

PRIVATE
& SEMI-PRIVATE

FOOD MENUS
SUMMER 2019





BRUNCH
MENU

SUMMER 2019

brunch @ joséphine

FOUR COURSE BRUNCH

\$45 per person

FIRST COURSE

host pre-selects one, served plated

gin and citrus cured salmon, capers, pickled onion on bagel
smoked trout dip, english cucumber on bagel
avocado, pistachio, honey on bagel

SECOND COURSE

host pre-selects one, served plated

LITTLE GREEN SALAD shaved carrot, radish, honey-lemon dressing
SEASONAL GAZPACHO chilled vegetable soup
SEASONAL SALAD

THIRD COURSE

host pre-selects two, guest selects one at event, served plated

DEEP DISH QUICHE lorraine or broccoli cheddar
SEASONAL VEGETABLE FRITTATA
HOUSEMADE BISCUITS black pepper sausage gravy

FOURTH COURSE

host pre-selects one, served plated

MALTED FRENCH TOAST
ginger-vanilla butter, fresh berries, powdered sugar
LOWCOUNTRY GREEK YOGURT PARFAIT
berries, housemade granola, honey

OPTIONAL SIDES

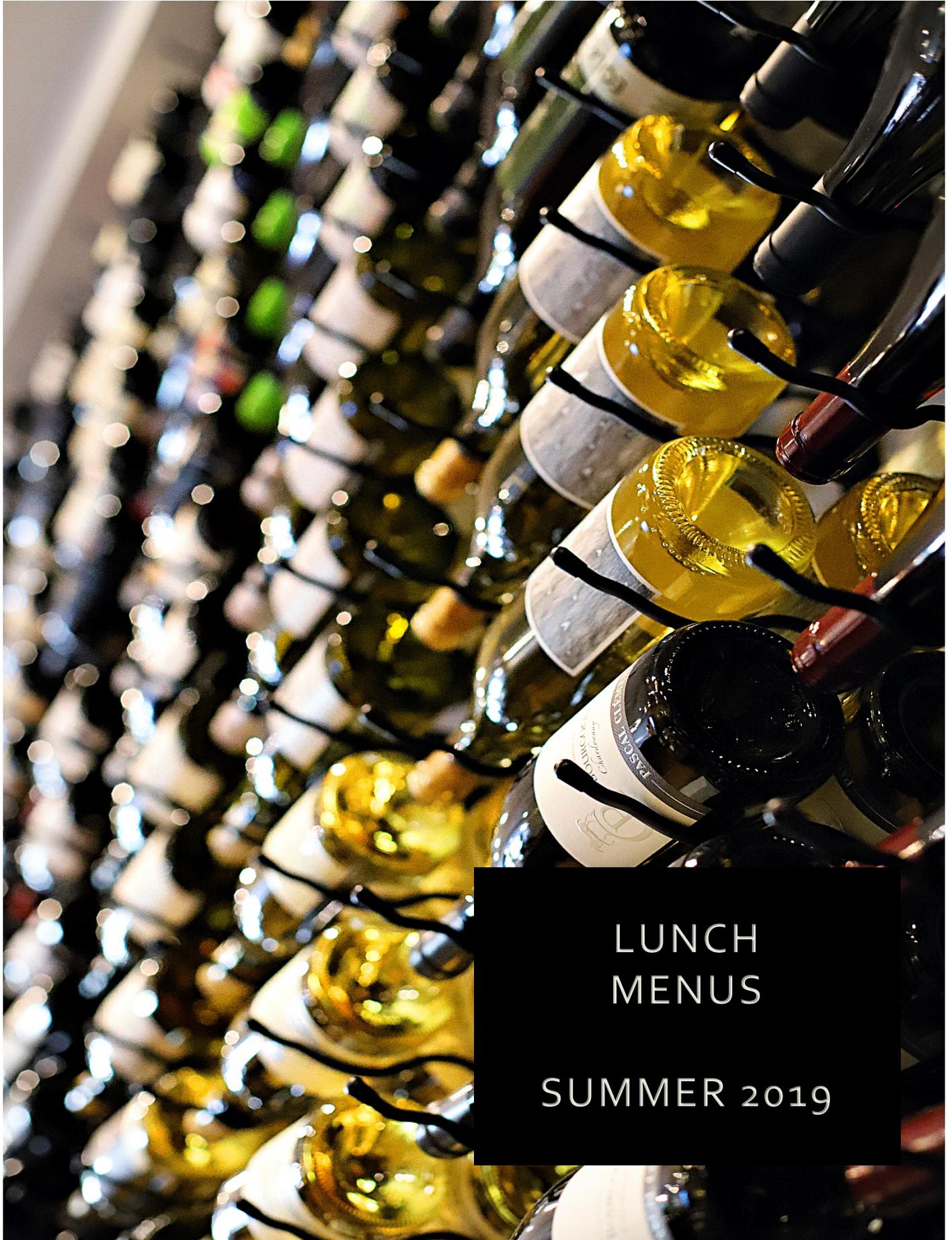
served family style, both dishes - \$5 per person

herb roasted new potatoes
applewood smoked bacon

FOR ADDITIONAL SELECTIONS PER COURSE - \$8 PER PERSON, PER ADD'L SELECTION

MENU SELECTIONS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY AND SEASONALITY

EXECUTIVE CHEF SHAUN CONNOLLY



LUNCH
MENUS

SUMMER 2019

lunch @ joséphine

menu one: two course plated lunch

\$35 per person

FIRST COURSE

host pre-selects one, served plated

CAESAR SALAD romaine, fine herbs, parmesan tulle, peppercorn caesar dressing
LITTLE GEM SALAD shaved carrot, radish, pickled cherries, sunflower seeds, honey-lemon vinaigrette
SHERRY ROASTED BEETS fromage de vache, pickled blueberries, pistachio vinaigrette (+ \$2 per person)
VICHYSOISE potato and leek soup, swiss yogurt, chives
JOSÉPHINE SEASONAL SOUP

SECOND COURSE

host pre-selects two, guest selects one at event, served plated

ROASTED CHICKEN BREAST white cheddar Anson Mills grits, rapini, charred lemon, chicken jus
CAST IRON HANGAR STEAK confit fingerling potatoes, chimichurri
PAN SEARED NORWEGIAN SALMON red grapes, leeks, capers, sherry pan sauce
GEECHIE BOY CRISPY BAKED POLENTA roasted seasonal vegetables, tomato, fresh herbs, parmigiano reggiano
HOUSEMADE RICOTTA CAVATELLI tomato-cream, basil, parmigiano reggiano

OPTIONAL STARTERS

served family style upon arrival, each dish selected \$6 per person

SMOKED TROUT DIP house made sea salt crackers, english cucumber
WHIPPED GOAT CHEESE toasted ciabatta, preserved cherries, honey
STEAK TARTARE smoky egg yolk, preserved lemon, housemade crackers
SHRIMP COCKTAIL local shrimp, cocktail sauce , dijonnaise, lemon

OPTIONAL SIDES

served family style during second course, each dish selected \$5 per person

SHERRY ROASTED BEETS honey whipped chèvre, pickled blueberries, pistachio vinaigrette
CAST IRON BRUSSELS SPROUTS honey, pecans, shallots, serrano chilis
CURRY ROASTED CARROTS coconut pesto, pickled fresno chilis, goat milk feta
CAULIFLOWER AND POTATO MASH roasted garlic, fresh herbs
BROILED ASPARAGUS lemon-shallot vinaigrette

OPTIONAL DESSERTS

served plated after second course, host selects one, \$6 per person

ESPRESSO CHOCOLATE MOUSSE vanilla chantilly
LEMON MASCARPONE TART seasonal fruit, local honey
CHAI CREME BRULEE smoked blackberries, honey, sea salt
OLIVE OIL CAKE candied orange

FOR ADDITIONAL SELECTIONS PER COURSE- \$8 PER PERSON, PER ADD'L SELECTION
MENU SELECTIONS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY AND SEASONALITY

menu two: four-course family style lunch

\$45 per person

FIRST COURSE: STARTERS

host pre-selects one, served family style upon arrival

SMOKED TROUT DIP house made sea salt crackers, english cucumber
WHIPPED GOAT CHEESE toasted ciabatta, preserved cherries, honey
STEAK TARTARE smoky egg yolk, preserved lemon, housemade crackers
SHRIMP COCKTAIL local shrimp, cocktail sauce, dijonaise, lemon (+3 per person)

SECOND COURSE: SALADS

host pre-selects one, served family style

CAESAR SALAD romaine, fine herbs, parmesan tulle, peppercorn dressing
LITTLE GEM SALAD shaved carrot, radish, pickled cherries, sunflower seeds, honey-lemon vinaigrette
SHERRY ROASTED BEETS fromage de vache, pickled blueberries, pistachio vinaigrette
JOSÉPHINE SEASONAL SALAD

THIRD COURSE: ENTREES

host pre-selects two, served family style

ROASTED CHICKEN BREAST lemon caper sauce
CAST IRON HANGAR STEAK chimichurri
PAN SEARED NORWEGIAN SALMON red grapes, leeks, capers, sherry pan sauce
GEECHIE BOY CRISPY BAKED POLENTA roasted seasonal vegetables, tomato, fresh herbs, parmigiano reggiano
CRAB RAVIOLI jumbo lump crab, ricotta, fresh herbs, white wine-lemon sauce (+4 per person)

FOURTH COURSE: DESSERT

host pre-selects one, served plated

ESPRESSO CHOCOLATE MOUSSE vanilla chantilly
LEMON MASCARPONE TART seasonal fruit, local honey
CHAI CREME BRULEE smoked blackberries, honey, sea salt
OLIVE OIL CAKE candied orange

OPTIONAL SIDES

served family style during third course, each dish selected \$5 per person

CAST IRON BRUSSELS SPROUTS honey, pecans, shallots, serrano chilis
CURRY ROASTED CARROTS coconut pesto, pickled fresno chilis, goat milk feta
CAULIFLOWER AND POTATO MASH roasted garlic, fresh herbs
BROILED ASPARAGUS lemon-shallot vinaigrette

FOR ADDITIONAL SELECTIONS PER COURSE - \$8 PER PERSON, PER ADD'L SELECTION

DINNER
MENUS

SUMMER 2019



dinner @ joséphine for parties of 12-20

Parties of 12-20 are invited to select dishes we are currently featuring on our seasonal dinner menu.

We offer to two dining options: family style or plated

Family style

\$49 per person

guests select 1-2 dishes from each course currently featured on our dinner menu:
starters, salads/vegetables & mains
all dishes are served family style in three courses

Plated

price based on dishes selected – minimum \$49 per person

guests select dishes of their choosing from each course
currently featured on our dinner menu
all dishes are served plated for each guest

wine pairings available

**We will provide current dinner menus at least 7 days prior to event
Selections must be made and provided to Josephine at least 3 days prior to event**

dinner @ joséphine for parties of 20 or more

menu one: three course plated dinner

\$50 per person

FIRST COURSE: SOUPS & SALADS

host pre-selects two, guest selects one during event

CAESAR SALAD romaine, fine herbs, parmesan tulle, peppercorn dressing
LITTLE GEM SALAD shaved carrot, radish, pickled cherries, honey-lemon vinaigrette
VICHYSOISE potato and leek soup, swiss yogurt, chives
JOSÉPHINE SEASONAL SOUP

SECOND COURSE: ENTRÉES

host pre-selects two, guest selects one during event

ROASTED CHICKEN BREAST white cheddar Anson Mills grits, rapini, charred lemon, chicken jus
SMOKED PEPPERCORN CRUSTED HANGAR STEAK haricot verts, cognac cream
PAN SEARED NORWEGIAN SALMON red grapes, leeks, capers, sherry pan sauce
GEECHIE BOY CRISPY BAKED POLENTA roasted seasonal vegetables, tomato, fresh herbs, parmigiano reggiano
HOUSEMADE RICOTTA CAVATELLI tomato-cream, basil, parmigiano reggiano

THIRD COURSE: DESSERT

host pre-selects one

ESPRESSO CHOCOLATE MOUSSE vanilla chantilly
LEMON MASCARPONE TART seasonal fruit, local honey
CHAI CREME BRULEE smoked blackberries, honey, sea salt
OLIVE OIL CAKE candied orange

OPTIONAL STARTERS

served family style upon arrival, \$6 per person

SMOKED TROUT DIP house made sea salt crackers, english cucumber
WHIPPED GOAT CHEESE toasted ciabatta, preserved cherries, honey
STEAK TARTARE smoky egg yolk, preserved lemon, housemade crackers
SHRIMP COCKTAIL local shrimp, cocktail sauce, dijonnaise, lemon

OPTIONAL SIDES

served family style with entrée, each selection \$5 per person)

CONFIT FINGERLING POTATOES chimichurri
CAST IRON BRUSSELS SPROUTS honey, pecans, shallots, serrano chilis
CURRY ROASTED CARROTS coconut pesto, pickled fresno chilis, goat milk feta
CAULIFLOWER AND POTATO MASH roasted garlic, fresh herbs
BROILED ASPARAGUS lemon-shallot vinaigrette

FOR ADDITIONAL SELECTIONS PER COURSE - \$8 PER PERSON, PER ADD'L SELECTION

menu two: four course plated dinner

\$75 per person

FIRST COURSE: STARTERS

host pre-selects two, served family style

SMOKED TROUT DIP house made sea salt crackers, english cucumber
WHIPPED GOAT CHEESE toasted ciabatta, preserved cherries, honey
STEAK TARTARE smoky egg, preserved lemon, housemade crackers
SHRIMP COCKTAIL local shrimp, cocktail sauce, dijonaise, lemon
OYSTERS seasonal east or west coast, mignonette, cocktail sauce, lemon
CRUDO seasonal local catch, pickled kumquat vinaigrette, fennel, caper berries

SECOND COURSE : SOUPS & SALADS

host pre-selects two, guest selects one during event

CAESAR SALAD romaine, fine herbs, parmesan tulle, peppercorn dressing
LITTLE GEM SALAD shaved carrot, radish, pickled cherries, honey-lemon vinaigrette
SHERRY ROASTED BEETS fromage de vache, pickled blueberries, pistachio vinaigrette
JOSÉPHINE SEASONAL SOUP
PROVENÇAL SEAFOOD BISQUE saffron cream, rouille

THIRD COURSE: ENTRÉES

host pre-selects two, guest selects one during event

ROASTED CHICKEN BREAST white cheddar Anson Mills grits, rapini, charred lemon, chicken jus
SMOKED PEPPERCORN CRUSTED HANGAR STEAK haricot verts, cognac cream
6oz CENTER CUT FILET MIGNON, xxxxxxxx
LOCAL CATCH seasonal preparation
GEECHIE BOY CRISPY BAKED POLENTA roasted seasonal vegetables, tomato, fresh herbs, parmigiano-reggiano
HOUSEMADE CRAB RAVIOLI jumbo lump crab, ricotta, fine herbs, white wine, lemon cream
RED WINE BRAISED SHORT RIB Anson Mills farro "fried rice", pickled chili, bordelaise
CAST IRON SEA SCALLOPS cauliflower, hazelnut brown butter, preserved lemon
HOUSEMADE RICOTTA CAVATELLI tomato-cream, basil, parmigiano-reggiano

FOURTH COURSE: DESSERT

host pre-selects two, guest selects one during event

ESPRESSO CHOCOLATE MOUSSE vanilla chantilly
LEMON MASCARPONE TART seasonal fruit, local honey
CHAI CREME BRULEE smoked blackberries, honey, sea salt
OLIVE OIL CAKE candied orange

OPTIONAL SIDES

served family style during third course, each selection \$5 per person

CONFIT FINGERLING POTATOES chimichurri
CAST IRON BRUSSELS SPROUTS honey, pecans, shallots, serrano chilis
CURRY ROASTED CARROTS coconut pesto, pickled fresno chilis, goat milk feta
CAULIFLOWER AND POTATO MASH roasted garlic, fresh herbs
BROILED ASPARAGUS lemon-shallot vinaigrette

FOR ADDITIONAL SELECTIONS PER COURSE - \$8 PER PERSON, PER ADD'L SELECTION
MENU SELECTIONS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY AND SEASONALITY

menu three: four course family style dinner

\$60 per person

FIRST COURSE: STARTERS

host pre-selects one, served family style upon arrival

SMOKED TROUT DIP house made sea salt crackers, english cucumber

WHIPPED GOAT CHEESE toasted ciabatta, preserved cherries, honey

STEAK TARTARE smoky egg, preserved lemon, housemade crackers

SHRIMP COCKTAIL local shrimp, cocktail sauce, dijonnaise, lemon

SECOND COURSE: SALAD

host pre-selects one, served family style

CAESAR SALAD romaine, fine herbs, parmesan tulle, peppercorn Caesar dressing

LITTLE GEM SALAD shaved carrot, radish, pickled cherries, honey-lemon vinaigrette

SHERRY ROASTED BEETS fromage de vache, pickled blueberries, pistachio vinaigrette

THIRD COURSE: ENTRÉES

host pre-selects two, served family style

ROASTED CHICKEN BREAST lemon caper sauce

PEPPERCORN HANGAR STEAK haricot verts, cognac cream

LOCAL CATCH seasonal preparation

GEECHIE BOY CRISPY BAKED POLENTA roasted seasonal vegetables, tomato, fresh herbs, parmigiano reggiano

HOUSEMADE CRAB RAVIOLI jumbo lump crab, ricotta, fine herbs, white wine, lemon cream

RED WINE BRAISED SHORT RIB pickled chili, bordelaise

CAST IRON SEA SCALLOPS hazelnut brown butter, preserved lemon

HOUSEMADE RICOTTA CAVATELLI tomato-cream, basil, parmigiano reggiano

FOURTH COURSE: DESSERT

host pre-selects one, served family style

ESPRESSO CHOCOLATE MOUSSE vanilla chantilly

LEMON MASCARPONE TART seasonal fruit, local honey

CHAI CREME BRULEE smoked blackberries, honey, sea salt

OLIVE OIL CAKE candied orange

OPTIONAL SIDES

served family style during third course, each selection \$5 per person

CONFIT FINGERLING POTATOES chimichurri

CAST IRON BRUSSELS SPROUTS honey, pecans, shallots, serrano chilis

CURRY ROASTED CARROTS coconut pesto, pickled fresno chilis, goat milk feta

CAULIFLOWER AND POTATO MASH roasted garlic, fresh herbs

BROILED ASPARAGUS lemon-shallot vinaigrette

FOR ADDITIONAL SELECTIONS PER COURSE - \$8 PER PERSON, PER ADD'L SELECTION

MENU SELECTIONS SUBJECT TO CHANGE DEPENDING ON AVAILABILITY AND SEASONALITY



HORS D'OEUVRES
MENUS

SUMMER 2019

passed and stationed hors d'oeuvres
for cocktail parties and standing receptions
all items priced at \$4 per piece, minimum order per item is 25 pieces

crostini

STEAK TARTARE hand cut top sirloin, capers, shallot, smoky cured egg yolk

SMOKED TROUT english cucumber, garlic-lemon aioli

WHIPPED BURDEN CREEK GOAT CHEESE pickled cherry, marcona almond, honey

SMASHED CHICKPEAS harissa, yogurt, celery, herbs

vegetarian

GOAT CHEESE, GRAPES & PISTACHIO sherry gastrique

VEGETABLE AND SMOKED TOFU SPRING ROLLS sweet chili sauce

STUFFED MUSHROOMS pecorino cream, parsley, thyme

SEASONAL FIGS clemson blue cheese mousse, sherry caramel, marcona almonds

skewers

SWEET SOY GLAZED BEEF scallion ,ginger ,sesame

LAMB MEATBALLS spicy tomato-tamarind sauce, chives

GRILLED LOCAL SHRIMP coconut pesto, pickled fresno chili, pepitas

BROILED CHICKEN THIGH cashew ,red curry, tamari

from the sea

OYSTERS mignonette, cocktail sauce, house hot sauce, lemon

SHRIMP COCKTAIL local shrimp, horseradish cocktail sauce, dijonnaise

JUMBO LUMP CRAB CAKES spicy remoulade ,preserved lemon, chives

SCALLOP CEVICHE sweetcorn,avocado,bell pepper

stationed

Warm marinated olives spice olive (serves 8-10 , \$25)

Marcona almonds smoked paprika (serves 8-10, \$25)

Cheese board chef's selection of three cheeses, seasonal house-made preserves, toasted baguette (serves 10, \$125)

pricing & availability

Number of Guests	Semi-Private Dining	Private Courtyard Patio	Full Restaurant Buyout - day	Full Restaurant Buyout - night
up to 20	Current seasonal dinner menus	brunch menu lunch menus Current seasonal dinner menus	Not available	Not available
20-30	brunch menu lunch menus Event dinner menus	passed hors d'oeuvres for standing reception	brunch menu lunch menus	Event dinner menus
30 to 54	Not available	Not available	brunch menu lunch menu	Event dinner menus
54 to 99	Not available	combined with restaurant	Passed hors d'oeuvres for standing reception	Passed hors d'oeuvres for standing reception
	Food & Beverage Minimum – depending on menu and beverage package selections	Food & Beverage Minimum - \$300 to \$500 an hour depending on day, time and season	Food & Beverage Minimum - \$1500 to \$5500 depending on day, time and season	Food & Beverage Minimum - \$2500 to \$10,000 depending on day, time and season

summary of dining options

brunch	lunch	dinner	Passed Hors D'oeuvres
3 course plated - \$45 per person	3 course plated - \$35 per person 4 course family - \$45 per person	3 course plated - \$50 per person 4 course family - \$60 per person 4 course plated - \$75 per person (for parties under 20 – current dinner menu)	\$4 per piece, minimum order 25



event information

Pricing: Prices do not include tax or gratuity. All food and beverage charges are subject to South Carolina local and state tax (the current rate is 16% for liquor and 11% for wine, beer, food) and 20% gratuity. Prices are subject to change based on South Carolina State Law.

Menu Selection: Parties of 14 or more are required to order from event menus. All menu selections must be made at least 10 days prior to the scheduled event. If menu selections are not received by this deadline, chefs choice will apply. All menu options are subject to change based on availability and seasonality. Please inform our event coordinator of any dietary restrictions or food allergies during the menu selection process.

Guest counts: Final guest counts are required 7 days prior to the event. Guest counts dropping below 15 guests at least five days prior may be subject to chefs choice of menu. The final charge will be based on the final guest count number, the actual number of guests, or the specified food and beverage minimum, which amount is greater.

Dessert cutting/plating fee: \$5 per person.

Deposits & payments: To book an event, a \$250 non-refundable deposit is required for all semi-private parties and a \$500 non-refundable deposit is required for all private parties. Full payment is charged at the conclusion of the event, unless otherwise arranged.

Cancellation fees are as follows:

if cancelled 0-4 days prior to event	75% of food and beverage minimum
if cancelled 5-10 days prior to event	50% of food and beverage minimum
if cancelled 11-30 days prior to event	25% of food and beverage minimum

The applicable cancellation fee will be charged to the authorized credit card on file.

Equipment: Joséphine does not have any audio PS system, TVs, microphones or easels. Please advise us if you plan to bring any equipment to the event, and our approval of equipment use is required.

Cakes & decorations: bring your own cake, please notify Josephine at least 7 days prior to the event and the cutting and serving fee is \$5 per person.

All decorations, balloons and streamers must be securely placed and removed immediately at the end of the event. No glitter, confetti, bubbles, etc. are allowed. Damage caused by decorations will result in a minimum \$100 clean-up/damage fee.

Parking: there is street parking in front of and adjacent to Josephine on Spring, St. Philip and Coming Streets. There is also a parking garage located 2 blocks away at Spring and King Streets.