**Lunch Buffet**

Minimum 20 guests

**Includes**

Garden Salad with Assorted Toppings & Dressings

Warm Rolls & Butter

**Entrée Selections**

Bacon Wrapped Meatloaf with Brown Sugar Glaze

Country Fried Steak with a Southern Black Pepper Gravy

Butchers Market Asparagus and Aged Cheddar Stuffed Chicken with Warm Red Pepper Coulis

Chimichurri Angus Beef & Farmed Raised Pork Meatballs

Southern Sweet Tea Brined Pork Chops with Peach Chutney

Sauté Chicken Breast with a Lemon Tyme, Caper Sauce

Sauteed Shrimp with a Tomato Bacon Cream Sauce with Anson Mill White Cheddar Grits

Faroe Island Salmon served over Butchers Market Succotash

Blackened Rock Fish over Chef Joe’s Polenta and Sweet Corn Cream Reduction

Starch ~ Select One

Vegetable ~ Select one

Lemon Garlic Seared Green Beans

Seasonal Vegetable Medley

Roasted Broccoli, Cauliflower & Tuscan Sundried Tomatoes

Honey Glazed Carrots

White Cheddar Mac & Cheese

Charleston Gold Wild Rice

Garlic Mashed Potatoes

Parmesan Risotto

Dessert ~ Select One

White Chocolate Bread Pudding

Flourless Chocolate Cake

NY Style Cheesecake

Chef Joe’s Streusel

One Entrée ~ $ 28.95++ Two Entrée ~ $33.95++ Three Entrée ~ $36.95++

**Plated Lunch**

Delight your guests with an elegant plated lunch. Each entrée must have the same sides.

Place cards required with multiple entrees.

Minimum 20 guests

**Includes**

Garden Salad with Cucumbers, Tomatoes, Carrots & House Dressing

OR Caesar Salad

Rolls and Butter

**Entrée Selections**

Bacon Wrapped Meatloaf with a Brown Sugar Glaze $21.00++

Butchers Market Stuffed Chicken with Asparagus & Aged Cheddar $24.00++

Faroe Island Salmon Topped with Butchers Market Succotash $24.00++

Chicken Breast with a Lemon, Thyme, Caper Sauce Price $21.00++

Butchers Market Signature Steak Tips $27.00++

Grandma Grace’s Baked with San Marzano Tomatoes, Fresh Ricotta & Basil Ziti Price $21.00++

Starch ~ Select One

Vegetable ~ Select one

Lemon Garlic Seared Green Beans

Seasonal Vegetable Medley

Roasted Broccoli, Cauliflower & Tuscan Sundried Tomatoes

Honey Glazed Carrots

White Cheddar Mac & Cheese

Charleston Gold Wild Rice

Garlic Mashed potatoes

Parmesan Risotto

Dessert ~ Select One

White Chocolate Bread Pudding

Flourless Chocolate Cake

NY Style Cheesecake

Chef Joe’s Streusel

**Lunch Spreads**

Minimum 20 guests

**Southern BBQ**

Cole Slaw

Garden Salad with Assorted toppings & Dressings

Hushpuppies/ Warm Rolls

White Cheddar Mac & Cheese

BM Collards with Smoked Turkey & Vinegar

Pulled Pork with Western or Eastern Sauce

Grilled Bone-in Chicken with BM Rub with Sweet BBQ Sauce

Assorted Cookies

$23.95++

**Butchers Market Picnic**

Potato Salad

Watermelon & Feta Salad

Butchers Market Baked Beans with Brisket, Bourbon & Brown Sugar

All Beef Hot Dogs

Butchers Blend House-Ground Burgers

Roasted Corn on the Cobb with Clarified Butter

Assorted Cookies

$23.00++

**Butchers Market Lighter Fare**

Minimum 20 guests

Fresh Seasonal Fruit

Garden Salad with Assorted Toppings

Grilled Chicken

Carolina Caviar ~ Black Beans, Diced Red & Yellow Peppers, Roasted Garlic, Sweet Corn, Red Onions, Scallions, Fresh Lime Juice, Olive Oil & Red Wine Vinegar

Tuna Salad

Lemon Bars

Served with Assorted Crackers & Rolls

$21.00++

**Beverage Station**

$3 Per Person

Sweet Tea

Unsweet Tea

Lemonade

Water

Sodas +$2

**Butchers Market Boxed Lunches**

**Select 2**

**Turkey**

Layers of Slow Roasted Turkey Breast, Provolone Cheese, Romaine Lettuce, Roasted Tomatoes, Mayo and Sweet Fig Spread on a Toasted Baguette.

**Italian**

Italian Salami Milano, Hot Sopressata, Capicola & Provolone Topped with Roasted Tomatoes, Red Onion, Romaine Lettuce with a Tuscan herb-infused olive oil & red wine vinegar on a toasted baguette.

Boars Head Tavern Ham, Swiss Cheese, Lettuce, Tomato

**Roast Beef**

Thinly Sliced Boar’s Head London Broil with 9-month Aged Cheddar, Topped with Romaine Lettuce, Roasted Tomatoes and a Horseradish Aioli, on Toasted Baguette.

**Veggie**

Grilled Vegetables with Red Pepper Hummus in a Wrap

Boxes to include a Bag of Chips, Cookie, Apple, Peppermint Patty, Bottled Water, Condiments & Cutlery

$20 ++

**Dinner Buffets**

**Includes**

Garden Salad with assorted toppings & dressings

Warm Rolls & Butter

**Entrée selections**

Bacon wrapped meatloaf with a Brown Sugar Glaze

Country Fried Steak with a Southern Black Pepper Gravy

Butchers Market Stuffed Chicken with Asparagus & Aged Cheddar

Chicken Breast in a Lemon, Thyme, Caper Sauce

Southern Sweet Tea Brined Pork Chops Served Over Sweet Potato

Sauté shrimp, Cheddar Grits in a Tomato Bacon Cream Sauce

Faroe Island Salmon Served on top of Butchers Market Succotash

Braised Short Ribs in a Rosemary Chambord Glaze

Blackened Rockfish with a Citrus Gastrique Sauce

Butchers Market Signature Steak Tips Served over Carolina Gold Rice

**Starch ~ Select One**

White Cheddar Mac & Cheese

Charleston Gold Wild Rice

Garlic Mashed potatoes

Parmesan Risotto

**Vegetable ~ Select one**

Lemon Garlic Seared Green Beans

Seasonal Vegetable Medley

Roasted Broccoli, Cauliflower & Tuscan Sundried tomatoes

Honey Glazed Carrots

**Dessert ~ Select One**

White Chocolate Bread Pudding

Flourless Chocolate Cake

NY Style Cheesecake

Chef Joe’s Streusel

One Entrée ~ $ 36.00++ Two Entrée ~ $42.00++ Three Entrée ~ $46.00++

**Plated Dinner**

Delight your guests with an elegant plated dinner. Each entrée must have the same sides.

Place cards required with multiple entrees

**Includes**

Garden Salad OR Classic Caesar Salad

Warm Rolls & Butter

**Entrée Selections**

Butchers Market stuffed chicken with Asparagus & Aged Cheddar $28.00++

Chicken Breast served with a Lemon, Thyme, Caper Sauce $27.00++

Southern Sweet Tea Brined Pork Chops $27.00++

Faroe Island Salmon Served with a Lemon Butter Sauce $38.00++

Grilled Mahi-Mahi with Coconut-Lime Cilantro Crème $38.00++

Braised Short Ribs in a Rosemary Chambord Glaze $39.00++

6oz Grilled Filet Mignon with a Mushroom Bordelaise Sauce $42.00++

**Starch ~ Select One**

White Cheddar Mac & Cheese

Charleston Gold Wild Rice

Garlic Mashed potatoes

Parmesan Risotto

**Vegetable ~ Select one**

Lemon Garlic Seared Green Beans

Seasonal Vegetable Medley

Roasted Broccoli, Cauliflower & Tuscan Sundried tomatoes

Honey Glazed Carrots

**Dessert Selections**

Choose One

Chocolate Mousse Cake with Whipped Cream & Berry Compote

NY Style Cheesecake

Key Lime Tarts

Trio of Mini Dessert Shooters

White Chocolate Bread Pudding

**Hors d’ oeuvres Selections**

(Priced Per Piece minimum 25 Pieces)

**Warm**

Vegetable Spring Rolls with Sweet Chili ~ $4

Beef Wellington Bites ~ $4

Sausage Stuffed Mushroom ~ $4

Pulled Pork & Cornbread Diamond with Pickled Red Onion ~ $5

Chimichurri Meatballs ~ $5

Maryland -Style Crab Cakes ~ $5

Duck Prosciutto, Dates & Manchego ~$6

Bacon Wrapped Scallops ~ $5

**Chilled**

BTA Crostini ~Bacon, Roasted Tomato, Avocado Mayo ~ $4

Caprese Skewer ~ $4

Mini Shrimp Cocktail Shooter ~ $4

Deviled Eggs Classic or Pimento Cheese ~ $3

**Display Selections**

(Priced Per Person-minimum 20 guests)

**Balsamic Marinated Roasted Vegetable Platter ~ $8**

Seasonal Vegetables Marinated Then Grilled

**Fresh Fruit ~$6**

Seasonal Fruit Displayed

**Butcher Block Charcuterie ~ $14**

Artisan Crafted & House Cured Meats, Assorted Cheeses, Grain Mustards, Crostini Bread & Crackers

**Shrimp Cocktail ~ $12**

Served with Lemon Wedges & Cocktail Sauce

**Stations**

Priced Per Person

**Whipped Potato Bar ~$9**

Choice of Whipped Idaho Potatoes or Whipped Sweet Potatoes

Served with Diced Ham, Bacon, Cheddar Cheese, Green Onions, Sour Cream, Marshmallows & Butterscotch Chips

Add Pulled Pork+($5) Grilled Shrimp + ($7)

**Mac & Cheese Bar ~ $9**

Served With Diced Ham, Bacon, Cheddar Cheese, Green Onions, Sour Cream

Add Pulled Pork+($5) Grilled Shrimp (+$7)

**Salad Station ~$7**

Choice of One

House, Caesar or Seasonal

Chef Choice of Assorted Toppings & Dressings

Grilled Chicken (+$6) Grilled Salmon (+$7)

**Chilled Seafood Bar ~ Market Price & Availability**

Poached Shrimp, Oysters on Half Shell, Crabbed Claws, Steamed Mussels & Clams

Lemon Wedges & Cocktail Sauce

**Slider Station ~ $10**

Choice of Two

Pulled Pork, Fried Chicken, House Ground Beef with American Cheese

(+$5) Crab Cake with Lemon Aioli

**Carved**

**Priced Per Person**

**All Meats Are Thinly Sliced and Accompanied by Warm Dinner Rolls and Appropriate Condiments**

**Roasted Beef Tenderloin ~ $28**

Horseradish Cream, Red Onion Marmalade

**Black Pepper & Sea Salt Crusted NY Strip Steak ~ $24**

Red Onion Marmalade, Horseradish Cream

**Sesame Crusted Tuna Loin ~ $28**

Wasabi Cream, Seaweed Salad

**Fresh Herb & Garlic Crusted Prime Rib ~ $26**

Au Jus, Horseradish Cream

**Slow-Roasted Pork Loin ~ $20**

Fresh Herb Jus, Sweet Potato & Apple Chutney

**Roasted Whole Side of Salmon ~ $15**

Lemon Dill Cream, Fresh Lemons

**Action Stations Require One Chef Attendant 75 Guests.**

**50+ People Required**

**$125 Per Chef Attendant**