

## PASSED HORS D'OEUVRES

ITEMS PRICED BY THE DOZEN

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

## BUFFET STYLE SUPPERS

CHOICE OF SALAD INCLUDED WITH MEAL

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

## SALAD SELECTIONS

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

## PLATTERS AND DIPS

SERVES APPROXIMATELY 20 PEOPLE

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

## PLATED MEALS

INCLUDES CHOICE OF SALAD COURSE

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

## STATIONS

STATIONS PRICED PER PERSON | 50 PERSON MINIMUM

<b>PEPPER SEARED ANGUS BEEF TENDERLOIN —OR— GRILLED MARINATED SHOULDER LOIN</b>	<b>12/17</b>	<b>PASTA STATION</b>	<b>12</b>	<b>SHRIMP AND GRITS</b>	<b>15</b>	<b>MACARONI AND CHEESE —OR— BUTTERED MASHED POTATO BAR</b>	<b>6</b>
Chef Carved, served with horseradish cream, grainy mustard, honey mustard, roasted roasted pepper relish, warm rolls		penne, grilled chicken, Italian sausage, wilted greens, crunchy garlic, red sauce, white sauce, roasted pepper relish, shaved parmesian, apple wood smoked bacon, evoo, pesto, hot sauces		colonial milling grits, sautéed shrimp, andouille cream, roasted pepper relish, apple wood smoked bacon, chives, cheddar, parmesan		apple wood smoked bacon, chives, frizzled onions, sautéed mushrooms, crunchy garlic, roasted pepper relish, cheddar cheese, parmesan cheese	
<b>BACON WRAPPED CHICKEN</b>	<b>7</b>	<b>BROWN SUGAR GLAZED PORK BELLY</b>	<b>9</b>	<b>WOK AND ROLL</b>	<b>15</b>		
chef carved, feta cheese, sundried tomato, grainy mustard, honey mustard, warm rolls		chef carved, house pickles, pepper relish, grainy mustard, honey mustard, warm rolls		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

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