

Our menu reads more like a restaurant menu than a typical “catering” menu. Below is a representation of the types of food that we may suggest for buffet style brunches or lunches. Colored menu items indicate our most requested “signature” dishes

| savory |

SHRIMP + SCALLOP CREPES | shrimp and bay scallops with gouda cheese, topped with in a **lobster cream sauce**

CHICKEN + ASPARAGUS CREPES | chicken, asparagus, fontina cheese with sherry and mushroom cream, topped with shredded swiss cheese

GRILLED BEEF TENDERLOIN | cabernet red wine reduction, hand carved

GRILLED BISTRO STEAK | 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, grilled and hand carved, served with peppercorn cream sauce

FRESH SPINACH + TOMATO FRITTATA | served warm or great at room temperature

SMOKED SALMON PLATTER (BAGELS AND LOX) | assorted mini bagels with cream cheese, smoked salmon, red onion and capers

GRILLADES + GRITS | beef medallions slow cooked with onions and peppers in a dark and savory gravy, served over creamy cheddar cheese grits

CHICKEN ROBAN | sliced boneless chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

SHRIMP ROBAN | plump Florida pink shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

LEMON PESTO BOWTIE PASTA SALAD | with diced tomatoes and fresh baby spinach, tossed in tangy lemon pesto dressing (vegetarian, served cold)

“CHARLESTON STYLE” SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served over **creamy cheddar cheese grits** (as good as you’ll find outside of Charleston – our signature dish!)

SCRAMBLED EGG + HASH BROWN CASSEROLE a hearty mixture of hash browns and eggs, cooked into a tasty casserole and topped with Cheddar cheese

BACON + BREAKFAST SAUSAGE LINKS

BLACKENED CHICKEN CAESAR SALAD | romaine tossed in creamy caesar dressing, homemade croutons, shaved parmesan cheese and a squeeze of fresh lemon, with sliced cajun blackened chicken breast

JUMBO LUMP CRAB CAKES | pan sautéed with Creole remoulade

| sweet |

CREAM CHEESE STUFFED FRENCH TOAST | our signature brunch dish! topped with seasonal berry coulis

FRESH SEASONAL FRUIT DISPLAY

MUFFIN + PASTRY DISPLAY | beautiful display of assorted muffins and pastries

BANANAS FOSTER BREAD PUDDING | with a flambéed caramel sauce

| action stations |

SOUTHERN GRITS BAR | for the Southerners and the adventurous! As we say, “grits are the new mashed potatoes.” A station attended by servers, dishing up creamy Southern-style white cheddar cheese grits glass, to be topped with **“CHARLESTON STYLE” SHRIMP** with smoked sausage, onions and peppers in a white-wine cream sauce

OMELETS TO ORDER | a chef attended station with made-to-order omelets Including popular ingredients like cheddar and Monterrey jack cheeses, onions, peppers, mushrooms and fresh diced tomatoes

BREAD PUDDING FLAMBÉ | we begin with homemade southern style bread pudding and our dessert bar chef tops it with flambéed bourbon sauce or warm white chocolate sauce

“CREATE YOUR OWN BLOODY MARY” BAR | a mixologist attended station with made-to-order bloody mary cocktails With all of the fun and interesting accoutrements, including popular ingredients like a variety of hot sauces, lemons, limes, olives and celery as well as the fun and fabulous such as pickled okra and asparagus, dill pickles, smoked bacon, custom stuffed olives or boiled spicy shrimp

BANANAS FOSTER FLAMBÉ STATION | a chef attended station with flair! This dish originated in New Orleans and we make it great. A station chef will dazzle your guests with a flaming pan of Bananas Foster, served over traditional vanilla ice cream

CRÈME BRULEE STATION | selection of crème brulee flavors, finished by a chef who “caramelizes to order” with a hand held chef’s torch

DONUT HOLE FLAMBÉ | We begin with chocolate and traditional glazed donut holes and our dessert bar chef tosses them in a pan with a flambéed sauce of rum, vanilla vodka and brandy – THEN places over vanilla or coffee flavored ice cream

| side dishes |

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

SHREDDED SHORT RIB MAC-N-CHEESE | cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago

WHITE CHEDDAR CHEESE GRITS | creamy southern style

YUKON GOLD MASHED POTATOES | skin-on; mashed with butter, cream and salt (v)

HERB ROASTED POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (v)

SWEET POTATO AND BUTTERNUT SQUASH MASH | savory rustic style (v)

BAKED SWEET POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (v)

CAULIFLOWER MASH | mashed with butter, cream and salt (v)

ARROZ CONGRÍ | Cuban style rice cooked with black beans and house-made sofrito oil

SAFFRON BASMATI RICE | with almonds, peas, and crispy garlic (vg)

WILD + BROWN RICE BLEND | steamed with aromatics (vg)

TASSO MACQUE CHOUX | Cajun roasted corn, tasso ham, diced tomatoes

CHARRED SUMMER SQUASH | zucchini, squash, butter and thyme (v)

SAUTÉED GREEN BEANS | seasoned simply with Kosher salt and fresh ground black pepper (v)

SOUTHERN STYLE GREEN BEANS | sautéed in butter with bacon

HARISSA ROASTED CARROTS | roasted carrots, harissa (v)

GRILLED ASPARAGUS | seasoned simply with Kosher salt and fresh ground black pepper (v)

ROASTED BROCCOLINI | seasoned simply with Kosher salt and fresh ground black pepper (v)

CARAMELIZED BRUSSELS SPROUTS | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

BRAISED COLLARD GREENS | ham hocks, cider vinegar

CREAMED SPINACH | steakhouse style, topped with bread crumbs (v)

SAUTÉED SEASONAL VEGETABLES | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

SLOW ROASTED ROOT VEGETABLES | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper (vg)

| salads |

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

STEAKHOUSE SALAD | lettuce, tomatoes, red onion, crispy bacon, gorgonzola crumbles, red wine vinaigrette

YBOR SALAD | Iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette

SOUTHERN GARDEN SALAD | romaine lettuce, grape tomatoes, croutons, crispy bacon, vidalia onion vinaigrette

THE ORLEANS SALAD | chopped greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (v)

TRADITIONAL CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

KEY LIME CAESAR SALAD | romaine, homemade croutons, cotija cheese, house made key lime Caesar dressing (v)

BAJA CITRUS SALAD | chopped artisan greens, romaine, fire charred corn and grape tomatoes, cotija cheese, crispy tortilla strips, fresh garlic lime vinaigrette (v)

GREEK SALAD | romaine, tomatoes, pepperoncinis, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v)

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

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