

HORS D'OEUVRES

Priced per piece

Minimum order of 15 pieces per item



LAND

ANTIPASTA SKEWER 4.5

House Charcuterie, Mozzarella, Castelvetro Olive, Ricotta Tortellini, Marinated Tomato

MELON, MOZZARELLA & HAM SKEWER 5

Mint Vinaigrette *GF

PROSCIUTTO & CHEESE STUFFED MUSHROOMS 5

Bordelaise Sauce

MEDJOL DATE 4.5

Bacon Wrapped, Goat Cheese, Preserved Lemon *GF

LOADED DEVILED EGG 3.5

bacon, cheddar, chives *GF

SEA

MINI LOBSTER ROLL MKT

Tarragon Aioli, Celery Heart, Mini Bun

ASIAN CEVICHE CRISP 6

Prik Nam Pla (Aromatic Thai Sauce), Cilantro *DF

HOT SMOKED SALMON SALAD CROSTINI 4.5

Lemon Creme Fraiche, Dill, Capers

CRAB CAKE MKT

Chipotle Aioli, Green Tomato Chow Chow

POACHED SHRIMP 5

Yuzu Cocktail, Cucumber Relish *GF, DF

TUNA TARTARE 7

Seaweed Salad, Blood Orange Ponzu, Micro Cilantro *GF, DF

VEGETARIAN

TOMATO BRUSCHETTA 3

Herb Ricotta, Crostini, Balsamic Reduction
*Can Be Done With Parmesan Tuille To Be Gluten Free

BATTERY PARK CHEESE 3.5

Scallion Scone, Pepper Jam

TRUFFLE DEVILED EGG 3.5

White Truffle, Fried Shallot, Parsley *GF

ITALIAN SKEWER 4

Mozzarella, Castelvetro Olive, Ricotta Tortellini, Marinated Tomato, Roasted Pepper

CAULIFLOWER BITES 4

Tahini, Golden Raisin, Pepita *GF

FETA STUFFED PEPPADEW PEPPERS 3

Peppadew Peppers, Feta, Garlic, Herbs *GF

LOWCOUNTRY TOMATO TART 4

Stewed Tomato, Roasted Garlic, Basil

SMALL BITES AND SIDES



SLIDERS 6ea

- BRAISED BEEF SHORT RIB
White Cheddar, Caramelized Onion

- BUTTERMILK FRIED CHICKEN BISCUIT
Chili Aioli, White Cheddar

- CRAB CAKE +3
Spicy Remoulade

- FISH BOLOGNA
Pickled Pepper Tartare, Hawaiian Roll

- FRIED GREEN TOMATO
Corn & Jalapeño Tartar Sauce, Pimento Cheese

- PULLED PORK
South Carolina BBQ, Slaw

DISPLAYS

Small serves 6-8 | Large serves 10-14

FRESH FRUIT 28/42
Sliced Fruit, Fresh Berries

SHRIMP TRIO MKT SM/LG
Poached Domestic Shrimp, Old Bay Spiced
Poached Shrimp & Shrimp Salad with Lemon
Dill Aioli served with Yuzu Cocktail Sauce,
Lemons, & Spicy Remoulade

CHARCUTERIE & CHEESE BOARD 52/80
Served with Assorted Mustards, Fresh Fruits, Nuts,
Jams, Dried Fruits, Crackers, Toasted Bread

MEZZE 32/48
Tahini Hummus, Couscous, Baba Ghanoush,
Feta Cheese, Cucumber Tzatziki And Assortment Of
Olives, Flatbreads And Pita

LOCAL VEGETABLE DISPLAY 26/40
Seasonal Vegetables Assembled Raw, Pickled,
Roasted, And Grilled With Red- Pepper Buttermilk And
Curried Greek Yogurt *GF

SOUTHERN DISPLAY 48/76
Pimento Cheese, Pickled Shrimp, Sliced Country Ham,
Deviled Eggs, Pickled Vegetables, Mustard, Candied
Pecans, Biscuits, Crackers

SIDES

Pint 10 | Quart 14

Creamy Lowcountry Grits
Crispy Brussels Sprouts
Mac & Cheese
Mediterranean Couscous
Garlic & Herb Orzo
Roasted Baby Carrots
Asparagus
Charleston Red Rice

Creamed Corn
Creamed Spinach
Herb & Lemon Roasted Fingerling Potatoes
Potato Salad
Homestyle Mashed Potatoes
Seasonal Vegetable Medley
Collard Greens

FAMILY STYLE



Priced per person with a minimum of 4 portions

SHRIMP AND GRITS 15

Marsh Hen Mill Grits, Smoked Gouda, Corn, Tomato, Bell Pepper, Scallions

ROASTED PORK LOIN 14

Bourbon Peach Glaze, BBQ Sea Island Peas, Charleston Red Rice, Collard Greens

COLA BRAISED SHORT RIB 20

Forest Mushroom and Black Truffle Risotto, Broccolini, Bordelaise

COUNTRY MEATLOAF 14

Sweet and Sour Collard Greens, Grandma's Mac and Cheese, Cornbread

ROASTED TURKEY BREAST 15

Whipped Sweet Potato with House Granola, Cranberry Orange Marmalade

SLOW ROASTED PRIME RIB 28

C.A.B Prime Beef, Confit Garlic Mash Potatoes, Rosemary Jus, Horseradish Cream

SORGHUM GLAZED SMOKED HAM 14

Sweet Potato Hash with Pickled Peppers, Apple Butter

RACK OF LAMB 31

Shawarma Spiced Lamb, Confit Garlic Mash, Veal Demi, Mediterranean Vegetable Medley (Cherry Tomatoes, Zucchini, Eggplant)

STREET TACOS 22

Served With Flour and Corn Tortillas, Charred Tomato Salsa, Grilled Corn, Cheese, Pickled Cabbage, Chili Aioli, Cilantro, Avocado, Lime

Please Select Two (2) Proteins:

- Local Shrimp +3
- Cilantro Lime Chicken
- Barbacoa Beef
- Fajita Vegetables
- Pork Carnitas

SEASONAL WHITE FISH 28

Roasted Asparagus, Fingerling Potatoes, Roasted Poblano Cream Sauce

GRILLED NEW YORK STRIP LOIN 29

Roasted Herb Lemon Potatoes, Haricots Verts, Madeira Thyme Jus

ROASTED CHICKEN BREAST 14

Confit Garlic Whipped Potatoes, Roasted Baby Carrot, Herb Velouté

SEARED ATLANTIC SALMON 30

Sundried Tomato Risotto, Roasted Asparagus, Herb Cream Sauce

STIR FRY 13

Choice of: Fried Rice OR Egg Noodles
Served with Sautéed Zucchini, Carrots, Broccoli, Onions, Peas, Ginger, Egg, & Citrus Ponzu Sauce, Toasted Benne Seeds

Protein Enhancements:

- Teriyaki Chicken 5
- Shrimp MKT
- Bulgogi Beef 7

SOUTHERN BARBECUE 18*

Slow-Roasted Pulled Pork, South Carolina and Mustard BBQ Sauces, Cole Slaw, Grain Mustard Potato Salad, Cornbread, Sliced Slider Buns, and House Pickles

Proteins Enhancements:

Smoked Beef Brisket +6
Fried Chicken +6

PASTA 22

comes with focaccia

Select two (2) Artisan Pastas

- Tortellini
- Radiatore
- Spaghetti
- Tagliatelle

Select two (2) Sauces

- Pesto
- Bolognese
- Cacio E Pepe
- Spaghetti Sauce

Protein Additions:

- Chicken +5
- Meatballs + 6
- Shrimp +7

BREAKFAST



LITE BITES

YOGURT PARFAIT CUP 7
honey yogurt, mixed berry
compote, almond & oat
granola

AVOCADO TARTINE 12
charred corn and tomato
salsa,
fried egg, housemade
sourdough
add smoked salmon +6
add bacon +3

SALMON TARTINE 14
scallion cream cheese,
hot smoked salmon, red
onion, capers, housemade
sourdough

HOT PLATES

**BACON, EGG,
AND CHEESE CROISSANT 11**
applewood smoked bacon, scrambled
Storey Farms egg, cheddar cheese,
buttery croissant

BACON, EGG, AND CHEESE BISCUIT 11
applewood smoked bacon, scrambled
Storey Farms egg, cheddar cheese,
housemade buttermilk biscuit

BREAKFAST WRAP 12
Storey Farms scrambled eggs, black
beans, chorizo, avocado, queso fresco,
sour cream, salsa verde, flour tortilla

HOUSEMADE BAGEL 6
choice of plain, everything, or rotating
flavor served with plain or scallion cream
cheese
add smoked salmon & capers + 6

BREAKFAST TRAYS

**HOUSEMADE PASTRY PLATTER
25/PLATTER**
platter includes one of each item
butter croissant | pain au chocolat
vanilla sugar croissant | blueberry muffin

BAGEL PLATTER 19/PLATTER
includes one of each bagel flavor
served with plain & scallion cream cheese,
butter, seasonal jam
everything | plain
seasonal rotating

DRINKS

96oz Hot Coffee 35
64 oz Iced Coffee 28
1 gal Iced Tea 25
Hot Tea 3.5/bag

LUNCH



SANDWICHES & WRAPS

LUNCH BOX 19/PERSON
choice of sandwich or salad, bag of chips, water bottle, cookie
gluten free bread +1

SANDWICH PLATTER 15/PERSON
served with chips
as a sandwich or wrap
gluten free bread +1 | add side salad +2

CHICKEN CEASAR WRAP
grilled chicken breast, romaine, parmesan, Caesar dressing

SMOKED HAM
havarti cheese, mayonnaise, mustard, lettuce, tomato, hoagie roll

TURKEY BLT
roasted turkey breast, smoked bacon, lettuce, tomato, Duke's mayonnaise, sourdough

ROAST BEEF
horseradish cream, caramelized onions, roasted tomatoes, arugula, hoagie roll

MUSHROOM SANDWICH
eggplant aioli, roasted peppers, goat cheese, focaccia

CHICKEN SALAD 13
tarragon aioli, celery heart, arugula, croissant
add bacon +3

SALADS

SALADS 15/PERSON

add grilled salmon +8
add Joyce Farms grilled chicken +5
add Joyce Farms fried chicken +5
add avocado +3
add hard boiled egg +3

FAMILY STYLE SALAD 40

serves 3-4

CAESAR SALAD

Romaine lettuce, garlic croutons, parmesan, creamy Caesar dressing

HARVEST SALAD

artisan lettuce, roasted peaches, green peas, feta, toasted walnuts, summer vinaigrette

TABOULI SALAD

spinach, bulgur wheat, fresh herbs, cucumber, tomato, arugula, tahini vinaigrette

MEDITERRANEAN SALAD

baby spinach, artichoke heart, pepperoncini, feta, kalamata olives, cucumber, cherry tomato, crispy chickpeas, Greek vinaigrette*GF

THE SWEET STUFF

Priced per piece

Minimum order of 25 per item



MACARONS 3.5

Almond cookie with a flavorful filling in between

*not GF

OREO*
DOUBLE CHOCOLATE
CARAMEL
LEMON CURD

RASPBERRY
STRAWBERRY
VANILLA
PISTACHIO

MINI TARTS 4

FRESH FRUIT WITH VANILLA CUSTARD
SALTED CARAMEL
CHOCOLATE
BANANA CREAM
LEMON MERINGUE
BAKLAVA

DESSERT BARS 4

BROWN BUTTER RICE CRISPY TREATS *GF
CHOCOLATE GANACHE BROWNIES
BERRY CRUMBLE BARS
LEMON BARS
BLONDIES
PEACH CRUMBLE BAR
GOOEY BUTTER BAR
MILLIONAIRE BAR
CARAMEL, CHOCOLATE GANACHE, SHORTBREAD COOKIE
KITCHEN SINK BAR
M&MS, BUTTERSCOTCH, PRETZEL, POTATO CHIPS

CHOCOLATE DIPPED STRAWBERRIES 3

DARK CHOCOLATE
WHITE CHOCOLATE

DESSERT BITES 3

PEANUT BUTTER
CHOCOLATE CHEESECAKE
CRÈME BRULÉE
S'MORES
FLOURLESS CHOCOLATE CAKE *GF

DESSERT SHOOTERS 3.5

STRAWBERRY SHORTCAKE
CANDY BAR PARFAIT *GF
BANANA PUDDING
ESPRESSO BROWNIE
KEY LIME
MISSISSIPPI MUD PIE
CANNOLI CUP
SEASONAL CHEESECAKE

ASSORTED COOKIES

small 3.5 | large 4

CHOCOLATE CHIP
OATMEAL RAISIN
FLOURLESS PEANUT BUTTER *GF
DOUBLE CHOCOLATE
COOKIE BUTTER

WHOOPIE PIE SANDWICHES 4

CHOCOLATE CHOCOLATE
PEANUT BUTTER
TIRAMISU
CARROT CAKE
SNICKERDOODLE
FUNFETTI
OATMEAL CREAM PIE
DULCE DE LECHE
CHOCOLATE CHIP COOKIE
WITH CHOCOLATE OR VANILLA FILLING