

Fried Green Tomatoes

Toppings

Sour Cream, Ranch Sauce, Pimento Cheese, Green Onion Relish

Carolina Gold Risotto

Protein

Shrimp

Sauce

Truffle Cream

Toppings

Shaved Asparagus, Parmesan Cheese

Sliders

Proteins

Dry Aged Beef Patties and Turkey Patties

Toppings

Wild Mushroom, Caramelized Onions, Blue Cheese, Whisky Cheddar, Bacon *Served with Brioche Buns

Pasta Bar

Pastas

Orecchiette and Penne

Sauces

Truffle Bechamel, Tomato Compote, Basil Pesto

Proteins

Chicken, Shrimp, and Italian Sausage
*Served with Seasonal Vegetables

Southern Grits

Proteins

Carolina Shrimp, Creole Chicken, and Crawfish Tails

Sauce

Tasso Ham Cream Sauce

High Wire Sorghum Glazed Ham

Served with

Southern Coleslaw Creole Mustard Aioli Buttermilk Biscuits

Porchetta with Fennel & Garlic

Sauces

Sundried Tomato, Fresh Basil Pesto, Olive Aioli *Served with Rosemary Focaccia

Mac n Cheese Bar

Proteins

Shrimp and Smoked Ham

Sauce

Three Cheese

Toppings

Bacon, Green Onions, Garlic Breadcrumbs

Bourbon Barrel Maple Brined Turkey Breast

Served with

Cranberry Sauce, Herbed Brown Gravy Corn Bread

Herb Crusted Beef Tenderloin

Served with

Forest Mushroom and Onion Compote Black Truffle Jus French Rolls

Dry Rubbed Prim Rib

Served with

Roasted Grape Tomato and Garlic Jam Béarnaise Aioli Artisan Rolls

*Minimum guarantee of 25 people required for stations menus.

*Guaranteed number must match anticipated attendance.

*Pricing is based off per person.

*Chef attendant @ \$200 per hour.

*All action stations are based off 60 minutes of service.

*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.

