




Social Menu 2021



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Hors D' Oeuvres

BEEF

CHILLED CRACKED PEPPER BEEF BITES

Tenderloin, horseradish crème sauce

CHILLED TENDERLOIN CROSTINI

Tenderloin, herbed goat cheese, balsamic onion jam

COCKTAIL MEATBALLS

Choice of sweet & sour, bbq, teriyaki, or marinara

ANGUS BEEF SLIDERS

100% angus ground beef, grilled onions, choice of cheese & condiments

PORK

SWEET SAUSAGE AND CHEDDAR CHEESE POPPERS

Fresh ground sausage, cheese and spices, hand rolled and baked

CHEDDAR HERB BISCUITS WITH SLICED COUNTRY HAM

Mini cheddar herb biscuits, country ham, apricot mustard

CANTALOUPE PROSCIUTTO SKEWERS

Fresh cantaloupe, shaved prosciutto

SAUSAGE STUFFED MUSHROOMS

Sausage, breadcrumbs, & savory cheeses

ALMOND BACON CROSTINI

Almond, bacon, Monterey jack, & green onions

BLT BITES

Pita crisp, sundried tomato aioli, bacon, lettuce, & tomato

BBQ PORK SLIDERS


House made pork bbq, soft roll, sweet smoky sauce

ASSORTED MINIATURE QUICHE

Garden vegetable, three cheese, broccoli & cheese, & Lorraine

BBQ CHICKEN BACON BITES

Skewered chicken, bacon, bbq glaze





POULTRY

PECAN CHICKEN STRIPS

Breaded with pecan flour, deep fried, brown sugar crème sauce

MINI CHICKEN AND WAFFLES

Maple infused Belgian waffle, crispy chicken bites, maple syrup

JERK CHICKEN SKEWERS

Jerk seasoned chicken, lime crema sauce

TERIYAKI CHICKEN SKEWERS

Teriyaki seasoned chicken, tonkatsu sauce

GREEK CHICKEN SKEWERS

Greek spiced chicken, whipped feta lemon crème sauce

SEAFOOD

COCONUT SHRIMP

Coconut dusted shrimp, sweet Thai chili sauce

SHRIMP COCKTAIL SHOOTERS

Two chilled tail-on shrimp, key-lime cocktail sauce, lemon in lucite shot glass

CRAB STUFFED MUSHROOMS

Delicate crab, breadcrumbs, creole spices

MINIATURE CRAB CAKES

Crab, breadcrumbs, creole spices, remoulade sauce

CRAB TARTLETS

Philo cup, signature crab filling

SMOKED SALMON ON CUCUMBER ROUNDS*

Herbed cream cheese, fresh dill

RAW OYSTERS ON THE HALF SHELL*

Mignonette sauce

*This product contains raw food. Consuming raw or undercooked seafood may increase your risk of foodborne illness.





VEGETARIAN

SPANAKOPITA

Spinach & feta cheese blend in flaky phyllo crust

VEGETABLE CRUDITE' SHOOTERS

Individual assorted seasonal crudites, ranch in lucite shot glass

WEST SIDE SALAD SHOOTERS

Fresh greens, strawberries, mandarin oranges, walnuts, raspberry vinaigrette dressing, phyllo cup

ORANGE POPPY SALAD SHOOTERS

Fresh greens, smoked gouda, mandarin oranges, pecans, poppy-seed dressing, phyllo cup

CAPRESE SKEWERS

Grape tomato, fresh basil, mozzarella, balsamic reduction

HONEY GOAT CHEESE TARTLET

Phyllo cup, goat cheese, honey, pistachios

MAC AND CHEESE POPPERS

Crispy parmesan breaded, cheesy center

SPINACH STUFFED MUSHROOMS

Spinach, breadcrumbs, & savory cheeses

VEGETARIAN SPRING ROLLS

Sweet & sour sauce

JALAPENO POPPERS

Breaded jalapeno, cotija, cayenne, cream cheese

TOMATO HAND PIE

Roma tomatoes, basil, blended cheeses, Duke's mayo, mini pie crust

FRUIT SKEWERS

Assorted seasonal fruit

BANG-BANG CAULIFLOWER BITES

Baked, panko crust, spicy bang-bang aioli

SPINACH AND ARTICHOKE PASTRY

Spinach, artichoke, parmesan, puff pastry

ROASTED VIDALIA ONION PASTRY

Caramelized onion, mushroom, gruyere, pastry square

JACKFRUIT BBQ SWEET POTATO CRISPS

Vegan slaw





Dips

SPINACH AND ARTICHOKE DIP

Pita chips

CRAB DIP

Crostini

TOMATO AND GARLIC BRUSCHETTA

Crostini

SOUTHWESTERN SPINACH DIP

Tortilla chips

BAKED VIDALIA ONION DIP

Pita chips

BEER CHEESE

Fresh baked pretzel bites

BAKED PECAN PRALINE BRIE

Assorted crackers

HUMMUS TRIO

Classic, roasted red pepper, & beet hummus, pita chips

SOUTHERN CAVIAR

Black beans, corn, salsa, tortilla chips

BAKED CHARLESTON CHEESE DIP

House-made classic pimento cheese, pita chips

Action Stations

MASHED POTATO STATION

Classic mashed potatoes, whipped butter, sour cream, cheddar cheese, chives, crispy bacon

SHRIMP AND GRITS STATION

Tender shrimp, andouille sausage, smoky bacon, Cajun spices, stone ground grits, cheese, chives

PIMENTO CHEESE STATION

Charleston classic, French quarter jalapeno, & Bacon pimento cheeses, pita chips, tortilla chips, crostini, onion frites, & raspberry-chipotle jam





Chef Attended

(50 person minimum)

ROASTED INSIDE ROUND CARVED BEEF

Horseradish sauce, spicy mustard, petite rolls

BEEF TENDER CARVING STATION

Horseradish crème sauce, au jus, petite rolls

BAKED PIT HAM CARVING STATION

Honey glazed ham, tarragon aioli, apricot mustard, petite rolls

ROASTED PORK TENDERLOIN CARVING STATION

Apricot mustard sauce, petite rolls

BBQ PORK SLIDER STATION

Smoked pulled pork, bbq sauce, Hawaiian rolls

CARVED SMOKED TURKEY SLIDER STATION

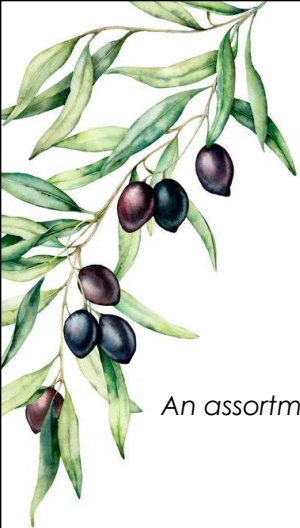
Airline turkey breast, smoked gouda, bacon, granny smith apples, cranberry aioli, Hawaiian rolls

PASTA STATION

Penne & rotini pasta, marinara, alfredo sauce, vegetables, marinated chicken, parmesan cheese

MINI TACO STATION

Choice of two: pork carnitas, brisket, chicken, traditional beef, fish, traditional fixings



Displays and Platters

CHEESE DISPLAY

An assortment of domestic & imported cheeses, garnished with fruit, assorted crackers

FRESH FRUIT DISPLAY

Melon, pineapple, grapes, & seasonal berries

VEGETABLE CRUDITES DISPLAY

Carrots, sweet bell peppers, grape tomatoes, cauliflower, broccoli, cucumber rounds, sugar peas, asparagus, ranch or bleu cheese

CHARCUTERIE DISPLAY

Assortment of cured meats, artisanal cheeses, crostini, breadsticks, & accompaniments

GRILLED & CHILLED VEGETABLE DISPLAY

Array of seasonal grilled vegetables, balsamic drizzle

CHILLED SHRIMP DISPLAY

Tail-on shrimp, key lime cocktail sauce, lemon wedges

MINI CROISSANTS DELI PLATTER

Thinly sliced ham, smoked turkey breast, or roast beef, assorted cheeses, brown mustard & balsamic aioli

MINI CROISSANTS SALAD PLATTER

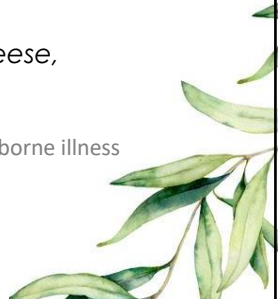
Pimento cheese, chicken or egg salad

ATLANTIC SMOKED SALMON PLATTER*

(20 guest minimum)

Smoked salmon, chopped egg, red onion, capers, whipped dill cream cheese, cucumbers, & crackers

**This product contains raw food. Consuming raw or undercooked seafood may increase your risk of foodborne illness*





Dinner Packages

All packages come with your choice of salad and a dinner roll.

THE PARSLEY PACKAGE

One entrée, one vegetable, and one starch

THE SAGE PACKAGE

Two entrees, one vegetable, and one starch

THE ROSEMARY PACKAGE*

Two entrees, two vegetables, and two starches

** Rosemary Package is available as a buffet only.*

Entrees

BEEF

ROAST MEDALLIONS OF BEEF

Whole roasted beef tender sliced and served with a red wine demi glace

MESQUITE BEEF BRISKET

Dry rubbed tender beef brisket sliced with just the right hint of mesquite smoke, au jus & BBQ sauce

ROAST BEEF WITH AU JUS

Slow roasted eye of round roast carved and served with garlic and thyme au jus

PRIME RIB +

Slow roasted seasoned ribeye finished with a garlic au jus and horseradish sauce

NEW YORK STRIP +

Marinated and grilled





PORK

PECAN ROASTED PORK LOIN

Pork loin roasted with a brown sugar and mustard pecan glaze

HONEY GLAZED HAM

Honey glazed sliced pit-cooked ham

PULLED PORK BBQ

House smoked with our signature bbq sauce

POULTRY

LEMON PEPPER CHICKEN BREAST

Marinated, lightly breaded chicken breast with a zesty lemon pepper breading is pan fried until lightly crisp and golden brown

TUSCAN CHICKEN

Tender chicken breast topped with a blend of artichoke hearts, red peppers, parmesan cheese

CHICKEN PICCATA

Lightly breaded chicken breast with capers and lemon butter sauce

CHICKEN IN WHITE WINE

Breast of chicken sauteed with buttery mushrooms and onions in a delicate cream sauce

GRILLED MARINATED CHICKEN

Citrus and brown sugar marinated breasts grilled to perfection

SAUTEED CHICKEN BREAST WITH SUN DRIED TOMATOES

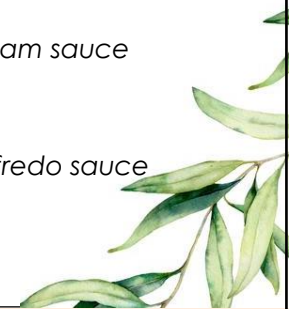
Lightly breaded and pan fried, served with a delicate sauce consisting of sundried tomatoes, artichoke hearts, and white wine sauce

CHAMPAGNE CHICKEN

Lightly breaded filet sautéed and topped with our champagne mushroom cream sauce

SPINACH AND ARTICHOKE STUFFED CHICKEN

Oven baked with a spinach and artichoke heart stuffing and topped with an alfredo sauce





SEAFOOD

SHRIMP AND GRITS

Tender shrimp simmered with Cajun andouille sausage and smoky bacon, served over stone ground grits

**additional starch charge may apply*

BOURBON GLAZED SALMON

Atlantic salmon pan seared & baked with a bourbon glaze and topped with mango salsa

CRAB STUFFED FILET OF FLOUNDER

Delicate white flounder stuffed with crab served with butter and white wine sauce.

BAKED SALMON WITH LEMON DILL CRÈME

Baked Atlantic salmon filet topped with a lemon dill sauce

VEGETARIAN

CHEESE TORTELLINI

Three cheese tortellini pasta served with basil infused alfredo sauce

EGGPLANT PARMESAN

Lightly seasoned & breaded eggplant layered with parmesan and mozzarella cheeses and fresh marinara

CAULIFLOWER STEAK (Vegan)

Grilled and served with our Thai chili sauce

VEGETABLE KABOBS AND BROWN RICE (Vegan)

Marinated and skewered zucchini, grape tomatoes, red onion, mushrooms, and green pepper served over brown rice





STARCHES

*Classic mashed potatoes with gravy * Garlic smashed red potatoes
* Potatoes au gratin * Herb roasted red potatoes * Rice pilaf
* White rice with fresh parsley * Baked macaroni & cheese
* Orzo pasta with roasted red peppers * Quinoa*

VEGETABLES

*Green beans with chopped red peppers * Green bean almandine * Southern style green beans
* Roasted seasonal vegetables * Glazed baby carrots * Grilled asparagus * Buttered corn
* Steamed fresh broccoli * California medley*

SALADS & DRESSINGS

SPRING MIX

Fresh salad greens, grape tomatoes, cucumbers, blended cheese, and croutons

TRADITIONAL CAESAR

Crisp romaine, grape tomatoes, parmesan, croutons

BABY FIELD GREENS

Fresh salad greens, dried cranberries, glazed pecans, crumbled bleu cheese

WEST SIDE SALAD

Fresh salad greens, mandarin oranges, strawberries, & walnuts

~Your choice of two~

*-Italian, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette,
White Balsamic, Red Wine Vinaigrette, Caesar*





Sweet Endings

ASSORTED MINIATURE DESSERTS

Assorted gourmet brownies, macarons, lemon bars, and cream puffs

CHOCOLATE FONDUE

Rich chocolate fondue, strawberries, pretzels, pineapples, marshmallows, & pound cake dippers

S'MORES BAR

Jumbo marshmallows, milk chocolate bars, graham crackers, and skewers for crafting your own s'mores over our open flame trough

DESSERT SHOOTERS


Banana pudding, chocolate mousse, strawberry shortcake

MACARONS

Lemon, raspberry, vanilla, chocolate, pistachio, and coffee

ICE CREAM BAR

Vanilla or chocolate ice cream with chocolate, caramel, and strawberry sauces, chopped peanuts, crushed cookies, candies, whipped cream, and cherries, 25- person minimum



Breakfast and Brunch

ASSORTED PASTRY TRAY

Mini danish, mini muffins, and breakfast breads

BREAKFAST QUICHE

Sausage & red pepper, ham & cheddar, or Lorraine

BAGELS AND LOX DISPLAY*

Smoked salmon, purple onion, chopped egg, tomato, cream cheese, and capers

CHEESE BLINTZ

Filled with ricotta and cream cheese, topped with mixed berry sauce

WAFFLE STATION – CHEF ATTENDED

Belgian waffle, berry, peach, and apple compote, whipped cream, powdered sugar, syrup

OMELET STATION – CHEF ATTENDED

Eggs, sausage, bacon, ham, chorizo, mushrooms, jalapenos, onions, bell peppers, pico de gallo, spinach, cotija, cheddar/jack blend cheese

SHRIMP & GRITS STATION – CHEF OPTIONAL

Tender shrimp, andouille sausage, smoky bacon, Cajun spices, stone ground grits, cheese, chives

CHICKEN AND WAFFLE BAR – CHEF OPTIONAL

Buttermilk fried chicken breasts, full sized waffles, blueberry & maple syrups

BISCUIT BAR

Both sweet potato & southern style biscuits, jams & jellies, pimento cheese, sausage gravy, whipped butter, and honey

YOGURT & PARFAIT BAR

Vanilla yogurt, granola, almonds, and mixed berries

ATLANTIC SMOKED SALMON PLATTER (20 GUEST MINIMUM)*

Smoked salmon, chopped egg, red onion, capers, cream cheese, cucumbers, dill, crackers

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