

# Composed Buffets

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## **Southern Barbeque**

*pulled pork, barbeque chicken, collard greens,  
baked macaroni and cheese, coleslaw, cornbread,  
buttermilk biscuits, whipped butter, banana pudding*

## **Lowcountry Boil**

*local shrimp, red potatoes, corn, smoked sausage,  
seasonal vegetables, cornbread,  
whipped butter and cocktail sauce, cobbler bars*

## **Fried Chicken**

*roasted garlic, mashed potatoes, green beans, corn,  
buttermilk biscuits, coleslaw, apple crisp*

## **Italian**

*chicken parmesan, meatballs, baked ziti pomodoro,  
green beans, caesar salad, focaccia bread, tiramisu*

## **Texas Barbeque**

*smoked brisket, turkey, cowboy baked beans,  
jalapeno cheddar cornbread pudding,  
coleslaw, salted caramel apple bars*

## **Honey-Garlic Chicken**

*parmesan roasted potatoes, haricot verts,  
lemon broccolini, yeast rolls*

## **Braised Beef Short Rib**

*grilled polenta cake, lemon-garlic broccolini,  
braised kale, pain au lait*

## **Seared Market Fish**

*grilled asparagus, butter bean succotash,  
jasmine rice, yeast rolls*

# Stations + Food Bars

## COMPOSED FOOD BARS

### Taco Station

*lime grilled chicken, ground beef, slow cooked pork, queso fresco, shredded cheddar cheese, black beans, shredded lettuce, pico de gallo, guacamole, sour cream, flour and corn tortillas*

### Southern Biscuit (pick 4)

*buttermilk with fried chicken  
chive with pimento cheese  
sweet potato and ham with apple butter  
blt buttermilk biscuit  
pulled pork, bread and butter pickle  
fried green tomato with pimento cheese  
smoked sausage and cheddar cheese  
strawberry shortcake  
cinnamon with apple butter*

### Slider Station (Pick 4)

**American Classic** *american cheese, pickle, ketchup and mustard*

**Southern** *cheddar cheese, bacon, sweet bbq sauce, coleslaw*

**Black Bean** *avocado ranch, tomato, lettuce*

**Meatball Hoagie** *pomodoro, provolone cheese*

**Philly Cheesesteak** *shaved beef, peppers, onion, cheese sauce*

**Shrimp Poboys** *shredded lettuce, tomato, remoulade*

**Chicken Biscuit** *fried chicken patty, shredded lettuce, garlic mayo*

**Buffalo Chicken** *blue cheese dressing, pickled celery*

**Crab Cake** *dill remoulade, shredded lettuce*

**Pulled Pork** *bourbon bbq, pineapple coleslaw*

**Pulled BBQ Squash** *coleslaw*

### Macaroni and Cheese Bar

*cavatappi pasta with three cheese sauce,  
toppings include bacon, tomato, green onion,  
buttered bread crumbs, caramelized onions, broccoli*

### Gumbo Station (Pick 3 Proteins)

*chicken, smoked sausage, crawfish, shrimp,  
tasso ham, andouille sausage or duck confit,  
okra, corn, basmati rice, green onion, roasted potatoes*

## CHEF ATTENDED COMPOSED SMALL PLATES

### Shawarma Chicken

*fava bean and mint salad,  
toasted pita*

### Country Plate

*shaved seasonal vegetable salad,  
lemon poppy seed vinaigrette*

### Dukkah Crusted Lamb Chop

*lemon and garlic roasted cauliflower,  
pomegranate molasses*

### Seared Scallop

*curried carrot puree, braised kale*

### Tomato Braised Short Rib

*parmesan polenta,  
mushroom ragu*

### Whipped Feta and Honey

*apple and fennel salad,  
toasted pecans*

### Barbecued Duck Confit

*sweet potato pone, kale  
and brussels slaw*

### Tartine Station (Pick 3)

*roasted garlic and white bean, radish  
pesto, cherry tomato and bacon  
ricotta, cucumber-mint  
blueberry-honey, camembert  
mascarpone, strawberry-balsamic  
feta, black pepper-lemon  
english pea, radish and prosciutto  
pickled shrimp, avocado, sweet corn (summer)  
smoked salmon, dill chevre, cucumber*

### Dirty Rice Stuffed Collards

*stewed tomatoes*

# Chef Attended Stations

## CARVING

### Standing Rib Roast

*bearnaise sauce, horseradish creme, balsamic steak sauce, fresh baked rolls*

### Grilled Leg of Lamb

*spicy lime yogurt, almond mint pesto, rosemary-garlic potato rolls*

### Carved Roast Beef

*roasted garlic jus, horseradish cream, fresh baked rolls*

### Bourbon Maple Baked Ham

*dijon mustard, apple onion relish, fresh baked rolls*

### Slow Roasted Cajun Turkey Breast

*lemon garlic aioli, mango compote, sweet potato biscuits*

### Au Poivre Beef Tenderloin

*roasted garlic and rosemary aioli, port wine jus, fresh baked rolls*

### Pork Loin Rosa di Parma

*parmigiano-reggiano, prosciutto, dijon marsala, cream sauce, fresh baked rolls*

### Smoked Brisket

*avocado tomatillo salsa, texas style bbq sauce, sliced white bread, pickles, white onion*

### Beef Wellington

*beef tenderloin, mushroom duxelle, puff pastry, red wine jus*

### Bone in Pork Loin

*bourbon honey garlic sauce, rosemary truffle sauce, sweet potato biscuits*

### Lowcountry Shrimp and Grits

*tasso ham or roasted tomato gravy, geechie boy mill grits*

### Whole Hog

*peach pepper vinegar, alabama white, mustard and sweet smokey bbq sauces, sliced white bread, white onion and pickles*

### Raw Bar

*(October-March)*

*oysters shucked to order served with lemon, cocktail sauce, mignonette, saltine crackers and hot sauce*

### Lowcountry Boil

*shrimp, red potatoes, sweet corn, smoked sausage, cocktail sauce and butter*

### Oyster Roast

*cocktail sauce, hot sauce, saltine crackers*

## SIDES

(Choose 1 Per Carving Item)

*potatoes romanoff*

*collard greens*

*braised kale*

*roasted root vegetables*

*tomato stewed green beans*

*potato puree*

*butterbean succotash*

*grits*

*polenta*

*basmati rice*

*over roasted potatoes*

*asparagus with lemon butter*

*broccoli*

*roasted cauliflower*

*roasted seasonal vegetables*

# A la Carte Buffet Menu

## SOUP

She Crab  
Creamy French Onion  
Cauliflower Bisque  
Roasted Butternut Squash  
Potato Leek  
Smokey Sea Island Red Pea Soup  
Duck Confit Gumbo

## ENTRÉES

Beef Short Ribs  
Charleston Crab Cakes  
Honey Bourbon Glazed Salmon  
Lemon Caper Chicken  
Honey Garlic Chicken  
Grilled Herbed Chicken Breast  
Greek Chicken  
Marinated Pork Chop  
Stuffed Pork Tenderloin  
Pork Ragout

## SALAD

Kale Caesar  
Classic Caesar  
Mixed Salad  
Mediterranean Chopped Salad  
Kale Salad  
Hawaiian Chopped Salad  
Southern Chopped Salad

## VEGETARIAN ENTRÉES

Lasagne Florentine  
Tuscan White Bean and Basil Ravioli  
Lentil and Beet Loaf  
Spanikopita

## SIDES

Haricot Verts  
Seasonal Vegetables  
Rice Pilaf  
Potatoes Romanoff  
Herbed Polenta  
Potato Puree  
Braised Kale  
Collard Greens  
Southern Grits  
Broccolini