

PASSED HORS D'OEUVRES ITEMS PRICED BY THE DOZEN

HOUSE DEVEILED EGGS 15 applewood smoked bacon, arugula pesto	CHIMICHURRI BEEF SKEWER 24 Romesco, tomato relish	SMOKED SALMON BRUSCHETTA 25 dill cream cheese, capers, pickled red onion, parsley	SKEWERED RIPE MELON 16 citrus syrup, salt
GRILLED TOMATO BAGUETTE 18 roasted garlic, marinated tomato, reduced balsamic, basil	BEEF TENDERLOIN BRUSCHETTA 27 grilled crusty Baguette, goat cheese, arugula pesto, pickled red onion	CALIFORNIA ROLL 12 sashimi tuna, sweet soy, wasabi aioli, green onion	CAJUN SHRIMP SALAD 36 sweet roll, remoulade, celery leaf
CRIBB'S TOMATO PIE BITE 24 shaved parmesan, herb mayo, micro greens	CHICKEN SATAY 18 peanut sauce, crushed cashew, cilantro	SKEWERED TOMATO MOZZARELLA 16 reduced balsamic, basil, crushed pine nut	POACHED SHRIMP SHOOTER 18 cocktail sauce, celery leaf, lemon zest
COLLARD GREEN WONTON 20 sweet chili sauce	CHICKEN SOUVLAKI SKEWER 18 lemon vinaigrette, chopped parsley, feta	GRILLED BRIE BAGUETTE 24 melted brie, fruit compote	CRIBB'S CRAB CAKE 24 remoulade
SMASH BURGER SLIDER 39 American cheese, special sauce, dill pickle, petite bun	CHICKEN SPRING ROLL 24 sweet chili sauce, crushed cashew		PORK POT STICKER 18 sweet soy, wasabi aioli, green onion

BUFFET STYLE SUPPERS CHOICE OF SALAD INCLUDED WITH MEAL

PAN SEARED CHICKEN BREAST 18 White wine cream, charred tomato relish, roasted root vegetables, rosemary roasted potato	SLICED BEEF TENDERLOIN 22 Red wine demi-glace, charred tomato relish, grilled asparagus, buttered mashed potatoes	BRAISED ANGUS SHORT RIB 22 Pan jus, gremolata, grilled vegetables, creamy goat cheese grits	JERK PORK TENDERLOIN 18 Mango chutney, sauteed green beans, wild rice pilaf
CHICKEN MARSALA 18 marsala mushroom pan sauce, honeyed carrots, buttered mashed potato	BLACK FOREST HAM AND SWISS CHICKEN BREAST 19 Honey-Dijon cream, crispy prosciutto, sauteed green beans, creamy goat cheese grits	GRILLED ATLANTIC SALMON 19 Citrus beurre blanc, charred tomato relish, grilled asparagus, steamed basmati	SURF AND TURF 25 Sliced beef tenderloin, red wine demi-glace, charred tomato relish, buttered mashed potatoes Grilled Atlantic salmon, citrus beurre blanc, grilled asparagus, steamed basmati
		CRIBBS SHRIMP AND GRITS 20 Andouille cream sauce, grilled asparagus, corn succotash, stone ground grits	

SALAD SELECTIONS

CHARRED LATE SUMMER VEGETABLES sheep's cheese, cornbread crouton, buttermilk vinaigrette	WEDGE chilled iceberg, cherry tomatoes, shaved red onions, applewood smoked bacon, house blue cheese dressing	GARDEN blend of spring mix and romaine, cucumbers, tomatoes, shaved red onions, buttermilk ranch	CRIBB HOUSE blend of spring mix and romaine, tart apples, pickled red onions, craisins, candied pecans, goat cheese, balsamic vinaigrette
CAESAR crispy romaine, herb butter croutons, shaved parmesan, Caesar dressing	WATERMELON arugula, watermelon, feta cheese, blood orange vinaigrette	PEAR mixed greens, caramelized Asian pears, roasted red peppers, pickled red onions, candied pecans, goat cheese, tarragon vinaigrette	

PLATTERS AND DIPS SERVES APPROXIMATELY 20 PEOPLE

SEARED BLACK ANGUS TENDERLOIN 250 horseradish cream, stone ground mustard, honey mustard, Kings Hawaiian rolls	CLASSIC SHRIMP COCKTAIL 150 poached jumbo shrimp, cocktail sauce, lemon and EVOO	LUMP CRAB DIP 25 Spiced cream cheese, fire roasted tomato, herb bread crumb	SPINACH ARTICHOKE DIP 20 Creamed spinach, artichoke hearts, parmesan bread crumb
GRILLED VEGETABLES 75 chef's selection of marinated and grilled vegetables	CRISP VEGETABLE CRUDITE 90 fresh seasonal vegetables, everything spiced cream cheese	STEVES BUFFALO CHICKEN DIP 22 Pulled chicken, cream cheese, buffalo sauce, crispy fried onion	CHILI CON QUESO 18 Creamy queso blanco, chorizo, roasted corn pico de gallo
	FRUIT AND CHEESE 110 chef chosen seasonal fruit, artisan cheeses, butter crackers		

PLATED MEALS INCLUDES CHOICE OF SALAD COURSE

PAN SEARED FILET AND CRIBBS CRAB CAKE 40Z 32 60Z 38 roasted garlic whipped potato, grilled asparagus, red wine demi-glace, classic bearnaise	GRILLED FILET OF BEEF 40Z 28 60Z 32 roasted mushroom jus, buttered mashed potato, grilled asparagus	PAN SEARED CHICKEN BREAST 18 white wine cream, charred tomato relish, stone ground grits, haricot verts	CRIBB'S SHRIMP AND GRITS 22 andouille sausage cream, Colonial Milling grits, grilled asparagus, corn succotash
BROWN BUTTER SEARED GROUPE 38 pimento cheese grits, green tomato chutney	BLACKENED CAROLINA TROUT 24 mixed grains, wilted greens, citrus beurre blanc, toasted almond	CABERNET BRAISED ANGUS SHORT RIB 28 pan jus, stone ground gits, seasonal braised greens, frizzled onions	CASHEW CRUSTED SALMON 26 coconut curry broth, basmati rice, Asian vegetable sauté
	ROASTED AIRLINE CHICKEN BREAST 18 marsala pan jus, buttered mashed potato, grilled asparagus		GRILLED ATLANTIC SALMON 27 red pepper coulis, herbed polenta, braised greens, pine nut gremolata

STATIONS STATIONS PRICED PER PERSON | 50 PERSON MINIMUM

PEPPER SEARED ANGUS BEEF TENDERLOIN —OR— GRILLED MARINATED SHOULDER LOIN 12/17 Chef Carved, served with horseradish cream, grainy mustard, honey mustard, roasted roasted pepper relish, warm rolls	PASTA STATION 12 penne, grilled chicken, Italian sausage, wilted greens, crunchy garlic, red sauce, white sauce, roasted pepper relish, shaved parmesan, apple wood smoked bacon, evoo, pesto, hot sauces	SHRIMP AND GRITS 15 colonial milling grits, sautéed shrimp, andouille cream, roasted pepper relish, apple wood smoked bacon, chives, cheddar, parmesan	MACARONI AND CHEESE —OR— BUTTERED MASHED POTATO BAR 6 apple wood smoked bacon, chives, frizzled onions, sautéed mushrooms, crunchy garlic, roasted pepper relish, cheddar cheese, parmesan cheese
BACON WRAPPED CHICKEN 7 chef carved, feta cheese, sundried tomato, grainy mustard, honey mustard, warm rolls	BROWN SUGAR GLAZED PORK BELLY 9 chef carved, house pickles, pepper relish, grainy mustard, honey mustard, warm rolls	WOK AND ROLL 15 fried rice, lo mein, shaved chicken, shaved beef, shoe string vegetable, snow peas, mung bean sprouts, assorted sauces, crushed cashews, sesame seeds, egg roll, fortune cookie	

DESSERTS 6 PLATE OR ASSORTED SWEET BITES

STRAWBERRY SHORTCAKE strawberries, grilled pound cake, whipped cream	CHOCOLATE MOUSSE raspberry, mint, shaved chocolate, chocolate cup	GRAND MARNIER CRÈME BRULEE berries, cookie	FLOURLESS CHOCOLATE TORTE berries, mints, raspberry coulis
SALTED CARAMEL CHEESECAKE caramel pop corn			