



Event Dinner Menu #1

\$58++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

Appetizers (choose 3)

Lump Crab Cakes

spicy cajun remoulade

Crispy Veggie Wontons**

carrot, cabbage, onion, ginger,
Asian dipping sauce

Pimento Cheese Fritters

tomatillo jam

Chicken Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki
(\$1 up-charge per additional sauce)

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

Sesame-Crusted Ahi Tuna*

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

Parmesan Encrusted Chicken

southern tomato gravy

Aged Angus New York Strip*

certified angus beef

our chef prepares our NY Strip medium rare

sides: mashed potatoes (add gravy \$1 pp), jasmine rice, fresh seasonal vegetable, yeast rolls and butter

additional vegetarian or vegan entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Event Dinner Menu #2

\$48++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

Appetizers (choose 3)

Chicken Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki
(\$1 up-charge per additional sauce)

Fried Calamari

spicy hoisin and mayhaw-citrus sauces,
crisp banana peppers

Pimento Cheese Fritters

tomatillo jam

Crispy Veggie Wontons**

carrot, cabbage, onion, ginger,
Asian dipping sauce

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 wakame salad*

Parmesan Encrusted Chicken

southern tomato gravy

Cellentani in Pesto Cream

artichoke, spinach, parmigiano reggiano

Aged Angus New York Strip*

certified angus beef

our chef prepares our NY Strip medium rare

sides: mashed potatoes (add gravy \$1 pp), jasmine rice, fresh seasonal vegetable, yeast rolls and butter

additional vegetarian or vegan entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Event Dinner Menu #3

\$45++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

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 Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki
(\$1 up-charge per additional sauce)

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

southern tomato gravy

Cellentani in Pesto Cream

artichoke, spinach, parmigiano reggiano

sides: mashed potatoes (add gravy \$1 pp), jasmine rice, fresh seasonal vegetable, yeast rolls and butter

additional vegetarian or vegan entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free



Event Lunch Menu #1

(available for lunch only- 2pm or earlier)

\$32++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

Appetizers (choose 3)

Chicken Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki

(\$1 up-charge per additional sauce)

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

Cellentani in Pesto Cream

artichoke, spinach, parmigiano eggiano

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 or vegan entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Event Lunch Menu #2

(available for lunch only- 2pm or earlier)

\$30++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

Appetizers (choose 2)

Chicken Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki
(\$1 up-charge per additional sauce)

Pimento Cheese Fritters

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)

Entrées

Curried Chicken Salad**

with walnuts and grapes

served with baguette

Cellentani in Pesto Cream

artichoke, spinach, parmigiano reggiano

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 or vegan entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Event Lunch Menu #3

(available for lunch only- 2pm or earlier)

\$27++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

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

Cellentani in Pesto Cream

artichoke, spinach, parmigiano reggiano

*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 or vegan entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

*Chocolate Pot de Crème**

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Event Brunch Menu #1

(available for lunch only- 2pm or earlier)

\$32++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

Assorted Breakfast Breads

Appetizers

Fresh Fruit Skewers*

honeyed cinnamon dipping cream

Smoked Salmon**

bagel chips, capers, egg, pickled red onion

additional appetizers available (page 10)

Entrées

Aged Angus New York Strip*

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 or vegan entrée available by individual order

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes coffee and iced teas

(add juice package +\$3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Event Brunch Menu #2

(available for lunch only- 2pm or earlier)

\$27++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

additional appetizers available (page 10)

Assorted Breakfast Breads

Entrées

French Toast Casserole

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 or vegan entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

*Chocolate Pot de Crème**

Raspberry Dream Bar

Lemon Cheesecake

includes coffee and iced teas

(add juice package +\$3, soda package +\$4 OR soda & juice package +\$6)

*gluten free/**can be made gluten free



Signature Brunch

(available for lunch only- 2pm or earlier)

\$35++ per guest

all served on station; this menu is reserved for parties of at least 20 guests

additional appetizers available (page 10)

Assorted Breakfast Breads

Salad (choose 1)

*Mixed Green Salad**

carrots, tomatoes, honey balsamic vinaigrette

Mediterranean Pasta Salad

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

Entrées

*Charleston Shrimp and Grits**

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

*Blackened Chicken**

creole cream sauce

French Toast Casserole

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

additional vegetarian or vegan entrée available by individual order

Desserts (choose 2)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

*Chocolate Pot de Crème**

Raspberry Dream Bar

Lemon Cheesecake

includes coffee and iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

*gluten free



Event Appetizer Menu

\$27 per guest for appetizer portions (4pm or earlier); served on station

Salad (choose 1)

Mixed Green Salad*

carrots, tomatoes, honey balsamic vinaigrette

Mediterranean Pasta Salad

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

choose 3 appetizers from the first group & 2 appetizers from the second group

Artisanal Cheeses!**

seasonal chutneys and preserves
fresh fruit, assorted crackers

Italian Cocktail Meatballs'

pork + beef, italian bbq sauce

Mini Shrimp & Grits *!

Georgia shrimp, spicy tomato cream sauce

Honey Glazed Peppercorn Salmon'

water crackers, crostini

Fresh Fruit Skewers*

honeyed cinnamon dipping cream

Tuna Crudo on Cucumber!**

wasabi, soy ginger, sesame

Crispy Veggie Wontons**

carrot, cabbage, onion, ginger,
Asian dipping sauce

Crispy Steak Wontons!**

mint, ginger, cabbage, cilantro, Asian dipping sauce

Smoked Salmon**

bagel chips, capers, egg, pickled red onion

Pimento Cheese Fritters

tomatillo jam

Truffle French Fries

parmigiano-reggiano, cracked black pepper

Roasted Vegetable Skewers

tamarind sauce

Chicken Salad**

curry, walnuts, grapes on french baguette

Grilled Prosciutto Flatbread

goat cheese, prosciutto, balsamic onions, arugula

Tomato-Basil Bruschetta

topped with parmigiano-reggiano,
balsamic glaze drizzle

Fried Calamari

spicy hoisin & mayhaw-citrus sauce,
crispy banana peppers

Chicken Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki
(\$1 up-charge per additional sauce)

Yeast Rolls w/ herb butter

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice 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 Appetizer Menu

\$48 per guest for entrée portions; served on station

Salad (choose 1)

Mixed Green Salad*

carrots, tomatoes, honey balsamic vinaigrette

Mediterranean Pasta Salad

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

choose 3 appetizers from first group & 2 appetizers from second group

Artisanal Cheeses!**

seasonal chutneys and preserves
fresh fruit, assorted crackers

Italian Cocktail Meatballs'

pork + beef, italian bbq sauce

Mini Shrimp & Grits *!

Georgia shrimp, spicy tomato cream sauce

Honey Glazed Peppercorn Salmon'

water crackers, crostini

Fresh Fruit Skewers*

honeyed cinnamon dipping cream

Tuna Crudo on Cucumber!**

wasabi, soy ginger, sesame

Crispy Veggie Wontons**

carrot, cabbage, onion, ginger,
Asian dipping sauce

Crispy Steak Wontons!**

mint, ginger, cabbage, cilantro, Asian dipping sauce

Smoked Salmon**

bagel chips, capers, egg, pickled red onion

Pimento Cheese Fritters

tomatillo jam

Truffle French Fries

parmigiano-reggiano, cracked black pepper

Roasted Vegetable Skewers

tamarind sauce

Chicken Salad**

curry, walnuts, grapes on french baguette

Grilled Prosciutto Flatbread

goat cheese, prosciutto, balsamic onions, arugula

Tomato-Basil Bruschetta

topped with parmigiano-reggiano,
balsamic glaze drizzle

Fried Calamari

spicy hoisin & mayhaw-citrus sauce,
crispy banana peppers

Chicken Satay*

choice of sauce: sweet thai chili, pesto-herb or teriyaki
(\$1 up-charge per additional sauce)

Yeast Rolls w/ herb butter

Desserts (choose 2)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Millionaire Bar

Chocolate Pot de Crème*

Raspberry Dream Bar

Lemon Cheesecake

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice 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

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

Dinner Menu #1	\$58++ per guest
Dinner Menu #2	\$48++ per guest
Dinner Menu #3	\$45++ per guest
Lunch Menu #1	\$32++ per guest
Lunch Menu #2	\$30++ per guest
Lunch Menu #3	\$27++ per guest
Brunch Menu #1	\$32++ per guest
Brunch Menu #2	\$27++ per guest
Signature Brunch	\$35++ per guest
Appetizer Menu	\$27++ per guest
Appetizer Menu (entrée portions)	\$48++ per guest

(++ denotes tax & service fee)

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