

HORS D'OEUVRES

Priced per piece

Minimum order of 15 pieces per item



LAND

ANTIPASTA SKEWER 4.5

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

MELON, MOZZARELLA & HAM SKEWER 5

Mint Vinaigrette *GF

PROSCIUTTO & CHEESE STUFFED MUSHROOMS 5

Bordelaise Sauce

MEDJOOOL 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

TRUFFLE DEVILED EGG 3.5

White Truffle, Fried Shallot, Parsley *GF

ITALIAN SKEWER 4

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

CAULIFLOWER BITES 4

Tahini, Golden Raisin, Pepita *GF

LOWCOUNTRY TOMATO TART 4

Stewed Tomato, Roasted Garlic, Basil

SMALL BITES AND SIDES



SLIDERS 4.5 ea

- 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 15

- Creamy Lowcountry Grits
- Crispy Brussels Sprouts
- Mac & Cheese
- Mediterranean Couscous
- Garlic & Herb Orzo
- Roasted Baby Carrots
- Asparagus
- Charleston Red Rice
- Potato Salad
- Herb & Lemon Roasted
Fingerling Potatoes
- Homestyle Mashed
Potatoes
- Seasonal Vegetable
Medley
- Collard Greens
- Zipper Pea Spoon Salad -
zipper peas, pickled peppers,
tomatoes, cucumber, olives,
herb lemon
- Fairytale Eggplant with
tomato confit, calabrian chili,
pine nut crisp

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

Greek yogurt, mixed berry compote, almond & oat granola

AVOCADO TARTINE 13

roasted pepper aioli, arugula, shaved shallot, confit tomato, feta, 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

LUNCH PLATTER 15/PERSON

choice of 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, confit tomatoes, arugula, hoagie roll

BLACK BEAN FALAFEL PITA

pickled red onion, cucumber, avocado, zhug, pita bread

CHICKEN SALAD

tarragon aioli, celery heart, arugula, croissant

add bacon +3

SALADS

SALADS 16/PERSON

add grilled salmon +8
add Joyce Farms grilled chicken +5
add Joyce Farms fried chicken +5
add avocado +3
black bean falafel +5

FAMILY STYLE SALAD 40

serves 3-4

CAESAR SALAD

romaine lettuce, garlic croutons, parmesan, creamy Caesar dressing

HARVEST SALAD

artisan lettuce, grapefruit, shaved shallot, feta, crispy chickpeas, honey thyme vinaigrette

COUSCOUS SALAD

watercress, goat cheese, sundried tomato pesto, shallot jam

MEDITERRANEAN SALAD

artisan lettuce, tomato, cucumber, kalamata olives, roasted red pepper, feta, balsamic vinaigrette

THE SWEET STUFF



Priced per piece

Minimum order of 12 per item

MACARONS 3.5

Almond cookie with a flavorful filling in between

*not GF

OREO*	RASPBERRY
DOUBLE CHOCOLATE	STRAWBERRY
CARAMEL	VANILLA
LEMON CURD	PISTACHIO

DESSERT BITES 3

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

MINI TARTS 4

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

DESSERT SHOOTERS 3.5

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

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

ASSORTED COOKIES

small 3.5 | large 4

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

CHOCOLATE DIPPED STRAWBERRIES 3

DARK CHOCOLATE
WHITE CHOCOLATE

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