

Buffet-style Dinner

Our buffet packages include a house salad, your choice of two meats and two sides, as well as sweet tea and water.

Silver package starts at \$24.95:

- Chicken Fried Chicken
- Marinated grill chicken
- Meatloaf
- Marinated pork loin
- Fried pork chop with a blueberry chutney

Gold package starts at \$26.95:

- Bourbon glazed salmon
- Beef Medallions with a balsamic glaze drizzle
- Parmesan crusted sea bass (if available)
- Mahi Shrimp & Grits (grits counts as 1 side)
- Pork Ribeye
- Spinach and cheese stuffed chicken breast

Sides:

- Roasted potatoes
- Vegetable medley
- Baked Beans
- Macaroni & cheese
- Goat cheese mashed potatoes
- Fried Okra
- Collard Greens
- Green beans
- Three cheese grits

Specialty Station Dinner

Low country Boil \$20/guest

This seafood dish is a combination of sausage, shrimp, potatoes, and corn for a less formal dining experience

Taco Bar \$15/guest

Choice of two: Chicken, pork, beef, or Mahi fish tacos served with plenty of condiments

Shrimp & Grits Station \$14/guest for full serving \$7 per guest for appetizer serving

Housemade three cheese grits topped with a Cajun shrimp remoulade, fresh tomatoes & scallions

Macaroni & Cheese bar \$14/guest

Elbow macaroni pasta, cheddar & parmesan cheese sauce, jalapenos, grilled chicken, bacon bits, green onions, tomatoes

Backyard BBQ \$16/guest

Choice of two: Pulled pork – Pulled chicken – Ribs – Brisket (add \$4)

Choice of two: Cole slaw – Red slaw – Baked beans – Brunswick stew – Potato salad – Pasta salad – Fried corn – Macaroni & cheese

Slider station \$15/guest

Choice of pulled pork, burgers, or meatloaf sliders with two sides (from Backyard BBQ)

Carving Station (per 50 guests)

Steamship round (Beef) with warm rolls & creamy horseradish - \$350

Pineapple glazed Ham with warm rolls & whole grain mustard - \$250

Hors D'oeuvres

Cold Selections: (per 50 guests)

- Seasonal Crostini - \$150
- Antipasto skewers - \$120
- Prosciutto stuffed Brussel sprouts - \$150
- Smoked salmon canapés - \$150
- Chicken salad pinwheels - \$125
- Deviled Eggs - \$125
- Assorted tea sandwiches (Pimento, Tuna, Egg) - \$125
- Chilled shrimp with cocktail sauce - \$150 (3 pieces per guest)

Hot Selections: (per 50 guests)

- Fried Green Tomatoes - \$150
- Meatballs – Swedish or sweet/sour - \$150
- Filet tips and mushrooms in a balsamic glaze - \$225
- Collard green wontons - \$150
- Mac n cheese bites - \$150
- Goat cheese mashed potato fritters - \$150
- Buffalo chicken dip - \$125
- Spinach dip - \$125

Reception Displays (per 50 guests)

Fresh Fruit Platter – Seasonal fruit with fruit dip- \$125

Crudité Platter – Market fresh vegetables with a homemade ranch dip - \$100

Artisanal Cheese Platter – Local and imported cheese selection with crackers and crostini - \$175