



Event Dinner Menu #1

\$55++ per guest, served plated

Appetizers (choose 3 for the table)

Italian Cocktail Meatballs!

pork + beef, seasonal sauce

Pimento Cheese Fritters

tomatillo jam

*Grilled Polenta**

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

*Chicken Nam Sod**

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

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

additional appetizers available (page 9)

Salad (choose 1)

*Seasonal Salad**

chef's preparation of fresh, local ingredients

*Mixed Greens**

carrots, tomatoes, honey balsamic vinaigrette

Entrées (guests choose 1)

*Grilled Market Catch**

seasonal preparation + side item

*Sesame-Crusted Ahi Tuna***

pan seared with sesame seeds, ginger glaze,
wasabi cream + wakeme salad* + mashed potatoes*

Parmesan Encrusted Chicken

baked golden brown in dijon & parmesan
fresh seasonal vegetable*, mashed potatoes*

*Aged Angus New York Strip**

certified angus beef, tamarind steak sauce
mashed potatoes*

menu includes yeast rolls and butter

additional vegetarian entrée available by individual order

Desserts (choose 2 for the table)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'more Tart

Lemon Cheesecake

*You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course
includes iced teas (add juice/soda package +\$6 per guest)*

gluten free/can be made gluten free*



Event Dinner Menu #2

\$46++ per guest

Appetizers (choose 3 for the table)

*Chicken Nam Sod**

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

*Grilled Polenta**

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

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

Pimento Cheese Fritters

tomatillo jam

additional appetizers available (page 9)

Salad (choose 1)

*Seasonal Salad**

chef's preparation of fresh, local ingredients

*Mixed Greens**

carrots, tomatoes, honey balsamic vinaigrette

Entrées (guests choose 1)

*Sesame-Crusted Ahi Tuna***

pan seared with sesame seeds, ginger glaze,
wasabi cream + wakeme salad* + mashed potatoes*

Parmesan Encrusted Chicken

baked golden brown in dijon & parmesan
fresh seasonal vegetable*, mashed potatoes*

Mediterranean Pasta

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

*Aged Angus New York Strip**

certified angus beef, tamarind steak sauce
mashed potatoes*

menu includes yeast rolls and butter

additional vegetarian entrée available by individual order

Desserts (choose 2 for the table)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'more Tart

Lemon Cheesecake

You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course
includes iced teas (add juice/soda package +\$6 per guest)

*gluten free/**can be made gluten free



Event Dinner Menu #3

\$42++ per guest

Appetizers (choose 2 for the table)

Fried Calamari

spicy hoisin + mayhaw-citrus sauces
crisp banana peppers

Pimento Cheese Fritters

tomatillo jam

Tomato-Basil Bruschetta

parmesan, balsamic glaze

Chicken Nam Sod*

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

additional appetizers available (page 9)

Salad

Seasonal Salad*

chef's preparation of fresh, local ingredients

Entrées (guests choose 1)

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
fresh seasonal vegetable*, mashed potatoes*

Mediterranean Pasta

tomato-basil sauce, mixed olives, goat cheese

menu includes yeast rolls and butter

additional vegetarian entrée available by individual order

Desserts (choose 2 for the table)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Chocolate Pot de Crème*

S'more Tart

Lemon Cheesecake

You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course

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

*gluten free/**can be made gluten free



Event Lunch Menu #1

(available for lunch only)

\$30++ per guest

Appetizers (choose 3 for the table)

Chicken Nam Sod*

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

Pimento Cheese Fritters

flash fried, tomatillo jam

Tomato-Basil Bruschetta

parmesan, balsamic glaze

Fried Calamari

spicy hoisin + mayhaw-citrus sauces
crisp banana peppers

additional appetizers available (page 9)

Salad

Seasonal Salad*

chef's preparation of fresh, local ingredients

Entrées (guests choose 1)

Curried Chicken Salad Sandwich**

with walnuts & grapes
french fries

Mediterranean Pasta

tomato-basil sauce, mixed olives, goat cheese

Charleston Shrimp & Grits*

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

additional vegetarian entrée available by individual order

Desserts (choose 2 for the table)

Butterscotch Pot de Crème*

Bread Pudding

Double Chocolate Brownie

Chocolate Pot de Crème*

S'more Tart

Lemon Cheesecake

You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course

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

*gluten free/**can be made gluten free



Event Lunch Menu #2

(available for lunch only)

\$28++ per guest

Appetizers (choose 2 for the table)

Chicken Nam Sod*

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

Pimento Cheese Fritters

tomatillo jam

Tomato-Basil Bruschetta

parmesan, balsamic glaze

Fried Calamari

spicy hoisin + mayhaw-citrus sauces,
crisp banana peppers

additional appetizers available (page 9)

Entrées (guests choose 1)

Curried Chicken Salad**

with walnuts & grapes
french fries

Mediterranean Pasta

tomato-basil sauce, mixed olives, goat cheese

Charleston Shrimp & Grits*

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

additional vegetarian entrée available by individual order

Desserts (choose 2 for the table)

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; (\$30 fee). This fee is waived by eliminating our dessert course

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

***gluten free/**can be made gluten free**



Event Lunch Menu #3

(available for lunch only)

\$25++ per guest

additional appetizers available (page 9)

Salad Course

Seasonal Salad*

chef's preparation of fresh, local ingredients

Entrées (guests choose 1)

Curried Chicken Salad**

with walnuts & grapes
french fries

Mediterranean Pasta

tomato-basil sauce, mixed olives, goat cheese

Charleston Shrimp & Grits*

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

additional vegetarian entrée available by individual order

Desserts (choose 2 for the table)

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; (\$30 fee). This fee is waived by eliminating our dessert course

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

*gluten free/**can be made gluten free



Event Brunch Menu #1

\$30++ per guest

Assorted Breakfast Breads

Appetizers (served family style)

*Fresh Fruit Skewers**

honey dipping cream

French Toast Points

bite sized brioche, powdered sugar

additional appetizers available (page 9)

Entrées (guests choose 1)

*Steak and Eggs**

new york strip, scrambled eggs
stone ground white cheddar grits

*Curried Chicken Salad Sandwich***

with walnuts and grapes
french fries

*Charleston Shrimp & Grits**

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

*Wahoo! Scramble**

tomatoes, cheddar, herbs
stone ground white cheddar grits

additional vegetarian entrée available upon request

Desserts (choose 2 for table)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'more Tart

Lemon Cheesecake

You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course

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

gluten free/can be made gluten free*



Event Brunch Menu #2

\$25++ per guest

additional appetizers available (page 9)

Assorted Breakfast Breads

Entrées (guests choose 1)

French Toast Casserole

vanilla maple syrup,
choice of chicken sausage or grits

*Curried Chicken Salad Sandwich***

with walnuts and grapes
french fries

*Charleston Shrimp and Grits**

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

*Wahoo! Scramble**

tomatoes, cheddar and herbs
stone ground white cheddar grits

additional vegetarian entrée available upon request

Desserts (choose 2 for table)

*Butterscotch Pot de Crème**

Bread Pudding

Double Chocolate Brownie

*Chocolate Pot de Crème**

S'more Tart

Lemon Cheesecake

You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course

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

*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 per guest)

*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
Appetizer Menu	\$25++ per guest
Appetizer Menu (served during dinner hours)	\$46++ per guest

(++ denotes tax & service fee)

You may bring in an outside dessert; (\$30 fee). This fee is waived by eliminating our dessert course. (does not include appetizer menu).

Your selected menu may be served plated or on food stations at the restaurant's discretion, depending on the party size, event space, and time of day; please contact our Event Team with any questions.

Visit www.wahoogrilldecatour.com for food station menus, event beverage packages, event policies, and to inquire about your event!