



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)

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)

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



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)

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 + wakame 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*

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)

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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)

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*

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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)

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)

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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)

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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**

(++ denotes tax & service fee)



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)

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)

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

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

Veggie Egg Roll**
carrot, cabbage, onion, ginger,
Asian dipping sauce

Steak Egg Roll **!
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

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)

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)

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

(++ denotes tax & service fee)

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