



CATERING MENU

PRIVATE EVENT BAR SELECTIONS

HORS D'OEUVRES

ON DISPLAY

RECEPTION STATIONS

CHEF CARVING STATIONS

LATE NIGHT BITES

TABLE SERVICE

SUGAR, SPICE & EVERYTHING NICE

WEDDING CAKES



PLEASE NOTE PRICES DO NOT INCLUDE OUR 21% SERVICE CHARGE AND 11% STATE SALES TAX. A 5% EXCISE TAX IS ADDED TO ALL LIQUOR SALES.

PRIVATE EVENT BAR MENU SELECTIONS

BAR MINIMUM OF 3 HOURS REQUIRED/PRICED PER PERSON PER HOUR

GRAN CORONA (TOP-SHELF) 12

GREY GOOSE VODKA, WOODFORD RESERVE BOURBON, HENDRICK'S GIN, GLENFIDDICH 12 YEAR SCOTCH, PLANTATION 3 STARS RUM, TOPPER'S RHUM SPICED RUM, CASAMIGOS SILVER AND REPOSADO TEQUILA

SELECT THREE (3) WINES:

RAYMOND VINEYARDS | SAUVIGNON BLANC, CHARDONNAY, CABERNET SAUVIGNON

J VINEYARDS | PINOT GRIS

STEELE "SHOOTING STAR" | PINOT NOIR

MONTELLIANA | PROSECCO

SELECT THREE (3) BEERS: FROM THE *AFICIONADO* PACKAGE

THE CHURCHILL (MID - LEVEL) 10

TITOS VODKA, BOMBAY SAPPHIRE GIN, OLD FORESTER BOURBON, PLANTATION 3 STARS RUM, MONKEY SHOULDER SCOTCH, ESPOLON BLANCO TEQUILA

SELECT THREE (3) WINES:

BENVOLIO | PINOT GRIGIO

CHONO | SAUVIGNON BLANC

SEAN MINOR | CHARDONNAY

MARC CELLARS | PINOT NOIR, CABERNET SAUVIGNON

SIMONET | BRUT

SELECT THREE (3) BEERS: FROM THE *FACTORY* PACKAGE

CABINET SELECTION (HOUSE) 8

SVEDKA VODKA, EVAN WILLIAMS BLACK LABEL BOURBON, BEEFEATER GIN, DON Q SILVER RUM, DEWAR'S SCOTCH, LUNAZUL TEQUILA BLANCO

SELECT THREE (3) WINES:

VISTA POINT | PINOT GRIGIO, CHARDONNAY, CABERNET SAUVIGNON

RAYUN | SAUVIGNON BLANC

COASTAL VINES | BRUT

SELECT THREE (3) BEERS: FROM THE *FACTORY* PACKAGE

BAR PACKAGES INCLUDE

SODAS - COKE, DIET COKE, SPRITE, GINGER ALE, TONIC WATER, CLUB SODA

MIXERS - HOUSE-MADE SOURS, SIMPLE SYRUP, FRESH LIME JUICE, FRESH LEMON JUICE, HOUSE GRENADINE, JACK RUDY TONIC SYRUP

JUICES - ORANGE, CRANBERRY, GRAPEFRUIT, AND PINEAPPLE

GARNISHES- LEMONS, LIMES, ORANGES, OLIVES, CHERRIES



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FACTORY 7

SELECT THREE (3) WINES: FROM THE *CABINET* PACKAGE

AMSTEL LITE
BUD LIGHT
COORS BANQUET
COORS LIGHT

SELECT THREE (3) BEERS:

MICHELOB ULTRA
MILLER LITE
HOLY CITY PLUFF MUD PORTER
HOLY CITY WASHOUT WHEAT

SWEETWATER IPA
SAMUEL ADAMS BOSTON LAGER
THOMAS CREEK RIVER RED

AFICIONADO 9

SELECT THREE (3) WINES: FROM THE *GRAN CORONA* PACKAGE

ALLAGASH WHITE
AMSTEL LITE
AVERY BROWN DOG ALE
BALLEST POINT IPA

SELECT THREE (3) BEERS:

BUD LIGHT
COAST KOLSCH
COORS BANQUET
COORS LIGHT

LEFT HAND MILK STOUT
MILLER LITE
MICHELOB ULTRA
WESTBROOK ONE CLAW

SPILL & DRAW

ADD-ONS PRICED PER PERSON

CHAMPAGNE TOAST	3	SPECIALTY COCKTAILS	4+
SPECIAL BEER, WINE & LIQUOR UPGRADES	2+	UNDER 21 YEARS OLD	4

WINE SERVICE 3

CRAFT COCKTAIL MIXER ENHANCEMENT 3

MIXERS - SWEET VERMOUTH, DRY VERMOUTH, TRIPLE SEC, CAMPARI, HONEY SYRUP, ASSORTED BITTERS GARNISHES, FRESH HERBS

CONSUMPTION BAR

PRICED PER DRINK

TOP-SHELF LIQUOR 11
MID-LEVEL LIQUOR 9
HOUSE LIQUOR 8

IMPORTED BEER 7
DOMESTIC BEER 5
WINE 8-11

BAR STAFFING

WE REQUIRE ONE (1) BARTENDER PER FIFTY (50) GUESTS AT \$125 PER BARTENDER FOR A MINIMUM OF THREE HOURS. ADDITIONAL HOURS ARE \$25 PER BARTENDER PER HOUR.



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HORS D'OEUVRES
PRICED PER PIECE
COLD

SEARED AHI TUNA

CHILI LIME AIOLI, BAJA SLAW 4

MINIATURE LOBSTER ROLL

TARRAGON AIOLI, CELERY HEART 4

POACHED SHRIMP

YUZU COCKTAIL, CUCUMBER 4

HONEY MISO CHICKEN SALAD

CASHEW, WONTON CHIP 3

PASTRAMI STYLE CURED SALMON

RYE, PICKLED FENNEL, DIJON 3

DEVILED STOREY FARM EGG

BACON, TOMATO, SPROUTS 2.50

HOUSE SMOKED HAM

COUNTRY BISCUIT, WHITE CHEDDAR, SLAW 3

PATE DE COMPAGNE

LUSTY MONK MUSTARD, HOUSE PICKLES 3

CHICKEN LIVER PATE

FRIED SHALLOT, LAVASH 3

SEARED CAB STRIP LOIN

CHIMICHURRI, BAGUETTE 4

CAB BEEF TARTARE

DEVILED EGG YOLK, FRIED CAPERS 4

BATTERY PARK CHEESE

SCALLION SCONE, PEPPER JAM 2.50

BLUE CHEESE STUFFED DATES

SHAVED BEETS, PRESERVED LEMON 2.50

FRESH MOZZARELLA

ARUGULA PESTO, TOMATO RELISH 2.50

CUCUMBER AND GREEN TOMATO GAZPACHO

CILANTRO, PEANUT 2.50

PORK RILLETTE

SEASONAL JAM, TOASTED SOURDOUGH 3

HORS D'OEUVRES
WARM

BACON SEARED SCALLOP

HONEY GINGER GLAZE, SCALLION 4

SAUTEED SHRIMP

HONEY CORNBREAD, BACON JAM 4

PULLED PORK

SC BBQ, COUNTRY BISCUITS, PICKLED OKRA 3

PORK BELLY HOISON

SHAVED CARROT, PICKLED FRESNO 3

BUTTERMILK FRIED CHICKEN

BLUE CHEESE AIOLI, ESPILETTE 3

SHORT RIB SLIDER

PICKLED RED ONIONS, HORSERADISH CREAM 3

SHERRY ROASTED MUSHROOMS

GRUYERE, BROWN BUTTER 2.50

CRISPY FRIED RISOTTO

PARMESAN REGGIANO, SPICY TOMATO 2.50

WHIPPED GOAT CHEESE

BLACK OLIVE, MARINATED TOMATO 2.50

BUTTERNUT SQUASH SOUP

CURRIED CREME FRAICHE, CASHEW 2.50

CREAMED SPINACH

FETA, PUFF PASTRY, PINE NUTS 2.50



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ON DISPLAY

PRICED PER PERSON

HOUSE-MADE, DOMESTIC, AND IMPORTED CHARCUTERIE

SELECTIONS OF PATE, RILLETTE, COUNTRY HAMS, SALAMI, PROSCIUTTO, COPPA, CHORIZO. SERVED WITH ASSORTED MUSTARDS, HOUSE-MADE JAMS, CRACKERS AND TOASTED BREAD 10

REGIONAL, DOMESTIC, AND IMPORTED CHEESES

SERVED WITH SEASONAL JAMS, ASSORTED MUSTARDS, OLIVES, TOASTED BREAD, CRACKERS, AND PITA CHIPS 10

MEAT AND CHEESE COMBINED

CHEF SELECTION 12

LOCALLY GROWN, GRILLED, AND PICKLED VEGETABLE DISPLAY

SEASONAL VEGETABLES ASSEMBLED RAW, PICKLED, ROASTED, AND GRILLED. WITH RED PEPPER BUTTERMILK AND CURRIED GREEK YOGURT 8

SEASONAL FRUIT DISPLAY

ASSORTMENT OF MELONS AND SEASONAL BERRIES WITH LOCAL GREEK YOGURT AND HONEY 8

CHILLED SHELLFISH DISPLAY

POACHED DOMESTIC SHRIMP, SNOW CRAB CLAWS, AND LOCAL OYSTERS. SERVED WITH SPICY REMOULADE, COCKTAIL SAUCE, MIGNONETTE, AND LEMON 18

O-KU SUSHI

CHILLED ASSORTMENT OF HAND-ROLLED SUSHI, SASHIMI, OR NIGIRI
PRICED PER ROLL/PER ITEM UPON REQUEST

ARTISAN BREADS AND SPREADS

BLACK-EYED PEA HUMMUS, KALAMATA OLIVE TAPENADE, PIMIENTO CHEESE, AND CARAMELIZED ONION DIP WITH LOCALLY MADE BREADS AND HOUSE CRACKERS 7

HOUSE-CURED SALMON

LEMON DILL AIOLI, HORSERADISH CREME FRAICHE, HERB CREAM CHEESE, PICKLED ONIONS, CAPERS, CHOPPED EGGS WITH PLAIN BAGELS, EVERYTHING BAGELS, AND RYE TOAST 10

MIDDLE EAST MEZZE

TAHINI HUMMUS, QUINOA, MARINATED MUSHROOMS AND PEPPERS, FETA CHEESE, CUCUMBER TZATZIKI, AN ASSORTMENT OF OLIVES, WITH FLATBREADS AND PITA 9



RECEPTION STATIONS

ALL STATIONS ARE PRICED PER PERSON AND BASED ON TWO (2) HOURS OF SERVING TIME.

SOUTHERN FRIED CHICKEN

BUTTERMILK FRIED CHICKEN, MALTED WAFFLES, COUNTRY BISCUITS, BOURBON PECAN SYRUP,
LOCAL HONEY AND MAPLE BUTTER 15

STREET TACOS

AL PASTOR, BAJA SEARED SEASONAL FISH, AND BARBACOA BEEF, FLOUR TORTILLAS, CHARRED TOMATO SALSA, GRILLED CORN,
COTIJA CHEESE, PICKLED CABBAGE, CHILI AIOLI, CILANTRO, AVOCADO, AND LIME 15

THE SOUTHERN BARBECUE

SLOW-ROASTED PULLED PORK, SOUTH CAROLINA AND MUSTARD BBQ SAUCES, COLE SLAW, GRAIN MUSTARD POTATO SALAD,
CORNBREAD, SLICED SLIDER BUNS, AND HOUSE PICKLES 12

ADD-ON OPTIONS PRICED PER PERSON:

*WHEN BUILDING A PERSONALIZED SOUTHERN STATION FROM THE BELOW SIDES, THE PROTEIN PRICE INCREASES
TO \$6 PER PERSON AND INCLUDES SC BBQ SAUCES AND CORNBREAD.

PROTEINS:

SMOKED BEEF BRISKET +3
PICKLE BRINED CHICKEN THIGHS +3
FRIED CHICKEN +3
HOMEMADE MEATLOAF +3
PORK LOIN +3

SIDE DISHES:

COLLARD GREENS +2
BLACK-EYED PEAS +2
CREAMED CORN +2
CREAMED SPINACH +2
SEASONAL VEGETABLES +2

MAC & CHEESE +3
MASHED POTATOES +2
FINGERLING POTATOES +2
CAROLINA GOLD RICE +2
CHARLESTON RED RICE +2

PASTA STATION

SELECT TWO (2) FOR 16/ ADD CHICKEN 3 OR SHRIMP 4
HOUSE-MADE PASTA: TAGLIATELLE, RADIATORE
HOUSE-MADE SAUCES: CACIO E PEPE, PESTO, BOLOGNESE, NONNA'S SPAGHETTI SAUCE

SHRIMP AND GRITS

ANSON MILLS STONE GROUND GRITS, SHRIMP, SMOKED BACON CREAM, CARAMELIZED VIDALIA ONIONS, AGED CHEDDAR, MARINATED
TOMATOES & ROASTED MUSHROOMS GARNISHED WITH YOUR CHOICE OF TOPPINGS, SMOKED GRUYERE & SCALLIONS 16

SLIDER STATION

BRAISED BEEF SHORT RIB WITH WHITE CHEDDAR SERVED ON SLIDER BUNS, BUTTERMILK FRIED CHICKEN BISCUIT WITH CHILI AIOLI AND
GRUYERE, PULLED PORK WITH SC BBQ AND SLAW SERVED ON SLIDER BUNS, AND ASSORTED HOUSE PICKLES 15

GARDEN SALAD STATION

THREE FOR 10 TWO FOR 8 ONE FOR 4

SEASONAL BABY GREENS SALAD, ROASTED ROOT VEGETABLES, SHAVED RADISH, BLUE CHEESE, BALSAMIC VINAIGRETTE
CAESAR SALAD, CHERRY TOMATOES, HERB CROUTONS, KALAMATA OLIVES, AND PARMESAN CHEESE
QUINOA SALAD, MARINATED FETA, ROASTED TOMATO, FENNEL, HERBS, AND CHAMPAGNE VINAIGRETTE



CHEF-ATTENDED CARVING STATIONS

PRICED PER PERSON

UNIFORMED CHEF REQUIRED AT \$125 PER STATION FOR EVERY 150 GUESTS. EACH OPTION BELOW IS SERVED WITH PARKER HOUSE ROLLS. ADD SEASONAL VEGETABLES TO ANY STATION FOR +2 PER PERSON.

BEEF TENDERLOIN

ROASTED CAB TENDERLOIN, HERBED CONFIT FINGERLING POTATOES, ROASTED MUSHROOM JUS, HORSERADISH CREAM 18

SLOW ROASTED PRIME RIB

SLOW ROASTED CAB PRIME BEEF, HERBED CONFIT FINGERLING POTATOES, ROASTED MUSHROOM JUS, HORSERADISH CREAM 17

SORGHUM GLAZED SMOKED HAM

SORGHUM GLAZED SMOKED HAM, SWEET POTATO HASH WITH PICKLED PEPPERS, APPLE BUTTER 16

ROASTED PORK LOIN

DIJON MARINATED ROASTED PORK LOIN, CORNBREAD STUFFING WITH RABBIT AND THYME, BOURBON JUS 14

HOT SMOKED SALMON

SMOKED SCOTTISH SALMON, HOT GRAIN MUSTARD POTATO SALAD WITH BACON, LEMON DILL CREME FRAICHE 16

FRIED TURKEY BREAST

BRINED AND FRIED BREAST OF TURKEY, SWEET POTATO CASSEROLE WITH HAZELNUT GRANOLA, CRANBERRY ORANGE MARMALADE 14



LATE NIGHT BITES

PRICED PER PIECE

MILKSHAKE SIPPERS

HOUSE-MADE ICE CREAMS, CHEF'S SELECTION OF FLAVORS 3

PRETZEL BITES

SALTED 3

CINNAMON APPLE WONTONS

CARAMEL DRIZZLE 3

BATTERY FRIES

TRUFFLE, PARMESAN 2

CHICKEN BISCUITS

HONEY MUSTARD, BUTTERMILK BISCUITS 3

COUNTRY HAM BISCUITS

BENTON'S HAM, CHEDDAR CHEESE 2.50

HEIRLOOM POPCORN

FLAVORS: KOREAN BBQ, TRUFFLE & SEA SALT, OR BACON & WHITE CHEDDAR 1.50

BBQ EMPANADA

BEEF 2

CHEESEBURGER SLIDERS

MINI HOOK'S CHEDDAR BURGERS WITH HOUSE-MADE B&B PICKLES 3

DOUGHNUTS

CINNAMON SUGAR 2

TABLE SERVICE

ENTRÉE PRICE INCLUDES THREE (3) COURSES:

1. SOUP/SALAD/ENTRÉE
2. SOUP OR SALAD/ENTRÉE/DESSERT
3. SOUP OR SALAD/DUO-ENTRÉE/DESSERT

SALADS

MARKET GREENS

SEASONAL SHAVED VEGETABLES, SMOKED FARMER'S CHEESE, BALSAMIC VINAIGRETTE

ROASTED ROOT VEGETABLES

FRISÉE, TOASTED PECANS, SHERRY VINAIGRETTE

BABY ARUGULA

HOUSE CURED COPPA, GOAT CHEESE, PINE NUTS, PICKLED SHALLOT VINAIGRETTE

BABY GREENS

ROASTED BEETS, BLUE CHEESE, TOASTED WALNUTS, HONEY THYME VINAIGRETTE

TRADITIONAL CAESAR

CHERRY TOMATOES, HERBED CROUTONS, NICOISE OLIVES, PECORINO

SOUPS

SHE CRAB SOUP

CHARRED PEARL ONIONS, TARRAGON CROUTON, SHERRY CREME

BUTTERNUT SQUASH

MEDJOL DATE, TOASTED WALNUT, BROWN BUTTER

SWEET CORN CHOWDER

HOUSE BACON, MARINATED TOMATOES, PICKLED PEPPERS

CELERY ROOT SOUP

DUCK CONFIT, TOASTED PECANS, PICKLED PEARS

CUCUMBER AND GREEN TOMATO GAZPACHO

CILANTRO AND RED ONION RELISH, YUZU, PEANUT

ENTREES

GRILLED BEEF TENDERLOIN

SMOKED POTATO PUREE, GRILLED ASPARAGUS, MADEIRA JUS 68

BRAISED BEEF SHORT RIB

CELERY ROOT PUREE, OYSTER MUSHROOM, BACON SHERRY GLAZE 62

ROASTED PORK TENDERLOIN

BRAISED BOK CHOY, SWEET POTATO HASH, APPLE GINGER GLAZE 60

HERB ROASTED CHICKEN BREAST

SORGHUM CARROT PUREE, WILTED KALE, NATURAL CHICKEN JUS 58

SCOTTISH SALMON

CHARRED BROCCOLI, HERBED FARRO, HORSERADISH BROTH 64

SEARED SCALLOPS

GRILLED CORN AND SCALLION RELISH, LEEK RISOTTO, PARMESAN BUTTER 68

BUTTER-POACHED GROUPEL

SEA ISLAND RED PEAS, MUSTARD GREENS, ROASTED AND PICKLED SQUASH 64

PLATED DESSERTS

PRICED PER PERSON IF CHOOSING OPTION 1

AMARETTO CHEESECAKE

PORT WINE CHERRIES, CHOCOLATE SAUCE 10

TIRAMISU

COCOA NIB TUILE, CHOCOLATE SAUCE 10

PINE NUT TART

LEMON SORBET, BASIL COULIS 10

STRAWBERRY SHORTCAKE

SWEET CORNMEAL BISCUIT, TARRAGON WHIPPED CREAM 8

VANILLA BEAN PANNA COTTA

MANGO MOUSSE, CITRUS SALAD 8

LEMON SEMIFREDDO

GRAHAM CRACKER GRAVEL, BLUEBERRY COMPOTE,
VANILLA MERINGUE 8

FLOURLESS CHOCOLATE CAKE

CINNAMON CARAMEL MOUSSE, ALMOND BRITTLE,
CARAMEL SAUCE 8

SUGAR, SPICE & EVERYTHING NICE
(MINIMUM ORDER OF 25 PER ITEM)
PRICED PER PIECE

MINI FRUIT TARTS

KEY LIME TART
PASSIONFRUIT COCONUT TART
SALTED CARAMEL CHOCOLATE TART 2.50

DESSERT BARS

CHOCOLATE DIPPED PECAN
LAVENDER LEMON, SHORTBREAD CRUST
CHOCOLATE PEANUT BUTTER, GRAHAM CRACKER CRUST
CHOCOLATE DIPPED RICE KRISPY BAR 3

FRUITS & FRENCH MACARONS

WHITE CHOCOLATE COVERED STRAWBERRIES
CHOCOLATE COVERED STRAWBERRIES
FRENCH MACARONS
CHOCOLATE ECLAIRS 3

CUPCAKES

VANILLA
CHOCOLATE
COCONUT
ALMOND
LEMON
RED VELVET \$2.50/\$3.00

MINI STREUSEL PIES

BERRY
APPLE
PECAN OR DERBY
BANANA CREAM
CHOCOLATE PEANUT BUTTER 2.50

ASSORTED COOKIES

CHOCOLATE CHIP
FLOURLESS PEANUT BUTTER
DOUBLE CHOCOLATE
OATMEAL RAISIN
WHITE CHOCOLATE MACADAMIA
SUGAR
LEMON 2.50

MINI CAKES & CUSTARDS

CHOCOLATE MOUSSE
TIRAMISU
CHOCOLATE CHEESECAKE
MASCARPONE CHEESECAKE
STRAWBERRY SHORTCAKE
CREME BRULEE
PASSIONFRUIT CUSTARD
PANNA COTTA CUSTARD 3

WEDDING CAKES

CAKE FLAVORS

EACH CAKE IS 4 LAYERS

BASE PRICE \$5 PER SLICE

MINI CUPCAKES \$2.50 EACH & LARGE CUPCAKES \$3.00 EACH

*SPECIALTY FLAVORS ADD \$0.25 PER SLICE

WHITE
LEMON
ALMOND

COCONUT
CHOCOLATE
RED VELVET

HUMMINGBIRD*
CARROT*
BANANA

ICINGS

*FONDANT ADD \$1 PER SLICE

CREAM CHEESE

BUTTERCREAM

FILLINGS

*OTHER THAN BUTTERCREAM ADD \$0.50-\$0.75 PER SLICE

PASTRY CREAM:

VANILLA
CHOCOLATE
COCONUT

MOUSSE:

WHITE CHOCOLATE
CHOCOLATE GANACHE
SALTED CARAMEL
PEANUT BUTTER

FRUIT CURD:

LEMON
LIME
ORANGE
PASSION FRUIT

SHEET CAKES

ONE-HALF SHEET - \$95, SERVES 40

FULL SHEET - \$175, SERVES 80

CEREMONIAL CAKES

TWO TIERS- 6IN, 8IN CAKE \$125

ADDITIONAL PRICING BASED ON DESIGN

CAKE CUTTING FEE

A \$2 PER PERSON CAKE CUTTING FEE WILL APPLY TO CAKES FROM OUTSIDE VENDORS FOR THE TOTAL GUEST COUNT. THE CAKE CUTTING FEE COVERS: PLATES, DESSERT FORKS, BEVERAGE NAPKINS, CUTTING UTENSILS AND SERVICE STAFF TO CUT AND PLATE THE CAKE.



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