



## Event Dinner Menu #1

\$60++ per guest

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

### Appetizers (choose 4)

#### *Lump Crab Cakes*

spicy cajun remoulade

#### *Veggie Egg Roll\*\**

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)**

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### 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 wakeme 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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

(++ denotes tax & service fee)

*Pricing is locked in when the event deposit is placed  
Children's menu is available--please contact Event Team for pricing*



## Event Dinner Menu #2

\$50++ 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

#### *Veggie Egg Roll\*\**

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 wakeme 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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

*(++ denotes tax & service fee)*

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## *Event Dinner Menu #3*

*\$47++ 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)*

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### *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 +\$4, soda package +\$4 OR soda & juice package +\$7)

\*gluten free

(++ denotes tax & service fee)

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



## *Event Lunch Menu #1*

(available for lunch only- 2pm or earlier)

\$36++ 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)*

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### *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, parmesan, eggplant

#### *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 +\$4, soda package +\$4 OR soda & juice package +\$7)

\*gluten free/\*\*can be made gluten free  
(++ denotes tax & service fee)

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## *Event Lunch Menu #2*

(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 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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

(++ denotes tax & service fee)

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## *Event Lunch Menu #3*

(available for lunch only- 2pm or earlier)

\$29++ per guest

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

*additional appetizers available (page 10)*

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### *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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

(++ denotes tax & service fee)

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## *Event Brunch Menu #1*

(available for lunch only- 2pm or earlier)

\$34++ 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)*

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### *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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

*(++ denotes tax & service fee)*



## *Event Brunch Menu #2*

(available for lunch only- 2pm or earlier)

\$29++ 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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

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## *Signature Brunch*

(available for lunch only- 2pm or earlier)

\$37++ 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*

includes coffee and iced teas

(add juice package +\$4, soda package +\$4 OR soda & juice package +\$7)

#### *Chocolate Pot de Crème\**

#### *Raspberry Dream Bar*

#### *Lemon Cheesecake*

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

*(++ denotes tax & service fee)*

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## Event Appetizer Menu

served on station

\$29 per guest for appetizer portions (4pm or earlier) | \$48 per guest for entrée portions

### 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

#### **Fresh Fruit Skewers\***

honeyed cinnamon dipping cream

#### **Italian Cocktail Meatballs'**

pork + beef, italian bbq sauce

#### **Tuna Crudo on Cucumber\*\*!**

wasabi, soy ginger, sesame

#### **Mini Shrimp & Grits \*!**

Georgia shrimp, spicy tomato cream sauce

#### **Veggie Egg Roll\*\***

carrot, cabbage, onion, ginger,  
Asian dipping sauce

#### **Honey Glazed Peppercorn Salmon'**

water crackers, crostini

#### **Steak Egg Roll\*\*!**

mint, ginger, cabbage, cilantro, Asian dipping sauce

### **Smoked Salmon\*\***

bagel chips, capers, egg, pickled red onion

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#### **Pimento Cheese Fritters**

tomatillo jam

topped with parmigiano-reggiano,  
balsamic glaze drizzle

#### **Truffle French Fries**

parmigiano-reggiano, cracked black pepper

#### **Fried Calamari**

spicy hoisin & mayhaw-citrus sauce,  
crispy banana peppers

#### **Roasted Vegetable Skewers**

tamarind sauce

#### **Chicken Satay\***

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

#### **Chicken Salad\*\***

curry, walnuts, grapes on french baguette

#### **Tomato-Basil Bruschetta**

#### **Grilled Prosciutto Flatbread**

goat cheese, prosciutto, balsamic onions, arugula

**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 +\$4, soda package +\$4 OR soda & juice package +\$7)

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

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

(++ denotes tax & service fee)