



NIBBLE

- 25 Guest Minimum -

{ HOT }

- CRAB & SHRIMP DIP** Lavosh / \$3.50 per person
- ARTICHOKE DIP** Lavosh / \$3.25 per person
- BLACKENED SHRIMP & PIMIENTO CHEESE DIP** Lavosh, Garlic Crostini / \$3.25 per person
- SWEET POTATO SHRIMP FRITTERS** Red Chile Syrup / \$2.50 each
- FRIED GREEN TOMATOES** \$2.50 each
- TRUFFLE GRILLED ASPARAGUS** Prosciutto Wrapped / \$3.75 each
- CAJUN SHRIMP PIMIENTO CHEESE CROSTINI** \$3.50 each
- GRILLED RATATOUILLE GOAT CHEESE CROSTINI** \$3.75 each
- MINI CHARLESTON CRAB CAKES** Spicy Remoulade / \$4.00 each
- SESAME CRUSTED CHICKEN SATAY** Hoisin Barbecue Sauce / \$2.50 each
- PROSCIUTTO WRAPPED SHRIMP** Balsamic Glaze / \$3.75 each
- GRILLED ROSEMARY LAMB LOLLIPOPS** \$4.50 each
- SAUSAGE & CHEDDAR CHEESE STUFFED MUSHROOMS** \$2.00 each
- CRAB STUFFED MUSHROOMS** \$2.50 each
- SPINACH & GARLIC STUFFED MUSHROOMS** \$2.00 each
- BARBECUE PORK SLIDERS** Cracked Mustard Coleslaw / \$3.00 each

{ COLD }

- ROASTED GARLIC HUMMUS** Lavosh / \$2.75 per person
- SPINACH, SUNDRIED TOMATO, ARTICHOKE DIP** Lavosh / \$3.50 per person
- PIMIENTO CHEESE DIP** Spicy Lavosh, Garlic Crostini / \$3.00 per person
- KALAMATA OLIVE TAPENADE** Garlic Crostini / \$3.00 per person
- AVOCADO & BACON DEVILED EGGS** \$2.50 per person
- CURED MEAT & ARTISANAL CHEESE PLATTER** Seasonal Accompaniments / \$75 per 25 guests
- SOUTHERN CHICKEN SALAD TEA SANDWICHES** \$1.00 each
- PIMIENTO CHEESE TEA SANDWICHES** \$1.00 each
- CUCUMBER, BLACK PEPPER, CREAM CHEESE TEA SANDWICHES** \$1.00 each

Price does not include 7% sales tax.



NIBBLE

- 25 Guest Minimum -

[VEGETARIAN]

ROASTED GARLIC HUMMUS Lavosh / \$2.75 per person

'ARTICHOKE DIP Lavosh / \$3.25 per person

'GRILLED RATATOUILLE GOAT CHEESE CROSTINI \$3.75 each

'SPINACH & GARLIC STUFFED MUSHROOMS \$2.00 each

FRIED GREEN TOMATOES \$2.50 each

'SPINACH, SUNDRIED TOMATO, ARTICHOKE DIP Spicy Lavosh / \$3.50 per person

COLD ASSORTED VEGETABLE PLATTER \$3.00 per person

ROASTED ASSORTED VEGETABLE PLATTER \$3.50 per person

BRUSCHETTA \$2.50 per person

GARDEN PASTA SALAD \$2.50 per person

'PIMIENTO CHEESE DIP Spicy Lavosh, Garlic Crostini / \$3.00 per person

KALAMATA OLIVE TAPENADE Garlic Crostini / \$3.00 per person

'FRUIT & ARTISANAL CHEESE PLATTER Seasonal Accompaniments / \$75 per 25 guests

'PIMIENTO CHEESE TEA SANDWICHES \$1.00 each

'CUCUMBER, BLACK PEPPER, CREAM CHEESE TEA SANDWICHES \$1.00 each

* Contains Dairy

Price does not include 7% sales tax.



FEED

- \$35 Per Guest -

{ FIRST COURSE }

- select two -

TOMATO BASIL BISQUE

balsamic drizzle

WEDGE OF ICEBERG SALAD

bacon, scallions, tomatoes, shaved radishes, blue cheese crumbles, herb buttermilk dressing

MILTON'S CAESAR SALAD

cornbread croutons, shredded asiago, creole mustard caesar dressing

{ SECOND COURSE }

SOUTHERN FRIED CHICKEN BREAST

buttermilk mashed potatoes, tiny green beans, andouille red eye gravy

SHRIMP & GRITS

red and yellow bell peppers, smoked bacon, mushrooms, scallions, tomatoes,
lemon butter sauce, cheddar stone-ground grits

SESAME CRUSTED MOUNTAIN TROUT

buttermilk mashed potatoes, asparagus, sweet potato shrimp fritters, red chile syrup

{ THIRD COURSE }

SIGNATURE CARROT CAKE

COBBLER (chef's seasonal selection)

Price does not include 7% sales tax.



FEED

- \$45 Per Guest -

{ FIRST COURSE }

- select two -

TOMATO BASIL BISQUE

balsamic drizzle

CHARLESTON CRAB BISQUE

sherry drizzle

WEDGE OF ICEBERG SALAD

bacon, scallions, tomatoes, shaved radishes, blue cheese crumbles, herb buttermilk dressing

MILTON'S CAESAR SALAD

cornbread croutons, shredded asiago, creole mustard caesar dressing

{ SECOND COURSE }

- select three -

SOUTHERN FRIED CHICKEN BREAST

buttermilk mashed potatoes, tiny green beans, andouille red eye gravy

SHRIMP & GRITS

red and yellow bell peppers, bacon, mushrooms, scallions, tomatoes, lemon butter sauce

SESAME CRUSTED MOUNTAIN TROUT

buttermilk mashed potatoes, asparagus, sweet potato shrimp fritters, red chile syrup

BLACKENED SALMON

pimiento cheese grits, garlic spinach, citrus basil beurre blanc

SIGNATURE (WAGYU) FLANK STEAK

blue cheese mashed potatoes, grilled asparagus, red wine veal jus

{ THIRD COURSE }

- select two -

SIGNATURE CARROT CAKE

COBBLER (chef's seasonal selection)

SOUTHERN PECAN TART

BELGIAN CHOCOLATE CAKE

Price does not include 7% sales tax.



FEED

- \$55 Per Guest -

{ FIRST COURSE }

- select two -

TOMATO BASIL BISQUE

balsamic drizzle

CHARLESTON CRAB BISQUE

sherry drizzle

WEDGE OF ICEBERG SALAD

bacon, scallions, tomatoes, shaved radishes, blue cheese crumbles, herb buttermilk dressing

MILTON'S CAESAR SALAD

cornbread croutons, shredded asiago, creole mustard caesar dressing

CHEF'S SEASONAL SALAD SELECTION

{ SECOND COURSE }

- select three -

SOUTHERN FRIED CHICKEN BREAST

buttermilk mashed potatoes, tiny green beans, andouille red eye gravy

SHRIMP & GRITS

red and yellow bell peppers, bacon, mushrooms, scallions, tomatoes, lemon butter sauce

SESAME CRUSTED MOUNTAIN TROUT

buttermilk mashed potatoes, asparagus, sweet potato shrimp fritters, red chile syrup

BLACKENED SALMON

pimiento cheese grits, garlic spinach, citrus basil beurre blanc

SIGNATURE (WAGYU) FLANK STEAK

blue cheese mashed potatoes, grilled asparagus, red wine veal jus

PRIME FILET MIGNON (6OZ)

smoked gouda mac, charred brussels sprouts with apples & bacon, red wine veal jus

CHEF'S SEASONAL PORK SELECTION

{ THIRD COURSE }

- select two -

SIGNATURE CARROT CAKE

COBBLER (chef's seasonal selection)

SOUTHERN PECAN TART

BELGIAN CHOCOLATE CAKE

CHEESECAKE (chef's seasonal selection)

Price does not include 7% sales tax.



FAMILY STYLE MENU

25 Guest Minimum - All events in Milton's Acre are served family style.-

{ NIBBLE }

- select one -

CAESAR SALAD cornbread croutons, shredded asiago, creole mustard caesar dressing
CHEF'S SEASONAL SALAD SELECTION
CHARLESTON CRAB BISQUE

{ FEED }

- select two or three -

SOUTHERN FRIED CHICKEN BREAST red eye andouille gravy
SHRIMP & GRITS lemon butter sauce
SESAME CRUSTED MOUNTAIN TROUT red chile syrup
SIGNATURE WAGYU FLANK STEAK
CHEF'S SEASONAL PORK SELECTION

{ SIDES }

- select two -

BUTTERMILK MASHED POTATOES
ROASTED ROSEMARY POTATOES
PIMIENTO CHEESE GRITS
SAUTEED GREEN BEANS
GRILLED ASPARAGUS

{ PREMIUM SIDES }

- select two -

CHARRED BRUSSELS SPROUTS & APPLES
GIANT SALT ROASTED POTATO
ROASTED CAULIFLOWER WITH WHITE TRUFFLE OIL
SMOKED GOUDA CREAMED SPINACH
HEIRLOOM BABY CARROTS
SMOKY GRILLED ASPARAGUS
LOUD MOUTH FARMS MUSHROOM CONFIT
SMOKED GOUDA MAC-N-CHEESE

{ TREATS }

- select two -

SIGNATURE CARROT CAKE
COBBLER (chef's seasonal selection)
SOUTHERN PECAN TART
BELGIAN CHOCOLATE CAKE
CHEESECAKE (chef's seasonal selection)

TWO ENTREE BUFFET \$45/\$55 WITH PREMIUM SIDES
THREE ENTREE BUFFET \$55/\$65 WITH PREMIUM SIDES

Price does not include 7% sales tax.



ACTION

- \$50 attendant fee per station -

[CARVING STATIONS]

ESPRESSO RUBBED PORK LOIN

roasted garlic aioli, country ham red wine demi

Serves approximately 35 people for \$250

HERB MARINATED BEEF TENDERLOIN

dijon mustard, wild mushroom demi

Serves approximately 25 people for \$275

LEG OF LAMB

rosemary green peppercorn aioli, roasted jalapeno lime mint jelly

Serves approximately 45 people for \$350

PRIME RIB

horseradish chive sauce, roasted red pepper bernaïse

Serves approximately 40 people for \$350

CRANBERRY GRANNY SMITH APPLE BRINED TURKEY

orange cranberry sauce, roasted garlic sage turkey veloute

Serves approximately 25 people for \$90