

A SNAPPY EVENT



CATERING MENU

BREAKFAST & BRUNCH MENU

CONTINENTAL BREAKFAST

\$15 per person

- SEASONAL & FRESH FRUIT
- ASSORTED MUFFINS
- CEREALS
- BAGELS
- CREAM CHEESE
- HOUSE CURED GRAVLAX
- WHIPPED PLUGRA BUTTER
- LOCAL FRUIT PRESERVES
- YOGURT
- GRANOLA
- ORANGE JUICE
- MILK
- OUR SIGNATURE COFFEE

PLATED BREAKFAST ITEMS

Farmer's Market Vegetable Quiche

Farm Fresh Eggs, Local Vegetables, Meats, Cheese, with Fresh Fruit

\$15pp

Bananas Foster French Toast

Fresh Bananas & Caramel, Sausage or Applewood Smoked Bacon

\$16pp

Country Frittata

Farm Fresh Eggs, Local Vegetables, Meats, Cheese, with Fresh Fruit

\$15pp

Eggs Benedict

Toasted English Muffin, Country Ham, Poached Celeste Farm Eggs,

Hollandaise Sauce, Fresh Fruit

\$15pp

Charleston Benedict

Crab Cakes, Fried Green Tomatoes, Poached Celeste Farms Eggs, Choron

Sauce, Fresh Fruit

\$18pp

Monte Cristo

Turkey, Ham, Swiss, Dijon, Strawberry Jam, Fresh Fruit

\$16pp

Shrimp and Grits

Andouille, Onions, Peppers, Tomatoes, White Wine, Creamy Anson Mills Grits

\$18pp

PASSED HORS D'OEUVRES

Bruschettas

(grilled artisan breads)

- Local Heirloom Tomato Basil Salsa, Parmesan
- Beet Cured Smoked Salmon, Boursin
- Pimento Cheese, Tomato, Crispy Bacon
- Curried Wild Mushroom Pate
- Olive Tapenade
- Minted Butterbean Hummus
- Tenderloin, Horseradish Crema

Crudite Shot Glasses

Seasonal Vegetables with Curry Dip, Blue Cheese Dressing, Bagna Cauda or Ranch
\$6pp

Wild Mushroom and Goat Cheese Tart

Truffle arugula
\$7pp

Arancini

Saffron Risotto, Chevre, Asparagus, Romesco Sauce
Wild Mushroom Risotto, Parmesan, Port Reduction, Herbed Risotto, Gorgonzola, Ham, Peas
\$6pp

Stuffed Patty Pan Squash

Goat Cheese, Fresh Herbs, Prosciutto
\$7pp

Serrano Ham Wrapped Grilled Peaches

White Balsamic
\$7pp

Mini Biscuits

(buttermilk or sweet potato)

Pimento Cheese, Country Ham, Chevre and Jam, Apple Butter
\$7pp

Brie and Raspberry Tart

Phylo, Coulis, Toasted Almond
\$6pp

Crab Cakes

Remoulade
\$12pp

Tuna Tataki

Togarashi Seared Tuna, Mint Compressed Cucumber, Ponzu Pipette
\$11pp

Satays

(with dipping sauces)

- Coconut Shrimp
- Tandoori Chicken
- Rosemary Lamb
- Pecan Chicken
- Teriyaki Beef

HORS D'OEUVRES PLATTERS

Seasonal Fruit

\$7pp

Artisan Cheese Board

Five Distinct Cheeses, Crackers, Accompaniments

\$11pp

Beet Cured House Smoked Salmon

Wild Scottish Salmon, Traditional Accoutrements

By the side Mrkt Price

Antipasto

Olives, Pickled Vegetables, Roasted Red Pepper, Marinated Artichokes, Salumi, Cheese

\$10pp

Roasted Garlic Hummus

Crudités and Pita Chips

\$8pp

Biscuit Board

Sweet Potato and Buttermilk Biscuits with assorted jams, butters and pimento cheese

\$9pp

Charcuterie Board

Housemade pickles and condiments, Grilled Bread

\$16pp

(Add Cheese Board \$25pp)

SLIDERS

Beef

Aged Cheddar, Tomato Jam, Horseradish Aioli

\$12pp

Pecan Chicken

Bourbon Honey Mustard

\$10

Roasted Lamb

Tzatziki

\$12

Pulled Pork

Cheerwine BBQ, Brussel Slaw, Tobacco Onions

\$10

DINNER BUFFET ITEMS

PROTEINS

Mkt. Price

Salmon - grilled, pan seared, cedar roasted

Chicken - chevre and almond stuffed, coq a vin, pecan crusted, saltimbocca

Beef - tornados, brisket, flank

Pork - grilled tenderloin, roasted pork loin, braised shoulder

Tofu - baked, grilled

SAUCES

- Buerre Blanc
- Buerre Rouge
- Bordelaise
- Wild Mushroom Demi Glace
- Pouillet Glace
- Chimichurri
- Bourbon Dijon
- Seasonal Fruit Salsas
- Marsala

ACCOMPANIMENTS

\$9pp

- Potato Gratin
- Anson Mills Cheese Grits
- Quinoa Tabouleh
- Carolina Gold Hoppin' John
- Mac n Cheese
- Sweet Potato and Brussel Hash
- Whipped Potatoes
- Grilled Asparagus

\$7pp

- Succotash
- Skin on Smashed Potatoes
- Herb Roasted Potatoes
- Ratatouille
- Seasonal Slow Cooked Greens
- Roasted Broccoli and Cauliflower
- Roasted Brussels

CARVING STATIONS

Grilled Beef Tenderloin with Horseradish Sauce

\$20pp

Sweet Tea Brined Pork Loin

\$16pp

Bison Strip Loin

\$18pp

Roasted Leg of Lamb with Seasonal Chutney

\$18pp

Cedar Plank Salmon

\$17pp

All prices subject to change. Taxes and 20% service charge additional

BUFFET ADDITIONS

Chargrilled Seasonal Vegetable Platter

\$8pp

Local Vegetable Garden Salad

Homemade Dressings: Bleu Cheese, Ranch, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Mustard, Sesame Ginger Vinaigrette

\$8pp

Marinated Kale Salad

Pickled Red Onion, Cherry Tomatoes, Tofu Croutons, Toasted Sesame Vinaigrette

\$9pp

Heirloom Tomato Salad (seasonal)

Local Organic Greens, Aged Balsamic

\$10pp

Fall Salad

Spinach and Kale, Roasted Butternut Squash, Toasted Pumpkin Seeds, Goat Cheese, Sherry Mushroom Vinaigrette

\$9pp

Roasted Root Vegetable Platter

\$10pp

Shrimp and Grits Martinis

Andouille, Onions, Peppers, Tomatoes, White Wine, Creamy Anson Mills Grits

\$12pp

STATION OPTIONS

Hand Rolled Sushi

Tuna, Salmon, Vegetable w/ wasabi, ginger and soy

\$15pp

Lettuce Wraps

Tofu, Lemongrass Chicken, Rice Noodles, Carrots, Daikon, Cucumber, Peppers, Edamame, Peanut Sauce, Sweet Chili Sauce, Nuoc Cham

\$10pp

Baked or Mashed Potato Bar

Cheeses, Sour Cream, Bacon, Chives, Mushrooms, Peas, Broccoli

\$10pp

Mac and Cheese Bar

Bacon, tomato, green onion, peas, roasted mushrooms, roasted red peppers

\$12pp

cont...

BUFFET ADDITIONS CONT...

Pasta Station

(choose two pastas and two sauces)

\$10pp

Pastas

Penne, tortellini, Cavatapi, Orchiotti, Farfalle, Conchiglie

Sauces

Marinara, Alfredo, Pesto, Pesto Cream, Gorgonzola Cream, Putanesca

Vegetables

Spinach, asparagus, peppers, onions, peas, broccoli, mushrooms, squash, zucchini

Meats

(Assorted meats and proteins available at additional market costs)

Grilled Chicken, shrimp, meatballs, Italian Sausage(mild or hot), Basil Marinated Tofu

**Customized Menus are available for any special event.
Plated Dinners are also available. Certain restrictions apply.**

All prices subject to change. Taxes are additional.

