



GOOD FOOD CATERING

From the creators of the acclaimed restaurants 39 Rue de Jean, Coast and Virginia’s on King comes Good Food Catering. We offer fine catered cuisine with restaurant quality style and service in a variety of settings. Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

The exclusive venue of Good Food Catering is **The Cottages on Charleston Harbor**. The breathtaking views of the Charleston Harbor make The Cottages the perfect site for a wedding, cocktail ceremony or casual event.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef’s inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia’s, then you’ll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection.

Whether planning an elegant wedding reception or low key event. Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!

GOOD FOOD --- CATERING

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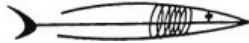
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PRIVATEEVENTS@HOLYCITYHOSPITALITY.COM

ADDITIONAL PRIVATE DINING SPACES AVAILABLE AT



COAST
Charleston's freshest seafood.



Vincent Chioco
RISTORANTE

The **VICTOR**
SOCIAL
CLUB

Michael's
on the **ALLEY**

EVENTS AT THE COTTAGES ON CHARLESTON HARBOR

INFORMATION SHEET

GOOD FOOD CATERING IS PLEASED TO OFFER OUR EXCLUSIVE WATERFRONT EVENT VENUE SUITABLE FOR RECEPTIONS, CORPORATE FUNCTIONS AND OTHER SPECIAL EVENTS.

- THREE UNIQUE EVENT VENUES - THE GRAND LAWN, HARBORSIDE LAWN & SHORE AND CLUBHOUSE VENUE
- LUSH PRIVATE VENUE WITH BED AND BREAKFAST STYLE SETTING WITH ON-SITE GUEST ACCOMMODATIONS.
- OUR CEREMONIAL BEACH FRONT AND NATURAL SHORELINE OPTIONS TO HOST YOUR WEDDING CEREMONY.
- OUTDOOR WATERFRONT LAWN SPACE PERFECTLY SUITED FOR COCKTAILS PRIOR TO THE RECEPTION.
- GOOD FOOD CATERING IS THE EXCLUSIVE CATERER FOR THE COTTAGES ON CHARLESTON HARBOR

VENUE FEE INCLUDES:

- FOUR HOUR EVENT RENTAL (NOT INCLUSIVE OF 3 HOURS FOR SET UP AND 2 HOURS FOR BREAK DOWN)
There is a minimum rental of three cottages for each event space, please inquire about the additional room rate fees based on your event date (cottage rentals also all require a three night minimum stay)
inquire about off-peak flexibility with cottage minimums

VENUE FEES (STARTING AT):

- THE GRAND LAWN \$2,500 (MON-WED \$1,500)
Situated on the point of Charleston Harbor, breathtaking views from this area are unlike any other in Charleston. It is the ideal space for larger groups looking for a stunning backdrop.
- HARBORSIDE LAWN & SHORE \$1,500 (MON-WED \$1,000)
Our natural shoreline option offers a beautiful, romantic space that is ideal for a more intimate ceremony and/or reception. This lawn gently slopes to the water's edge making 60 seated guests ideal for this space.
- THE CYPRESS ROOM & COVERED POOL DECK \$2,000
The Clubhouse combines the Cypress Room and covered pool deck creating one of Charleston's most unique and picturesque event venues.
- CEREMONY FEE
Hosting the ceremony on-site will give you an additional hour of event time. There is no additional charge for the ceremony if you are already hosting an event on the Grand Lawn of Harborside Lawn. For ceremony only, please inquire about pricing.

VENUE CAPACITY:

- THE GRAND LAWN 175 PEOPLE
(additional bathroom rental required after 120 guests)
- HARBORSIDE LAWN & SHORE 60 PEOPLE
- CLUBHOUSE VENUE 20 PEOPLE (INSIDE ONLY)
65 PEOPLE (INSIDE AND COVERED PATIO AREA)



BAR & BEVERAGE SELECTION

GOOD FOOD CATERING OFFERS FOUR BAR PRICING OPTIONS TO BEST MEET YOUR NEEDS. ALLOW OUR SALES STAFF TO CUSTOMIZE A PACKAGE BASED ON CONSUMPTION OR HOSTED BARS

HOSTED BAR

BASED ON A FLAT FEE PER PERSON FOR 4 HOURS AND SUBJECT TO SERVICE CHARGE & TAX.
*ASSORTED SODAS, JUICES, GARNISH, ICE AND MIXERS INCLUDED WITH FULL BAR PACKAGES.

GOOD BRANDS

\$24 PER PERSON FOR 4 HOURS

\$6 EACH ADDITIONAL HOUR

SVEDKA VODKA, SEAGRAM'S GIN, CRUZAN RUM,
JIM BEAM BOURBON, SEAGRAM'S 7 WHISKY,
SCORESBY SCOTCH
BUD, BUD LIGHT
COPPER RIDGE CABERNET SAUVIGNON AND
CHARDONNAY

BETTER BRANDS

\$29 PER PERSON FOR 4 HOURS

\$7 EACH ADDITIONAL HOUR

TITO'S VODKA, BEEFEATER GIN, BACARDI RUM,
LARCENY BOURBON, VO BLENDED WHISKEY,
DEWAR'S SCOTCH
BUD, BUD LIGHT, HEINEKEN
CANYON ROAD PINOT NOIR AND
SAUVIGNON BLANC

BEST BRANDS

\$36 PER PERSON FOR 4 HOURS

\$8 EACH ADDITIONAL HOUR

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN,
MT. GAY RUM,
MAKER'S MARK BOURBON, CROWN ROYAL
WHISKEY, GLENLIVET SCOTCH
BUD, BUD LIGHT, HEINEKEN, PALMETTO
EDNA VALLEY VINEYARD (CHOICE OF ONE RED
AND ONE WHITE VARIETAL)

BEER & WINE BAR

\$15 PER PERSON FOR 4 HOURS

\$4 EACH ADDITIONAL HOUR

BUD, BUD LIGHT, HEINEKEN
COPPER RIDGE CABERNET SAUVIGNON AND
CHARDONNAY

SPARKLING WINE

\$35 PER BOTTLE FOR A PASSED TOAST

\$3 PER PERSON ADDED TO ANY BAR PACKAGE

*FEES APPLY TO ADD ADDITIONAL WINE VARIETALS TO BAR PACKAGE
(BAR PACKAGE SUBSTITUTIONS AVAILABLE FOR AN ADDITIONAL FEE)

** CONSUMPTION BAR PACKAGES ARE AVAILABLE**

BARTENDER FEE FOR FOUR HOUR BAR- \$160 AND \$30 EACH ADDITIONAL HOUR

A 20% service charge and applicable state & local taxes apply.

DINNER STATIONS SAMPLE MENU

CHARLESTON FAVORITES

COCKTAIL RECEPTION

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

DINNER STATIONS

Farmers Market Display
assortment of blanched, pickled, and
roasted vegetables, seasonal fresh fruit
and berries, and an assortment of
domestic and imported cheeses with
crostini served with house made
dipping sauces

Pan Fried Green Tomatoes
with goat cheese and sweet pepper relish

Buttermilk Biscuits with Ham
horseradish mayo & apple chutney

Pecan Encrusted Chicken Breast Strips
marinated in bourbon & brown sugar and
served with honey mustard sauce

CHEF ATTENDED TASTING PLATES

BBQ Pulled Pork
on a sweet potato biscuit with bleu cheese and
bacon slaw served with macaroni and cheese

Petite Lowcountry Boil
shrimp, sausage, potatoes and corn served over
Carolina gold rice

Complimentary Cake Cutting

\$86 per person

RICE MILL DELIGHTS

COCKTAIL RECEPTION

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

DINNER STATIONS

Fruit and Cheese Display
assortment of blanched, pickled, and roasted
vegetables, seasonal fresh fruit and berries,
and an assortment of domestic and imported
cheeses with crostini served with house made
dipping sauces

Coast Taco Station
chicken, fish and shrimp tacos (choose two) with
assorted accompaniments served with
mexican corn salad

Gourmet Macaroni and Cheese Station
smoked gouda, parmesan and cheddar macaroni
and cheese with additions to include:
chunked lobster, lump crab, sautéed mushrooms,
bacon, asparagus, fried onions, chives, cracked
pepper and truffle oil

-OR-

Build Your Own Pasta Station
penne pasta, cheese filled tortellini or raviolini with
choice of two sauces: sage brown butter, creamy
alfredo, marinara, roasted garlic cream, basil pesto,
fresh evo, tomato and basil, ancho chile cream with
roasted corn and bacon, vodka tomato cream
served with julienned vegetables and parmesan
cheese

Beef Tenderloin with demi glaze
served with crispy brussels sprouts

DESSERT

Build Your Own Ice Cream Sandwich Station

Complimentary Cake Cutting

\$95 per person

DINNER STATIONS SAMPLE MENU

TASTE OF THE LOWCOUNTRY

COCKTAIL RECEPTION

One Hour of Good Brands Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

DINNER STATIONS

Braised Short Ribs
espagnole sauce served over gouda grits with grilled asparagus

Pork Loin
honey marinated served over butternut squash ravioli with crispy pancetta in sage brown butter

Crab Cake
with whole grain mustard sauce over tangerine & jicama slaw with cilantro and citrus dressing

Shrimp & Grits
sautéed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits
pimento cheese spread served with broken lavosh

Coq Au Vin
mini mesclun salad served in martini glasses with julienne vegetables, pecan and red wine vinaigrette
chef's tasting plate of coq au vin with natural juices served with gratin potatoes

Chicken Scaloppini
in a lemon butter sauce with capers and crab meat over a roasted tomato and garlic orzo served with
fresh broccolini

Complimentary Cake Cutting

LATE NIGHT SNACK

Your Choice of Two Late Night Snacks to be Passed

3 stations \$75 per person

4 stations \$85 per person

DINNER BUFFET SAMPLE MENU

DOWN HOME SOUTHERN

COCKTAIL RECEPTION

One Hour of Beer and Wine Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION

BAR

Three Additional Hours of Beer and Wine Bar

BUFFET

Blue Cheese Bacon Cole Slaw

Southern Fried Chicken with Skillet Gravy -
or- Traditional BBQ Chicken

Pulled BBQ Pork -or-
Honey Marinated Pork Loin

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with Honey Butter

Complimentary Cake Cutting

\$77 per person

BEST OF THE LOWCOUNTRY

COCKTAIL RECEPTION

One Hour of Good Brands Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

BUFFET

Wadmalaw Island Mixed Green Salad with
Vidalia Onion Vinaigrette

Deep Fried Turkey with Giblet Gravy

Sweet Potato Puree with Candied Pecans

Lowcountry Shrimp & Grits with Tasso Ham
Gravy

Brown Sugar and Dijon Glazed Ham
Studded with Mustard Greens
Succotash with Fresh Lima Beans, Corn,
Tomatoes & Herbs

Assorted Seasonal Roasted Vegetables

Corn Bread and Country Biscuits with
Whipped Butter

PASSED LATE NIGHT SNACK

Please choose one

Fried Chicken in Waffle Cone with Maple Syrup
Mini Brasserie Burger with Cheddar Cheese
French Fries Served in Cone

Complimentary Cake Cutting

\$95 per person

SEATED DINNER SAMPLE MENU

CHARLESTON HARBOR

COCKTAIL RECEPTION

Three Passed Hors D'oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

SEATED DINNER

First Course
(Choose One)

Fresh Spinach Salad with Toasted Walnuts, Dried Cranberries, and georgia peach poppy seed vinaigrette
Wadmalaw Island Mixed Green Salad with Candied Pecans, Blueberries, Julienned Vegetables and vidalia onion vinaigrette
Traditional Wedge Salad with Chopped Tomatoes, Crumbled Bacon and house made bleu cheese dressing

Main Course

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

Vegetarian options available upon request

Seafood

Salmon Béarnaise: Grilled Salmon served with potato puree, garlic and spinach with béarnaise sauce
Traditional Paella with shellfish, chicken, chorizo sausage, peppers, onions and saffron rice
Lowcountry Shrimp and Grits with peppers, onions and tasso gravy
Grilled Swordfish with a warm salad of grilled tomatoes, mesclun greens, roasted potatoes and sweet basil aioli

Beef and Pork

Roasted Pork Loin with Grilled Pineapple Bourbon Sauce, smoked gouda mashed potatoes and grilled asparagus
Pan Seared NY Strip Steak au Poivre with potato gratin and seasonal fresh vegetables
Roasted Pork Loin Saltimbocca with garlic parmesan polenta and sautéed squash

Poultry

Pecan Encrusted Chicken Breast with Whole Grain Mustard Beurre Blanc served with fresh succotash and carolina gold rice
Duck Confit with Sun Dried Cherry au Jus, whipped celery root and roasted brussels sprouts
Apple Braised Chicken with Calvados Sauce with herb roasted fingerling potatoes and roasted baby carrots

LATE NIGHT SNACK

Your Choice of One Late Night Snacks to be Passed

Complimentary Cake Cutting

\$100 per person

SEATED DINNER SAMPLE MENU

SOUTH OF BROAD

COCKTAIL RECEPTION

Four Passed Hors D'oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

SEATED DINNER

First Course
(Choose One)

Mesclun Salad with Mixed Greens, Julienned Vegetables, Fresh Berries, Candied Pecans and Goat Cheese in a red wine vinaigrette
Carolina She Crab Soup with crème fraîche
Fried Green Tomato with Goat Cheese & Pepper Relish over Mesclun Greens with Julienne Vegetables and lemon basil vinaigrette

Main Course

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

Vegetarian options available upon request

Seafood

Pan Seared Grouper over a Warm Potato and Corn Salad, accented with truffle oil served with haricot verts
Red Snapper Almondine: Skillet fried in Lemon-Wine Sauce with toasted almonds, bacon cheese grits and sautéed vegetables
Carolina Crab Cakes with Remoulade Sauce over a tangerine jicama slaw with a lowcountry red rice cake

Beef and Lamb

Grilled Filet Mignon topped with Clemson Blue Cheese Compound Butter, lowcountry steak fries and sautéed patty pan squash
Braised Short Ribs in an Espagnole Sauce over whipped potatoes and garlic sautéed spinach
Herb and Mustard Rack of Lamb with a Mint Demi Glaze served with roasted fingerling potatoes and grilled asparagus

Chicken

Chicken Scaloppine with Lemon, Crab Meat, Capers and Sweet Butter with roasted garlic and tomato orzo and fresh broccolini
Coq au Vin: Braised in Red Wine with Bacon Lardons, Pearl Onions and Mushrooms over mashed potatoes
Stuffed Chicken Florentine with Wild Mushroom Veloute served with wild rice pilaf and fresh seasonal vegetables

DESSERT

Miniature Dessert Display for Each Guest Table

LATE NIGHT SNACK

Your Choice of Two Late Night Snacks to be Passed

Complimentary Cake Cutting

\$120 per person

A 20% service charge and applicable state & local taxes apply.

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PASSED HORS D'OEUVRES LAND

PETITE GRILLED LAMB CHOPS **\$5 EACH**

OVEN ROASTED BEEF TENDERLOIN ON A BISCUIT ROUND WITH ORANGE-CURRENT CHUTNEY **\$4 EACH**

GRILLED BEEF TENDERLOIN SKEWER WITH ASIAN PEANUT SAUCE **\$4 EACH**

SLICED PORK LOIN WITH FRESH ROSEMARY PESTO ON A RISOTTO CAKE WITH CUMBERLAND SAUCE **\$4 EACH**

BBQ PULLED PORK SERVED ON A JOHNNY CAKE **\$4 EACH**

MINIATURE BEEF WELLINGTON WITH PORT WINE REDUCTION **\$4 EACH**

TWICE BAKED FINGERLING POTATO WITH SMOKED GOUDA, BACON AND SCALLION **\$4 EACH**

OR ROQUEFORT, CARAMELIZED SHALLOTS, AND CHIVE

CRISPY PROSCIUTTO, CLEMSON BLUE CHEESE AND CARAMELIZED SHALLOT IN ENDIVE **\$4 EACH**

LIME MARINATED PULLED PORK ON CHORIZO RISOTTO CAKE WITH FRESH CILANTRO **\$4 EACH**

BLT: FRESH ARUGULA, GRAPE TOMATO, ON A BACON CHIP WITH CRACKED PEPPER AIOLI ON A CROSTINI **\$4 EACH**

BROWN SUGAR GLAZED BACON WRAPPED SWEET POTATO OR DATES STUFFED WITH GOAT CHEESE **\$4 EACH**

GARDEN

TOMATO BASIL BRUSCHETTA WITH BALSAMIC MARINATED CHERRY TOMATO **\$3 EACH**

LOWCOUNTRY PIMENTO CHEESE SERVED IN A PHYLLO CUP **\$3 EACH**

CROUTE WITH BEET BRUNOISE, ORANGE, GOAT CHEESE AND MINT CHIFFONADE **\$3 EACH**

MINI CAPRESE SALAD ON A COCKTAIL FORK WITH BALSAMIC REDUCTION **\$3 EACH**

FRIED GREEN TOMATO BITE WITH LOWCOUNTRY PIMENTO CHEESE AND SWEET PEPPER RELISH **\$3 EACH**

FRIED GREEN TOMATO BITE WITH SWEET PEPPER RELISH ON GOAT CHEESE TOAST **\$3 EACH**

COBB SALAD BITE IN ENDIVE LEAF (CAN BE PREPARED WITH BACON) **\$3 EACH**

RED SEEDLESS GRAPES ROLLED IN BLUE CHEESE AND TOASTED PECANS OR PISTACHIOS **\$3 EACH**

THREE CHEESE STUFFED MUSHROOM CAPS (CAN BE PREPARED WITH PANCETTA) **\$3 EACH**

THAI BASIL ROLLS WITH CHEF'S CHOICE OF DIPPING SAUCE **\$3 EACH**

BITE SIZED CLASSIC TOMATO PIES **\$3 EACH**

WHITE TRUFFLE ARANCINI WITH VODKA TOMATO CREAM SAUCE **\$3 EACH**

CHEF'S SEASONAL VEGETABLE SOUP SHOT IN DEMITASSE CUP **\$3 EACH**

MACERATED STRAWBERRY AND BRIE CROSTINI WITH HONEY DRIZZLE **\$3 EACH**

SOUTHERN HOPPIN' JOHN FRITTERS **\$3 EACH**

A 20% service charge and applicable state & local taxes apply.



PASSED HORS D'OEUVRES

SEA

- MINI CRAB CAKES WITH REMOULADE & COCKTAIL SAUCE ON A TOAST ROUND **\$5 EACH**
- SEARED SHRIMP ON A RED RICE SAUSAGE CAKE WITH PARSLEY BUTTER **\$5 EACH**
- MINI SHRIMP & GRIT CAKE WITH SWEET PEPPER RELISH **\$5 EACH**
- LOBSTER MACARONI AND CHEESE SERVED IN A CHINESE SPOON **\$5 EACH**
- POMEGRANATE BBQ APPLEWOOD SMOKED BACON WRAPPED SCALLOPS OR SHRIMP **\$5 EACH**
- GRILLED SHRIMP AND AVOCADO MOUSSE BITE ON BLUE CORN TORTILLA ROUND **\$5 EACH**
- CRAB TARTLET: COAST CRAB DIP IN MINI TART SHELL **\$5 EACH**
- RARE SEARED TUNA ON WONTON CRISPS WITH FRESH CILANTRO AND CITRUS SALSA **\$5 EACH**
- SHE CRAB SOUP SHOT IN A DEMITASSE CUP WITH CRÈME FRAICHE **\$5 EACH**
- TRADITIONAL SHRIMP COCKTAIL WITH BLOODY MARY SAUCE SERVED IN A SHOT GLASS **\$5 EACH**
- SMOKED SALMON CORNET WITH CAPERS, ONIONS AND CRÈME FRAICHE **\$5 EACH**
- FRIED DEVILED EGGS STUFFED WITH AVOCADO AND LUMP CRAB MEAT **\$5 EACH**
- MINI LOBSTER ROLLS SERVED ON A BUTTERED SPLIT BUN **\$5 EACH**
- FRESH COAST CEVICHE SERVED IN A SCALLOP SHELL **\$5 EACH**
- STUFFED MUSHROOM CLAMS CASINO **\$5 EACH**

POULTRY & FOIE GRAS

- TROPICAL CHICKEN SALAD WITH MANGO AND PAPAYA IN PHYLLO CUP **\$4 EACH**
- SEARED TARRAGON CHICKEN SALAD STUFFED ARTICHOKE BOTTOM **\$4 EACH**
- PEANUT ENCRUSTED CHICKEN LOLLIPOPS WITH PEANUT-CHILI DIPPING SAUCE **\$4 EACH**
- SWEET POTATO BISCUIT WITH DEEP FRIED TURKEY AND CHIPOTLE MARMALADE **\$4 EACH**
- BLACKENED CHICKEN WITH MANCHEGO AND BLACK OLIVE TAPENADE IN TART SHELL **\$4 EACH**
- SHIITAKE MUSHROOMS STUFFED WITH FOIE GRAS AND PORT WINE DEMI-GLACE REDUCTION **\$5 EACH**
- PULLED DUCK TARTLET WITH HOUSE MADE BOURSIN CHEESE, ROASTED PISTACHIO AND ORANGE COMPOTE **\$4 EACH**
- TRADITIONAL PETITE CHICKEN POT PIE WITH PEAS AND CARROTS **\$4 EACH**
- MINI TOASTED NAAN TOPPED WITH CHICKEN TIKKA MASALA **\$4 EACH**
- DUCK CONFIT EMPANADAS SERVED WITH CHEF'S CHOICE OF DIPPING SAUCE **\$4 EACH**

DISPLAYED HORS D'OEUVRES

FRENCH MARKET DISPLAY \$25 PER PERSON

ASSORTED GOURMET HOUSE MADE SAUSAGES, WHOLEGRAIN MUSTARD, ASSORTMENT OF CLASSIC & COUNTRY PATES AND TERRINE, CORNICHONS, CUMBERLAND SAUCE, HICKORY SMOKED SALMON WITH FRESH HERBS, CHOPPED ONION, CRÈME FRAICHE, CAPERS, DOMESTIC AND IMPORTED CHEESES, FRESH SEASONAL FRUITS AND BERRIES, MARINATED, PICKLED & GRILLED VEGETABLES, DRIED FRUITS & NUTS, DEVEILED EGGS AND TOAST POINTS

FARMER'S MARKET DISPLAY \$8 PER PERSON

ASSORTMENT OF FRESH SEASONAL VEGETABLES AND FRUITS SERVED WITH HOUSE MADE DIPPING SAUCES

FRUIT & CHEESE DISPLAY \$10 PER PERSON

IMPORTED AND DOMESTIC CHEESES, FRESH SEASONAL FRUITS AND BERRIES, TOAST POINTS

TAPAS DISPLAY \$20 PER PERSON

DEVEILED EGGS WITH AVOCADO, GARLIC AND TABASCO, CHORIZO SAUSAGE, SOPPRESSATA, IMPORTED CHEESES, MARINATED VEGETABLES, ROASTED PEPPERS AND GARLIC, MARCONA ALMONDS, LEMON AND HERB MARINATED FETA AND OLIVES WITH FRESH MINT, ASPARAGUS WRAPPED IN SERRANO HAM WITH LEMON AIOLI, ORANGE AND FENNEL SALAD GRILLED TIGER SHRIMP WITH CUMIN AIOLI AND SPICY MARINARA, TOAST POINTS

ANTIPASTO DISPLAY \$20 PER PERSON

SEASONAL MARINATED AND ROASTED VEGETABLES, GRILLED PROSCIUTTO, MARINATED SALAMI, AIR DRIED BRESAOLA, PARMESAN REGGIANO, GRILLED ASIAGO, FRESH MOZZARELLA, LAYERED HERB AND SUNDRIED TOMATO CHEESE TERRINE, ROASTED PEPPERS, ROASTED GARLIC, HOUSE PICKLED VEGETABLES, ITALIAN BREADS AND CROSTINI

BEST OF THE LOWCOUNTRY DISPLAY \$21 PER PERSON

TRADITIONAL PIMENTO CHEESE SPREAD WITH BROKEN LAVOSH MINI BUTTERMILK HAM BISCUITS WITH APPLE-HORSERADISH CHUTNEY, COLLARD GREEN AND SMOKED SAUSAGE SPRING ROLLS WITH A SPICY MUSTARD DIPPING SAUCE, LOWCOUNTRY PICKLED SHRIMP, QUARTERED SOUTHERN DEVEILED EGGS WITH PICKLED RELISH AND PAPRIKA, FARMER'S MARKET FRESH ASSORTED SEASONAL VEGETABLES, FRUITS AND BERRIES

TRADITIONAL COCKTAIL FAVORITES \$25 PER PERSON

CLASSIC COCKTAIL SHRIMP WITH COCKTAIL SAUCE AND FRESH LEMON, BAKED BRIE EN CROUTE WITH RASPBERRY JAM AND TOASTED ALMONDS WITH TOAST ROUNDS, ROASTED ASPARAGUS WITH LEMON AIOLI, CHILLED SPINACH DIP SERVED WITH PITA POINTS, MINI TARRAGON ROASTED CHICKEN SALAD CROISSANTS, FRESH SEASONAL MELON AND BERRIES WITH MINTED HONEY DRIZZLE

A 20% service charge and applicable state & local taxes apply.





DISPLAYED HORS D'OEUVRES

TRADITIONAL FAVORITES

- BUTTERMILK BISCUITS WITH HAM, HORSERADISH & APPLE CHUTNEY
\$6 PER PERSON
- CHEESE BISCUITS WITH HERB ROASTED BEEF TENDERLOIN
& CARAMELIZED ONION RELISH
\$6 PER PERSON
- CHEF'S ASSORTMENT OF HOMEMADE MINI QUICHE
\$5 PER PERSON
- GRILLED ASPARAGUS WITH PROSCIUTTO AND LEMON GARLIC AIOLI
\$5 PER PERSON
- PULLED BBQ PORK SERVED WITH SLICED PICKLES, BANANA PEPPERS
AND FRESH SLIDER BUNS
\$6 PER PERSON
- FRIED GREEN TOMATOES WITH CRUMBLLED GOAT CHEESE
AND SWEET PEPPER RELISH
\$6 PER PERSON
- PECAN CRUSTED CHICKEN BREAST STRIPS MARINATED IN BOURBON
& BROWN SUGAR, SERVED WITH HONEY MUSTARD SAUCE
\$5 PER PERSON
- BEEF TENDERLOIN SATAYS WITH ASIAN PEANUT SAUCE
\$5 PER PERSON
- CHICKEN SATAYS WITH ASIAN PEANUT SAUCE
\$5 PER PERSON
- FINGER SANDWICHES - SELECT TWO FROM THE FOLLOWING:
TRADITIONAL PIMENTO CHEESE, TARRAGON ROASTED CHICKEN SALAD ON MINI
CROISSANTS, CUCUMBER AND DILL CREAM CHEESE, HOUSE SMOKED SALMON AND
WATERCRESS, SHRIMP SALAD ON MINI CROISSANTS
\$6 PER PERSON
- GOURMET GRILLED FINGER SANDWICHES – SELECT ONE: CURED HAM AND CHEESE
WITH BASIL PESTO, THREE CHEESE GRILLED CHEESE WITH SUNDRIED TOMATOES, OR
MOZZARELLA AND BASIL PESTO
\$8 PER PERSON
- POTATO CROQUETTES WITH SERRANO HAM AND CHEESE WITH SPICY REMOULADE
\$6 PER PERSON
- COAST CRAB DIP – SWEET CRAB MEAT, HORSERADISH AND CHEESE SERVED HOT
\$8 PER PERSON
- WARM SPINACH AND ARTICHOKE DIP WITH PARMESAN SERVED WITH CROSTINI
\$5 PER PERSON
- CAROLINA CAVIAR: BLACK EYED PEA SALSA WITH TRI-COLOR TORTILLA CHIPS
\$5 PER PERSON
- HUMMUS TRIO: ROASTED GARLIC, TRADITIONAL LEMON AND HERB, RED PEPPER
HUMMUS WITH GRILLED PITA
\$5 PER PERSON
- SALSA TRIO: SALSA VERDE, PICO DE GALLO AND TROPICAL FRUIT SALSA SERVED
WITH TRI- COLORED TORTILLA CHIPS
\$5 PER PERSON

A 20% service charge and applicable state & local taxes apply.

DISPLAYED HORS D'OEUVRES

SEAFOOD

GOOD FOOD RAW BAR

CHILLED FRESH OYSTERS ON THE HALF SHELL WITH HORSERADISH, CHAMPAGNE MIGNONETTE, TABASCO AND OYSTER CRACKERS OR BLOODY MARY OYSTER SHOOTERS WITH CELERY STRAW, MARKET FRESH CRAB CLAWS WITH WARM BUTTER, REMOULADE OR JOE'S CRAB SAUCE, JUMBO SHRIMP COCKTAIL WITH LEMON WEDGES AND COCKTAIL SAUCE, COAST CEVICHE SERVED IN SCALLOP SHELLS WITH LIME, CHILE, CILANTRO AND RED ONION
\$MKT PER PERSON

HOUSE CURED SMOKED SALMON

SERVED WITH APPROPRIATE ACCOMPANIMENTS TO INCLUDE CHOPPED EGG, ONION, CAPERS, CRÈME FRAICHE AND TOAST POINTS
\$10 PER PERSON

SEARED AHI TUNA PLATTER

WITH SCALLIONS, CITRUS SALSA AND WONTON CRISPS
\$14 PER PERSON

OYSTERS ON THE HALF SHELL

WITH COCKTAIL SAUCE, MIGNONETTE & LEMONS
\$MKT PER PERSON

CRAB CAKES

SERVED WITH REMOULADE SAUCE *CAN BE CHEF ATTENDED
\$12 PER PERSON

SHRIMP COCKTAIL

ON ICE WITH SPICY COCKTAIL SAUCE AND FRESH LEMON
\$12 PER PERSON

CHARLESTON HOUSE PICKLED SHRIMP

WITH SWEET ONIONS, CAPERS AND LEMON
\$15 PER PERSON

SHRIMP & VEGETABLE SPRING ROLLS

WITH CHEF'S DIPPING SAUCE
\$6 PER PERSON

LOWCOUNTRY BOIL SPRING ROLLS

WITH SPICY MUSTARD AIOLI
\$6 PER PERSON

LOWCOUNTRY SHRIMP & GRITS

SAUTÉED SHRIMP WITH TASSO GRAVY, PEPPERS AND ONIONS SERVED OVER CREAMY STONE GROUND GRITS (CHEF ATTENDED OPTION AVAILABLE)
\$12 PER PERSON

LOWCOUNTRY BOIL

A CHARLESTON FAVORITE WITH SHRIMP, SAUSAGE, CORN, AND BABY POTATOES SERVED WITH SWEET POTATO BISCUITS AND COCKTAIL SAUCE
\$12 PER PERSON



DISPLAYED HORS D'OEUVRES

VEGETARIAN

BRUSCHETTA BAR

GARLIC INFUSED TOASTED CIABATTA ROUNDS WITH TOPPINGS: FRESH MOZZARELLA HERBED ROMA TOMATOES, CURED OLIVE TAPENADE, ARTICHOKE SPREAD, MARINATED MUSHROOMS
\$6 PER PERSON

ROASTED ASPARAGUS

WITH LEMON AIOLI
\$5 PER PERSON

3 CHEESE STUFFED ARTICHOKE HEARTS

FRIED & SERVED WITH MARINARA SAUCE
\$5 PER PERSON

BAKED BRIE EN CROUTE

WITH RASPBERRY JAM AND TOASTED ALMONDS
\$6 PER PERSON

SWEET POTATO SOUFFLÉ

WITH CANDIED PECAN CRUMBLE
\$5 PER PERSON

FRENCH FRY STATION

WITH KETCHUP, MUSTARD, GARLIC AIOLI AND MALT VINEGAR
\$5 PER PERSON

MARINATED GREEN BEAN SALAD

WITH TOASTED WALNUTS AND AGED BALSAMIC VINAIGRETTE
\$6 PER PERSON

VEGETABLE SPRING ROLL

WITH CHEF'S CHOICE DIPPING SAUCE
\$5 PER PERSON

CAESAR SALAD

WITH GRATED FRESH PARMESAN, TRADITIONAL CAESAR DRESSING AND TUSCAN GARLIC CROUTONS
(CHEF ATTENDED OPTION AND ADD-ONS AVAILABLE)
\$5 PER PERSON

WHITE TRUFFLE ARANCINI

WITH VODKA TOMATO CREAM SAUCE
\$5 PER PERSON

CREAMY MACARONI & CHEESE

WITH TOPPINGS TO INCLUDE: BACON, SCALLIONS, CHOPPED TOMATOES, HOT SAUCE, FRIED ONIONS
\$8 PER PERSON

A 20% service charge and applicable state & local taxes apply.

CHEF ATTENDED STATIONS

MUSSEL STATION

SAUTÉED WITH CHOICE OF TWO SAUCES,
SERVED WITH SLICED BAGUETTES
\$10 PER PERSON

- CAJUN – BELGIAN WHITE BEER, SPICY CAJUN SEASONING
- MARNIERE - WHITE WINE, SHALLOT, PARSLEY
- CURRY - MILD CURRY, CREAM & CORIANDER
- PISTOU - GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL
- AIOLI - CLASSIC GARLIC BROTH
- VEGETABLE CREAM - WHITE WINE, GARLIC, SHALLOT, CAULIFLOWER CREAM



CARVING STATION

*ALL MEATS SERVED WITH CONDIMENTS AND ROLLS OR BISCUITS

- DIJON AND BROWN SUGAR GLAZED BAKED HAM **\$10 PER PERSON**
- HERB ROASTED BEEF TENDERLOIN **\$18 PER PERSON**
- GRILLED PORK LOIN WITH ROSEMARY PESTO **\$10 PER PERSON**
- HICKORY SMOKED OR DEEP FRIED TURKEY BREAST **\$12 PER PERSON**
- SLOW ROASTED TOP ROUND OF BEEF **\$12 PER PERSON**
- WHOLE RIB EYE OF BEEF/ PRIME RIB **\$15 PER PERSON**

*CONDIMENTS: SPICY MUSTARD, HORSERADISH CREAM, HERB AIOLI, ORANGE CRANBERRY OR DRUNKEN PEACH CHUTNEY

COAST TACO STATION

\$12 PER PERSON

CHOOSE 2

FLOUR TORTILLAS FILLED TO ORDER WITH THE FOLLOWING:

- BLACKENED FISH TACOS WITH CITRUS SLAW & CHIPOTLE AIOLI
- BUFFALO SHRIMP TACOS WITH BLUE CHEESE COLESLAW
- GRILLED CHICKEN TACOS WITH LIME CREMA, TOMATOES, & LETTUCE



CHEF ATTENDED STATIONS

GRILL STATION

GRILLED TO ORDER WITH APPROPRIATE ACCOMPANIMENTS,
CHOOSE ONE:

- LOCAL FRESH CAUGHT FISH SERVED WITH SHALLOT-HERB COMPOUND BUTTER AND TROPICAL SALSA
\$12 PER PERSON
- MARINATED FLANK STEAK SERVED WITH FRESH CHIMICHURRI AND ROASTED PEPPER AND CORN SALSA
\$10 PER PERSON
- BRINED PORK TENDERLOIN SERVED WITH BOURBON BARBEQUE SAUCE AND APPLE-ONION RELISH
\$10 PER PERSON



PASTA STATION

- PENNE PASTA PRIMAVERA- SEASONAL VEGETABLES WITH ROASTED GARLIC CREAM SAUCE **\$9 PER PERSON**
 - PASTA PISTOU WITH GRILLED CHICKEN **\$10 PER PERSON**
 - CHEF ATTENDED PASTA BAR: PENNE, CHEESE FILLED TORTELLINI OR RAVIOLINI PASTA WITH CHOICE OF (2) SAUCES: CREAMY ALFREDO, MARINARA, ROASTED GARLIC CREAM, BASIL PESTO, VODKA TOMATO CREAM, CARBONARA (PEAS, CREAM AND PROSCIUTTO) TOSSED AND SERVED WITH GRATED PARMESAN
\$12 PER PERSON
- * ADD GRILLED SLICED CHICKEN OR ITALIAN SAUSAGE **\$4 ADDITIONAL**
* ADD SAUTÉED SHRIMP **\$6 ADDITIONAL**
* ADD CHOICE OF VEGETABLE (BROCCOLI, ROASTED RED PEPPERS, MUSHROOMS, ETC.) **\$2 ADDITIONAL**



ADDITIONAL STATIONS

- **CHICKEN PAELLA STATION:** CHICKEN, CHORIZO SAUSAGE AND FRESH SHELLFISH COOKED WITH PEPPERS AND ONIONS OVER SAFFRON RICE **\$10 PER PERSON**
- **MAC & CHEESE STATION:** SMOKED GOUDA, PARMESAN AND CHEDDAR *ADDITIONS TO INCLUDE: CHUNKED LOBSTER, LUMP CRAB, SAUTÉED MUSHROOMS, BACON PIECES, STEAMED ASPARAGUS, FRIED ONIONS, CHIVES, CRACKED PEPPER AND TRUFFLE OIL **\$15 PER PERSON**
- **FRESH SEA SCALLOPS** SEARED TO ORDER SERVED WITH CHOICE OF THREE ACCOMPANIMENTS: LEMON-DILL COMPOUND BUTTER, SUN-DRIED TOMATO BUTTER, ROASTED CORN AND THYME SALSA, CARAMELIZED ONION AND BACON RELISH, GRAPEFRUIT MOJO, ROASTED RED PEPPER PESTO **\$15 PER PERSON**

A 20% service charge and applicable state & local taxes apply.



TASTING PLATES

**MINI MEALS SERVED ON SMALL PLATES
SERVED AS A CHEF ATTENDED STATION**

CAROLINA CRAB CAKE

WITH WHOLE GRAIN MUSTARD SAUCE AND CHOW-CHOW

*OPTION TO MAKE A DUET PLATE WITH ROASTED BEEF TENDERLOIN
\$12 PER PERSON

SLICED PORK LOIN

WITH SAGE BROWN BUTTER AND CRISPY PANCETTA
\$10 PER PERSON

PETITE LOWCOUNTRY BOIL

SHRIMP, SAUSAGE, CORN AND POTATOES OVER CAROLINA GOLD RICE
\$12 PER PERSON

MINIATURE DUCK PIZZETTE

WITH CARAMELIZED SHALLOTS, UBRIACO CHEESE, AND A PORT WINE REDUCTION
\$10 PER PERSON

HERB ROASTED TENDERLOIN

OVER CAVATAPPI MAC AND CHEESE WITH DEMI GLAZE
\$10 PER PERSON

FRIED GREEN TOMATOES

WITH GOAT CHEESE CROUTON OVER MESCLUN GREENS
\$8 PER PERSON

MINI SWEET POTATO BISCUIT

WITH POMEGRANATE BBQ PULLED PORK AND BLUE CHEESE BACON SLAW,
SERVED WITH SWEET POTATO WAFFLE FRIES
\$10 PER PERSON

DINNER BUFFET

***MENUS CAN BE ALTERED TO ACCOMMODATE FAMILY STYLE DINNER**

DOWN HOME SOUTHERN

BLUE CHEESE BACON COLESLAW

SOUTHERN FRIED CHICKEN WITH SKILLET GRAVY -OR- TRADITIONAL BBQ CHICKEN

PULLED BBQ PORK -OR- HONEY MARINATED PORK LOIN

LOWCOUNTRY RED RICE

SEASONAL GRILLED AND ROASTED VEGETABLES

DOWN HOME MACARONI AND CHEESE

GREEN BEAN CASSEROLE

COUNTRY BISCUITS WITH HONEY BUTTER

\$50 PER PERSON

LOWCOUNTRY FAVORITES

WADMALAW ISLAND MIXED GREEN SALAD WITH VIDALIA ONION VINAIGRETTE

DEEP FRIED TURKEY WITH GIBLET GRAVY

SWEET POTATO PUREE WITH CANDIED PECANS

LOWCOUNTRY SHRIMP & GRITS WITH TASSO HAM GRAVY

BROWN SUGAR AND DIJON GLAZED HAM STUDED WITH MUSTARD GREENS

SUCCOTASH WITH FRESH LIMAS, CORN, TOMATOES & HERBS

ASSORTED SEASONAL ROASTED VEGETABLES

CORNBREAD AND COUNTRY BISCUITS WITH WHIPPED BUTTER

\$55 PER PERSON

FRENCH

MESCLUN SALAD WITH JULIENNE VEGETABLES, PECANS AND RED WINE VINAIGRETTE

SALMON BÉARNAISE

MARINATED LENTIL SALAD WITH FRESH HERBS AND VANILLA OIL

COQ AU VIN WITH NATURAL JUICES

GRATIN POTATOES

PORK LOIN BRITTANY WITH RED CABBAGE, CARAMELIZED APPLIES AND CALVADOS SAUCE

STEAMED GARLIC SPINACH

SLICED FRENCH BAGUETTES WITH WHIPPED BUTTER

\$50 PER PERSON

ITALIAN

TOMATO, MOZZARELLA & BASIL SALAD -OR- TOSSED CAESAR SALAD

ROASTED PORK LOIN SALTIMBOCCA -OR- CHICKEN SCALOPPINI WITH PANCETTA OVER GRILLED ESCAROLE

PESTO ENCRUSTED SALMON WITH CARAMELIZED SHALLOTS & TOMATO RAGU

EGGPLANT PARMESAN

GARLIC PARMESAN POLENTA

SAUTÉED SQUASH WITH OLIVE OIL, BASIL & GARLIC

FOCACCIA BREAD WITH EXTRA VIRGIN OLIVE OIL

\$50 PER PERSON

A 20% service charge and applicable state & local taxes apply.



PLATED & SERVED DINNER

AMUSE

SMOKED OR CURED SALMON CORNET
CAPERS, CRÈME FRAÎCHE AND RED ONION
\$3 PER PERSON

FRIED GREEN TOMATO & ALMOND ENCRUSTED GOAT CHEESE
OVER CHIPOTLE APRICOT MARMALADE
\$3 PER PERSON

SHRIMP AND GRIT CAKE
WITH SWEET PEPPER RELISH ON CHINESE SPOON
\$4 PER PERSON

SCALLOP AU POIVRE
WITH ONION RELISH AND BLEU CHEESE COMPOUND BUTTER
\$4 PER PERSON

INTERMEZZO

PEACH PELLEGRINO SORBET
\$3 PER PERSON

LEMON BASIL SORBET
\$3 PER PERSON

HONEYDEW LEMON COOLER WITH CHERRY FOAM
\$3 PER PERSON

A 20% service charge and applicable state & local taxes apply.



PLATED & SERVED DINNER

SOUPS & SALADS

MESCLUN SALAD

JULIENNE VEGETABLES, CANDIED PECANS, FRESH STRAWBERRIES & RED WINE VINAIGRETTE

*ADD FRENCH GOAT CHEESE

\$8 PER PERSON

WEDGE OF ICEBERG

CHOPPED TOMATOES, CRUMBLIED BACON AND HOUSE MADE BLUE CHEESE DRESSING

\$8 PER PERSON

FRIED GREEN TOMATO AND GOAT CHEESE CROSTINI

OVER MESCLUN GREENS WITH JULIENNE VEGETABLES AND LEMON-BASIL VINAIGRETTE

\$8 PER PERSON

SPINACH SALAD

TOASTED WALNUTS, DRIED CRANBERRIES AND GEORGIA PEACH POPPY SEED VINAIGRETTE

\$8 PER PERSON

CAROLINA CRAB SOUP

TOPPED WITH SHERRY

\$10 PER PERSON

TRUFFLE POTATO SOUP

WITH CHIVE CRÈME FRAÎCHE

\$8 PER PERSON

LOBSTER BISQUE

WITH HERB CROUTONS AND CRÈME FRAÎCHE

\$10 PER PERSON



APPETIZER ENHANCEMENTS

JUMBO SHRIMP COCKTAIL

FRESH LEMON AND COCKTAIL SAUCE

\$14 PER PERSON

SUMMER HEIRLOOM TOMATO & GOAT CHEESE TART

MESCLUN GREENS AND OLIVE TAPENADE

\$12 PER PERSON

PETITE BEEF WELLINGTON

PORT WINE SYRUP

\$14 PER PERSON

MINI LOBSTER POT PIE

SEAFOOD VELOUTÉ, FRESH PEAS, AND CARROTS

\$14 PER PERSON

LOWCOUNTRY SHRIMP AND GRITS

JULIENNE PEPPERS, ONIONS AND TASSO GRAVY

\$14 PER PERSON

PETITE ROASTED VEGETABLE NAPOLEON

FRESH MOZZARELLA AND AGED BALSAMIC SYRUP

\$12 PER PERSON

PLATED & SERVED ENTREES

CHICKEN

PECAN ENCRUSTED CHICKEN BREAST
WHOLE GRAIN MUSTARD SAUCE, FRESH SOUTHERN SUCCOTASH
AND WHIPPED BUTTERMILK POTATOES
\$24 PER PERSON

CHICKEN SCALOPPINI
LEMON, CRAB MEAT, CAPERS AND SWEET BUTTER WITH ROASTED GARLIC AND TOMATO ORZO
AND FRESH BROCCOLI
\$26 PER PERSON

COQ AU VIN
BRAISED IN RED WINE WITH BACON LARDONS, PEARL ONIONS & MUSHROOMS OVER MASHED POTATOES
\$24 PER PERSON

STUFFED CHICKEN FLORENTINE
WILD MUSHROOM VELOUTÉ, WILD RICE AND ALMOND PILAF, ROASTED BABY CARROTS
\$26 PER PERSON



BEEF, PORK & LAMB

ROASTED HERB TENDERLOIN
WILD MUSHROOM DEMI, HORSERADISH WHIPPED SWEET POTATOES AND HARICOT VERTS
\$36 PER PERSON

PAN SEARED STRIP AU POIVRE
POTATO GRATIN AND SEASONAL GRILLED VEGETABLES
\$36 PER PERSON

GRILLED FILET MIGNON
MIGNON TOPPED WITH CLEMSON BLUE CHEESE COMPOUND BUTTER, LOWCOUNTRY STEAK FRIES
AND SAUTÉED PATTY PAN SQUASH
\$38 PER PERSON

BRAISED SHORT RIBS
ESPAGNOLE SAUCE OVER WHIPPED POTATOES WITH GARLIC SAUTÉED SPINACH
\$32 PER PERSON

ROASTED PORK LOIN BRITTANY
ROASTED RED POTATOES, RED CABBAGE, CARAMELIZED APPLES AND CALVADOS SAUCE
\$28 PER PERSON

HOUSE SMOKED PORK CHOP
GRILLED PINEAPPLE BOURBON SAUCE, SMOKED GOUDA MASHED POTATOES AND
GRILLED ASPARAGUS
\$30 PER PERSON

HERB & MUSTARD ENCRUSTED RACK OF LAMB
MINT DEMI GLAZE WITH ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS
\$48 PER PERSON

PLATED & SERVED ENTREES

SEAFOOD

GRILLED SWORDFISH

WARM SALAD OF GRILLED TOMATOES, MESCLUN GREENS AND A SWEET BASIL AIOLI
\$32 PER PERSON

CAROLINA CRAB CAKES

REMOULADE SAUCE OVER A TANGERINE JICAMA SLAW WITH LOWCOUNTRY RED RICE CAKE
\$34 PER PERSON

PAN SEARED GROUPER

OVER A WARM POTATO AND CORN SALAD WITH TRUFFLE OIL SERVED WITH HARICOT VERTS & LEMON BEURRE BLANC
\$32 PER PERSON

LOWCOUNTRY SHRIMP & GRITS

PEPPERS, ONIONS AND TASSO GRAVY
\$22 PER PERSON

RED SNAPPER ALMONDINE

SKILLET FRIED IN LEMON WHITE WINE SAUCE WITH TOASTED ALMONDS, BACON CHEESE GRITS AND SAUTÉED SEASONAL VEGETABLES
\$30 PER PERSON

TRADITIONAL PAELLA

SHELLFISH, CHICKEN AND CHORIZO SAUSAGE, PEPPERS, ONIONS, AND SAFFRON RICE
\$28 PER PERSON

SALMON BEARNAISE

GRILLED SALMON SERVED WITH POTATO PUREE, GARLIC SPINACH AND BÉARNAISE SAUCE
\$26 PER PERSON

COAST CRAB STUFFED LOBSTER

\$48 PER PERSON

VEGETARIAN

PENNE PASTA

\$20 PER PERSON

PASTA PRIMAVERA

\$20 PER PERSON

SEARED PORTOBELLO MUSHROOM

\$20 PER PERSON

GRILLED MARINATED SEASONAL VEGETABLES

\$20 PER PERSON

ROASTED VEGETABLE NAPOLEON

\$21 PER PERSON



*ALL SEATED DINNERS INCLUDE A FRESHLY BAKED BREAD BASKET WITH BUTTER ON EACH TABLE.

ASK ABOUT OUR CHEF'S TASTING MENU, A CUSTOM CREATED MULTIPLE COURSE MEAL
COMPOSED OF SMALLER PLATES.

PLATED & SERVED SPLIT PLATES

GRILLED PETITE FILET & CAROLINA CRAB CAKE
GARLIC SMASHED POTATOES AND SAUTÉED HARICOT VERTS
\$40 PER PERSON

HERB AND DIJON ENCRUSTED RACK OF LAMB & GRILLED SALMON
POTATO CROQUETTE AND GARLIC SAUTÉED SPINACH
\$45 PER PERSON

GRILLED PORK LOIN & LEMONGRASS SHRIMP SKEWER
TROPICAL FRUIT SALSA, ROASTED SHALLOT RICE PILAF AND SAUTÉED HARICOT VERTS
\$38 PER PERSON

GRILLED PETITE FILET & LEMONGRASS SHRIMP SKEWERS
LOWCOUNTRY STEAK FRIES AND ROASTED PORTOBELLO SALAD WITH SPINACH AND CHERRY TOMATOES
\$45 PER PERSON

PETITE NY STRIP WITH A PORT WINE DEMI & CORIANDER SEARED RED SNAPPER
CITRUS BEURRE BLANC, ROSEMARY ROASTED BABY POTATOES AND PATTY PAN SQUASH
\$45 PER PERSON

APPLE BRAISED CHICKEN WITH CALVADOS SAUCE & GRILLED SHRIMP
HERB ROASTED FINGERLING POTATOES, SAUTÉED BABY SQUASH AND ZUCCHINI
\$34 PER PERSON

PECAN ENCRUSTED CHICKEN BREAST & CAROLINA CRAB CAKE
WHOLE GRAIN MUSTARD SAUCE, BUTTERY WHIPPED POTATOES AND SAUTÉED BROCCOLINI
\$38 PER PERSON

GRILLED PETITE FILET WITH SHALLOT COMPOUND BUTTER AND BUTTER POACHED LOBSTER TAIL
GRUYERE POTATO CROQUETTE AND POACHED WHITE ASPARAGUS
\$55 PER PERSON

“FIN AND FOWL” SEARED MAHI MAHI AND HICKORY SMOKED QUAIL
BLUEBERRY BBQ SAUCE, STONE GROUND GRITS AND GRILLED ASPARAGUS
\$45 PER PERSON

A 20% service charge and applicable state & local taxes apply.



SWEET TREATS

PLATED AND SERVED DESSERTS

\$7 PER PERSON

- KEY LIME CHIFFON PIE
- BOURBON INFUSED CHEESECAKE WITH PRALINE CRUST, CARAMEL SAUCE
- TRIPLE CHOCOLATE CAKE WITH BERRY COULIS (CHOCOLATE OR CREAM CHEESE FROSTING)
- CARROT CAKE WITH CITRUS CRÈME ANGLAISE
- FLOURLESS CHOCOLATE TORTE WITH FRESH BERRIES AND COULIS

BUFFET DESSERTS

- PETITE DESSERT ASSORTMENT – COOKIES, PETIT FOURS, TARTLETS AND TRUFFLES **\$8 PER PERSON**
- SOUTHERN PETITE DESSERT ASSORTMENT – BENNE SEED COOKIES, LEMON BARS, KEY LIME TARTLETS, PECAN TARTLETS AND OTHER CHEF'S SELECTIONS **\$8 PER PERSON**
- WHITE CHOCOLATE AND BANANA BREAD PUDDING **\$7 PER PERSON**
- SEASONAL FRUIT COBBLER WITH CHANTILLY CREAM **\$7 PER PERSON**
- WARM CHOCOLATE FONDUE WITH FRESH FRUIT, BERRIES, MARSHMALLOWS, ANGEL FOOD CAKE AND PRETZELS **\$8 PER PERSON**
- VIRGINIA'S BANANA PUDDING WITH CARAMEL DRIZZLE & WHIPPED CREAM **\$7 PER PERSON**
- MINI PARFAIT DISPLAY WITH ASSORTED FILLING OPTIONS **\$8 PER PERSON**
- GENTLEMAN BROWNIES –PETITE CHOCOLATE AND CARAMEL BROWNIES WITH A CREAM CHEESE FROSTING **\$4 PER PERSON**
- HOUSE MADE CHOCOLATE MOUSSE BAR WITH TOPPINGS: CRUSHED OREOS, SHAVED COCONUT, CHOPPED CANDIED PECANS, CHOCOLATE COVERED ESPRESSO BEANS, MACERATED STRAWBERRIES, CRUSHED BENNE COOKIES **\$8 PER PERSON**
- CUPCAKE DISPLAYS (FULL SIZE AND MINIATURE)
*FLAVORS TO INCLUDE- VANILLA, CHOCOLATE, RED VELVET, FUNFETTI, RASPBERRY KEY LIME AND SALTED CARAMEL **\$5 PER PERSON**
- CHEESECAKE BITES- VANILLA CHEESE CAKE BITES WITH ASSORTED TOPPINGS **\$5 PER PERSON**
- BUILD YOUR OWN S'MORES BAR **\$8 PER PERSON**

A 20% service charge and applicable state & local taxes apply.



SWEET TREATS

CHEF ATTENDED DESSERT STATION

- CREPES STATION WITH CHOICE OF TOPPINGS: BANANAS FOSTER, FRESH BERRIES WITH PEACH COULIS, APPLES WITH CARAMEL SAUCE **\$8 PER PERSON**
- AUTHENTIC ITALIAN GELATO STATION – BY PAOLO’S (SEVERAL FLAVORS AVAILABLE)

COFFEE STATION

- REGULAR AND DECAF COFFEE WITH ALL ACCOMPANIMENTS **\$3 PER PERSON**
- CORDIALS AVAILABLE UPON REQUEST

CAKE CUTTING

- GFC WILL CUT AND SERVE HOST PROVIDED WEDDING CAKE AT NO ADDITIONAL CHARGE.
HOST PROVIDED

A 20% service charge and applicable state & local taxes apply.



PASSED LATE NIGHT MUNCHIES

MINI BRASSERIE BURGER \$5 EACH
WITH KETCHUP, MUSTARD AND DILL PICKLE
(ADD CHEDDAR, ROQUEFORT OR GRUYERE CHEESE - \$1)

FRENCH FRIES \$4 EACH
PASSED IN PAPER CUPS WITH KETCHUP

MINI FRIED CHICKEN \$4 EACH
SERVED IN A WAFFLE CONE WITH MAPLE DRIZZLE

MINI FRIED CHICKEN BISCUIT \$5 EACH
WITH CHEDDAR CHEESE AND HONEY BUTTER

CLASSIC TOMATO SOUP SHOT \$4 EACH
WITH CHEDDAR POPCORN BROCHETTE

FRIED CREAM CHEESE WONTON \$5 EACH
SERVED IN MINI CHINESE TO-GO BOX

MINI CORN DOGS \$4 EACH
WITH KETCHUP AND/OR SPICY MUSTARD

PULLED BBQ PORK SLIDERS \$5 EACH
WITH DILL PICKLE

CHOCOLATE CUPS \$5 EACH
FILLED WITH BAILEY'S IRISH CREAM, WHITE CHOCOLATE MOUSSE AND RASPBERRY

FRESH BAKED MINI COOKIE \$4 EACH
WITH COLD MILK SHOT

POPCORN \$4 EACH
VARIETY OF FLAVORS
A 20% service charge and applicable state & local taxes apply.



EVENT GUIDELINES

- **DEPOSITS:** A "Reservation Deposit" is required to reserve your Event Date. The Reservation Deposit amount is the venue fee for that specific date and must be paid by the Deadline for Return. The "Second Deposit", equal to fifty percent (50%) of Estimated Event Value is due sixty (60) days prior to the Event Date (no later than). All deposits are non-refundable.
- **GUEST COUNT GUARANTEE:** Client must guarantee a guest count within 20% of the final guest count Sixty (60) days prior when your second deposit is due. Client must guarantee the final number of guests who will attend the Event (the "Guest Count Guarantee") at least TEN (10) business days prior to the Event. If GFC does not receive notice of a change in the number of guests at least ten (10) days prior to the Event, the Estimated Number of Guests listed in this Booking Agreement will be considered the Guest Count Guarantee and food will be prepared accordingly. If there is an increase in guest count (greater than 5% of guest count) after the guarantee is given, there will be a 20% surcharge on all food and beverage for the increased number.
- **PAYMENT:** Payment in full based upon the final Guest Count Guarantee ("Guarantee Payment") is required ten (10) business days prior to event date. Payment can be made by cash, personal or company check, or major credit card (MasterCard, Visa and AMEX). In our experience, you will likely incur additional charges for added items after the Guarantee Payment has been made, including but not limited to charges based on actual beverage consumption if the Consumption Bar option is chosen ("Bar Charges"). GFC encourages the Client to visually inspect the beverage bottles retained to calculate actual beverage consumption before leaving the Event, as all additional charges, including the Bar Charges, shall be considered final at the conclusion of the Event. Client hereby agrees that GFC shall charge any additional charges to Client's credit card unless other arrangements are agreed upon. All menu selections shall be finalized no later than thirty (30) days prior to the event date. **Due to seasonality and fluctuation of commodity prices, menu prices are not guaranteed until 60 days prior to an event. If a product becomes unavailable or cost prohibitive, GFC will make alternate menu suggestions to be mutually agreed upon.**
- **RENTALS, DELIVERY & FEES:** A GFC team member would be happy to coordinate rentals with you from a local vendor. GFC charges a range of fees for delivery (if applicable) based on the scope of the event. Drop off within 10 miles \$50 ; Drop off and pick up \$100 ; Delivery for a full service event \$150 ; Delivery outside the greater Charleston area \$250. Set-up charges include bartender fee \$160 each; chef attended fee \$100 each; oven rental \$425; 10% set-up fee for all rentals. The use of confetti is not permitted. Any excessive cleanup will result in a fee of \$250.
- **SERVICE CHARGE, TAX AND GRATUITY:** A twenty percent (20%) service charge is applied to food and beverage. Additional service charges may apply based on the needs of the event. Applicable state and local taxes will be added to all totals. Gratuity is not included in our service charge and is optional at the client's discretion.
- **CREDIT CARD INFORMATION:** Client must provide a Credit Card Authorization form to secure full and punctual payment of Client's obligations under the Booking Agreement. The credit card provided will be charged if alternative payment arrangements are not made prior to the payment deadlines.
- **EVENT CANCELLATION**
 1. Cancellation by GFC: GFC shall not be liable for its failure to perform any obligation to Client by reason of fire, flood, casualty, lockout, strike, labor conditions, unavoidable accident, national calamity, acts of God, or by any enactment of law, or by order of any legally constituted authority, or by any similar cause. Should an event be cancelled, we will evaluate our time and expense incurred and accommodate you in a fair and reasonable manner.
 2. Cancellation by Client: GFC shall be entitled to charge and Client agrees to pay liquidated damages as a "Cancellation Fee" in the event the Client cancels its Event for any reason after it is booked. This Cancellation Fee will be based upon the Estimated Event Value in effect at the time GFC receives written notification of cancellation from Client.
- **CONDUCT OF EVENT:** Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, regulations and guidelines. Client assumes full responsibility for the conduct of all persons in attendance at your event. Should a guest's behavior be deemed inappropriate by the event manager (i.e. underage drinking, excessive intoxication, damage to property, verbal or physical abuse, etc.), the host will be given a warning to rectify the situation. If the problem persists, police will be called and the event shut down. The host will forfeit any and all payments made.
- **MINIMUM FOOD AND BEVERAGE VALUE:** The total food and beverage value of this event must not fall below the Minimum Food and Beverage Value (), regardless of guest count. Additional service fees shall be added to the Final Payment If this minimum is not met.