Platters

Imported and Domestic Cheeses with Bistro Crackers, Fresh Seasonal Fruits

Puff Pastry Brie with Fruit Compote and Candied Pecans

Grilled and Roasted Vegetables with Roasted Garlic Chickpea Hummus, Black Eyed Pea Hummus and White Bean-Artichoke Hummus with Pita Crisps

Charcuterie Platter Featuring Andouille Sausage, Aged Salami, Mortadella, Sopresatta, Duck Confit, Cornichons and Assorted Mustards

Mini Sliders on Brioche Buns Featuring Southern Chicken Salad, Balsamic Marinated Portobello Mushroom with Basil Pesto, or Pulled Pork with Coleslaw and Barbeque Sauce

Hors D’oeuvres

Pancetta Wrapped Gulf Shrimp with Red Curry Aioli

Boiled and Pickled Gulf Shrimp with Cocktail or Remoulade Sauce

Fried Gulf Oysters Wrapped in Applewood Smoked Bacon

Tuna Tartare Sushi Grade Tuna, Grapefruit, Sweet Soy and Avocado on Crispy Wonton Apricot, Brie and Pecan Tartlets

Prosciutto Wrapped Medjool Dates Stuffed with Mango Chutney

Goat Cheese and Caramelized Onion Tartlets

Jumbo Lump Crab Cakes with Roasted Jalapeño Remoulade

Prosciutto Wrapped Asparagus with Aged Balsamic

Caprese Skewers with Marinated Mozzarella, Cherry Tomato and Fresh Basil

Chicken Satay Skewers

Sliced Beef Tenderloin Seared Medium Rare and Served on Croute with Shallot Marmalade

Duck Confit Crepes with Port Wine Cherries, Spinach and Goat Cheese
Salads

Caprese Salad with Fresh Tomatoes, Balsamic Vinaigrette, Mozzarella and Basil
Classic Caesar Salad with Shaved Parmigianino, Focaccia Croutons and Roma Tomatoes
Mixed Green Salad with Balsamic Vinaigrette, Cherry Tomatoes, Sliced Cucumber and Diced Radishes

Entrée Items

Grouper Almandine with Meyer Lemon Brown Butter Sauce
New Orleans Style Barbeque Shrimp with Anson Mills Grits
Citrus Glazed Wild Salmon with Beurre Blanc
Sliced Beef Tenderloin with Red Wine Demi Glace
Blackened Chicken with Penne, Artichoke Hearts and Alfredo Sauce
Eggplant Parmesan
Pasta Bolognese with Ziti

Vegetables

Seasoned French beans
Garlic Sautéed Broccoli and Cauliflower
Ratatouille Vegetables
Sweet Corn Mache Choux
Sautéed Sugar Snap Peas
Honey Glazed Carrots
**Starch**
Roasted Garlic mashed potatoes  
Carolina Gold Wild Rice  
Herb Roasted New Potatoes  
Stone Ground Grits  
Horseradish Dauphinoise Potatoes  
Pesto Orzo Pasta  
Aged Cheddar Macaroni and Cheese

**Carving Station**
Beef Tenderloin  
Honey Glazed Ham  
Prime Rib  
Turkey Breast

**Children’s Meals**
Chicken Fingers, Fries and Fresh Fruit

**Beverage Packages Available**