



CALLAWASSIE
ISLAND

Catering Menus

Callawassie Island Club
22 Callawassie Club Drive • Callawassie Island, South Carolina 29909
843-987-2148

Breakfast Buffets

CHECHESSEE RIVER

Assorted fruit juices
Breakfast pastries, croissants
& muffins
Sliced seasonal vine & tree-
ripened fruit
Regular & decaffeinated coffee
Selection of herbal & organic
teas
\$8 per guest

RIVER CLUB FAVORITE

Scrambled Eggs
Pan Fried Crisp Corned Beef
Hash
Fresh Fruit
Toast with Butter and Jelly
Coffee, Tea
\$7.95 per guest

MAY RIVER

Assorted fruit juices
Breakfast pastries, croissants,
muffins & honey butter
Sliced seasonal vine & tree-
ripened fruit
Scrambled eggs with our
garden's chives
Carolina sausage & applewood
smoked bacon
Herbed baby red potatoes
Local Carolina stone ground
grits, aged white cheddar
cheese, & crumbled bacon
Regular & decaffeinated coffee
Selection of herbal & organic
teas
\$15 per guest

COUNTRY MORNING

Scrambled Eggs
Choice of a Rasher of Bacon or
Sausage Patties
Choice of Carolina Grits or
Country Fried Potatoes
Toast with Butter and Jelly
Coffee, Tea
\$7.25 per guest

CAROLINA SKILLET

Scrambled Eggs Tossed With
Ham, Peppers and Onions Then
Topped
With Melted Cheese
Bacon/Sausage
Fresh Fruit
Buttermilk Biscuit
Coffee, Tea
\$9.00 per guest

LOWCOUNTRY TRADITION

Assorted fruit juices
Breakfast pastries, croissants,
muffins & honey butter
Sliced seasonal & tree-ripened
fruit
Scrambled eggs with our
garden's chives
Just-baked biscuits & sausage
gravy
Pecans & praline french toast,
maple syrup
Carolina sausage & applewood
smoked bacon
Herbed baby red potatoes
Local Carolina stone ground
grits & aged white cheddar
cheese
Regular & decaffeinated coffee
Selection of herbal & organic
tea
\$18 per guest

DOE ISLAND EGGS

Puff Pastry Filled With
Artichoke Heart, Scrambled
Eggs and Crab
Meat Topped With Hollandaise
Hash Browns
Fresh Fruit
Coffee, Tea
\$8.25 per guest

RIVER CLUB

Assorted fruit juices
Assortment of freshly baked
low-fat muffins
Honey, sweet butter &
preserves
Sliced seasonal vine & tree-
ripened fruit
Chef Bruce's seven grain & nut
granola
Organic low-fat yogurt Regular
& decaffeinated coffee
Selection of herbal & organic
teas
\$12 per guest

OMELET STATION

Eggs cooked to order
Spinach, cheddar cheese,
boars head ham, wild
mushrooms, and sweet
peppers
Seasonal veggies & herbs from
our garden
\$10 per guest

ADDITIONAL SELECTIONS

Breakfast egg sandwich
\$8 per guest
Bagels and cream cheese
\$5 per guest

A 22% SERVICE CHARGE, 7% SALES TAX AND 2% HOSPITALITY TAX WILL BE ADDED TO YOUR BILL

PRICES AND MENU DESCRIPTIONS ARE SUBJECT TO SEASONAL CHANGE

Specialty Breaks

REJUVENATION

Vine & tree-ripened whole fruit
Granola & power bars
Freshly squeezed fruit juices
Bottled water
\$10 per guest

THE RIVER CLUB

Vegetable crudité's
Hummus, yogurt dip,
Pita chips
Fruit skewers
Granola & power bars
Bottled water
\$15 per guest

SOUTHERN HIGH TEA

Smoked salmon & caviar
Tomato & garden herb spread
Pimento cheese & wild arugula
Just-baked scones & shortbreads
Fruit preserves & fresh cream
Regular and sweetened iced tea
Selection of teas
\$18 per guest

CHOCOLATE POWER

Double chocolate fudge brownies
Chocolate dipped strawberries
White chocolate macadamia cookies
Milk
Bottled Water
\$17 per guest

TWISTED

Jumbo soft pretzels
Specialty mustards
Dipping sauces
Lemonade, bottle water
\$10 per guest

CHEESE FLIGHT

Artisan cheeses
Seasonal Fruit
marcona almonds
Boards head selection of meats
crackers & crostini
\$11 per guest

MINIS

Mini cheeseburgers
Fries & assorted soda
\$15 per guest

Mini grilled cheese sandwiches
tomato soup shooters
\$10 per guest

Mini bbq pork sliders
Macaroni & cheese shooters
\$15 per guest

Breaks

BEVERAGES

Selection of herbal & organic tea
\$2.50 per guest

Hot chocolate, whipped cream, chocolate
stick, marshmallows
\$3.00 per guest

Hot spiced apple or peach cider
\$3.00 per guest

Freshly squeezed orange & Cranberry juice
\$4.00 per guest

Regular & sweetened iced tea
\$2.25 per guest

Lemonade
\$2.25 per guest

Premium fruit and vegetable juices
\$4.00 per guest

Assorted soft drinks
\$2.00 per guest

Still & sparkling mineral water
\$4.50 per guest

SWEET DELIGHTS

Whole seasonal organic fruit
\$5 per guest

Sliced seasonal fruit display
\$5.50 per guest

Soft pretzels & assorted mustards
\$6 per guest

Spicy mixed nuts
\$5 per guest

Triple chocolate brownies
\$36 per dozen

Assorted cookies
\$30 per dozen

Luncheon Buffets

(All Deli meats are Boars Head)

CALLAWASSIE DELI

Traditional Caesar with low country shrimp
Albacore tuna salad
Sliced roast beef, smoked turkey & maple honey
baked ham
Garlic & herb-grilled vegetables, roasted tomato
hummus
Sliced imported and domestic cheese
Assorted country mustards & aioli
Just-baked cookies & double fudge brownies
Lemonade, iced tea
Regular & decaffeinated coffee
\$17 per guest

CHEFS SOUP AND SALAD BAR

Soup from below soup option
Mixed greens with assorted fresh vegetables,
cheeses, cottage cheese, fresh fruit salad, pasta
salad and assorted dressings
Rolls and butter
Cookies
\$10.00 per guest

CAROLINA PICNIC

Spicy buttermilk fried chicken
Slow-roasted bbq pulled pork
Sandwich breads, biscuits & rolls
Red potato salad with egg
Cilantro & jalapeno coleslaw
Mini soft pretzels with assorted sauces
Deep dish apple pie
Lemonade, iced tea
Regular & decaffeinated coffee
\$19.00 per guest

CUSTOM DESIGN YOUR OWN BUFFET

Choose one soup, one salad, & three sandwiches

We will add: Traditional Carolina-style slaw,
Specialty potato chips, Miniature dessert bars,
Iced tea & Regular & decaffeinated coffee
\$20.50 per guest

SOUPS

She-crab, Sherry, local lump crab
Cream of french onion
Tomato gazpacho, basil from our garden
Roasted Tomato Basil
Smoked oyster chowder
Cream of woodland mushroom

SALADS

Endive, arugula, apples, shaved pecorino,
mustard-shallot vinaigrette
Hearts of romaine, garlic foccacia croutons,
anchovies, reggiano parmesan
Baby spinach, gorgonzola, caramelized pears,
walnuts, citrus vinaigrette
Artisan greens, asparagus, orange segments,
roasted tomato dressing

SANDWICHES

Shrimp salad, watercress & lemon aioli
Virginia ham, white cheddar & dijon aioli
Slow-roasted beef, horseradish cheddar, creamy
mayonnaise
Turkey, provolone, apple wood smoked bacon
Chicken salad, blue cheese, spiced pecans, apple,
and sun dried cherries
Albacore tuna salad aged gouda cheese, apple
wood smoked bacon
Grilled local shrimp blt
Grilled vegetable sandwich, roasted garlic
tomatoes, arugula & chèvre

Choice of: Sour dough, ciabatta, seven grain
batard, Callawassie bishop roll

Each additional sandwich choice, add \$5 per guest

Luncheon Salads & Lunch Entrees

DELUXE BOX LUNCHES

Choose a sandwich from the choices on the previous page.

We will add: Coleslaw, potato chips, whole seasonal whole fruit Just-baked brownies or Cookies

\$11.50 per guest

CALLAWASSIE SPINACH SALAD

Baby spinach tossed with ham, turkey, swiss and blue cheese crumble with red onions and cracked black pepper

\$10.00 per guest

TRIO SALAD

Chicken Salad, Albacore tuna salad and shrimp salad on a bed of mixed greens with sliced tomatoes, honey dew, pineapple and cantaloupe and flatbread \$10.00 per guest

CHICKEN BLT CAESAR

Grilled marinated chicken breast, crispy warm bacon and sliced tomato tossed with romaine, parmesan cheese and garlic croutons in traditional Caesar dressing

\$9.00 per guest

COBB SALAD

Marinated diced grilled chicken, crispy bacon, tomato, olives, peppers, blue cheese crumble, chopped egg and avocado served on a bed of mixed greens choice of dressing

\$10.00 per guest

FRUIT PLATTER

Seasonal sliced fruit with organic yogurt and low fat muffin

\$9.00 per guest

PAN SEARED SALMON NOISETTES

Marinated noisettes of salmon, pan seared and served with a sweet shallot sauce on wild rice and asparagus

\$13.00 per guest

TURKEY MEDALLIONS

Turkey breast medallions marinated in a apple and herb, braised and served with currants and woodland mushrooms on angel hair pasta

\$10.00 per guest

CHICKEN & MUSHROOM CREPES

Julienne grilled chicken breast, sliced portabella mushrooms and sun dried tomatoes tossed in a béchamel, rolled in a crepe with sautéed green beans

\$10.00 per guest

ROASTED PORK LOIN

Herb rubbed and slow roasted, sliced and served with sun dried cherries and mushrooms, rice pilaf and seasonal vegetables

\$10.00 per guest

Luncheon Salads & Lunch Entrees (cont.)

CASHEW CHICKEN SALAD

Grilled marinated chicken tossed with cashews, fresh vegetables of snap peas, asparagus, red onion, peppers, broccoli with linguine pasta in a oriental sesame dressing
\$10.00 per guest

CLUB SPINACH SALMON SALAD

Filet of salmon over fresh spinach leaves, tossed with strawberries, blueberries, oranges, pine nuts and pomegranate dressing
\$13.00 per guest

CHICKEN MARSALA

Sautéed chicken breast scaloppini topped with marsala sauce on pasta with mushrooms, fresh sage, roasted zucchini
\$10.00 per guest

LEMON PEPPER CATCH

Grilled catch with olive oil and basil on potato frites and sweet baby carrots (Market Price)

Receptions

All hors d'oeuvres are priced per guest unless otherwise noted. Each per guest item averages 2 pieces.

COLD ~ HORS D'OEUVRES

Honey baked ham and port bouchess

A mixture of honey baked ham and port wine with cream cheese in miniature pastry shell
\$2.00 per guest

Assorted Canapés

A variety of salmon, chicken and vegetables
\$4.00 per guest

Sushi rolls

An Assortment of Vegetables Wrapped In Rice and Seaweed (Add ahi tuna, shrimp, eel, crab, lobster, scallops)
\$4.50- \$8.00 per guest

Chicken boursin in fillo cups

Diced chicken mixed with boursin cheese and piped into delicate fillo cups
\$ 3.50 per guest

Oriental chicken salad in endive

Chicken mixed with peanuts, oriental dressing nested in a Belgian endive boat
\$ 3.25 per guest

Ceviche

A variety of seafood of shrimp, scallops and white fish marinated in citrus and olive oil and vodka with vegetables served in champagne glass
\$11.00 per guest

Cocktail crab claws

Miniature cocktail crab claws served with lime-cocktail sauce
\$ 5.50 per guest

Marinated black lip mussels

Steamed Black Lip Mussels Marinated In A Honey Green Chili Vinaigrette
\$3.00 per guest

Select oyster shooters

Juicy and Plump Oysters with Tabasco, Horseradish and Lemon served in a shot glass
\$3.50 per guest

Shrimp Cocktail

Large shrimp (16-20) with cocktail sauce and lemons
\$6.00 per guest

Smoked salmon and basil pinwheels

Slices of smoked salmon rolled with cream cheese and fresh basil from the garden
\$5.00 per guest

Portabella Strudel

Marinated and grilled portabella mushrooms wrapped in pastry with roasted red peppers and mozzarella cheese
\$2.50 per guest

Shrimp Crostini

Shrimp on a toasted Italian bread crouton with garlic herb cream cheese
\$3.50 per guest

Receptions

HOT ~ HORS D'OEUVRES

Meatball, Swedish or Italian

Meatballs cooked in a brown sauce enhanced with sour cream or a marinara sauce
\$3.00 per guest

Artichoke and Mozzarella Pastries

Marinated artichoke hearts with herbs & fresh mozzarella cheese wrapped in puff pastry
\$3.00 per guest

Mini Quiche Lorraine

Bacon & Swiss in custard in a miniature pie shell
\$3.25 per guest

Miniature Duchess Potatoes

Whipped potatoes enhanced with egg yolk and herb
\$2.00 per guest

Mushroom Empanadas

Seasoned mushrooms folded into fried pastry
\$5.00 per guest

Large Stuffed Mushroom Caps

Large button mushrooms stuffed with your choice of filling
With vegetables \$3.00 per guest
With sausage \$3.50 per guest
With crab \$4.00 per guest

Roasted vegetable tarts

A variety of roasted vegetables in flaky pie shells
\$3.50 per guest

Chicken cashew spring rolls

Chicken, cashews and vegetables wrapped in rice paper, steamed or fried
\$4.50 per guest

Chicken sanate fe

Spicy chicken meat baked in fillo dough
\$4.50 per guest

Chicken satay

Marinated and seared chicken on a skewer, served with peanut sauce and hoisin
\$3.00 per guest

Chicken wings

Buffalo style wings (4 P.P.) served with celery blue cheese or ranch
\$4.50 per guest

Jerk spiced chicken

Chicken tenderloins rolled in caribbean spices and seared, served With tropical mango sauce
\$2.75 per guest

Duck confit on sweet potato crouton

Sliced duck on a crisp sweet potato crouton with caramelized orange
\$5.00 per guest

Coconut lobster tails

Skewered Finger Sized Lobster Tails with a Coconut Crust with a Mango Butter Sauce
\$10.50 per guest

Crab cakes

Miniature crab cakes cooked in Callawassie signature style served with a coarse mustard cream sauce
\$8.25 per guest

Fried coconut shrimp

Shrimp breaded in coconut, fried and served with citrus caper sauce
\$4.95 per guest

Sea scallops wrapped in bacon

Ocean scallops baked in bacon with s choice of citrus cream sauce or spicy teriyaki
\$4.25 per guest

Shrimp boursin beggars purse

Shrimp and boursin cheese wrapped in fillo dough
\$6.00 per guest

Mini pulled pork sliders, mustard bbq

\$4.25 per guest

Mini shrimp sliders, spicy aioli

\$5.95 per guest

Receptions

DISPLAYS

Fresh Fruit tree additional \$75.00

Chocolate fountain Fee \$75.00

Add chocolate fondue in a chocolate fountain
\$3.00 per guest

Array sliced seasonal fresh fruit and berries
display
\$ 4.95 per guest

Domestic Cheese Display

An assortment of domestic cheeses served with
gourmet crackers
\$4.00 per guest

Imported and Domestic Cheese Display

An impressive combination of native and imported
cheeses served with lavish and an assortment of
crackers
\$5.25 per guest

Add sliced seasonal fresh fruit and berries to either of
the above
\$3.25 per guest

Crudités of grilled garden vegetables and dipping
sauce
\$3.50 per guest

Smoked salmon or shrimp mousse

Atop garlic toasted mini bagels
\$5.25 per guest

Baked brie

\$ 4.95 per guest

STATIONS

Oysters

Roasted and Raw (12 pp) with cocktail
sauce, lemons, Tabasco, horseradish and
crackers
\$ 14.00 per person

Salad Station

Caesar salad: romaine, garlic croutons,
shredded parmesan cheese and traditional
Caesar dressing
Tossed salad: spring mix lettuces,
vegetable crudités assorted dressings
\$ 6.95 per guest

Pasta Station

Consisting Of: You're Choice of 2 Pastas,
Linguine, Penne, Farfalle and Bow Tie
Pasta, With Marinara, Pecorino Cheese
And Herb Pesto Sauces, Capers, Shredded
Parmesan And Fresh Cracked Black Pepper
As Condiments.
\$6.95 per guest

Tuna Station

Fresh Tuna Medallions Pan Seared To
Order with A Variety Of Dipping Sauces
And Condiments: Soy, Sesame Oil, Wasabi,
Hoisin, Fresh Cracked Black Pepper,
Lemons, and Green Onions.
\$9.95 per guest

Receptions

CARVED ITEMS

All Items Served with Silver Dollar Rolls and Appropriate Condiments

Caribbean rubbed beef tenderloin

Spicy caribbean rubbed certified black angus tenderloin seared and oven roasted Cooked to medium complimented with a pinot noir reduction and bourbon horseradish cream.
\$275.00 per 15 people

Prime rib

Dry aged and slow roasted with garlic and rosemary, served with natural herb au jus and bourbon horseradish cream
\$275.00 per 20 people

Honey roasted turkey breast

Honey and thyme brined all white meat turkey breast that is slow roasted, served with sun dried cranberry and apple mustard.
\$200.00 per 50 people

Maple baked ham

Baked honey glazed ham, maple cured and slow roasted served with orange pommeroy mustard.
\$200.00 per 50 people

Apple crusted pork loin

Lean pork loin coated with dijon and garlic crust, then oven roasted and served with an apple cider reduction sauce.
\$ 200.00 per 50 people

Roasted leg of lamb

Slow roasted to medium and accented with a fresh mint and balsamic bigarade sauce.
\$ 250.00 per 40 people

Receptions

ALCOHOLIC BEVERAGES

Beverages are charged to your account/tab upon consumption. Prices are exclusive of sales tax and service charge. Bartender set-up fee is \$100.00.

Package Bar Options:

<u>Beverage</u> (Per Drink basis)	<u>Hosted Bar</u>	<u>No-Host</u> (cash bar)
Domestic Beer	\$3.00	\$4.00
Imported Beer	\$4.50	\$5.50
Well Brands	\$6.00	\$7.00
Call Brands	\$7.00	\$8.00
Premium Brands	\$8.00	\$9.05
Cordials	\$6.00	\$7.00
House Wines (by the glass)	\$6.00	\$7.00
Premium Wines (by the glass)	\$7.00 ~ \$9.00	\$8.00 ~ \$10.00

Open Bar with Well Brands (2 Hours)

Includes all House Wine, House Draft Beer and House Liquor \$17.00 per guest

Includes all House Wine, House Draft Beer and House Liquor \$15.00 per guest

Open Bar with Call Brands

Includes all House and Call Liquors, Domestic Beer, Chardonnay, Cabernet, Zinfandel, Merlot, Champagne (including toast) all Soft Drinks, and Coffee, Iced Tea

3 Hours - \$19.00 per guest; 4 Hours - \$25.00 per guest

1.5 Hours (excluding champagne toast) \$15.00 per guest

Open Bar on Beer and Wine Only:

Includes Miller Light, Coors Light, Budweiser, Bud Light, Michelob Light, Corona, Chardonnay, Cabernet, Zinfandel, Merlot, Champagne, all Soft Drinks, Iced Tea, Coffee

3 Hours - \$14.00; 3.5 Hours - \$16.00; 4 Hours - \$19.00

Wedding Package Liquor Upgrades

The following prices are add on pricing to the wedding package prices

Upgrade to Call Bar (4 hours) \$ 8.00 per guest

Upgrade to Premium Bar (4 hours) \$ 11.00 per guest

Receptions

PLATED DINNERS

Dinners includes regular & decaffeinated coffee a selection of herbal & organic teas, regular & sweet iced tea and just-baked breads

STARTERS

Blackened diver scallop, tequila-lime al fresco topping
\$9.00 per guest

Local farm tomatoes, buffalo mozzarella, basil, aged balsamic
\$9.00 per guest

Caramelized vidalia onion & goat cheese tart, warm frisée salad
\$9.00 per guest

Crab cakes with coarse mustard cream sauce
\$10.00 per guest

Grilled local shrimp with roasted lemon aioli
\$9.00 per guest

SOUPS

She-crab & corn chowder, lump crab, garden herbs
\$5.00 per guest

Cream of Onion and caramelized garlic parmesan crouton
\$4.00 per guest

Local-farm tomato soup, basil from our garden, garlic foccacia crostini
\$4.00 per guest

Tomato Basil with sundried crouton
\$4.00 per guest

SALADS

Endive, arugula, apples, shaved pecorino, mustard-shallot vinaigrette
\$5.50 per guest

Hearts of romaine, garlic foccacia croutons, anchovies, reggiano
\$5.00 per guest

Baby spinach, gorgonzola, caramelized pears, walnuts, citrus vinaigrette
\$5.50 per guest

Mesclun & herb salad, fennel crisps, french beans, lemon dressing
\$5.50 per guest

Arugula & frisée, orange segments, shaved fresh hearts of palm
Pistachio vinaigrette
\$5.50 per guest

INTERMEZZO

Pomegranate-cranberry
\$2.00 per guest

Blood orange mimosa
\$2.00 per guest

Lemon
\$2.00 per guest

Passion fruit
\$2.00 per guest

Receptions

PLATED DINNERS

Dinners includes regular & decaffeinated coffee a selection of herbal & organic

ENTRÉES

Seared diver scallops, white corn grits, turnip greens, smoky bacon gravy
\$24.00 per guest

Maple glazed salmon, lady pea succotash, chervil emulsion
\$21.00 per guest

Grilled local grouper, artichoke-scallion cake, charred onion relish
\$25.00 per guest

Pan roasted halibut, marmalade, pea shoots, golden potato puree
\$25.00 per guest

Crisp sautéed striped bass, lump crab & orzo "risotto"
\$25.00 per guest

Artichoke ravioli, porcini & truffle broth
\$21.00 per guest

Risotto, spinach, shiitake mushrooms, sweet tomatoes, roasted garlic and reggiano parmesan
\$21.00 per guest

Roasted Carolina chicken airline breast, zucchini ribbons, field peas and basil new potatoes
\$22.00 per guest

Domestic Roast rack of lamb, wild mushroom risotto, green beans with rosemary demi
\$34.00 per guest

Grilled new york steak, sweet potato hash browns, sautéed spinach
With brandy mustard
\$28.00 per guest

Filet mignon, horseradish potatoes, broccoli, charred onion jus
\$28.00 per guest

COMBINATION ENTRÉES

Garlic roasted shrimp & braised beef short ribs, Carolina local grits gremolata
\$26.00 per guest

Local sea bass, garlic-thyme chicken, wild mushroom polenta
\$25.00 per guest

Filet mignon & butter-poached lobster tail
Fingerling potatoes, truffle hollandaise
\$38.00 per guest

Sautéed local grouper & local shrimp, Carolina rice, tomato confit, herb salad
\$27.00 per guest

DESSERTS

\$5.00 per guest per dessert

Vanilla crème brûlée, toasted pecan biscotti, seasonal berries

Tiramisu bread pudding with a scoop of coffee ice cream

Peach cobbler, ice cream

Apple tart with pecan streusel and spices

Caramelized pineapple bread pudding, brown sugar, vanilla bean ice cream

Caramelized golden pineapple flan

Bananas foster with sliced bananas, brown sugar,

Meyers rum over vanilla bean

"tres leches" style butter pound cake with dulce de leche

Warm molten chocolate cake, chocolate sauce and pistachio oil

Southern pecan pie, chantilly cream

Seasonal fruit plate, fruit sorbet (Seasonal Price)

Artisanal cheese plate (Seasonal Price)

Receptions

DINNERS BUFFETS

Buffets include regular & sweet iced tea Regular and decaffeinated coffee
Selection of organic & herbal teas

ENTRÉES

Seared diver scallops, white corn grits, turnip greens,
smoky bacon gravy
\$24.00 per guest

Maple glazed salmon, lady pea succotash, chervil
emulsion
\$21.00 per guest

Grilled local grouper, artichoke-scallion cake,
charred onion relish
\$25.00 per guest

Pan roasted halibut, marmalade, pea shoots, golden
potato puree
\$25.00 per guest

Crisp sautéed striped bass, lump crab & orzo
"risotto"
\$25.00 per guest

Artichoke ravioli, porcini & truffle broth
\$21.00 per guest

Risotto, spinach, shiitake mushrooms, sweet
tomatoes, roasted garlic and reggiano parmesan
\$21.00 per guest

Roasted Carolina chicken airline breast, zucchini
ribbons, field peas and basil new potatoes
\$22.00 per guest

Domestic Roast rack of lamb, wild mushroom
risotto, green beans with rosemary demi
\$34.00 per guest

Grilled new york steak, sweet potato hash browns,
sautéed spinach With brandy mustard
\$28.00 per guest

Filet mignon, horseradish potatoes, broccoli, charred
onion jus
\$28.00 per guest

COMBINATION ENTRÉES

Garlic roasted shrimp & braised beef short ribs,
Carolina local grits gremolata
\$26.00 per guest

Local sea bass, garlic-thyme chicken, wild
mushroom polenta
\$25.00 per guest

Filet mignon & butter-poached lobster tail
Fingerling potatoes, truffle hollandaise
\$38.00 per guest

Sautéed local grouper & local shrimp,
Carolina rice, tomato confit, herb salad
\$27.00 per guest

DESSERTS

\$5.00 per guest per dessert

Vanilla crème brûlée, toasted pecan biscotti,
seasonal berries

Tiramisu bread pudding with a scoop of coffee ice
cream

Peach cobbler, ice cream

Apple tart with pecan streusel and spices

Caramelized pineapple bread pudding, brown
sugar, vanilla bean ice cream

Caramelized golden pineapple flan

Bananas foster with sliced bananas, brown sugar,
Meyers rum over vanilla bean

"tres leches" style butter pound cake with dulce
de leche

Warm molten chocolate cake, chocolate sauce
and pistachio oil

Southern pecan pie, chantilly cream

Seasonal fruit plate, fruit sorbet (Seasonal Price)

Artisanal cheese plate (Seasonal Price)

Receptions

DINNERS BUFFETS

Buffets include regular & sweet iced tea Regular and decaffeinated coffee

Selection of organic & herbal teas

OYSTER ROAST

Corn-bread salad with tomatoes, butter lettuce, arugula and vidalia onions

Carolina coleslaw

Roasted oysters

Collard greens

Roasted sweet potatoes

Smoked beef brisket with vinegar bbq sauce, biscuits

Cornbread

Berry cobbler

\$24.00 per guest

LOW COUNTRY BOIL

Fried green tomatoes, buttermilk dressing

Fingerling potato salad with cucumbers, red onion, pancetta

Collard greens

Coleslaw

Traditional shrimp boil with peeled shrimp new potatoes, corn & andouille sausage

Southern fried chicken

Slow roasted pork loin and rosemary roasted

Pears

Biscuits, rolls & butter

Peach cobbler

\$28.00 per guest

SOUTHERN BUFFET

Southern fried chicken

Grilled mahi- mahi and green tomatoes

Carolina-style pulled pork, mustard sauce

Coleslaw

Collard greens

Carolina golden rice

Biscuits, cornbread & butter

Mini pecan pies

\$28.00 per guest

GRILLE EXPERIENCE

Chopped salad with blue cheese, tomatoes & bacon

Local farm tomatoes, fresh mozzarella, extra virgin olive oil, aged balsamic

Petite new york strip steaks, chipotle butter

Grilled local mahi- mahi with lime & cilantro

Grilled chicken breast

Grilled vegetables with herbs

Carolina rice with green onions

Potato salad with scallions & pancetta

Baked rolls & butter

Caramelized pineapple bread pudding

Vanilla bean ice cream

\$38 per guest

OKATIE BUFFET

Pimento cheese Fondue with bread cubs

Buttermilk biscuits, salted country ham, pear relish

Asparagus with lemon butter

Black eye pea salad

Green Turnips

Southern fried chicken

Chicken and dumplings

Creamy shrimp and grits

Cornbread

Pecan peach cobbler, freshly churned vanilla ice cream

\$30 per guest

SURF AND TURF BUFFET

Caesar salad

Fried calamari with marinara

Steamed cold water 8 oz. lobster tail

With drawn butter and lemon

Grilled 7oz. filet filet mignon steak

Roasted corn on the cob with lime butter

Parsley new potatoes

Rolls and butter

Strawberry shortcake and fresh cream

\$50.00 per guest

Receptions

SWEET TREATS & SNACKS

DESSERT STATION

CANDY SHOP

Selections of candies in jars
along with to-go candy bags
\$12 per guest

GOURMET COFFEE

Enhance your coffee break or buffet
Assorted syrups, chocolate shavings, cinnamon
Whipped cream, sugar sticks
\$7 per guest

CHOCOLATE FONDUE

Banana bread, angel food cake, devil's food
cake
Bananas, strawberries, marshmallows, rice
crispy treats, mini cookies
Butterscotch, milk and white chocolates
Coffee & decaffeinated coffee
Selection of herbal & organic tea
\$18 per guest

ICE CREAM BAR

Chocolate and vanilla ice cream,
Butterscotch, hot fudge, brownie bites
Strawberries, m&m's, peanuts and whipped
cream
Coffee & decaffeinated coffee
Selection of herbal & organic tea
\$10 per guest

FIRE PIT GET-TOGETHER

S' mores

Graham crackers, marshmallows, Hershey's
chocolate & roasting sticks
\$12 per guest

LATE-NIGHT SNACKS

Mini cheese burgers, fries & assorted
\$12 per guest

Mini grilled cheese sandwiches & tomato soup
\$10 per guest

Mini grilled peanut butter & jelly sandwiches,
milk shooters
\$12 per guest

Selection of assorted truffles
\$36 per dozen