



Event Dinner Menu #1

*\$55++ per guest
all served on stations*

Appetizers (choose 3)

Lump Crab Cakes

spicy cajun remoulade

Grilled Polenta*

local wild mushrooms, black truffle olive oil,
parmigiano-reggiano

Pimento Cheese Fritters

tomatillo jam

Chicken Nam Sod*

marinated in chilies, lime, scallions, ginger
topped with peanuts and shredded lettuce

Fried Calamari

spicy hoisin and mayhaw-citrus sauces,
crisp banana peppers

additional appetizers available (page 10)

Salad (choose 1)

Seasonal Salad*

chef's preparation of fresh, local ingredients

Mixed Greens*

carrots, tomatoes, honey balsamic vinaigrette

Entrées

Grilled Market Catch*

seasonal preparation
with side items

Sesame-Crusted Ahi Tuna**

pan seared with sesame seeds, ginger glaze,
wasabi cream and wakeme salad*

Parmesan Encrusted Chicken

baked golden brown in dijon and parmesan

Aged Angus New York Strip*

certified angus beef, tamarind steak sauce
our chef prepares our NY Strip medium rare

sides: mashed potatoes (add gravy \$1 pp), fries, fresh seasonal vegetables, yeast rolls and butter

additional vegetarian entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Chocolate Pot de Crème*

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Dinner Menu #2

\$46++ per guest
all served on stations

Appetizers (choose 3)

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts and shredded lettuce

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

Pimento Cheese Fritters

tomatillo jam

*Grilled Polenta**

local wild mushrooms, black truffle olive oil,
parmigiano-reggiano

additional appetizers available (page 10)

Salad (choose 1)

*Seasonal Salad**

chef's preparation of fresh, local ingredients

*Mixed Greens**

carrots, tomatoes, honey balsamic vinaigrette

Entrées

*Sesame-Crusted Ahi Tuna***

pan seared with sesame seeds, ginger glaze,
wasabi cream and wakeme salad*

Parmesan Encrusted Chicken

baked golden brown in dijon and parmesan

Mediterranean Pasta

tossed with tomato-basil sauce,
mixed olives and goat cheese

*Aged Angus New York Strip**

certified angus beef, tamarind steak sauce

our chef prepares our NY Strip medium rare

sides: mashed potatoes (add gravy \$1 pp), fries, fresh seasonal vegetables, yeast rolls and butter

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu
includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Dinner Menu #3

\$42++ per guest
all served on stations

Appetizers (choose 2)

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

Tomato-Basil Bruschetta

topped with parmesan, balsamic glaze drizzle

Pimento Cheese Fritters

tomatillo jam

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts and shredded lettuce

additional appetizers available (page 10)

Salad

*Seasonal Salad**

chef's preparation of fresh, local ingredients

Entrées

*Charleston Shrimp & Grits**

sautéed and simmered in a tomato cream sauce
over creamy stone ground white cheddar grits

Parmesan Encrusted Chicken

baked golden brown in dijon and parmesan

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

sides: mashed potatoes (add gravy \$1 pp), fries, fresh seasonal vegetables, yeast rolls and butter

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Lunch Menu #1

(available for lunch only)

\$30++ per guest

all served on stations

Appetizers (choose 3)

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts and shredded

Pimento Cheese Fritters

flash fried, tomatillo jam

Tomato-Basil Bruschetta

topped with parmesan, balsamic glaze drizzle

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

additional appetizers available (page 10)

Salad

*Seasonal Salad**

chef's preparation of fresh, local ingredients

Entrées

*Curried Chicken Salad***

with walnuts and grapes
served with baguette

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

*Charleston Shrimp & Grits**

sautéed and simmered in a tomato cream sauce
over creamy white cheddar grits

sides: white cheddar grits, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu
includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Lunch Menu #2

(available for lunch only)

\$28++ per guest

all served on stations

Appetizers (choose 2)

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

Tomato-Basil Bruschetta

topped with parmesan, balsamic glaze drizzle

Pimento Cheese Fritters

tomatillo jam

Fried Calamari

spicy hoisin and mayhaw-citrus sauces,
crisp banana peppers

additional appetizers available (page 10)

Entrées

*Curried Chicken Salad***

with walnuts and grapes
served with baguette

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

*Charleston Shrimp & Grits**

sautéed and simmered in a tomato cream sauce
over creamy stone ground white cheddar grits

sides: white cheddar grits, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Lunch Menu #3

(available for lunch only)

\$25++ per guest

all served on stations

additional appetizers available (page 10)

Salad Course

*Seasonal Salad**

chef's preparation of fresh, local ingredients

Entrées

*Curried Chicken Salad***

with walnuts and grapes

served with baguette

Mediterranean Pasta

tossed with tomato-basil sauce,

mixed olives and goat cheese

*Charleston Shrimp & Grits**

sautéed and simmered in a tomato cream sauce

over creamy stone ground white cheddar grits

sides: white cheddar grits, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Brunch Menu #1

*\$30++ per guest
all served on stations*

Assorted Breakfast Breads

Appetizers

*Fresh Fruit Skewers**

honeyed cinnamon dipping cream

French Toast Points

bite sized brioche, powdered sugar
additional appetizers available (page 10)

Entrées

*Aged Angus New York Strip**

tamarind steak sauce

our chef prepares our NY Strip medium rare

*Curried Chicken Salad***

with walnuts and grapes, served with baguette

*Charleston Shrimp and Grits**

sautéed shrimp simmered in a tomato cream sauce
over creamy stone ground white cheddar grits

*Wahoo! Scramble**

tomatoes, cheddar, herbs

sides: mediterranean pasta salad, white cheddar grits

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee and iced teas (add juice/soda package +\$6)

gluten free/can be made gluten free*



Event Brunch Menu #2

*\$25++ per guest
all served on stations*

additional appetizers available (page 10)

Assorted Breakfast Breads

Entrées

French Toast Casserole

brioche with vanilla maple syrup

*Curried Chicken Salad***

with walnuts and grapes, served with baguette

*Charleston Shrimp and Grits**

sautéed shrimp simmered in a tomato cream sauce
over creamy stone ground white cheddar grits

*Wahoo! Scramble**

tomatoes, cheddar and herbs

sides: mediterranean pasta salad, chicken sausage links, stone ground white cheddar grits

additional vegetarian entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'mores Tart

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee and iced teas (add juice/soda package +\$6)

gluten free/can be made gluten free*



Signature Brunch

\$32++ per guest

**this menu is reserved for parties of at least 20 guests
all served on stations**

additional appetizers available (page 10)

Assorted Breakfast Breads

Salad (choose 1)

*Mixed Green Salad**

organic field greens, carrots, tomatoes
honey balsamic vinaigrette

Mediterranean Pasta Salad

marinated seasonal vegetables, sundried tomatoes,
mediterranean olives, italian vinaigrette

Entrées

*Charleston Shrimp and Grits**

sautéed shrimp simmered in a tomato cream sauce
over creamy stone ground white cheddar grits

*Blackened Chicken**

creole cream sauce

French Toast

brioche with vanilla maple syrup

*Scrambled Eggs**

cheddar & fresh herbs

Sides (choose 3)

*Chicken Sausage Links**

*Breakfast Potatoes**

*Fresh Sautéed Vegetable**

*White Cheddar Grits**

*Red Grapes **

in brown sugar-citrus cream

Desserts (choose 2)

*Butterscotch Pot de Crème**

*Chocolate Pot de Crème**

Bread Pudding

S'mores Tart

Double Chocolate Brownie

Lemon Cheesecake

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee and iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free



Event Appetizer Menu

\$25 per guest for appetizer portions / \$46 per guest for entrée portions

choose 5 appetizers
served on stations

*Artisanal Cheeses**!*

seasonal chutneys and preserves
fresh fruit, assorted crackers

Chicken Salad

curry, walnuts, grapes on french baguette

Seasonal Bruschetta

tomato + basil, parmigiano-reggiano
or

roasted beet, burrata, balsamic reduction

Grilled Prosciutto Flatbread

goat cheese, prosciutto,
balsamic onions, arugula

*Seared Steak Lettuce Cups**

diced new york strip, cucumber,
mint, ginger, cilantro

Pimento Cheese Fritters

tomatillo jam

Truffle French Fries

parmigiano-reggiano, cracked black pepper

Roasted Vegetable Skewers

tamarind sauce

Italian Cocktail Meatballs'

pork + beef, seasonal sauce

Grilled Polenta!*

caper-olive medley. black truffle olive oil,
parmigiano-reggiano

*Fresh Fruit Skewers**

honeyed cinnamon dipping cream

Shrimp & Grits Shot!*

Georgia shrimp, spicy tomato cream sauce

Honey Glazed Peppercorn Salmon'

water crackers, crostini

Fried Calamari

spicy hoisin & mayhaw-citrus sauce,
crispy banana peppers

*Tuna Crudo on Cucumber**!*

wasabi, soy ginger, sesame

*Chicken Nam Sod**

mini shots of chilies, lime, scallions,
ginger, peanuts, shredded lettuce

includes iced teas (add juice/soda package +\$6)

*gluten free/**can be made gluten free

appetizers can be added to any menu for \$3 to \$4 per guest (! denotes \$4 appetizers)



Event Menu Pricing

(prices do not include tax or gratuity)

Pricing is locked in when the event deposit is placed

One check will be presented

Children's menu is available--please contact Event Team for pricing

Dinner Menu #1	\$55++ per guest
Dinner Menu #2	\$46++ per guest
Dinner Menu #3	\$42++ per guest
Lunch Menu #1	\$30++ per guest
Lunch Menu #2	\$28++ per guest
Lunch Menu #3	\$25++ per guest
Brunch Menu #1	\$30++ per guest
Brunch Menu #2	\$25++ per guest
Signature Brunch Buffet (buffet only, 20-person minimum)	\$32++ per guest
Appetizer Menu	\$25++ per guest
Appetizer Menu (entrée portions)	\$46++ per guest

(++ denotes tax & service fee)

You may bring in an outside dessert and a \$30 outside dessert fee will apply. You can waive this fee by eliminating the desserts included on your menu (does not include appetizer menu).

Menus for parties of 20 and more scheduled during peak times may be served on food stations. Buffet-style service may not be available in all event spaces—please contact our Event Team for more information.

Visit www.wahoo grilldecatour.com for plated-service menus, event beverage packages, event policies, and to inquire about your event!