



CUSTOM CATERING FOR ANY OCCASION

Our award-winning culinary team will work one-on-one to create a menu for any occasion. We use only the freshest local & seasonal ingredients. We will gladly alter any selections to suit your needs.

Plated Wedding Package

Displayed Hors d'oeuvres

Seasonal Fresh Fruit Display: Honey Whipped Mascarpone

Antipasto Display: Roasted and Pickled Vegetables, Olives, Cheeses, Cured Meats, Freshly Baked Bread, Infused Oil, Balsamic Vinegar

Butlered Hors d'oeuvres

Choice of Four (4):

Carolina- Style Pulled Pork Slider, Cole Slaw

Roasted Beet & Blue Cheese Spoon, Pecans, Sherry Vinaigrette

Crab Salad Tartlet, Mustard Cream, Fresh Herbs

Bacon Wrapped Scallop, Peach BBQ

Chilled Shrimp, Ginger Chili Dipping Sauce OR Sweet Corn Mayo

Mini Crab Cake, Tartar Sauce

Prosciutto & Cheese Pastry

Shrimp Ceviche, Wonton Crisp

Steak & Blue Cheese Crostini, Caramelized Onion Aioli

Fresh Goat Cheese Crostini, Fig Jam

Classic Deviled Egg

Lobster & Bacon Deviled Egg

Whole Grain Mustard & Truffle Deviled Egg

Tomato, Mozzarella and Basil Skewer, Balsamic Reduction

Shrimp & Chorizo Pincho, Cornbread Crouton, Chili Butter

Tuna Tartare Spoon

Baked Polenta, Wild Mushroom and Gorgonzola Ragout

Loaded Baby Baked Potato, Melted Cheese, Sour Cream, Bacon, Scallions

Curry Chicken Salad Tartlet, Pecans, Celery

Lobster Salad, Honey Garlic Aioli, Old Bay Corn Cake

Entrée Selections

Choice of starter: Homemade Seasonal Soup (take away Baby Greek) or Local Farm Salad

Plus: Seasonal Veg & Chef's Starch, Fresh Baked Bread with Sweet Cream Butter

Choose Up to Three (3):

116 | **Herb Roasted Chicken Breast,** Lemon Butter Sauce

120 | **8oz Filet Mignon,** Diane Butter

120 | **Pan Roasted Salmon,** Dill Cream Sauce

136 | **Jumbo Lump Crab Cake & Filet Mignon ,** Mustard Demi-Glace

130 | **Seasonal White Fish,** Topped with Butter Poached Shrimp & Lemon Butter Sauce

136 | **6oz Filet Mignon & 4oz Lobster Tail,** Diane Butter

111 | **Vegetarian Pasta Primavera,** Parmesan Cheese

124 | **Jumbo Lump Crab Cakes,** Cole Slaw, Tartar Sauce

120 | **Blackened Seasonal White Fish,** Roasted Corn & Tomatillo Relish

116 | **Roasted Pork Loin,** Whole Grain Mustard Cream