



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

PRIVATE EVENT BAR MENU SELECTIONS

Bar minimum of 3 hours required/priced per person per hour

PLEASE START BY SELECTING YOUR BEER AND WINE PACKAGE:

AFICIONADO 7

Select Three (3) Beers:

Allagash White, Amstel Lite, Budweiser, Bud Light, Coast Kolsch, Michelob Ultra, Stella Artois, Palmetto Espresso Porter, Westbrook IPA, Westbrook One Claw

Select Three (3) Wines:

White | Raymond Vineyards Chardonnay, J Vineyards Pinot Gris, Raymond Vineyards Sauvignon Blanc, Montelliana Prosecco
Red | Raymond Vineyards Cabernet Sauvignon, Steele “Shooting Star” Pinot Noir

FACTORY 5

Select Three (3) Beers:

Amstel Lite, Bud Light, Budweiser, Freehouse Folly’s Pride, Freehouse Green Door IPA, Palmetto Island Wit (Seasonal), Samuel Adams Boston Lager, Stella Artois, Westbrook White Thai

Select Three (3) Wines:

White | Sean Minor Chardonnay, Benvolio Pinot Grigio, Chono Sauvignon Blanc, Simonet Brut
Red | Marc Cellars Cabernet Sauvignon, Marc Cellars Pinot Noir

NEXT PLEASE SELECT YOUR LIQUOR PACKAGE:

Additional fees apply when selecting liquor only

GRAN CORONA (TOP-SHELF) 7

Grey Goose Vodka, Hendrick’s Gin, Plantation 3 Stars Rum, Topper’s Rhum Spiced Rum, Casamigos Silver, Reposado Tequila, Woodford Reserve Bourbon and Glenfiddich 12 Year Old Scotch

THE CHURCHILL (MID - LEVEL) 6

Tito’s Vodka, Bombay Sapphire Gin, Plantation 3 Stars Rum, Espolon Blanco Tequila, Virgil Kaine Bourbon, Virgil Kaine Robber Baron and Rye, Monkey Shoulder Scotch

CABINET SELECTION (HOUSE) 5

Svedka Vodka, Beefeater Gin, Don Q Silver Rum, Lunazul Tequila Blanco, Evan Williams Black Label Bourbon and Dewar’s Scotch

BAR PACKAGES INCLUDE

Sodas | Coke, Diet Coke, Sprite, ginger ale, tonic water, club soda
Mixers | simple syrup, grenadine, fresh lime juice, fresh lemon juice, Jack Rudy Tonic Syrup
Juices | orange, cranberry, grapefruit, and pineapple
Garnishes | lemons, limes, oranges, olives, cherries

SPILL & DRAW

Add-ons priced per person

Specialty cocktails available upon request

Champagne Toast	3
Specialty beer, wine & liquor upgrades	+2
Under 21 years old	4
Pre & Post ceremony passed beverages	3
Wine Service	3

Additional bartender fee of 125 required per 75 guests

Craft Cocktail Mixer Enhancement	3
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Mixers | sweet vermouth, dry vermouth
triple sec, Campari, honey syrup, assorted
bitters

Garnishes | fresh herbs

Consumption Bar

Beer | Craft Beer 7 Beer 5

Wine | Aficionado 10 Factory 9

Liquor | Gran Corona 10 Churchill 9 Cabinet 8

WHISKEY BAR

Bar Mash Bourbon Flight Tastings priced per bottle.

Please see your Catering Sales Manager for current bottle list and pricing.

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.

HORS D'OEUVRES

Priced per piece

COLD HORS D'OEUVRES

Ahi Tuna Poke Bowl 4	Cured Salmon 3	Goat Cheese Canoli 2.5
sushi rice, avocado, seaweed salad, Sriracha eel sauce	potato blini, creme fraiche, dill	black olive, marinated tomato
Cranberry Chicken Salad 3	Chicken Liver Pâté 3	Avocado Gazpacho 2.5
profiterole, cherry tomato	fried shallot, lavash	spicy tortilla, charred tomato
Poached Shrimp 4	Antipasta Skewer 4	cilantro
yuzu cocktail, cucumber	house charcuterie, mozzarella	Pork Rilette 3
Miniature Lobster Roll 4	Castelvetrano, ricotta tortellini	seasonal jam, toasted sourdough
tarragon aioli, celery heart	marinated tomato	Storey Farms Deviled Egg 2.5
House-Smoked Ham 3	CAB Beef Tartare 4	chipotle, chorizo, sweet potato
pimento biscuit	deviled egg yolk, fried capers	Storey Farms Deviled Egg 2.5
white cheddar, slaw	Battery Park Cheese 2.5	Benedict style, English muffin crumb
	scallion scone, pepper jam	

WARM HORS D'OEUVRES

Bacon Seared Scallop 4	Butternut Squash Soup 2.5	Medjool Date 3
honey ginger glaze, scallion	curried crème fraiche, cashew	bacon wrapped, goat cheese
Sautéed shrimp 4	Pulled Pork 3	preserved lemon
honey cornbread, bacon jam	South Carolina BBQ, country	Crispy Fried Risotto 2.5
Pork Belly Steam Bun 3	biscuit, pickled okra	spicy tomato, parmesan reggiano
Hoisin, carrot, pickled fresno	Nashville Hot Chicken 3	Creamed Spinach 2.5
cilantro	b&b pickle, buttermilk aioli white	feta, puff pastry, pine nuts
Short Rib Slider 3	bread	John's Island Tomato Tart 2.5
carmelized red onions		stewed tomato, roasted garlic basil
horseradish cream		

ON DISPLAY

Priced per person

House-made, Domestic, and Imported Charcuterie	10
selections of pâté, rilette, country ham, prosciutto, salami, coppa, chorizo served with assorted mustards, house-made jams, crackers and toasted bread	
Regional, Domestic, and Imported Cheeses	10
served with seasonal jams, assorted mustards, olives, toasted bread, crackers	
Charcuterie and Cheese Combined	12
chef's selection	
Biscuit Bar	10
select three biscuits chipotle, sweet potato, bacon and cheddar, tomato and smoked biscuits with pimento cheese, apple butter, maple butter, pepper jam	
Locally Grown, Grilled and Pickled Vegetable Display	8
seasonal vegetables assembled raw, pickled, roasted, and grilled with red-pepper buttermilk and curried greek yogurt	
Seasonal Fruit Display	8
assortment of melons and seasonal berries with local greek yogurt and honey	
Chilled Shellfish Display	18
classic poached shrimp, Old Bay spiced poached shrimp, snow crab claws, and local oysters served with spicy rémoulade, cocktail sauce, mignonette, and lemon	
O-ku Sushi	
chilled assortment of hand-rolled sushi, sashimi, or nigiri priced per roll/per item upon request	
Artisan Breads and Spreads	7
black-eyed pea hummus, kalamata olive tapenade, pimiento cheese, and caramelized onion dip with locally made breads and house crackers	
House-Cured Salmon	10
lemon dill aioli, horseradish crème fraiche, herb cream cheese, pickled onions, capers, chopped eggs with plain bagels, everything bagels, and rye toast	
Mezze	9
tahini hummus, cous cous, Baba Ghanoush, feta cheese, cucumber tzatziki, an assortment of olives, flatbreads and pita	

RECEPTION STATIONS

All stations are priced per person and based on two (2) hours of serving time

Southern Fried Chicken 15

buttermilk fried chicken, malted waffles, country biscuits, bourbon pecan syrup, local honey and maple butter

Street Tacos 15

al pastor, baja seared seasonal fish, and Barbacoa beef, flour and corn tortillas, charred tomato salsa, grilled corn, Cotija cheese, pickled cabbage, chili aioli, cilantro, avocado, and lime

Pasta Station

select two (2) for 16/ add chicken 3 or shrimp 4

house-made pasta | tagliatelle, radiatore, bucatini

house-made sauce | cacio e pepe, pesto, bolognese, Nonna's spaghetti sauce

Shrimp and Grits 16

Anson Mills stone ground grits, shrimp, smoked bacon cream sauce, caramelized Vidalia onions, aged cheddar, marinated tomatoes and roasted mushrooms garnished with your choice of toppings, smoked gruyère and scallions

Slider Station 15

select three (3) sliders

braised beef short rib with white cheddar, buttermilk fried chicken biscuit with chili aioli and gruyère, pulled pork with South Carolina BBQ and slaw, crab cake slider with remoulade, cheeseburger slider with assorted house pickles

Garden Salad Station

four for 12 | 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

cobb salad | avocado, cherry tomatoes, hard-boiled egg, blue cheese, bacon, grilled scallion vinaigrette

The Southern Barbecue 12

slow-roasted pulled pork, South Carolina and mustard BBQ sauces, cole slaw, grain mustard potato salad, cornbread, sliced slider buns, and house pickles

**when building a personalized Southern Station from the below sides, the protein price increases to 9 per person and includes SC BBQ sauce, house pickles, slider buns & cornbread*

proteins + 3 each | smoked beef brisket, pickle brined chicken thighs, fried chicken, house-made meatloaf, pork loin

sides + 2 each | collard greens, mac & cheese*+ 3, black-eyed peas, creamed corn, creamed spinach, seasonal vegetables, asparagus, mashed potatoes, fingerling potatoes, Carolina Gold Rice, Charleston Red Rice

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 for +2 per person

Beef Tenderloin	18	Roasted Pork Loin	14
roasted CAB tenderloin, herbed confit fingerling potatoes roasted mushroom jus, horseradish cream		dijon marinated roasted pork loin, cornbread stuffing with rabbit and thyme, bourbon jus	
Slow Roasted Prime Rib	17	Hot Smoked Salmon	16
slow-roasted CAB prime beef, herbed confit fingerling potatoes roasted mushroom jus, horseradish cream		smoked scottish salmon, hot grain mustard potato salad with bacon, lemon dill crème fraiche	
Sorghum Glazed Smoked Ham	16	Fried Turkey Breast	14
sorghum glazed smoked ham, sweet potato hash with pickled peppers, apple butter		brined and fried breast of turkey, sweet potato casserole with hazelnut granola, cranberry orange marmalade	

LATE NIGHT BITES

Priced per person

Milkshake Sippers	3	Cinnamon Apple Wontons	3	BBQ Empanada	2
house-made ice creams chef's selection of flavors		caramel drizzle		beef	
Pretzel Bites	3	Battery Fries	2	Heirloom Popcorn	1.5
salted		truffle, parmesan		flavors: Korean BBQ, truffle & sea salt or bacon & white cheddar	
Cheeseburger Sliders	3	Chicken Biscuits	3	Doughnuts	2
Mini Hook's cheddar burgers with house-made b&b pickles		honey mustard, buttermilk biscuits		cinnamon sugar	
		Country Ham Biscuits	2.5		
		Benton's ham, cheddar cheese			

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

**Two-course dinner and Duo Entrée prices available upon request*

SOUPS

She Crab Soup

charred pearl onions, tarragon crouton, sherry crème

Butternut Squash

Medjool date, toasted walnut, brown butter

Sweet Corn Chowder

house bacon, marinated tomatoes, pickled peppers

Celery Root Soup

duck confit, toasted pecans, pickled pears

Potato Leek

bacon, chives

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, niçoise olives, pecorino

ENTREE

Grilled Beef Tenderloin	68
smoked potato purée, grilled asparagus, Madeira jus	
Braised Beef Short Rib	62
celery root purée, oyster mushroom, bacon sherry glaze	
Roasted Pork Tenderloin	60
braised bok choy, sweet potato hash, apple ginger glaze	
Herb Roasted Chicken Breast	58
sorghum carrot purée, wilted kale, natural chicken jus	
Scottish Salmon	64
english pea and lemon cous cous, asparagus, caper butter	
Seared Scallops	68
grilled corn and scallion relish, leek risotto, parmesan butter	
Butter-Poached Grouper	64
Sea Island red peas, mustard greens, roasted and pickled squash	

PLATED DESSERTS

** Available for parties up to 150*

Amaretto Cheesecake

port wine cherries, chocolate sauce

Strawberry Shortcake

sweet cornmeal biscuit, tarragon whipped cream

Vanilla Bean Panna Cotta*

mango mousse, citrus salad

Lemon Semifreddo*

graham cracker gravel, blueberry compote, vanilla meringue

Flourless Chocolate Cake

cinnamon caramel mousse, almond brittle, caramel sauce

Tiramisu*

cocoa nib tuile, chocolate sauce

SUGAR, SPICE & EVERYTHING NICE

*Priced per piece and flavor
Minimum order of 25 per item*

MINI FRUIT TARTS 2.5

key lime, passionfruit coconut, salted caramel chocolate

DESSERT BARS 3

chocolate dipped pecan, lavender lemon, shortbread crust chocolate peanut butter, graham cracker crust chocolate dipped rice krispy bar

FRUITS & FRENCH MACARONS 3

white chocolate covered strawberries, chocolate covered strawberries, french macarons, chocolate éclairs

** Custom macaron flavors available upon request*

CUPCAKES 2.5/3

vanilla, chocolate, coconut, almond, lemon, red velvet, hummingbird, carrot

MINI STREUSEL PIES 2.5

berry, apple pecan or derby banana cream chocolate peanut butter

ASSORTED COOKIES 2.5

oatmeal raisin, sugar, lemon, flourless peanut butter, white chocolate macadamia, chocolate chip, double chocolate

MINI CAKES & CUSTARDS 3

chocolate mousse, tiramisu, chocolate cheesecake, mascarpone cheesecake, strawberry shortcake, crème brûlée, passionfruit custard, panna cotta custard

WEDDING CAKES

Each cake is four (4) layers. Base price 5 per slice

**Specialty custom flavors add .5 per slice*

CAKE FLAVORS

vanilla, lemon, almond, coconut, red velvet, banana, hummingbird, carrot

FROSTINGS

cream cheese, chocolate buttercream, vanilla buttercream

fondant + 1 per slice

FILLINGS

mousse +.5 per slice | white chocolate, peanut butter, chocolate, salted caramel

fruit curd +.75 per slice | 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 fee covers: plates, forks, beverage napkins, cutting utensils and service staff to cut and plate the cake.