



## *Event Dinner Menu #1*

*\$60++ per guest, served plated*

### *Appetizers (choose 4 for the table)*

#### *Italian Cocktail Meatballs*

pork + beef, italian bbq sauce

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

ginger, cabbage, cilantro, asian dipping sauce  
(veggie wonton also available)

#### *Pimento Cheese Fritters*

tomatillo jam

#### *Chicken Satay\**

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

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

*additional appetizers available (page 9)*

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### *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*

southern tomato gravy, fresh seasonal vegetable\*, mashed potatoes\*

#### *Aged Angus New York Strip\**

certified angus beef, mashed potatoes\* + seasonal vegetable

menu includes yeast rolls and butter

*additional vegetarian or vegan entrée available by individual order*

### *Desserts (choose 2 for the table)*

#### *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)



## *Event Dinner Menu #2*

*\$50++ per guest, served plated*

### *Appetizers (choose 3 for the table)*

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces,

crisp banana peppers

#### *Chicken Satay\**

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

(\$1 up-charge per additional sauce)

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

ginger, cabbage, cilantro, asian dipping sauce

(veggie wonton also available)

#### *Pimento Cheese Fritters*

tomatillo jam

**additional appetizers available (page 9)**

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### *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*

southern tomato gravy, fresh seasonal vegetable\*, mashed potatoes\*

#### *Cellentani in Pesto Cream*

artichoke, spinach, parmigiano reggiano

#### *Aged Angus New York Strip\**

certified angus beef, mashed potatoes\* + seasonal vegetable

menu includes yeast rolls and butter

**additional vegetarian or vegan entrée available by individual order**

### *Desserts (choose 2 for the table)*

#### *Butterscotch Pot de Crème\**

#### *Chocolate Pot de Crème\**

#### *Bread Pudding*

#### *Raspberry Dream Bar*

#### *Double Chocolate Brownie*

#### *Lemon Cheesecake*

#### *Millionaire Bar*

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



## *Event Dinner Menu #3*

*\$47++ per guest, served plated*

### *Appetizers (choose 2 for the table)*

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

#### *Pimento Cheese Fritters*

tomatillo jam

#### *Tomato-Basil Bruschetta*

parmesan, balsamic glaze

#### *Chicken Satay\**

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

*additional appetizers available (page 9)*

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### *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*

southern tomato gravy, fresh seasonal vegetable\*, mashed potatoes\*

#### *Cellentani in Pesto Cream*

artichoke, spinach, parmigiano reggiano

menu includes yeast rolls and butter

*additional vegetarian or vegan entrée available by individual order*

### *Desserts (choose 2 for the table)*

#### *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)



## *Event Lunch Menu #1*

**(available for lunch only- 2pm or earlier)**

*\$34++ per guest, served plated*

### *Appetizers (choose 3 for the table)*

#### *Chicken Satay\**

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

#### *Pimento Cheese Fritters*

flash fried, tomatillo jam

#### *Tomato-Basil Bruschetta*

parmesan, balsamic glaze

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces,  
crisp banana peppers

*additional appetizers available (page 9)*

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### *Salad*

#### *Seasonal Salad\**

chef's preparation of fresh, local ingredients

### *Entrées (guests choose 1)*

#### *Curried Chicken Salad Sandwich\*\**

with walnuts & grapes, french fries

#### *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

*additional vegetarian or vegan entrée available by individual order*

### *Desserts (choose 2 for the table)*

#### *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)*



**Event Lunch Menu #2**  
**(available for lunch only- 2pm or earlier)**  
*\$32++ per guest, served plated*

**Appetizers (choose 2 for the table)**

**Chicken Satay\***

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

**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 Sandwich\*\***

with walnuts & grapes, french fries

**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

*additional vegetarian entrée available by individual order*

**Desserts (choose 2 for the table)**

**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

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***Event Lunch Menu #3***  
**(available for lunch only- 2pm or earlier)**  
**\$29++ per guest, served plated**

**additional appetizers available (page 9)**

***Salad Course***

***Seasonal Salad\****

chef's preparation of fresh, local ingredients

***Entrées (guests choose 1)***

***Curried Chicken Salad Sandwich\*\****  
with walnuts & grapes, french fries

***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

**additional vegetarian or vegan entrée available by individual order**

***Desserts (choose 2 for the table)***

***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**

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## *Event Brunch Menu #1*

**(available for lunch only- 2pm or earlier)**

**\$34++ per guest, served plated**

### *Assorted Breakfast Breads*

### *Appetizers (for the table to share)*

#### *Fresh Fruit Skewers\**

honey dipping cream

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

bagel chips, capers, egg, pickled red onion

**additional appetizers available (page 9)**

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### *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 or vegan entrée available upon request**

### *Desserts (choose 2 for table)*

#### *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)

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***Event Brunch Menu #2***  
**(available for lunch only- 2pm or earlier)**  
**\$29++ per guest, served plated**

**additional appetizers available (page 9)**

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***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 or vegan entrée available upon request**

***Desserts (choose 2 for table)***

***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)

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### Event Appetizer Menu

served family-style

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

#### Salad (choose 1)

##### *Mixed Green Salad\**

carrots, tomatoes, honey balsamic vinaigrette

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

##### *Mediterranean Pasta Salad*

choose 3 appetizers from first group & 2 appetizers from 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 \*\*!*

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 parmesano-reggiano,  
balsamic glaze drizzle

##### *Truffle French Fries*

parmesano-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)**

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