



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, bacon, gorgonzola, tomatoes,

cucumbers, garlic buttermilk dressing

Entrees

New Bedford Scallops*

curry-roasted cauliflower & beluga lentils,
tamarind-apple chutney

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 brussels sprouts
cabernet-mushroom 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 for buffet-style menus, event beverage packages, event policies, and to inquire about your event!