



CATERING MENU

Private Event Bar Selections

Hors D'oeuvres

On Display

Reception Stations

Chef Carving Stations

Late Night Bites

Table Service

Sugar, Spice & Everything Nice

Wedding Cakes

PRIVATE EVENT BAR MENU SELECTIONS

Bar minimum of 3 hours required/priced per person per hour

PLEASE START BY SELECTING YOUR BEER AND WINE PACKAGE:

AFICIONADO 7

Select Three (3) Beers:

Allagash White, Amstel Lite, Budweiser, Bud Light, Coast Kolsch, Michelob Ultra, Stella Artois, Palmetto Espresso Porter, Westbrook IPA, Westbrook One Claw

Select Three (3) Wines:

White | Raymond Vineyards Chardonnay, Raymond Vineyards Sauvignon Blanc, J Vineyards Pinot Gris, Montelliana Prosecco

Red | Raymond Vineyards Cabernet Sauvignon, Steele “Shooting Star” Pinot Noir

FACTORY 5

Select Three (3) Beers:

Amstel Lite, Bud Light, Budweiser, Freehouse Folly’s Pride, Freehouse Green Door IPA, Palmetto Island Wit (Seasonal), Samuel Adams Boston Lager, Stella Artois, Westbrook White Thai

Select Three (3) Wines:

White | Sean Minor Chardonnay, Benvolio Pinot Grigio, Chono Sauvignon Blanc, Simonet Brut

Red | Marc Cellars Cabernet Sauvignon, Marc Cellars Pinot Noir

NEXT PLEASE SELECT YOUR LIQUOR PACKAGE:

Additional fees apply when selecting liquor only

GRAN CORONA (TOP-SHELF) 7

Grey Goose Vodka, Hendrick’s Gin, Plantation 3 Stars Rum, Topper’s Rhum Spiced Rum, Casamigos Silver, Reposado Tequila, Woodford Reserve Bourbon and Glenfiddich 12 year Scotch

THE CHURCHILL (MID - LEVEL) 6

Tito’s Vodka, Bombay Sapphire Gin, Plantation 3 Stars Rum, Espolon Blanco Tequila, Virgil Kaine Bourbon, Virgil Kaine Robber Baron and Rye, Monkey Shoulder Scotch

CABINET SELECTION (HOUSE) 5

Svedka Vodka, Beefeater Gin, Don Q Silver Rum, Lunazul Tequila Blanco, Evan Williams Black Label Bourbon and Dewar’s Scotch

BAR PACKAGES INCLUDE

Sodas | Coke, Diet Coke, Sprite, ginger ale, tonic water, club soda

Mixers | simple syrup, grenadine, fresh lime juice, fresh lemon juice

Juices | orange, cranberry, grapefruit, pineapple

Garnishes | lemons, limes, oranges, olives, cherries

SPILL & DRAW

Add-ons priced per person

Specialty cocktails available upon request

Champagne Toast	3
Special beer, wine & liquor upgrades	+3
Under 21 years old	4
Pre/Post ceremony passed beverages	3
Wine Service	3
<i>Additional bartender fee of \$125 required per 75 guests</i>	
Craft Cocktail Mixer Enhancement	3
Mixers sweet vermouth, dry vermouth, triple sec, Campari, assorted bitters	
Garnishes fresh herbs	
Consumption Bar	
Beer Craft Beer 7 Beer 5	
Wine Aficionado 10 Factory 9	
Liquor Gran Corona 10 Churchill 9 Cabinet 8	

WHISKEY BAR

Bar Mash Bourbon Flight Tastings priced per bottle.

Please see your Catering Sales Manager for current bottle list and pricing.

BAR STAFFING

We require one (1) bartender per fifty (50) guests at \$125 per bartender for a minimum of three hours, additional hours are \$25 per bartender per hour.

HORS D'OEUVRES

Priced per piece

Minimum order of 25 pieces per item

COLD HORS D'OEUVRES

Ahi Tuna Poke Bowl sushi rice, avocado, seaweed salad, Sriracha eel sauce	4	Cured Salmon potato blini, creme fraiche, dill	3	Goat Cheese Cannoli black olive, marinated tomato	2.5
Cranberry Chicken Salad profiterole, cherry tomato	3	Chicken Liver Pâté fried shallot, lavash	3	Avocado Gazpacho spicy tortilla, charred tomato, cilantro	2.5
Poached Shrimp Yuzu cocktail, cucumber	4	Antipasta Skewer house charcuterie, mozzarella Castelvetrano, ricotta tortellini marinated tomato	4	Pork Rilette seasonal jam, toasted sourdough	3
Miniature Lobster Roll tarragon aioli, celery heart	4	CAB Beef Tartare deviled egg yolk, fried capers	4	Storey Farms Deviled Egg chipotle, chorizo, sweet potato	2.5
House-Smoked Ham pimento biscuit, white cheddar, slaw	3	Battery Park Cheese scallion scone, pepper jam	2.5	Storey Farms Deviled Egg benedict style, English Muffin crumb	2.5

WARM HORS D'OEUVRES

Bacon Seared Scallop honey ginger glaze, scallion	4	Butternut Squash Soup curried crème fraiche, cashew	2.5	Medjool Date bacon wrapped, goat cheese, preserved lemon	3
Sautéed shrimp honey cornbread, bacon jam	4	Pulled Pork South Carolina BBQ, country biscuits, pickled okra	3	Crispy Fried Risotto spicy tomato, parmesan reggiano	2.5
Pork Belly Steam Bun Hoisin, carrot, pickled fresno cilantro	3	Nashville Hot Chicken b&b pickle, buttermilk aioli, white bread	4	Creamed Spinach feta, puff pastry, pine nuts	2.5
Short Rib Slider carmelized red onions, horseradish cream	3			John's Island Tomato Tart stewed tomato, roasted garlic, basil	2.5

ON DISPLAY

All displays are priced per person and based on one (1) hour of serving time

House-made, Domestic, and Imported Charcuterie	10
selections of pâté, rilette, country ham, prosciutto, salami, coppa, chorizo served with assorted mustards, nuts and jams, crackers and toasted bread	
Regional, Domestic, and Imported Cheeses	10
served with seasonal jams, assorted mustards, nuts, olives, toasted bread and crackers	
House Charcuterie and Cheese Combined	12
chef's selection	
Biscuit Bar	10
select three biscuits chipotle, sweet potato, bacon and cheddar, tomato and smoked biscuits with pimento cheese, apple butter, maple butter, pepper jam	
Locally Grown, Grilled and Pickled Vegetable Display	8
seasonal vegetables assembled raw, pickled, roasted, and grilled with red-pepper buttermilk and curried greek yogurt	
Seasonal Fruit Display	8
assortment of melons, grapes and seasonal berries with local greek yogurt and honey	
Chilled Shellfish Display	18
poached domestic shrimp, Old Bay spiced poached shrimp, snow crab claws, and local oysters served with spicy rémoulade, cocktail sauce, mignonette, and lemon	
O-Ku Sushi	14
chef's choice of chilled assortment of hand-rolled sushi, sashimi or nigiri	
Artisan Breads and Spreads	7
black-eyed pea hummus, kalamata olive tapenade, pimento cheese, and caramelized onion dip with locally made breads and house crackers	
House-Cured Salmon	10
lemon dill aioli, horseradish crème fraiche, herb cream cheese, pickled onions, capers, chopped eggs with plain and everything bagels and rye toast	
Mezze	9
tahini hummus, cous cous, Baba Ghanoush, feta cheese, cucumber tzatziki and assortment of olives, flatbreads and pita	

RECEPTION STATIONS

All stations are priced per person and based on two (2) hours of serving time

Southern Fried Chicken	15
buttermilk fried chicken, malted waffles, country biscuits, bourbon pecan maple syrup, local honey and maple butter	
Street Tacos	15
al pastor, baja seared seasonal fish, and Barbacoa beef, flour and corn tortillas, charred tomato salsa, grilled corn, Cotija cheese, pickled cabbage, chili aioli, cilantro, avocado and lime	
Pasta Station	
select two (2) for 16/ add chicken 3 or shrimp 4	
house-made pasta tagliatelle, radiatore, bucatini	
house-made sauce cacio e pepe, pesto, bolognese, Nonna's spaghetti sauce	
Shrimp and Grits	16
Anson Mills stone ground grits, shrimp, smoked bacon cream sauce, caramelized Vidalia onions, aged cheddar, marinated tomatoes and roasted mushrooms garnished with your choice of toppings, smoked gruyère and scallions	
Slider Station	15
select three sliders	
braised beef short rib slider white cheddar	
buttermilk fried chicken biscuit chili aioli, gruyère	
pulled pork slider South Carolina BBQ, slaw	
crab cake slider spicy remoulade +3	
cheeseburger slider white cheddar, house-made b&b pickle	
Garden Salad Station	
four for 12 three for 10 two for 8 one for 4	
seasonal baby greens salad roasted root vegetables, shaved radish, blue cheese, balsamic vinaigrette	
caesar salad cherry tomatoes, herb croutons, kalamata olives, parmesan cheese	
quinoa salad marinated feta, roasted tomato, fennel, herbs, champagne vinaigrette	
cobb salad avocado, cherry tomatoes, hard-boiled egg, blue cheese, bacon, grilled scallion vinaigrette	
The Southern Barbecue	12
slow-roasted pulled pork, South Carolina and mustard BBQ sauces, cole slaw, grain mustard potato salad, cornbread, sliced slider buns, and house pickles	
<i>*when building your own Southern Station, the protein price increases to \$9 per person and includes SC BBQ sauce, house pickles, slider buns and cornbread</i>	
proteins + 3 each smoked beef brisket, pickle brined chicken thighs, fried chicken, house-made meatloaf, pork loin	
sides + 2 each collard greens, black-eyed peas, creamed spinach, seasonal vegetables, creamed corn, asparagus, mac & cheese* + 3 mashed potatoes, fingerling potatoes, Carolina Gold Rice, Charleston Red Rice	

CHEF-ATTENDED CARVING STATIONS

Priced per person

Uniformed chef required at \$125 per station for every 150 guests

Each option below is served with house rolls

Add seasonal vegetables to any station for +2 per person

Beef Tenderloin	18	Roasted Pork Loin	14
roasted CAB tenderloin, herbed confit fingerling potatoes, roasted mushroom jus, horseradish cream		dijon marinated roasted pork loin, cornbread stuffing with rabbit and thyme, bourbon jus	
Slow Roasted Prime Rib	17	Hot Smoked Salmon	16
slow roasted CAB prime beef, herbed confit fingerling potatoes, roasted mushroom jus, horseradish cream		smoked scottish salmon, hot grain mustard potato salad with bacon, lemon dill crème fraiche	
Sorghum Glazed Smoked Ham	16	Fried Turkey Breast	14
sorghum glazed smoked ham, sweet potato hash with pickled peppers, apple butter		brined and fried breast of turkey, sweet potato casserole with hazelnut granola, cranberry orange marmalade	

LATE NIGHT BITES

Priced per piece

Minimum order of 25 pieces per item

Milkshake Sippers	3	Cinnamon Apple Wontons	3	BBQ Empanada	2
house-made ice creams chef's selection of flavors		caramel drizzle		beef	
Pretzel Bites	3	Battery Fries	2	Heirloom Popcorn	15
salted or cinnamon sugar		truffle, parmesan		flavors: Korean BBQ, truffle & sea salt or bacon & white cheddar	
Cheeseburger Sliders	3	Chicken Biscuits	3	Doughnuts	2
Mini Hook's cheddar burgers with house-made b&b pickles		honey mustard, buttermilk biscuits		cinnamon sugar	
		Country Ham Biscuits	2.5		
		Benton's ham, cheddar cheese			

TABLE SERVICE

Entrée price includes three (3) courses:

1.Soup/Salad/Entrée | 2.Select Soup or Salad/Entrée/Dessert | 3.Select Soup or Salad/Duo Entrée/Dessert

**Two-course dinner and Duo Entrée prices available upon request*

SOUPS

She Crab Soup

charred pearl onions, tarragon crouton, sherry crème

Butternut Squash

Medjool date, toasted walnut, brown butter

Sweet Corn Chowder

house bacon, marinated tomatoes, pickled peppers

Celery Root Soup

duck confit, toasted pecans, pickled pears

Potato Leek

bacon, chives

SALADS

Market Greens

seasonal shaved vegetables, smoked farmer's cheese, balsamic vinaigrette

Roasted Root Vegetables

frisée, toasted pecans, sherry vinaigrette

Baby Arugula

house-cured coppa, goat cheese, pine nuts, pickled shallot vinaigrette

Baby Greens

roasted beets, blue cheese, toasted walnuts, honey thyme vinaigrette

Traditional Caesar

cherry tomatoes, herbed croutons, niçoise olives, pecorino

ENTREE

Grilled Beef Tenderloin	68
smoked potato purée, grilled asparagus, Madeira jus	
Braised Beef Short Rib	62
celery root purée, oyster mushroom, bacon sherry glaze	
Roasted Pork Tenderloin	60
braised bok choy, sweet potato hash, apple ginger glaze	
Herb Roasted Chicken Breast	58
sorghum carrot purée, wilted kale, natural chicken jus	
Scottish Salmon	64
charred broccoli, herbed farro, horseradish broth	
Seared Scallops	68
grilled corn and scallion relish, leek risotto, parmesan butter	
Butter-Poached Grouper	64
Sea Island red peas, mustard greens, roasted and pickled squash	

PLATED DESSERTS

** Available for parties up to 150*

Crème Friche Cheesecake	
creamy cheesecake, graham cracker crust, seasonal fruit	
Crunchy Peanut Butter Bar	
chocolate sponge, peanut Nutella crisp, peanut butter ganache, milk chocolate mousse, whipped cream, chocolate ganache, caramel sauce	
Vanilla Bean Panna Cotta *	
lemon curd	
Flourless Chocolate Cake	
almond brittle, raspberry sauce	
Strawberry Lemon Bars	
shortbread crust, strawberry and lemon mousse, strawberry sauce	

SUGAR, SPICE & EVERYTHING NICE

*Priced per piece and flavor
Minimum order of 25 per item*

MACARONS BASE PRICE 3

Almond cookie with a flavorful filling in between

house favorites: Oreo, PB&J, double chocolate, caramel, lemon curd, vanilla custard

** Additional flavors available upon request*

** Minimum \$.50 upcharge each for hand-painted macarons or specialty flavors. Additional price determined by complexity of design*

MINI TARTS 2.5

fresh fruit with lemon curd
salted caramel chocolate
coconut cream
banana cream
seasonal berry
derby pecan
apple

DESSERT BARS 3.5

brown butter white chocolate rice crispy treats
chocolate ganache brownies
crunchy peanut butter bites
lavender lemon bars
pecan bars
blondies

DESSERT BITES 3

peanut butter
cheesecake
key lime

CHOCOLATE DIPPED STRAWBERRIES 3.5

milk chocolate
dark chocolate
white chocolate

ASSORTED COOKIES SM 2.5 LARGE 3

chocolate chip
oatmeal raisin
flourless peanut butter
double chocolate
** Specialty flavors available upon request*

DESSERT SHOTS 3

strawberry shortcake
chocolate mousse
candy bar parfait
passionfruit
panna cotta
tiramisu

WEDDING CAKES

Each cake is four (4) layers.

CAKE FLAVORS

BASE PRICE 5 PER SLICE

**Specialty flavor cakes add an additional \$.50 per slice*
vanilla, lemon, red velvet, almond, chocolate,
lemon poppyseed *, funfetti *, carrot *,
hummingbird*

FROSTING AND FILLINGS

the basics

Italian Meringue buttercream
chocolate buttercream
fruit buttercreams strawberry, raspberry, blackberry, lemon
salted caramel buttercream
cream cheese

specialty fillings

lemon or key lime curd
chocolate ganache milk, white, dark chocolate
chocolate mousse milk, white, dark chocolate
peanut butter mousse
salted caramel mousse

Additional pricing of \$.50 per slice for specialty fillings

HOUSE FAVORITE'S

6 PER SLICE

Triple Berry

vanilla cake, strawberry, raspberry and blackberry,
Italian meringue buttercream

PB&J

chocolate or vanilla cake, peanut butter
mousse, fruit buttercream

S'mores

chocolate cake, graham cracker crumbs, toasted
marshmallow

Margarita

vanilla cake soaked with triple sec, lime curd

Champagne Strawberry

vanilla cake soaked with champagne, white
chocolate mousse, fresh strawberry

Pink Lemonade

lemon cake, strawberry buttercream

Lemon Poppy Seed

lemon poppy seed cake, lemon curd

CAKE CUTTING FEE

A +2 per person cake cutting fee will apply to cakes from outside vendors for the total guest count. The cake cutting fee covers: plates, dessert forks, beverage napkins, serving utensils and service staff to cut and plate the cake.