

27th of July • Catering Menu



Hors d'oeuvres (Cocktail Hour)

Served pre-dinner on trays during cocktail hour or family-style on tables.

Selection Packages

- **The Social Package:** Choice of 3 Tier 1 Hors d'oeuvres
- **The Gala Package:** Choice of 2 Tier 1 + 2 Tier 2 Hors d'oeuvres

Guest Count	The Social Package	The Gala Package
10 Guests	\$120	\$180
20 Guests	\$240	\$360
30 Guests	\$360	\$540
40 Guests	\$480	\$720
50 Guests	\$600	\$900

Tier 1 Hors d'oeuvres

- **Hummus Cups**
- **Loaded Potato Bites**
- **Rosemary & Honey Meatballs**
- **Caprese Bites**
- **Bruschetta**
- **Buffalo Chicken Bites** (in crispy phyllo cups)
- **Spinach & Artichoke Stuffed Mushrooms**
- **Assorted Deviled Eggs** (bacon, jalapeno, Cajun, pickle, or olive)

Tier 2 Hors d'oeuvres (Premium)

- **Shrimp Cocktail**
- **Arancini**
- **Assorted Prosciutto-Wrapped Melons**
- **Smoked Salmon on Bagel Crisps** (with herb cream cheese)
- **Shrimp & Grits Minis**
- **Crab Cake Bites**
- **Caviar Bumps on Kettle Chips**



Charcuterie Grazing Tables

Our grazing tables feature a curated selection of premium cured meats (such as Prosciutto di Parma, Genoa Salami, and more), assorted artisan cheeses, accompanied by fresh and dried fruits, nuts, gourmet olives, cornichons, fruit preserves, local honey, and a variety of artisanal crackers and bread.



Grazing Table Options & Pricing

- **The Petit Spread (10 Guests):** A beautifully dense flat-lay arrangement, perfect as a heavy appetizer for intimate gatherings or a cocktail hour starter.

- **The Boutique Board (20 Guests):** Impeccably styled with dimensional risers and props to create a stunning focal point for medium-sized parties.
- **The Grand Display (30–50 Guests):** Full multi-dimensional table takeover utilizing custom risers, themed greenery, and a massive, continuous landscape of meats, cheeses, and pairings.

Guest Count	Style & Presentation	Total Investment
10 Guests	Petit Flat-Lay Spread	\$150
20 Guests	Boutique Tiered Display	\$300
30 Guests	Grand Multi-Dimensional Display	\$450
40 Guests	Grand Multi-Dimensional Display	\$600
50 Guests	Ultimate Multi-Dimensional Display	\$750

Custom Upgrades & Add-ons

Make the grazing table a truly spectacular centerpiece:

- **The Honeycomb Feature (+\$25 flat fee):** A stunning, raw local honeycomb block placed in the center of the table for guests to pair with their selections
- **The Sweet & Savory Twist (+\$5 per person):** Adds premium chocolates, chocolate-covered nuts, and chocolate-covered fruits to the display. Milk, Dark, White, or a combo.
- **Caviar Station (+\$15 per person):** Guests can create their caviar bump with crème fraiche on a kettle chip, blini, or the back of their hand. Dill & Chive included.

Onsite Setup Logistics Notes

- **Setup Time:** A minimum of 1 to 1.5 hours of on-site setup time is required prior to the event start time to carefully style and layer the display.
- **Equipment & Clean up:** Pricing includes the rental use of all display items. A breakdown and equipment pickup fee may apply.



Soup & Salad Course (1st Course)

Served directly to seated guests or buffet option available. Includes Bread.

- Bread with 3 assorted butters, *OR* with 1 butter and herb oil dip + balsamic oil dip.

Paired Soups

- **Creamy Tomato** w/ Crème Fraîche
- **Vegetable Soup** w/ Fresh Picked Basil
- **Butternut Squash Soup** w/ Crème Drizzle & Seasoned Croutons
- **Pastina Italian Brodo** w/ Fresh Italian Parsley & Grated Parmigiano
- **White Bean Soup** w/ Green Pesto Swirl
- **Wild Mushroom Soup** w/ Truffle Oil Drizzle
- **Wedding Soup** w/ Fresh Italian Parsley & Grated Parmigiano
- **Lobster Bisque** (+ \$3/pp) w/ Small Lobster Pieces & Lemon Oil

Paired Salads

- **Caesar Salad** w/ Cracked Pepper Caesar
- **Mediterranean Salad** w/ Creamy Feta Dressing
- **Strawberry & Candied Nut Salad** w/ Citrus Balsamic Vinaigrette
- **Goat Cheese & Mandarin Salad** w/ Honey Lime Garlic Dressing

- **Southwest Salad** w/ Jalapeno Ranch
- **House Garden Salad** w/ choice of two dressings (*Dressings: Homemade Ranch, House Blue Cheese, Champagne Vinaigrette, Green Goddess Vinaigrette, Green Goddess Creamy, Honey Dijon Mustard, House Oregano Italian*)

1st Course Pricing

Guest Count	Salad Only	Soup Only	Soup & Salad Combo
10 Guests	\$60	\$80	\$135
20 Guests	\$120	\$160	\$270
30 Guests	\$180	\$240	\$400
40 Guests	\$240	\$320	\$540
50 Guests	\$300	\$400	\$675

Main Entree (2nd Course)

Standard packages include 1 Meat/Protein, 1 Sauce, 1 Rice/Potato Side, 1 Vegetable Side.

Custom Building Blocks

- **Proteins & Meats:** Chicken Breast (1 breast), Tilapia, Shrimp Skewers (8-10 count), Sauteed Shrimp (8-10 count), Braised Roast, Salmon.
- **Sauces:** Marsala, Lemon Butter, Creamy Curry, Marinara + Parmigiano/Mozzarella (Chicken Parm), Roasted Tomatoes + Herb Oil, Beef Consommé (for Roast).
- **Starch (Side 1):** White Rice (flavored to pair), Yellow Rice, Roasted Herb Potatoes, Wild Rice, Creamy Homestyle Mashed Potatoes, Whole Baked Potato with Fixings, Whole Baked Sweet Potato with Cinnamon Butter.
- **Vegetable (Side 2):** Long Green Beans; Broccoli, Cauliflower & Herb Medley; Blistered Sweet Peppers & Onions; Honey Sauteed Carrots
- **Premium Vegetable (Side 2, + \$4 per person):** Sweet Potato Soufflé; Cheesy Broccoli Casserole; Bacon-Wrapped Green Beans; Asparagus; Bacon-Wrapped Asparagus; Creamy Decent Macaroni and Cheese.

Custom Dinner Pricing (Standard Meats)

Guest Count	Single Protein Plated	Dual Protein Buffet
10 Guests	\$350	\$400
20 Guests	\$690	\$765
30 Guests	\$1,040	\$1,120
40 Guests	\$1,385	\$1,465
50 Guests	\$1,735	\$1,835

Elite Signature Dinners (Onsite Chef Required)

Premium cuts prepared, carved, or fired onsite for maximum quality. Includes your choices of Sauce, Side 1, and Side 2.

- **Wood-Fired Pizza Package:** Served buffet-style.

- **Prime Rib (Standing Rib Roast):** Served with Au Jus & Creamy Horseradish.
- **Grilled Steak Experience:** Seasoned, grilled, and carved live onsite.

Elite Dinner Pricing

Guest Count	Wood-Fired Pizza Buffet	Prime Rib or Grilled Steak
10 Guests	\$400	\$500
20 Guests	\$600	\$900
30 Guests	\$800	\$1,400
40 Guests	\$1200	\$1,900
50 Guests	\$1,400	\$2,350

Chef's Catering Logistics Notes

- **Onsite Staffing:** The *Grilled Steak Experience*, *Fired Pizza*, and *Prime Rib Carving* require an onsite chef fee due to live cooking requirements.
- **Sauces:** Sauces are culinary matched to your protein choices during the final menu consultation phase. Example: Au Jus, Chimichurri, Pizza Sauces, etc.

Interactive Food Stations & Casual Bites

Perfect for high-energy events, corporate lunches, or casual catering.

1. The Street Taco Bar

- **Included Proteins (Choice of 2):** Shredded Chicken, Seasoned Fish, Grilled Shrimp, or Seasoned Pork.
- **Toppings Bar Includes:** Shredded cabbage, corn/black bean salsa, fresh chopped onion, cilantro, lime wedges, fresh jalapeños, and aioli. Served with soft flour or corn tortillas.

2. The Backyard Burger & Baked Potato Bar

- **Premium Burgers:** Freshly grilled beef patties served with bacon, provolone cheese, garlic aioli, lettuce, tomato, sautéed onions, spicy bread + butter pickles, and toasted buns.
- **Chili Loaded Baked Potatoes:** Large baked potatoes served alongside a hot station of meaty chili, shredded cheese, sour cream, chives, jalapenos, and crunchy corn chips. Top to your flavor perfection.

3. The Low-Country Comfort Station

- **Chicken & Waffles:** Crispy fried chicken cuts paired with savory waffles, drizzled with hot honey syrup, and served with a side of fresh coleslaw.
- **Shrimp & Grits:** Succulent shrimp sautéed with flavorful Andouille sausage and crisp green onions, served over a bed of cheesy, creamy grits. Finished with a savory Cajun-infused pan sauce.

Food Station Pricing

Guest Count	Taco Bar (2 Proteins)	Burger & Potato Bar	Chicken & Waffles OR Shrimp & Grits
10 Guests	\$200	\$230	\$250
20 Guests	\$390	\$460	\$480
30 Guests	\$570	\$690	\$720
40 Guests	\$760	\$780	\$800

Guest Count	Taco Bar (2 Proteins)	Burger & Potato Bar	Chicken & Waffles OR Shrimp & Grits
50 Guests	\$950	\$965	\$980

Gourmet Sandwich & Sub Platters

All platters are beautifully arranged and served family-style per table or buffet-line ready. Includes a choice of two sides (such as Southern Potato Salad, Coleslaw, or Baked Beans).

- **Shrimp Po' Boy Platter:** Crispy shrimp on toasted rolls with remoulade, tomato, lettuce, and spicy bread + butter pickles.
- **Homemade Meatball Sub Platter:** Traditional red sauce, savory meatballs, and melted provolone cheese on toasted sandwich rolls.
- **Fish of the Day Sandwiches:** Fried or blackened fish fillets served on soft buns with lettuce, tomato, onion, spicy bread + butter pickles, and a side of tartar or remoulade.
- **Meatloaf Sandwich Platter:** Slices of classic juicy meatloaf served as a sandwich with provolone cheese and sautéed onions/peppers.

Sandwich Platter Pricing (Includes 2 Sides)

Guest Count	Standard Platter (Meatball, Fish, or Meatloaf)	Premium Platter (Shrimp Po' Boy)
10 Guests	\$160	\$180
20 Guests	\$320	\$360
30 Guests	\$480	\$540
40 Guests	\$640	\$700
50 Guests	\$800	\$870

Premium Individual Poke Bowls

Great for drop-off corporate catering or healthy micro-events.

- **Poke Bowl Display:** Ahi tuna + salmon (served cold/raw), and imitation crab meat, over a bed of white rice, edamame, avocado, shredded carrot, cucumber, and scallions, drizzled with dressing (teriyaki, creamy wasabi, spicy mayo, soy, or siracha).

Tuna Poke Bowl Pricing

Guest Count	Total
10 Guests	\$190
20 Guests	\$370
30 Guests	\$550
40 Guests	\$730
50 Guests	\$900



The Signature Sweet Bites Collection (3rd Course)

A curated selection of handcrafted, bite-sized desserts perfect for any celebration.

- **Mini Fruit Tarts:** Buttery crust filled with silky cream and topped with fresh fruit.
- **Lemon Bites:** Zesty lemon curd in a crisp shell, finished with a fresh raspberry and blueberry.
- **Strawberry Shortcake Minis:** Fluffy cake bites layered with macerated strawberries and fresh whipped cream.
- **Cheesecake Stuffed Strawberries:** Ripe, hollowed-out strawberries filled with a rich, sweetened cream cheese swirl and graham cracker dust.
- **Goey Brownie Cups:** Dense, fudge-style brownie bites with a gooey center, topped with a drizzle of caramel and a small pinch of sea salt.
- **Dessert Shooters:** Elegant mini glasses filled with your choice of:
 - **Classic Vanilla:** Layered with sponge cake and vanilla custard, topped with fresh cream cheese.
 - **Triple Chocolate:** Chocolate mousse, chocolate chunks, and a whipped chocolate topping.

Sweets Pricing

**Based on a 3 - 4 minis allocation per guest, featuring a mix of tarts, bites, and shooters.
Choose a mix of 3 items.**

Guest Count	Total Estimated Pieces	Price Range (Low-End)
10 Guests	30 pcs	\$140
20 Guests	60 pcs	\$280
30 Guests	90 pcs	\$420
40 Guests	120 pcs	\$560
50 Guests	150 pcs	\$700