Caprese Salad

Romaine, Fresh Mozzarella, Tomato, Cucumber, Olives, White Balsamic Vinaigrette

1:

Tri Color Tortellini Roasted Pine Nuts, Pesto Vinaigrette

MAIN COURSE

Orecchiette Italian Sausage, Roasted Peppers, Onions, Vodka Sauce

Chicken Cannelloni

Marinara, Spinach

SIDES

Crispy Eggplant Marinara, Spinach

Polenta Marscapone and Thyme

Broccolini Lemon, Garlic Breadcrumbs

DESSERTS

Tiramisu Ladyfingers, Coffee, Mascarpone, Cocoa

Cannoli's This is a description of the item on the menu. List all of the ingredients and details here.

*Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Premium Teas.

*Minimum guarantee of 25 people for all lunch menus.

*Guaranteed number must match anticipated attendance

*All prices are subject to a 20% service charge and applicable tax.

*All guarantee numbers must be provided no less than 7 days in advance of function.

Titanic

Wedge, Peppers, Tomatoes, Smoked Bacon, Blue Cheese Dressing

Maritime Shrimp

Marinated Shrimp, Cucumber, Red Onions, Garlic, Herbs, Sour Cream Dressing

MAIN COURSE

Blue Crab Salad Old Bay, Celery

Tuna Salad Sweet Relish, Red Onion

SIDES

Macaroni Salad

Black Eye Pea Salad Peppers, Champagne Vinaigrette

Assorted Breads Croissants, Brioche Sliders, Herb Wrap DESSERTS

Coconut Cake

Lemon Meringue Tart

*Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Premium Teas.

*Minimum guarantee of 25 people for all lunch menus.

*Guaranteed number must match anticipated attendance

*All prices are subject to a 20% service charge and applicable tax.

*All guarantee numbers must be provided no less than 7 days in advance of function.

Western

Grilled Romaine, Chili Spiced Oven Dried Tomato, Radish, Marinated Mushroom, Chipotle Dressing

Tex Mex

Black Bean, Fire Roasted Corn, Peppers, Onions, Cilantro Lime Dressing

MAIN COURSE

Roasted Flank Steak Braised Red Onions, Chimichurri Sauce

Roasted Airline Chicken Breast Chorizo, Corn, Potato Hash

SIDES

SW Veggie Blend Southwestern Zucchini, Yellow Squash, Red Bean Stew

Ancho Tomato Rice

DESSERTS

Dulche de Leche Shooters

Lime Curd Meringue Tart

*Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Premium Teas.

*Minimum guarantee of 25 people for all lunch menus.

*Guaranteed number must match anticipated attendance

*All prices are subject to a 20% service charge and applicable tax.

*All guarantee numbers must be provided no less than 7 days in advance of function.

Southern Blues

Chopped Romaine, Radish, Tomato, Cucumber, ,Cheddar, Roasted Pecans, Red Clay Hot Sauce, Herb Dressing

Potato

Red Onions, Sweet Relish, Boiled Eggs, Paprika

MAIN COURSE

Palmetto Ale Brisket Braising Jus, Caramelized Onions

Buttermilk Fried Chicken Ham Hocks, Collard Greens, Hot Honey

Dry Rubbed Pulled Pork Brioche Bun, B&B Pickles, Apple Cider BBQ

SIDES

Macaroni and Cheese Garlic Herb Crust

Baked Beans Honey Mustard, Pork Belly

Sauteed Green Beans

DESSERTS

Bourbon Pecan Pie

Banana- Chocolate Chip Bread Pudding

*Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selection of Premium Teas.

*Minimum guarantee of 25 people for all lunch menus.

*Guaranteed number must match anticipated attendance

*All prices are subject to a 20% service charge and applicable tax.

*All guarantee numbers must be provided no less than 7 days in advance of function.