



## **Event Dinner Menu #1**

*\$58++ per guest, served plated*

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

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

pork + beef, italian bbq sauce

#### ***Crispy Steak Wontons\*\****

mint, 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 +3, soda package +\$4 OR soda & juice package +\$6)

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



## **Event Dinner Menu #2**

*\$48++ 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)

#### ***Crispy Steak Wontons\*\****

mint, 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\****

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

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

#### ***Millionaire Bar***

#### ***Chocolate Pot de Crème\****

#### ***Raspberry Dream Bar***

#### ***Lemon Cheesecake***

includes iced teas

(add juice package +3, soda package +\$4 OR soda & juice package +\$6)

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



## ***Event Dinner Menu #3***

*\$45++ 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 +3, soda package +\$4 OR soda & juice package +\$6)

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



**Event Lunch Menu #1**  
(available for lunch only- 2pm or earlier)  
\$32++ 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 +3, soda package +\$4 OR soda & juice package +\$6)

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



***Event Lunch Menu #2***  
**(available for lunch only- 2pm or earlier)**  
*\$30++ 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)***

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***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 +3, soda package +\$4 OR soda & juice package +\$6)

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



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

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

*\$27++ 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 +3, soda package +\$4 OR soda & juice package +\$6)

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***Event Brunch Menu #1***  
**(available for lunch only- 2pm or earlier)**  
***\$32++ 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 +3, soda package +\$4 OR soda & juice package +\$6)

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***Event Brunch Menu #2***  
**(available for lunch only- 2pm or earlier)**  
*\$27++ 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 +3, soda package +\$4 OR soda & juice package +\$6)

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





## Event Appetizer Menu

\$27 per guest for appetizer portions (4pm or earlier); served family-style

### 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 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

#### **Crispy Veggie Wontons\*\***

carrot, cabbage, onion, ginger,  
Asian dipping sauce

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

water crackers, crostini

#### **Crispy Steak Wontons\*\*!**

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

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

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 Salad\*\***

curry, walnuts, grapes on french baguette

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

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

#### **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 +3, soda package +\$4 OR soda & juice package +\$6)

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

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



## Event Appetizer Menu

\$48 per guest for entree portions; served family-style

### 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 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

#### **Crispy Veggie Wontons\*\***

carrot, cabbage, onion, ginger,  
Asian dipping sauce

#### **Crispy Steak Wontons\*\*!**

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

#### **Truffle French Fries**

parmigiano-reggiano, cracked black pepper

#### **Roasted Vegetable Skewers**

tamarind sauce

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

curry, walnuts, grapes on french baguette

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

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)

#### **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 +3, soda package +\$4 OR soda & juice package +\$6)

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

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



## ***Event Menu Pricing***

(prices do not include tax or gratuity)

Pricing is locked in when the event deposit is placed

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

Dinner Menu #1	\$58++ per guest
Dinner Menu #2	\$48++ per guest
Dinner Menu #3	\$45++ per guest
Lunch Menu #1	\$32++ per guest
Lunch Menu #2	\$30++ per guest
Lunch Menu #3	\$27++ per guest
Brunch Menu #1	\$32++ per guest
Brunch Menu #2	\$27++ per guest
Appetizer Menu	\$27++ per guest
Appetizer Menu (entrée portions)	\$48++ per guest

*(++ denotes tax & service fee)*

Visit [www.wahoogrilldecatour.com](http://www.wahoogrilldecatour.com) for food station menus, event beverage packages,  
event policies, and to inquire about your event!