

## **BEVERAGE**

BEVERAGES ARE SUBJECT TO A 20% SERVICE CHARGE, 10.5% STATE SALES TAX AND 5% CITY LIQUOR TAX. PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE.

### **OPTION #1: BEVERAGE SERVICE CONSUMPTION BILL OF FARE**

Enjoy a full or partial selection of all beers, wines, liquors and soft drinks in stock, served to your guests as they order. Your servers will serve all beverages prepared at our main bar. The drinks will be added to the bill at the conclusion of your event.

### **OPTION #2: PRIVATE BAR PACKAGE**

Bar packages are billed at an hourly rate per person. There is a **two hour minimum** for a private bar and a **set-up fee of \$100**. All Private Bar Packages include domestic and imported beers, Maverick Private Label red and white wines, mixers, sodas and juices.

#### **WELL BRAND BAR PACKAGE**

**\$12.00 PER PERSON PER HOUR**

**FRIS VODKA  
GORDON'S GIN  
CRUZAN LIGHT AGE RUM  
SAUZA GOLD TEQUILA  
DEWAR'S WHITE LABEL SCOTCH  
BENCHMARK KENTUCKY  
BOURBON**

#### **PREMIUM BRAND BAR PACKAGE**

**\$16.00 PER PERSON PER HOUR**

**GREY GOOSE VODKA  
TANQUERAY TEN GIN  
CROWN ROYAL WHISKEY  
CHIVAS SCOTCH  
MAKERS MARK BOURBON  
JOSE CUERVO REPOSADO**

#### **CALL BRAND BAR PACKAGE**

**\$14.00 PER PERSON PER HOUR**

**STOLI VODKA  
TANQUERAY GIN  
BOMBAY SAPPHIRE  
CANADIAN CLUB WHISKEY  
DEWAR'S SCOTCH  
JACK DANIELS WHISKEY  
MT. GAY RUM  
JOSE CUERVO TEQUILA**

#### **EYE OPENER PACKAGE**

**\$10.00 PER PERSON PER HOUR**

*AVAILABLE DURING LUNCH AND BRUNCH*

**MIMOSAS  
BELLINIS  
BLOODY MARYS  
MAVERICK RED & WHITE WINES  
SPARKLING WINE**

# HORS D'OEUVRES

## PASSED HORS D'OEUVRES

PRICED PER PIECE

For light hors d'oeuvres, 3-5 pieces per person are suggested.  
For heavy hors d'oeuvres, 8-10 pieces per person are suggested.

### FISH/SEAFOOD

**BACON-WRAPPED JUMBO SHRIMP** mustard barbeque \$3.25

**LUMP CRAB CAKES** preserved lemon remoulade \$3.50

**BUTTERMILK FRIED OYSTERS** green goddess dressing \$3.50

**SMOKED SALMON** rye toast, crème fraîche, salmon roe \$3.00

**TUNA TARTAR** cucumber, shallot, jalapeno, lime \$3.25

**SCALLOP CEVICHE** citrus, pink peppercorn, olive oil \$3.50

**OYSTERS ON THE HALF SHELL** horseradish mignonette \$MP

### MEAT/POULTRY

**GRILLED NEW YORK STRIP** horseradish cream \$3.00

**BARBEQUE PORK BISCUITS** Carolina mustard sauce, slaw \$2.75

**BLUE CHEESE GOUGÈRE** puff pastry filled with prosciutto and apple \$2.50

**BACON-WRAPPED QUAIL BREAST** Henry Bain steak sauce \$3.00

### VEGETARIAN

**WILD MUSHROOM TARTE** gruyère, marsala, chives \$2.75

**BURDEN CREEK GOAT CHEESE CROSTINI** sundried tomato tapenade \$2.25

**AVOCADO TOAST** cilantro, lime \$2.25

**DEVILED EGGS** Peppadew peppers, green tomato relish \$2.50

### PLATTERS

Small platters serve up to 20 guests, large platters serve 30 or more guests.

**PIMIENTO CHEESE DIP** crackers, assortment of relishes & pickles \$45/85

**CAROLINA CRUDITE** market assortment of Charleston's best produce, dips \$55/90

**HIGH COTTON CHEESE & CHARCUTERIE PLATTER** dry-cured sausages, pâtés, artisanal cheeses, fruit, mustards, pickles, crackers, toast \$150/285

**CLASSIC JUMBO SHRIMP COCKTAIL** bloody mary cocktail sauce, lemon (*priced per person*) \$5.00

**HIGH COTTON SEAFOOD DISPLAY** jumbo shrimp, lobster, crabmeat, mussels, oysters, mignonette, bloody mary cocktail sauce (*priced per person, minimum 20 people*) \$MP

**DESSERT PLATTER** assorted petite pies, cupcakes, truffles, etc. \$100/185

Carving Station information available upon request

*ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 10.5% SALES TAX.*

MENU PRICES AND ITEMS ARE SUBJECT TO CHANGE PENDING A SIGNED CONTRACT. PLEASE INFORM OUR PRIVATE DINING COORDINATOR OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES.

## **DINNER**

Dinner menus include one first course, three entrées, and one dessert.  
All menus are served with bread, coffee, & iced tea.

### **FIRST COURSE**

Guests will be offered a choice of soup or salad for the first course.

#### **SOUPS**

Please select **one** soup.

**CHARLESTON CRAB SOUP** blue crab, sherry, chives

**MUSHROOM BISQUE** truffled crème fraîche, scallions

**TOMATO SOUP** miniature grilled cheese

**SEASONAL SOUP** *please inquire for available selection*

#### **SALADS**

Please select **one** salad.

**BIBB LETTUCE SALAD** bacon, fried green tomatoes, blue cheese, buttermilk ranch

**HOUSE SALAD** seasonal greens, tomato, cucumber, radish, sunflower seeds,  
croutons, house vinaigrette

**CAESAR SALAD** garlic croutons, Parmesan, traditional Caesar dressing

**PECAN FRIED GOAT CHEESE & ARUGULA SALAD**  
seasonal fruit, ham, red onion, local honey dressing

#### **ENTRÉES**

Please select **three** entrées from one of the following menus.

##### **MEETING STREET DINNER**

**\$48.00 PER PERSON**

###### **GRILLED SIRLOIN**

red wine jus

###### **PASTURE RAISED**

###### **CHICKEN BREAST**

basil pesto

###### **GRILLED SALMON**

garlic caper butter

###### **CAROLINA SHRIMP & GRITS**

Andouille, local tomatoes,  
okra, corn & garlic broth

###### **GLAZED PORK TENDERLOIN**

sorghum bourbon jus

##### **BROAD STREET DINNER**

**\$58.00 PER PERSON**

###### **GRILLED 8 OZ. FILET**

truffle butter

###### **LUMP CRAB CAKES**

bell pepper coulis

###### **GRILLED YELLOWFIN TUNA OR SWORDFISH**

basil pesto

###### **MAPLE LEAF FARMS DUCK**

natural jus

###### **CRAB STUFFED FLOUNDER**

herb butter sauce

**KING STREET DINNER**  
**\$68.00 PER PERSON**

**14 OZ. PRIME NY STRIP STEAK**

Henry Bain steak sauce

**COLORADO LAMB RACK**

mint pesto

**PAN ROASTED GROUPER OR HALIBUT**

lemon & herb butter sauce

**SEARED NEW BEDFORD SCALLOPS**

champagne shallot cream

**FILET MIGNON OSCAR**

8 oz. filet, jumbo lump crab, Béarnaise

**Lobster Tail** may be added to any entrée, priced per person \$MP

**SIDES**

Please select **one** vegetable and **one** starch  
You may also select additional sides as for tables to share, **\$20 per table.**

**CRISPY BRUSSELS SPROUTS**

**SAUTÉED SPINACH**

**GREEN BEANS**

**COLLARD GREENS**

**GRILLED ASPARAGUS**

**ROASTED MUSHROOMS**

**CHEDDAR CHEESE & CHIVE SPOONBREAD**

**PIMIENTO GEECHIE BOY GRITS**

**TRUFFLE MAC & CHEESE**

**POTATO GRATIN**

**DESSERTS**

Please select **one** dessert.

**SEASONAL COBBLER** Wholly Cow vanilla ice cream, anglaise

**KEY LIME TART** pecan sandie crust, whipped cream

**CARAMEL CAKE** pineapple & rum caramel

**STICKY TOFFEE PUDDING** chocolate sauce

**VANILLA BEAN CRÈME BRÛLÉE** green tea infused citrus segments

**DAILY SORBET SELECTION**

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## LUNCH

Lunch menus include one first course, three entrées, & one dessert.

All menus are served with bread, coffee, & iced tea.

### FIRST COURSE

Please select **one** first course.

- TOMATO SOUP** miniature grilled cheese
- CHARLESTON CRAB SOUP** blue crab, sherry, chives
- FRIED GREEN TOMATOES** chow chow
- HOUSE SALAD** seasonal greens, tomato, cucumber, radish, sunflower seeds, croutons, house vinaigrette
- SEASONAL FRUIT** Greek yogurt, local honey, mint

### ENTRÉES

Please select **three** entrées from one of the following menus.

#### MARKET STREET LUNCH

**\$30.00 PER PERSON**

- GRILLED CHICKEN SALAD**  
baby lettuces, avocado, smoked bacon, tomato, cucumber, buttermilk dressing
- HIGH COTTON BURGER**  
cheddar cheese, lettuce, tomato, red onion, fries
- CAROLINA SHRIMP & GRITS**  
Andouille, local tomatoes, okra, corn & garlic broth
- PASTA PRIMAVERA**  
seasonal vegetables, olive oil, grana padano

#### GEORGE STREET LUNCH

**\$33.00 PER PERSON**

- ROASTED CHICKEN BREAST**  
Anson Mills farro, roasted squash, basil pesto
- GRILLED SIRLOIN**  
herb roasted potatoes, asparagus, Henry Bain sauce
- LOWCOUNTRY SHRIMP SANDWICH**  
shrimp salad, lettuce, tomato, brioche bun, fries
- OYSTER CAESAR SALAD**  
Romaine lettuce, parmesan cheese, garlic croutons, traditional caesar dressing

### DESSERTS

Please select **one** dessert.

- SEASONAL COBBLER** Wholly Cow vanilla ice cream, anglaise
- KEY LIME TART** pecan sandie crust, whipped cream
- CARAMEL CAKE** pineapple & rum caramel
- STICKY TOFFEE PUDDING** chocolate sauce
- VANILLA BEAN CRÈME BRÛLÉE** green tea infused citrus segments
- DAILY SORBET SELECTION**

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## **BRUNCH**

Available for private groups of **up to 30 guests**

Brunch menus include one first course, three entrées, & one dessert.

All menus are served with cornbread, coffee, & iced tea.

### **FIRST COURSE**

Please select **one** first course.

- DOUGHNUT HOLES** bacon peach bourbon glaze
- CHARLESTON CRAB SOUP** blue crab, sherry, chives
- HOUSE SALAD** seasonal greens, tomato, cucumber, radish, sunflower seeds, croutons, house vinaigrette
- BUTTERMILK FRIED OYSTERS** arugula, green goddess dressing
- SEASONAL FRUIT** Greek yogurt, local honey, mint

### **ENTRÉES**

Please select **three** entrées from one of the following menus.

#### **EAST BAY BRUNCH**

**\$28.00 PER PERSON**

##### **EGGS BENEDICT**

grilled English muffin, Canadian bacon,  
poached eggs, hollandaise, grits

##### **GRILLED SALMON**

seasonal vegetables, hard boiled egg,  
herb caper vinaigrette

##### **BUCKWHEAT & BLUEBERRY PANCAKES**

whipped lemon goat cheese,  
strawberries, pecan syrup

##### **FRIED CHICKEN SANDWICH**

avocado, lettuce, tomato, onion, gruyère,  
spicy mayo, brioche bun, fries

#### **CALHOUN STREET BRUNCH**

**\$32.00 PER PERSON**

##### **CRAB CAKES BENEDICT**

grilled English muffin, spinach,  
lump crab cakes, poached eggs,  
hollandaise, grits

##### **CAROLINA SHRIMP & GRITS**

Andouille, local tomatoes,  
okra, corn & garlic broth

##### **BRIOCHE FRENCH TOAST**

almond streusel, Chantilly cream,  
berries, maple syrup, bacon

##### **HIGH COTTON BURGER**

cheddar cheese, lettuce, tomato,  
red onion, fries

### **DESSERTS**

Please select **one** dessert.

- SEASONAL COBLER** Wholly Cow vanilla ice cream, anglaise
- KEY LIME TART** pecan sandie crust, whipped cream
- CARAMEL CAKE** pineapple & rum caramel
- STICKY TOFFEE PUDDING** chocolate sauce
- VANILLA BEAN CRÈME BRÛLÉE** green tea infused citrus segments
- DAILY SORBET SELECTION**

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## **BRUNCH BUFFET**

Available for private groups of **25-45 guests**  
Brunch Buffet is served with cornbread, coffee, & iced tea.

**\$28.00 PER PERSON**

### **SCRAMBLED FARMER EGGS**

sharp cheddar, chives

### **BREAKFAST CASSEROLE**

cremini mushrooms, heirloom tomatoes, local spinach, goat cheese

### **CAROLINA SHRIMP & GRITS**

Andouille, local tomatoes, okra, corn & garlic broth

### **BRIOCHE FRENCH TOAST**

maple syrup

### **POTATO HASH**

bell peppers, onions, garlic

### **DOUGHNUT HOLES**

bacon peach bourbon glaze

### **FRESH SEASONAL FRUIT**

### **TRADITIONAL SMOKED SALMON**

cream cheese, capers, red onions, bagels

### **SMOKED BACON**

### **APPLE CHICKEN SAUSAGE LINKS**

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## **CHILDREN'S BRUNCH & LUNCH**

\$15.00 PER PERSON

### **STARTER**

**FRESH FRUIT** honey, raspberry coulis

### **ENTRÉES**

(CHOICE OF)

**SCRAMBLED EGGS** cheddar cheese grits, bacon

**FRIED LOCAL SHRIMP** cocktail sauce, French fries

**FRENCH TOAST** maple syrup, bacon

**CHICKEN FINGERS** honey mustard, French fries

**HIGH COTTON BURGER** cheddar cheese, French fries, pickle

**GRILLED CHEESE** French fries

### **DESSERT**

**VANILLA ICE CREAM SUNDAE** chocolate sauce, toasted peanuts, whipped cream

## **CHILDREN'S DINNER**

\$20.00 PER PERSON

### **STARTERS**

(CHOICE OF)

#### **CUP OF SEASONAL SOUP**

**MIXED GREENS SALAD** sunflower seeds, red onion, ranch dressing

**HIGH COTTON CAESAR SALAD** sourdough croutons, Parmesan, traditional dressing

**FRESH FRUIT** seasonal fruit, honey, mint

### **ENTRÉES**

(CHOICE OF)

**CHICKEN FINGERS** honey mustard, French fries

**BUTTERED PENNE PASTA** add chicken upon request

**FRIED LOCAL SHRIMP** cocktail sauce, French fries

**HIGH COTTON BURGER** cheddar cheese, French fries, pickle

**GRILLED CHEESE** French fries

**GRILLED HANGER STEAK** French fries, Henry Bain steak sauce

### **DESSERT**

**VANILLA ICE CREAM SUNDAE** chocolate sauce, toasted peanuts, whipped cream

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