

PLATED DINNERS

Your entrée includes Choice of Soup or Salad, Entrée, Seasonal Vegetables, Dessert, Rolls, Freshly Brewed Ice Tea and Coffee

Soups

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



Salads

Baby Spinach, Aged Spanish Goat Cheese,
Toasted Marcona Almonds, Honey Poppy Seed Vinaigrette
Baby Iceberg Wedge, Roasted Tomatoes, Pickled Red Onions,
Smoked Bacon, Maytag Blue Cheese Dressing
Field Greens Salad, Cucumbers, Grape Tomatoes,
Carrot Curls, White Balsamic Vinaigrette
Crisp Romaine and Arugula, Roma Tomatoes, Artichoke Hearts,
Feta Cheese, Oregano Dressing
Artisanal Baby Lettuces, Toasted Walnuts, Poached Pears, Crumbled Blue Cheese,
Champagne Vinaigrette

Desserts

Peach Streusel Tart with Ginger Ice Cream
Fresh Vine Ripened Berries, Grand Marnier Sabayon, Sable Cookie
Individual Carrot Cake, Cream Cheese Anglaise, Toffee Crunch
Madagascar Vanilla Bean Crème Brûlée, Macerated Berries
Toasted Almond Apple Tart, Oatmeal Crumble, Cider Caramel Sauce
Dark Chocolate Cheese Cake, Raspberry Coulis
Caramelized Banana Bread Pudding, Rum Caramel Sauce

Patisserie Display +\$5

Chef designed Dessert Station to include

Raspberry Almond Tart, Chocolate Ganache Blackberry Tart
White Chocolate Rosemary Biscotti, Strawberry Vanilla Macaroons
Mascarpone Tartlets with Rum Poached Apricot, Espresso Cheesecake Squares

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

Plated Dinner Entrées

Pan Seared Filet of Angus Beef
Caramelized Sweet Potato Hash, Grilled Onion and Tomato Salad, BBQ Veal Jus \$55

Grilled Angus Strip Medallions
Yukon Potato Confit, Braised Carrots, Cabernet Veal Reduction \$54

Grilled Hibachi Spiced Filet of Beef
Goat Cheese & Scallion Mashed Potatoes, Roasted Asparagus, Shiitake Soy Reduction \$55

Grilled Carolina Mahi Mahi
Plantation Rice, Farmers Market Vegetable Fricasee, Lemon Thyme Vin Blanc \$46

Pan Roasted Natural Chicken
Sautéed Arugula and Butternut Squash, Saffron Herb Risotto, Wildflower Honey Jus \$44

Slow Roasted Ashley Farms Organic Chicken Breast
Southern Greens, Sweet Potato Wild Rice Royale, Grain Mustard & Tarragon Veloute \$45

Grilled Scottish Salmon
Anson Mills Stone Ground Grits, Baby Bok Choy, Caramelized Pineapple Salsa \$46

Cumin Roasted Gulf Corvina
Brown Rice and Whole Grain Pilaf, Petite Ratatouille, Tapenade Vinaigrette \$47

Grilled Beef Tenderloin and Lump Crab Cake
Potato Leek Hash, Smoked Paprika Remoulade, Dijon Steak Sauce \$65

Roasted Chicken Breast and Grilled Shrimp
Goat Cheese Stone Ground Grits, Southern Greens, Field Pea Salsa, Roasted Garlic Jus \$56

Pan Seared Filet of Beef and Grilled Salmon
Horseradish Mashed Potatoes, Merlot Buerre Rouge \$60

Slow Roasted Sirloin Medallions and Seared NC Grouper
Sweet Onion Potato Gratin, Root Vegetable Ragout, Balsamic Cipolline Onion Jus \$59

Wild Mushroom Risotto
Braised Baby Root Vegetables, Sautéed Spinach, Roasted Garlic, Cauliflower Cream, Parsley Juice \$44

Mixed Vegetable Strudel
Roasted Carrot Puree, Crispy Parsnips \$42

Stuffed Zucchini Gratin
Fire Roasted Pepper Sauce, Tomato Basil Risotto, Fresh Parmesan \$40

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