



## Signature Dinner Menu

\$52++ per guest

### Appetizers

(choose three for the table to share)

#### *Crab Dip with Fire Roasted Poblanos\*\**

benne crackers

#### *Artisanal Cheeses\**

paired with preserves & fresh seasonal fruit

#### *Grilled Prosciutto Flatbread*

local goat cheese, prosciutto, balsamic onions, arugula

#### *Calamari*

mayhaw-hoisin sauce, banana peppers

#### *Shrimp Cocktail\**

spicy remoulade

We carry other delicious appetizers! additional appetizers can be added to your menu for \$2.50-\$3 per guest  
see appetizer menu for more information

### Salad Course

(choose one to offer your guests)

#### *Cider Braised Beet Salad\**

goat cheese, toasted walnuts, arugula  
mint vinaigrette

#### *Farmer's Salad\**

local greens, applewood smoked bacon, gorgonzola,  
tomatoes, cucumbers, garlic buttermilk dressing

### Entrees

#### *New Bedford Scallops\**

roasted squash, wild mushroom vinaigrette

#### *Blue Ridge Mountain Trout\**

sugared pecans, pesto butter  
garlic spinach

#### *Fried Chicken*

mashed potatoes, braised collard greens with bacon, milk gravy

#### *Prime New York Strip\**

12 oz grilled, mashed potatoes, roasted brussel sprouts  
cabernet reduction

vegetarian entrée available upon request

### Desserts

(all three desserts served family-style)

#### *Seasonal Dessert*

#### *Bread Pudding*

rich bourbon glaze

#### *Butterscotch Pot de Crème\**

butterscotch custard, vanilla whipped cream,  
maldon sea salt, caramel sauce

You may bring in an outside dessert; this fee is \$30. We waive this fee if you eliminate the desserts on the menu.

includes iced teas and sodas

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



## Event Dinner Menu #1

\$45++ per guest

### Appetizers

(choose three for the table to share)

#### *Lump Crab Cakes*

spicy cajun remoulade

#### *Grilled Polenta\**

local wild mushrooms, black truffle olive oil,  
parmigiano-reggiano

#### *Pimento Cheese Fritters*

flash fried, tomatillo jam

#### *Chicken Nam Sod\**

marinated in chilies, lime, scallions, ginger  
topped with peanuts in a lettuce cup

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

there are many more delicious appetizer options! additional appetizers can be added to your menu for \$2.50-\$3 per guest  
see appetizer menu (page 10) for more information

### Salad Course

#### *Farmer's Salad\**

chef's preparation of fresh, local ingredients

### Entrees

guests may choose one of the following

#### *Grilled Market Catch\**

seasonal preparation  
with side items

#### *Sesame-Crusted Ahi Tuna\*\**

pan seared with sesame seeds  
ginger glaze and wasabi cream  
wakeme salad\* / mashed potatoes\*

#### *Parmesan Encrusted Chicken*

baked golden brown in dijon and parmesan  
mashed potatoes\* / fresh seasonal vegetable\*

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

certified angus beef, tamarind steak sauce  
mashed potatoes\* / fresh seasonal vegetable\*

additional vegetarian entrée available upon request

### Desserts

(all three will be served for the table to share)

#### *Bread Pudding*

topped with a rich bourbon glaze

#### *Butterscotch Pot de Crème\**

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

#### *Seasonal Dessert*

You may bring in an outside dessert; this fee is \$30. We waive this fee if you eliminate the desserts on the menu.

includes iced teas and sodas

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



## Event Dinner Menu #2

\$38++ per guest

### Appetizers

(choose three for the table to share)

#### *Chicken Nam Sod\**

marinated in chilies, lime, scallions, ginger  
topped with peanuts in a lettuce cup

#### *Grilled Polenta\**

local wild mushrooms, black truffle olive oil,  
parmigiano-reggiano

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

#### *Prince Edward Island Mussels\*\**

tomatoes, white wine herb butter,  
grilled holeman & finch bread

#### *Pimento Cheese Fritters*

flash fried, tomatillo jam

additional appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

### Salad Course

#### *Mixed Green Salad\**

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### Entrees

guests may choose one of the following

#### *Sesame-Crusted Ahi Tuna\*\**

pan seared with sesame seeds  
ginger glaze and wasabi cream  
wakeme salad\* / mashed potatoes\*

#### *Parmesan Encrusted Chicken*

baked golden brown in dijon and parmesan  
mashed potatoes\* / fresh seasonal vegetable\*

#### *Mediterranean Pasta*

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

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

certified angus beef, tamarind steak sauce  
mashed potatoes\* / fresh seasonal vegetable\*

additional vegetarian entrée available upon request

### Desserts

(choose two for the table to share)

#### *Bread Pudding*

topped with a rich bourbon glaze

#### *Double Chocolate Brownie*

caramel, chocolate ganache, pecans

#### *Butterscotch Pot de Crème\**

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

You may bring in an outside dessert; this fee is \$30. We waive this fee if you eliminate the desserts on the menu.

includes iced teas and sodas

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



## Event Dinner Menu #3

\$34++ per guest

### Appetizers

(choose two for the table to share)

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

#### *Tomato-Basil Bruschetta*

topped with parmesan, balsamic glaze drizzle

#### *Pimento Cheese Fritters*

flash fried, tomatillo jam

#### *Chicken Nam Sod\**

marinated in chilies, lime, scallions, ginger  
topped with peanuts in a lettuce cup

additional appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

---

### Salad Course

#### *Mixed Green Salad\**

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### Entrees

guests may choose one of the following

#### *Charleston Shrimp & Grits\**

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

#### *Parmesan Encrusted Chicken*

baked golden brown in dijon and parmesan  
mashed potatoes\* / fresh seasonal vegetable\*

#### *Mediterranean Pasta*

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

additional vegetarian entrée available upon request

### Desserts

(choose two for the table to share)

#### *Bread Pudding*

topped with a rich bourbon glaze

#### *Double Chocolate Brownie*

caramel, chocolate ganache, pecans

#### *Butterscotch Pot de Crème\**

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

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



**Event Lunch Menu #1**  
(available for lunch only)  
\$24++ per guest

**Appetizers**

(choose two for the table to share)

**Chicken Nam Sod\***

marinated in chilies, lime, scallions, ginger  
topped with peanuts in a lettuce cup

**Tomato-Basil Bruschetta**

topped with parmesan, balsamic glaze drizzle

**Pimento Cheese Fritters**

flash fried, tomatillo jam

**Fried Calamari**

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

there are many more delicious appetizer options! additional appetizers can be added to your menu for \$2.50-\$3 per guest  
see appetizer menu (page 10) for more information

---

**Salad Course**

**Farmer's Salad\***

chef's preparation of fresh, local ingredients

**Entrees**

guests may choose one of the following

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

with walnuts and grapes on brioche  
choice of fries or fruit

**Mediterranean Pasta**

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

**Charleston Shrimp & Grits\***

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

additional vegetarian entrée available upon request

**Desserts**

(choose two for the table to share)

**Bread Pudding**

topped with a rich bourbon glaze

**Double Chocolate Brownie**

caramel, chocolate ganache, pecans

**Butterscotch Pot de Crème\***

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

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



## **Event Lunch Menu #2**

**(available for lunch only)**

*\$22++ per guest*

### ***Appetizers***

**(choose two for the table to share)**

#### ***Chicken Nam Sod\****

marinated in chilies, lime, scallions, ginger  
topped with peanuts in a lettuce cup

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

topped with parmesan, balsamic glaze drizzle

#### ***Pimento Cheese Fritters***

flash fried, tomatillo jam

#### ***Fried Calamari***

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

**additional appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information**

---

### ***Entrees***

**guests may choose one of the following**

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

with walnuts and grapes on brioche  
choice of fries or fruit

#### ***Mediterranean Pasta***

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

#### ***Charleston Shrimp & Grits\****

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

**additional vegetarian entrée available upon request**

### ***Desserts***

**(choose two for the table to share)**

#### ***Bread Pudding***

topped with a rich bourbon glaze

#### ***Double Chocolate Brownie***

caramel, chocolate ganache, pecans

#### ***Butterscotch Pot de Crème\****

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

includes iced teas and sodas

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



## ***Event Lunch Menu #3***

**(available for lunch only)**

*\$20++ per guest*

appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

### ***Salad Course***

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

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### ***Entrees***

guests may choose one of the following

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

with walnuts and grapes on brioche  
choice of fries or fruit

#### ***Mediterranean Pasta***

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

#### ***Charleston Shrimp & Grits\****

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

**additional vegetarian entrée available upon request**

### ***Desserts***

(choose two for the table to share)

#### ***Bread Pudding***

topped with a rich bourbon glaze

#### ***Double Chocolate Brownie***

caramel, chocolate ganache, pecans

#### ***Butterscotch Pot de Crème\****

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

includes iced teas and sodas

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



## *Event Brunch Menu #1*

*\$24++ per guest*

### *Assorted Breakfast Breads*

#### *Appetizers*

*(choose two for the table to share)*

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

honey dipping cream

##### *Smoked Salmon Flatbread*

crème fraiche and capers

##### *French Toast Points*

bite sized brioche

fresh berries, powdered sugar

*there are many more delicious appetizer options! additional appetizers can be added to your menu for \$2.50-\$3 per guest see appetizer menu (page 10) for more information*

#### *Entrees*

*guests may choose one of the following*

##### *Steak and Eggs\**

new york strip, scrambled eggs  
stone ground white cheddar grits

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

with walnuts and grapes on brioche  
choice of fries or fruit

##### *Charleston Shrimp and Grits\**

sautéed shrimp simmered in a spicy tomato cream sauce  
over creamy white cheddar grits

##### *Wahoo! Scramble\**

sautéed spinach, tomatoes, cheddar, herbs, balsamic reduction  
stone ground white cheddar grits

*additional vegetarian entrée available upon request*

*add crab cake benedict for \$2 per guest (plated events only)*

#### *Desserts*

*(choose two for the table to share)*

##### *Bread Pudding*

topped with a rich bourbon glaze

##### *Double Chocolate Brownie*

caramel, chocolate ganache, pecans

##### *Butterscotch Pot de Crème\**

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

*you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu*

includes coffee, iced tea, orange juice, cranberry juice

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





## ***Event Brunch Menu #2***

*\$20++ per guest*

appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

### ***Assorted Breakfast Breads***

#### ***Entrees***

guests may choose one of the following

##### ***French Toast***

caramelized apple maple syrup  
choice of pepper bacon or chicken sausage

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

with walnuts and grapes on brioche  
choice of fries or fruit

##### ***Charleston Shrimp and Grits\****

sautéed shrimp simmered in a spicy tomato cream sauce  
over creamy white cheddar grits

##### ***Wahoo! Scramble\****

sautéed spinach, tomatoes, cheddar and herbs  
drizzled with a balsamic reduction  
stone ground white cheddar grits

**additional vegetarian entrée available upon request**

**add crab cake benedict for \$2 per guest (plated events only)**

#### ***Desserts***

(choose two for the table to share)

##### ***Bread Pudding***

topped with a rich bourbon glaze

##### ***Double Chocolate Brownie***

caramel, chocolate ganache, pecans

##### ***Butterscotch Pot de Crème\****

butterscotch custard, vanilla whipped cream  
maldon sea salt, caramel sauce

**you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu**

includes coffee, iced tea, orange juice, cranberry juice

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



## Event Appetizer Menu

\$19++ per guest / \$34++ per guest during dinner hours

choose 3 appetizers from the first group & 2 appetizers from the second group  
can be served family-style or on food stations

### *Artisanal Cheeses\*\*!*

paired with seasonal chutneys and preserves  
fresh seasonal fruit

### *Shrimp Cocktail\*!*

spicy remoulade

### *Crab Cakes!*

spicy cajun remoulade

### *Seared Steak Lettuce Cups\**

new york strip tossed with diced cucumber,  
mint, ginger, cilantro and crushed peanuts

### *Hawaiian Ahi Tuna Tartare!*

wasabi cream

### *Chicken Nam Sod\**

marinated in chilies, lime, scallions, ginger  
topped with peanuts in a lettuce cup

### *Grilled Prosciutto Flatbread*

local goat cheese, prosciutto,  
balsamic onions, arugula

### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

---

### *Grilled Polenta\**

local wild mushrooms, black truffle olive oil,  
parmigiano-reggiano

### *Fresh Fruit Skewers\**

honey dipping cream

### *Prince Edward Island Mussels\*\**

(may not be available for summer events)

tomatoes, white wine herb butter,  
grilled holeman & finch bread

### *Smoked Salmon Flatbread*

crème fraiche and capers

### *French Toast Points*

bite sized brioche  
fresh berries, powdered sugar

### *Tomato-Basil Bruschetta*

topped with parmesan,  
balsamic glaze drizzle

### *Pimento Cheese Fritters*

flash fried, tomatillo jam

### *Hummus and Vegetable Crudité\**

raw seasonal vegetables  
traditional hummus & dill cream sauce

includes iced teas and sodas

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

appetizers can be added to any menu for \$2.50 per guest

! these can be added for \$3 per guest



## ***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

Signature Dinner Menu	\$52++ per guest
Dinner Menu #1	\$45++ per guest
Dinner Menu #2	\$38++ per guest
Dinner Menu #3	\$34++ per guest
Lunch Menu #1	\$24++ per guest
Lunch Menu #2	\$22++ per guest
Lunch Menu #3	\$20++ per guest
Brunch Menu #1	\$24++ per guest
Brunch Menu #2	\$20++ per guest
Appetizer Menu	\$19++ per guest
Appetizer Menu (served during dinner hours)	\$34++ per guest

*(++ denotes tax & service fee)*

*You may bring in an outside dessert and a \$30 outside dessert fee will apply. We waive this fee if you eliminate the desserts from your menu (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.wahoogrilldecalur.com](http://www.wahoogrilldecalur.com) for buffet-style menus, event beverage packages, event policies, and to inquire about your event!