

275 GARDNERS CIRCLE JOHNS ISLAND, SC 29455
HEGESRESTAURANTSC.COM

Weddings

C
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G

Rehearsals

Retirements

Birthdays



M
E
N
U

Anniversaries

Cocktail Parties

Business Functions

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BORDEAUX ROOM

This cozy, curtain framed room is our most commonly utilized space for indoor parties and events. The room can accommodate up to 55 guests for a seated dinner and up to 100 for a standing cocktail party or buffet. The room has nearby access to an outdoor space that often hosts a mini bar specialized for your event alongside an appetizer buffet, where guests can mingle before being seated inside.



BAR AREA

Warm and inviting, the bar at Hege's is excellent for hosting before or after dinner cocktail parties with passed hors d'oeuvres or an appetizer buffet.



RHONE ROOM

Adjoining the Bordeaux Room, the Rhone Room is our most intimate dining area. Separated by curtains from the other dining spaces, it serves as the ideal space for small gatherings of 20 or less, such as anniversaries, birthdays, business meetings, and intimate rehearsal dinners. The room has an exit door that leads to an outdoor area that can be fitted for buffets or a personal bar area for your private event.



BURGUNDY ROOM

Mostly reserved for corporate buyouts or other large events, our Burgundy Room is the formal dining area and heart of our restaurant. Open to the kitchen and central to the restaurant, the Burgundy Room offers polish and sophistication for your most special of occasions. With a maximum seating capacity for 70 seated guests, it is adjoined to the bar area and makes for an exceptional transition from cocktails and hors d'oeuvres leading to a formal plated dinner.



Courtyard Dining

Warm months spent in the courtyard are sure to make for memorable experiences. Offering the most versatile space, our outdoor dining area can be utilized for nearly any event you can imagine. We can arrange for tent rentals to accommodate very large parties. Dine by candlelight and listen to the quiet oceanside sounds only the low country can offer.





Customized Bar

All parties have the option of adding a customized bar. Help create a memorable experience for your guests by serving a signature cocktail, or peruse our wine menu and pick the perfect pairings.

Our wine menu can be located on our website: hegesrestaurantsc.com



H E G E ' S S T A N D A R D B U F F E T

\$72 per person

Includes a Selection of:

6 Canapes and Hors D'oeuvres, displayed or passed
Optional Display Platters Additional \$14 per person (page 7)
1 Carving Station (page 7)
2 Entrees (page 9) 3 Sides (page 8)
Optional Dessert additional \$8 per person (page 8)

HORS D'OEUVRES

1. **PETITE CRABCAKES** red pepper coulis or remoulade sauce
2. **GRILLED CHICKEN SATAYS** thai peanut dipping sauce
3. **ASSORTED MINI GRILLED CHEESE SANDWICHES** choose from:
 - A) shrimp, brie and basil
 - B) pimento cheese and bacon
 - C) braised beef and boursin cheese
4. **FILO CUPS** wild mushroom, goat cheese, red onion jam
5. **SPANIKOPITA** wilted spinach, feta, port wine reduction
6. **TUNA TARTAR SPOONS** sesame, soy, chives, wasabi aioli
7. **CRISPY ASIAN SPRING ROLLS** pork, crab, shrimp, Napa cabbage and carrots with sweet chili dipping sauce
8. **BRAISED SHORT RIB CROSTINI** gorgonzola cheese and Saba drizzle
9. **SAUSAGE and CHEESE STUFFED MUSHROOMS** sage and gruyere
10. **BBQ SHRIMP SKEWERS** Alabama white sauce

11. **PETITE QUICHE LORRAINE** applewood bacon lardons and gruyere
12. **GOUGERES** herbed goat cheese
13. **ENDIVE TIPS** shrimp, cilantro, avocado, lime and red onion salad
14. **PETITE TARTS OF ROASTED CORN** red pepper chili aioli
15. **ASIAN SUMMER ROLLS** in bibb lettuce with carrots, red cabbage, shitakes, cilantro and rice noodles with a sweet soy dipping sauce
16. **SESAME SEARED TUNA** over coriander rice cake with seaweed salad, sweet chili, and wasabi aioli
17. **CHICKEN FAJITA WRAPS** grilled chicken, roasted bell peppers, caramelized onions, and chipotle aioli
18. **ANTIPASTO SKEWERS** prosciutto, tomatoes, mozzarella, olives, roasted red peppers, and balsamic reduction
19. **EGGPLANT TAPENADE** tomato, zucchini, herbed croutons, and shaved parmesan
20. **CRISPY DUCK CONFIT WONTONS** orange marmalade dipping sauce
21. **POACHED SHRIMP** cocktail sauce
22. **MARINATED MELON** crispy prosciutto, mint, honey, Saba drizzle
23. **BACON WRAPPED SCALLOPS**

DISPLAY PLATTERS

OYSTER and SHELLFISH RAW BAR

BLUE POINT OYSTERS ON THE HALF SHELL,
JUMBO SHRIMP COCKTAIL, CALAMARI SALAD,
MIGNONETTE,
and COCKTAIL SAUCES

SMOKED SALMON DISPLAY

CAPERS, RED ONIONS, EGG WHITES, EGG YOLKS,
PUMPERNICKEL TOAST POINTS, DIJONAISE, and
HONEY SCALLION CREAM CHEESE

COLD WATER LOBSTER TAIL

HEIRLOOM TOMATOES, AVOCADO, HARD
BOILED EGGS, FRESH BASIL, MUSTARD
VINAIGRETTE,
SLICED WHITE BREAD, AND BACON MAYONNAISE

CHARCUTERIE

A VARIETY OF DELICIOUS CURED MEATS AND
CHEESES FROM AROUND the WORLD, HOUSE
MADE PICKLES, SEASONAL ACCOMPANIMENTS ,
FRESH BAGUETTE



CHEF ATTENDED CARVING STATIONS

CARVING STATION OPTIONS
(ALL CARVING STATIONS TO
INCLUDE SOFT ROLLS and
HOUSEMADE CORNBREAD)

Filet Mignon

with horseradish sauce
and red wine jus

Prime Rib

with horseradish sauce
and red wine jus

Herb Roasted Leg of Lamb

with rosemary thyme jus
and mint gremolata

ENTREE BUFFET OPTIONS

1. **CRABMEAT STUFFED FLOUNDER**
with tomato butter
2. **BLACKENED MAHI-MAHI**
with au poivre sauce
3. **BROILED LOBSTER TAIL**
with shrimp and lemon
thyme beurre blanc
4. **SEAFOOD PAELLA** with PEI
mussels, clams, shrimp,
calamari, chicken, spicy
andouille sausage with saffron
broth
5. **BRAISED SHORT RIBS** with wild
mushroom braising jus
6. **CHICKEN COQ AU VIN** with pearl
onions and mushrooms
7. **CHICKEN SALTIMBOCCA** with
Virginia ham and gruyere cheese
8. **BEEF & PORK BOLOGNESE**
bowtie pasta and garlic bread
9. **ROASTED DUCK A L'ORANGE**
Sauce bigarade

BUFFET SIDE ITEMS (PICK 3)

GARLIC WHIPPED POTATOES
POTATOES ANNA
ROASTED RED POTATOES
ROASTED BRUSSELS SPROUTS
RICE PILAF
CALIFORNIA VEGETABLE MEDLEY
GREEN BEAN ALMONDINE
GRILLED ASPARAGUS
ROASTED ROOT VEGETABLES
RATATOUILLE
WHITE BEAN CASSOULET
CREAMED SPINACH
CREAMY POLENTA

DESSERT

Key Lime Pie

raspberry coulis, creme anglaise, fresh berries

Profiteroles

pecan praline ice cream and chocolate sauce

Bread Pudding

rum sauce and vanilla ice cream

Chocolate Terrine

raspberry coulis, creme anglaise, fresh berries





LOW COUNTRY BUFFET

\$64 per person

Includes a Selection of:

6 Lowcountry Hors D'oeuvres,
displayed or passed

3 Lowcountry Entrees

3 Lowcountry Sides

Optional Dessert additional \$8 per
person

LOWCOUNTRY HORS D'OEUVRES

1. PICKLED SHRIMP fennel, red onions,
peppers, and roasted garlic aioli
on toast
2. HOUSE MADE PIMENTO CHEESE
bacon jam on soft rolls
3. TRADITIONAL DEVEILED EGGS
pickled relish, spicy paprika
4. BBQ SHRIMP SKEWER Alabama
white sauce
5. POPCORN SHRIMP Carolina gold bbq
sauce
6. SOUTHERN SACK SAUSAGE
STUFFED MUSHROOMS pickled
jalapeno,
cheese, bread crumbs
7. HUSH PUPPIES with accoutrements
8. BETTY HEGE'S OYSTER
CASSEROLE
9. FRIED PICKLES buttermilk ranch
10. FRIED OKRA spicy southern aioli

ENTREES

*NC Sunburst Farms Rainbow
Trout basted with pecan butter*

*Blackened Mahi Mahi with au
poivre sauce*

*Lowcountry Boil with sausage,
shrimp, corn on the cob, red
potatoes, and Old Bay*

*Southern Shellfish and Chicken
Pan Roast*

*PEI mussels, clams, shrimp,
calamari, chicken, andouille*

*Braised Beef Brisket with
southern stewed tomatoes*

*BBQ Chicken grilled and glazed
with house-made BBQ*

*Shrimp and Grits with sauteed
shrimp, Geechie Boy grits,
Tasso ham gravy*

BBQ Baby Back Ribs

Peach BBQ Glazed Pork Chops

*Pulled Pork BBQ
assortment of house sauces*



LOW COUNTRY BUFFET

SIDES- CHOOSE 3

GREEN BEAN CASSEROLE
DIRTY RICE
CORN PUDDING
HOPPIN' JOHN
STEWED OKRA & TOMATOES
COLESLAW
COLLARD GREENS

MAC & CHEESE
CHEESY GRITS
SQUASH CASSEROLE
BAKED SEA ISLAND RED PEAS
ROASTED RED POTATOES
TOMATO & CUCUMBER SALAD
GRILLED CORN ON THE COB

DESSERTS

KEY LIME PIE
BOURBON PECAN PIE
BANANA PUDDING
PEACH COBBLER

Plated Dinners

\$72.00 PER PERSON

HOSTED IN THE RHONE ROOM OR THE BORDEAUX ROOM
(RENTAL FEE MAY APPLY)

OPTIONAL APPETIZER COURSE AVAILABLE FOR \$18.00 PER
PERSON BASED ON MENU,
SEASONABILITY AND CHEF/CLIENT SELECTIONS WILL APPLY

APPETIZERS

Charleston She Crab Soup
Soup Du Jour
Betty Hege's House Salad
Traditional Caesar Salad
Iceberg Wedge Salad
Crabcakes

ENTRÉES

Bacon Wrapped Filet Mignon
bleu cheese and red wine jus
**Herb Roasted Australian Rack of
Lamb**
rosemary thyme jus
Braised Veal Osso Bucco
braising jus
Shellfish Pan Roast
lobster, clams, mussels, shrimp,
linguini
Pan Seared Local Grouper
lemon thyme beurre blanc
Grilled Seabass
thai coconut cream sauce
Roasted Duck Breast A L'Orange
sauce bigarade

SHARING SIDES

Garlic Whipped Potatoes
Potatoes Anna
Grilled Asparagus with Hollandaise
Glazed Carrots
Roasted Red Potatoes
Haricot Verts
Creamed Spinach
Roasted Root Vegetables



DESSERT

Seasonal Bread Pudding
Key Lime Pie
Chocolate Terrine
Profiteroles

Christmas in New York

LIVE ACTION STATIONS

New York Deli Station

House Cured Salami

Smoked Salmon and Sablefish
served with pumpernickel and mini
bagels

Chopped Chicken Liver, egg salad,
toasts points, house cured pickles,
capers, onions, cream cheese

Mini Stuffed Cabbage in a sweet
tomato sauce

NY Steakhouse

Sliced New York Strip with
béarnaise and red wine jus
whole steamed lobsters with
garlic butter
creamed spinach and garlic
mashed potatoes

Oyster Bar

oysters on the half
shrimp scampi



Peking Duck

with fried rice, hoisin, crepes

Ham Station

Sliced to order with Parker
house rolls and mashed sweet
potatoes with honey

Little Italy

Chicken Scarpiela with Italian
sausage or Chicken
Saltimbocca

Seafood Pan Roast with
shrimp, clams, mussels,
calamari in a vodka cream
sauce

Broccoli raab with garlic,
polenta

Dessert Station



Hot apple cobbler
 Christmas tree with profiteroles
 and pastry cream
 served with pulled sujan and
 almonds
 Warm chocolate sauce
 Christmas cookies
 Fresh berries and whipped cream
 Cheesecake

Theme Details

upscale drink specials
 one person on each station
 balloons

NY posters: Empire State Building, Yankee Stadium, Rockefeller Plaza, World
 Trade Center, taxi cabs, Brooklyn Bridge
 Yankee hats for all servers and kitchen staff

Party Menu Pricing (Sample)

70 GUESTS X \$100 PER PERSON	\$7,000.00
CONSUMPTION BAR ESTIMATE	\$2800.00
FACILITATION FEE	\$1000.00
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SUBTOTAL	\$10,800.00
TAX ESTIMATE	\$1120.00
GRATUITY	\$2000.00
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GRAND TOTAL	\$13,920.00