jam*

COLD HORS D'OEUVRES

Crab Salad Rolls *hot buttered brioche bun*

Miniature Black Pepper Buttermilk Biscuits *country ham pate, bread and butter green beans*

Seasonal Soup Shooter *spring/summer: cucumber gazpacho, roasted red pepper, sweet pea*

Caprese Spoon *heirloom tomato, mozzarella, basil oil*

Beet Spoons *goat cheese, pistachio pistou, vincotto*

White Peach Curd Cornets *cerignola olives, black sea salt, lemon agrumato*

Duck Mousse Cornets *pickled watermelon rind, sweet radish, sorrel*

Beef Carpaccio *new york deli style*

Seasonal Prosciutto *grilled figs, walnut butter, preserved lemon crème fraiche*

Rock Shrimp "Cocktail" *bloody mary cocktail sauce*

Pickled Shrimp Skewer *boiled peanut hummus, smoked olive oil, lemon*

Piquillo Pepper Nigiri *soy, mirin*

Smoked Trout Rillete *pickled red onion, chervil*

Deviled Eggs *country ham, truffled, deviled crab*

Dinner Menu

FOOD DISPLAYS

Charcuterie Display

*assorted cured and smoked meats and pates
house made pickles, olives, and other classic garnishes*

Vegetable Anti-Pasto

*marinated, grilled, and roasted vegetables
extra virgin olive oil, green goddess dressing, breadsticks*

Smoked Salmon Display

capers, pickled red onion, dill crème fraiche, dark rye

Seafood Display

*seasonal selection of the finest sustainable seafood
served on crushed ice with classic garnishes and sauces*

International Cheese Display

*chef's choice of international cheeses,
traditional accompaniments, fresh grapes, artisan crackers*

Crudité Platter

*bagna cauda, hummus with pickled garlic
and lemon confit radish, trio of sweet peppers,
carrots, cauliflower, broccoli, green and white beans*

Seasonal Fruit Display

vanilla crème fraiche

Biscuit Bar

*assortment of homemade biscuits served
with pimento cheese, bacon jam, blueberry jelly,
peach mostarda, ginger and mint orange blossom honey*

Harvest Display

*a variety of artisan lettuces, fresh veggies, various
accompaniments and house made dressings.
artisan lettuce blend, tomato, cucumber, carrot,
bell pepper, cheddar, parmesan, croutons,
craisins, spiced pecans*

CHEF ATTENDED STATIONS

Slow Roasted Certified Angus Beef

*prime rib accompanied with: truffle dijon, horseradish
crème fraiche & house steak sauce served with fresh baked rolls*

Berkshire Pork Loin

tuscan rub, roasted garlic and honey glaze

Slow Roasted Turkey Breast

fruit mostardo condiment, lemon-rosemary jus

Shrimp and Grits

*lowcountry creole or tasso gravy,
sustainable shrimp, geechie boy mill grits*

Macaroni and Cheese Station

*country ham, parmesan & truffle breadcrumbs,
caramelized onion, roasted broccoli, scallion, fresh thyme and
rosemary, hot sauce, fresh cracked pepper*

Paella Station

saffron rice, seasonally assorted seafood, chorizo

BBQ Pulled Pork or Smoked Brisket

*carolina mustard bbq, honey bourbon bbq,
nc pepper vinegar sauce, house made rolls*

Classic Lowcountry Boil

*peel and eat shrimp, sweet corn,
smoked sausage, red potatoes*

Risotto Station

*seasonal vegetables,
choice of proteins, fresh herbs*

PASTA STATION

Seasonal Vegetable Primavera

Chicken Alfredo

*San Marzano
tomato with italian sausage or meatballs*

Sustainable Shrimp

white wine clam sauce, capers, garlic

Dinner Menu

DINNER BUFFET STARTERS

Soup *seasonally inspired*

Kale Caesar *house made dressing, pecorino, croutons*

Field Greens Salad *seasonally inspired dressing, chef accompaniments*

Beet and Green Bean Salad *roasted almonds, vinaigrette*

DINNER BUFFET ENTREE SELECTIONS

Grilled Chicken Breast *roasted garlic veloute, herbed red bliss potatoes, sautéed asparagus*

Honey Bourbon Glazed Salmon *carmelized brussels sprouts, roasted cauliflower gratin*

Beef Short Rib *red win jus, gremolata, potato puree, haricot vert*

Whole Smoked Chicken *bbq jus, mac and cheese, collard greens*

Pan Roasted Swordfish *sweet chow chow, carolina gold rice middlin porridge, butterbeans*

Pork Loin *brown sugar and garlic glaze, sorghum glazed sweet potatoes, swiss chard*

Smoked Ribeye *chianti steak sauce, grilled corn succotash, anson mills farro*

Porchetta *blueberry mustardo, mascarpone polenta, mushroom ragout*

Spaghetti Squash Carbonara *smoked shallots, english peas, fresh herbs*

Roasted Leg of Lamb *minted pea carolina gold rice pilaf, lemon and parsley fava beans*

Ricotta Gnocchi *pomodoro sauce, olives, capers, roasted garlic, lemon*

Dinner Plated Options

APPETIZERS

Poached Shrimp Skewer

*boiled peanut hummus,
smoked olive oil,
lemon*

Crab Toast

avocado, vanilla, grapefruit

“Surf and Turf”

*beef tartare,
sesame kewpie,
lobster salad,
sauce gribiche*

Field Pea Falafel

*braised kale,
toasted benne puree,
split creek feta*

Tomato Pie

*black pepper biscuit crust,
pimento cheese,
lightly dressed arugula salad*

SOUPS

Gulf Coast Fisherman’s Seafood Stew

*local shrimp,
red potatoes,
corn, green chile,
collards ‘ndjua toast*

Cucumber Buttermilk Soup

*blackberry,
toasted benne seeds,
tangerine agrumato
(spring, summer) (cold)*

Carrot Ginger Soup

*carrot top and cilantro pistou,
toasted coconut*

Smokey Sea Island Red Pea Soup

*mustard greens, bacon,
black pepper cornbread*

SALADS

Pickled Shrimp

cauliflower, yogurt and chickpea salad

Kale Salad

*split creek feta, toasted sorghum,
(spring, summer) fresh strawberries,
(fall, winter) sun dried strawberries*

Biscuit Panzanella

*heirloom cherry tomatoes,
green onion, buttermilk dressing
(add fresh peaches for summer, fall)*

Frisée aux Lardon

soft boiled egg, praline bacon, pickled shallot

Farmers Salad

*seasonal vegetables, hard boiled quail egg,
lemon herb vinaigrette,
whipped split creek chevre*

Bibb Wedge Salad

*sesame vinaigrette, avocado,
picked herbs, citrus segments*

ENTREES

Grilled Tea Brined Chicken Breast *roasted garlic veloute, red bliss potatoes, sautéed asparagus*

Pan Seared Chicken Breast *mushroom marsala, potato puree, glazed baby carrots*

Chicken and Dumplings *chicken confit, spinach ricotta gnudi, roasted chicken consume*

Seared Grouper *carrot puree, mint pea and kafir salad*

Baked Basil Lime Pistou Cobia *smoked potatoes, black garlic vinaigrette, pickled ramp aioli*

Honey Bourbon Glazed Salmon *cauliflower gratin, caramelized brussels sprouts*

Slow Roasted Pork Loin *stone ground mustard cream sauce, sorghum glazed sweet potato, swiss chard*

Porchetta *natural jus, mascarpone polenta, braised kale*

Filet Mignon *parsnip and fennel gratin, roasted beet puree*

Smoked Ribeye *house steak sauce, grilled corn succotash, potato puree*

Braised Beef Short Rib *red wine jus, gremolata, tomato braised collards with bacon, potato leek gratin*

Grilled Veal Chop *lemon and garlic butter poached cauliflower, roasted asparagus*

Eggplant Parmesan Rollatini *roasted red pepper vodka sauce, house pulled mozzarella, arugula-walnut pesto*

Mushroom Raviolo *leeks, spinach, heirloom cherry tomato, holy smoke olive oil*

DUO ENTREES

Petite Filet *butter poached lobster medallions, cauliflower mash, smoked potatoes, sauce gribiche*

Braised Short Rib *baked basil lime pistou cobia, carrot puree, gremolata, cauliflower and yukon gold gratin*

Honey Bourbon Glazed Salmon *praline crusted pork loin, caramelized brussels sprouts, sorghum glazed sweet potatoes*