



Dinner Menus

2017



Butler Passed Hors d' Oeuvres

Bacon Wrapped Sea Scallops with peach ginger jam

General Tso's Chicken Skewers with hoisin lime glaze

Dixie Flatbread with pimento cheese, fried chicken and sweet tea barbecue sauce

Fried Green Tomato Caprese Stacks with pineapple pepper jelly

Mini Grouper Tacos with key lime avocado slaw and sriracha crema

Southern Fried Chicken Cups

with sour cream and chive whipped potatoes, country gravy and shredded cheddar

Citrus Grilled Shrimp Cocktail

with grey goose cocktail sauce and sea salt crackers

Jumbo Lump Crab Cake with Cajun remoulade

Pistachio Crusted Lamb Chops with pinot noir reduction

Lobster Mac n' Cheese Cups with crunchy cornflake crumble

Ahi Tuna Skewers

fresh strawberries, mango, seaweed salad, pomegranate soy drizzle and sriacha aioli

Calypso Shrimp Spheres

with red pepper mousse, mandarin chili lime glaze and arugula

Tuscan Flatbread

lemon scented ricotta, imported prosciutto, five herb pesto and grape tomato

Pecan Crusted Brie

with wild blueberry lavender jam

Passed Item \$3.00 each per person per hour

Displayed Item \$6.00 each per person per hour

Hors oeuvres Displays

Southern Charm

fried green tomato caprese stacks with pineapple peach pepper jelly | mini carolina blue crab cakes with cajun cream sauce | honey mustard barbecued chicken tenderloins and dijon & herb buttered biscuits

\$12 per person

Tuscan Antipasti

an array of imported Italian meats & cheese presented with country olives, roasted peppers, balsamic strawberries, roasted peppers, assorted flatbreads and crackers

\$9 per person

The Grand Fromage Cheese

exceptional cheese from around the world presented with artisan preserves, nuts, seasonal fruit, fresh berries, and assorted flatbread crackers

\$9 per person

“The Foodie” Slider Trio

short rib burgers with gorgonzola and shiraz bacon jam | crispy shrimp burgers with cajun remoulade | turkey & mozzarella burgers with strawberry balsamic aioli, presented with truffle parmesan shoestring fries

\$12 per person

The Riviera

warm lemon & herb jumbo shrimp with Grey Goose cocktail sauce | parmesan crusted ravioli lollipops presented with crushed red pepper marinara | tuscan flatbread with lemon scented ricotta, imported prosciutto, five herb pesto and grape tomatoes

\$15 per person

Hummus Tasting Bar

roasted garlic white bean hummus | spinach & feta hummus | roasted cauliflower, parmesan & balsamic hummus presented with an array of garden vegetables, flatbread crackers and french bread

\$9 per person

Gourmet Flatbread Pizza Boards

rosemary grilled steak, gorgonzola, mozzarella and red grape with pinot noir reduction | imported italian sausage and pepperoni with vidalia onions, mozzarella, classic tomato sauce | pizza margarita with extra virgin olive oil, fresh mozzarella, heirloom tomatoes, basil, aged balsamic drizzle

\$10 per person

Design your Menu

THE PLATED DINNER

SALAD COURSE

select one (1) for all guests, included with Plated Entrée Selection price

Tuscan Spinach & Baby Romaine Salad
with Fresh Mozzarella, Roasted Yellow Tomatoes, Grilled Red Onion Rings,
and a White Balsamic Five Herb Pesto Vinaigrette

Fresh Strawberry & Sharp Cheddar Hydro Bibb Salad
with Candied Pecans, Honey Lime Pickled Red Onions and Citrus Vinaigrette

Baby Romaine Caesar
with Crispy Garlic Flatbread, Parmesan, Heirloom Cherry Tomatoes, Shaved Parmesan,
and laced with Classic Caesar Dressing and Aged Balsamic Reduction

Harvest Salad
with Hydro Bibb, Granny Smith Apples, Blue Cheese Crumbles, Spicy Walnuts,
Pickled Red Onions, and Roasted Shallot Cider Vinaigrette

Artisan Baked Breads & Fresh Baked Rolls with Whipped Butter



ENTREE SELECTIONS

Prices are per Person and include Salad Course, Entrée, Starch and Vegetable

***If choosing to offer (2) entrée options to your guests, the higher of the two prices will be the per person price. For a 3rd Entrée choice, add \$5 per person. ***

**Shrimp & Crab Gratin Salmon
Lemon Caper & Artichoke Vin Blanc \$35**

**Jumbo Lump Crab Cakes
Dijon horseradish cream sauce and Grilled Tomato Avocado Tapenade \$35**

**Fennel Seared Chilean Sea Bass
Charred Tomato Coulis & Balsamic Onion Jam \$48**

**Pepper Seared 7 oz Filet Mignon
Cognac Demi Cream Sauce and Roasted Shitake Mushrooms \$58**

**Bacon Wrapped 5 oz Filet Mignon
Gruyere Crostini and Port Wine Bordelaise Sauce \$52**

DUET PRESENTATIONS

Recommended

Select one (1) for all Guests

Prices are per Person and include Salad Course, One Duet Presentation, Starch and Vegetable

**Spinach & Boursin Stuffed Chicken Breast & Pecan Crusted Chilean Sea Bass
Roasted Red & Yellow Pepper Coulis \$35**

**Pork Tenderloin Wellington & Jumbo Shrimp Scampi
Port Wine Bordelaise and Lemon Basil Vin Blanc \$35**

**Pepper Seared Filet Mignon & Jumbo Lump Crab Cake
charred tomato jus and Lemon Caper Vin Blanc \$58**

**Lemon & Herb Roasted Maine Lobster Tail & Char Grilled Filet Mignon
Béarnaise Vin Blanc and Cognac Demi-Glace \$65**



ACCOMPANIMENTS

STARCHES

Select one (1) for all Guests

Spinach & Romano Risotto

Herbs de Province Roasted Fingerling Potatoes

Five Herb Pesto & Four Cheese Ravioli

Baby Portobello Wild Rice Pilaf

Parmesan Scalloped Potatoes

Pimento Mac n Cheese

VEGETABLE SELECTION

Select one (1) for all Guests

Phyllo Wrapped Asparagus Bundles

Broccolini with Vidalia Onion Butter

Roasted Cauliflower with Pinot Noir Roasted Shallots

Baby Green Beans with Crispy Micro Onions and Roasted Mushrooms

Asparagus with Grilled Roma Tomatoes and Blueberry Balsamic Drizzle

VEGETARIAN & DIETARY REQUESTS

Please consider including a line in your invitation or event communication for invited guests to indicate if they have a food allergy or diet preference.

We are happy to accommodate your guests, and will most efficiently serve them with advance notice to prepare.

Spinach & Parmesan Risotto
with charred red pepper coulis, grilled beefsteak tomatoes and asparagus,
drizzled with aged balsamic
may be prepared as Vegan or Vegetarian



CHEF'S STATIONS

CARVING STATIONS

Prices include one (1) Starch and one (1) Vegetable selection

Chef Attendant Fee of \$100 per Attendant (est. one Attendant per 75 guests)

Dijon & Herb Roasted Beef Tenderloin

with a Caramelized Shallot Pinot Noir Demi Glace \$19 per person

Slow Roasted Black Angus Prime Rib

presented with Au Jus & Creamy Horseradish Sauce \$17 per person

Five Herb Roasted New York Loin

with Baby Portobello Mushroom & Port Wine Bordelaise Sauce \$15 per person

Garlic Sage Roasted Pork Tenderloin

with a Sundried Cherry Demi Glace \$10 per person

SAUTÉ STATIONS

Chef Attendant Fee of \$100 per Attendant (est. one Attendant per 75 guests)

Jumbo Lump Crab Cakes

Pan Seared and Presented on a Stone Ground Mustard Sauce with Grape Tomato Relish

\$10 per person

Fennel Seared Chilean Sea Bass

on a Charred Red Pepper Coulis with Four Cheese Ravioli and Tomato, Avocado and Corn Tapenade

\$14 per person

Carolina Grits Martini Bar

Creamy Stone Ground Grits with your choice of Cajun Shrimp Scampi, BBQ Chicken, Grilled Onions, Sweet Peppers, Apple Smoked Bacon, Andouille Sausage, Roasted Tomatoes, Cheddar and Mozzarella

Cheese \$10 per person

**additional rental fee may apply for styled martini glass*

Cocoa Dusted Short Rib "Sundae Bar"

with Rosemary Bacon, Cinnamon Micro Onion Rings and Shiraz Roasted Mushrooms \$9 per person

Tuscan Risotto Station

parmesan risotto with guest's choice of pesto chicken & italian sausage, maine lobster & sweet corn or gulf shrimp & roasted tomatoes presented with roasted garlic cream sauce and crispy french bread

\$14 per person

Mac n' Cheese Martini Bar

Blue Cheese & Rosemary Bacon with Pinot Noir Glazed Red Grapes | Fried Shrimp & Pimento Cheese with Whiskey Barbecue Sauce | Roasted Cauliflower and White Cheddar with Aged Balsamic Drizzle

*\$10 per person *additional rental fee may apply for styled martini glass*

Sweet Additions

PLATED DESSERTS

select one (1) for all guests

\$6 per Person

Chocolate Duo Mousse Cake

*Chocolate Fudge Cake, Chocolate Milk & White Chocolate Mousse,
Raspberry Coulis and Chocolate Soil*

Strawberry Peach Crisp

Crisp Toppings, Cinnamon Brown Sugar Ice Cream

Apple Raisin Upside Down Cake

Mango Salsa, Macadamia Nut Crunch

Apple Tart Tatin

*Poached Apple, Spiced Port Reduction, Caramelized Puff Pastry,
Vanilla Bean Yogurt Ice Cream*

Tiramisu White Chocolate Bread Pudding

Bourbon Anglaise, Bailey's Ice Cream

Strawberry Rhubarb Crisp

Compressed Strawberry and Lemon, Rhubarb Sauce, Toasted Streusel

Frog Cake

Figs, Raspberry Coulis, White Chocolate Orange Mousse, Ginger Cake

Creamy Key Lime Tart

Fresh Berries, Mixed Berry Coulis, Meringue

Grilled Coconut Pound Cake

Vanilla Ice Cream, Chocolate Fudge Sauce



Petite Dessert Displays

\$7 per person per Display

ISLAND FLAVOR

Sea Turtle Cheesecake *candied pecans, salty caramel sauce, chocolate sauce*

Key Lime Pie *vanilla whipped cream, fresh berries*

Tropical Fusion Layer Cake *light ginger cake with layer of orange mousse and fig jam, glazed with raspberry*

THE BLUFF

Black Forest Cake *chocolate cake, brandied cherries, dark chocolate ganache*

Apple Crisp *spice oatmeal topping, cinnamon brown sugar ice cream*

Bourbon Chocolate Pecan Pie *layers of cream and fresh berries*

THE OKATIE

Sugar Cookie Crusted Blueberry Cobbler *with vanilla ice cream*

Naked Double Fudge Cake

Mini Key Lime Tart

SOUTHERN GROWN

Red Velvet Cake *cream cheese icing*

Peach Crisp *sweet peaches, vanilla bean ice cream*

Lemon Meringue Pie

MAY RIVER

Naked Carrot Cake *cream cheese icing, topped with candied carrots*

Chocolate “Pluff” Mud Pie *chocolate cake, vanilla whipped cream, shaved chocolate curls*

Mini Mason Jar S’Mores *graham crumbs, chocolate milk mousse,*

housemade marshmallow fluff



Chef's Menu Samplings

The Palmetto

WEDDING RECEPTION MENU *featuring* DINNER STATIONS

\$59++ per person

BUTLER-PASSED HORS D'OEUVRES (3)

Cocktail Hour Service

Citrus Grilled Shrimp Cocktail *with grey goose cocktail sauce and sea salt crackers*

Pecan Crusted Brie *with wild blueberry lavender jam*

Mini Grouper Tacos *with key lime avocado slaw and sriracha crema*

DINNER STATIONS

Hummus Tasting Bar

roasted garlic white bean hummus | spinach & feta hummus | roasted cauliflower, parmesan & balsamic hummus presented with an array of garden vegetables, flatbread crackers and french bread

Southern Charm

fried green tomato caprese stacks with pineapple peach pepper jelly | mini carolina blue crab cakes with cajun cream sauce | honey mustard barbecued chicken tenderloins and dijon & herb buttered biscuits

Five Herb Roasted New York Loin

with Baby Portobello Mushroom & port wine bordelaise Sauce
pimento mac & cheese and broccolini with vidalia onion butter

MAY RIVER PETITE DESSERT DISPLAY

Naked Carrot Cake *cream cheese icing, topped with candied carrots*

Chocolate "Pluff" Mud Pie *chocolate cake, vanilla whipped cream, shaved chocolate curls*

Mini Mason Jar S'Mores *graham crumbs, chocolate milk mousse, housemade marshmallow fluff*



The Gardenia

WEDDING RECEPTION MENU *featuring* DINNER STATIONS

\$61++ per person

HORS D'OEUVRES

Cocktail Hour Service ~ (1) Display Hors d'Oeuvre + (2) Butler-Passed Hors d'Oeuvres

The Grand Fromage Cheese

exceptional cheese from around the world presented with artisan preserves, nuts, seasonal fruit, fresh berries, and assorted flatbread crackers

Dixie Flatbread with pimento cheese, fried chicken and sweet tea barbecue sauce

Fried Green Tomato Caprese Stacks with pineapple pepper jelly

DINNER STATIONS

Mac n' Cheese Martini Bar

Blue Cheese & Rosemary Bacon with Pinot Noir Glazed Red Grapes

Fried Shrimp & Pimento Cheese with Whiskey Barbecue Sauce

Roasted Cauliflower and White Cheddar with Aged Balsamic Drizzle

Jumbo Lump Crab Cakes

Pan Seared and Presented on a Stone Ground Mustard Sauce with Grape Tomato Relish

Slow Roasted Black Angus Prime Rib

presented with Au Jus & Creamy Horseradish Sauce

Parmesan Scalloped Potatoes and Baby Green Beans with Crispy Micro Onions and Roasted Mushrooms

THE OKATIE PETITE DESSERT DISPLAY

Sugar Cookie Crusted Blueberry Cobbler *with vanilla ice cream*

Naked Double Fudge Cake

Mini Key Lime Tart



The Magnolia

WEDDING RECEPTION MENU FEATURING DINNER STATIONS

\$70++ PER PERSON

HORS D'OEUVRES

Cocktail Hour Service ~ (1) Display Hors d'Oeuvre + (3) Butler-Passed Hors d'Oeuvres

The Riviera

Warm Lemon & Herb Jumbo Shrimp with Grey Goose Cocktail Sauce | Parmesan Crusted Ravioli Lollipops presented with crushed red pepper marinara | tuscan flatbread with lemon scented ricotta, imported prosciutto, five herb pesto and grape tomatoes

Bacon Wrapped Sea Scallops *with peach ginger jam*
Pistachio Crusted Lamb Chops *with pinot noir reduction*
Pecan Crusted Brie *with wild blueberry lavender jam*

DINNER STATIONS

Tuscan Spinach & Baby Romaine Salad

with Fresh Mozzarella, Roasted Yellow Tomatoes, Grilled Red Onion Rings,
and a White Balsamic Five Herb Pesto Vinaigrette

Fennel Seared Chilean Sea Bass

on a Charred Red Pepper Coulis with Four Cheese Ravioli and Tomato, Avocado and Corn Tapenade

Dijon & Herb Roasted Beef Tenderloin

with a Caramelized Shallot Pinot Noir Demi Glace
Herbs de Provence Roasted Fingerling Potatoes
Asparagus with Grilled Roma Tomatoes & Blueberry Balsamic Drizzle

ISLAND FLAVOR PETITE DESSERT DISPLAY

Sea Turtle Cheesecake *candied pecans, salty caramel sauce, chocolate sauce*

Key Lime Pie *vanilla whipped cream, fresh berries*

Tropical Fusion Layer Cake *light ginger cake with layer of orange mousse and fig jam, glazed with raspberry*

