

DESIGN A DINNER BUFFET

*Choose One Soup, Two Salads, Three Entrées, Two Sides and Two Desserts
Includes Rolls, Freshly Brewed Iced Tea and Coffee*

Minimum 25 Guests

\$56

Soups

Chicken Tortilla Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Mushroom Soup with Parmesan
Spiced Butternut Squash and Apple Cider Bisque
Charleston Crab Soup



Salads

Organic Field Greens with Cucumber, Feta, Red Onion, and Dark Balsamic Vinaigrette
Spinach with Bleu Cheese, Toasted Walnuts, and Apple Vinaigrette
Classic Caesar Salad with Rustic Croutons
New Potato Salad with Olive Oil, Oregano, and Capers
Bowtie Pasta Salad
House Cole Slaw

Sides

Roasted Vegetable Medley with Garlic and Rosemary
Haricots Verts Amandine
Wild Rice Pilaf Forestière
Sour Cream and Chive Mashed Yukon Gold Potatoes
Roasted Baby Red Potatoes
Smoked Cheddar Stone Ground Grits

Desserts

Seasonal Cheesecake
Double Chocolate Layer Cake
Strawberry Frangipane Tart with Chantilly Cream
Banana Bread Pudding with Whiskey Caramel Sauce
Warm Seasonal Cobbler with Crème Anglaise
Toasted Almond Apple Tart

*All food and beverage prices are subject to 20% service charge and 6.75% sales tax
Prices are subject to change without notice*

Design a Dinner Buffet Entrées

Maple Glazed Pork Loin
Sweet Potato Hash, Brown Sugar Bourbon Sauce

Skillet Seared Chicken Breast
Artichoke, Mushroom and Asparagus Fricassee

Herb Grilled Breast of Chicken
Wild Mushroom Marsala Jus and Fresh Parsley

Cumin Roasted Chicken
Ancho Chile Cream Sauce, Roasted Corn and Black Bean Salsa

Slow Roasted Fennel Rubbed Pork Loin
Caraway Braised Red Cabbage, Apple Cider Jus

Rigatoni Carbonara
Grilled Chicken, Sweet Italian Sausage, Broccoli, Parmesan

Citrus Grilled Salmon
Whole Grain Mustard Sauce, Sautéed Garlic Spinach

Seared Filet of Salmon
Dill Vin Blanc, Cucumber Tomato Relish

Ginger Soy Glazed Salmon
Stir Fried Bok Choy, Lemongrass Shiitake Mushroom Broth

Slow Braised Boneless Beef Short Ribs
Pearl Onions, Rosemary, Sauce Chasseur

Gemelli Pasta Primavera
Roasted Tomato Provencale Sauce, Julienne of Market Vegetables

Grilled Coastal Carolina Mahi Mahi
Spicy Napa Cabbage Snap Pea Slaw, Pineapple Buerre Blanc

Beef Bourguignonne
Braised Sirloin, Baby Portobello, Caramelized Onions, Bacon

Three Cheese Ravioli
Zucchini and Yellow Squash, Roasted Red Pepper and Basil White Wine Sauce

Saffron Sunflower Seed Risotto
Fresh Tomato, Italian Parsley, Reggiano Parmesan, Green Peas

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