



~ Fish Fry ~

Fried Mullet Fillet
Ketchup, Lemons, Cocktail and Tartar Sauces

Hushpuppies

Tempura Battered Onion Rings

Gazpachee or Coleslaw

Oven Roasted Baked Beans

Garlic Cheese Grits

Key Lime and Chocolate Pecan Pie with Bourbon Whipped Cream

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar, and Fresh Mint

Coffee with Cream, Sugars, and Chantilly

\$20.00 Per Person, Plus Tax and Service

~Menu Suggestion~

Upgrade Mullet to Another Fish (Market Price)

Classic Chicken Tenders Add \$4.00 Per Person

Fried Oysters Add \$7.50 Per Person

Fried Blue Crab Claws Add \$8.00 Per Person



~Perfect Picnic~

Grilled Garlic Chicken
Basil Mayonnaise and Spicy Peach Chutney

Pork Ham
Red and Clear Carolina Sauces with Barbecue Apple Butter

Potato Salad with Dill Sour Cream

Vidalia Onion, Heirloom Tomato, and Green Bean Salad
Marinated in a Pecan Vinaigrette

Crunchy Cole Slaw

Deviled Eggs with Bacon and Green Onions

Sliced Melons and Berries with Brandy Cream Cheese

Sweet Potato Biscuits and Corn Muffins with Country Butter

Strawberry Shortcake

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Fresh Mint
Coffee with Cream, Sugars and Chantilly

\$21.00 Per Person Plus Tax and Service



~ Mexican Fiesta ~

Chicken Fajitas with Peppers and Onions

Spicy Pork, Manchego and Spinach Empanadas with Green Chilli Chutney

Seasoned Kobe Beef

Flour Tortillas and Taco Shells

Sour Cream, Tomatoes, Salsa, Lettuce, Onions, Black Olives and Shredded Cheese

Shrimp and Blue Crab Quesadillas with Guacamole

Black Beans and Rice

Southwestern Cheesecake

Salsa Bar

Giant Colored Corn Chips

Fresh Crisp Vegetables with Marinated Mushrooms

Buttermilk Herb and Roasted Red Pepper Dips

Seasonal Melons and Berries with Ginger Mint and Crème Fraiche

Tiny Flan and Mexican Wedding Cookies

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Fresh Mint

Coffee with Cream, Sugars and Chantilly

\$22.00 Per Person Plus Tax and Service



~A Bayou Barbecue Buffet~

~On Arrival~

Cheddar Cheese Ring with Strawberry Jam and Crackers
Cheese Straws with Salted and Roasted Pecans

~Buffet~

Fresh Barbecue Ham with Barbecue Apple Butter, Red and Clear Carolina Sauces

Smoked Garlic Chicken with Spicy Peach Chutney

Rolls, Sweet Potato and Cheese Biscuits with Country Butter

Red - Green Coleslaw

Classic Potato Salad with Dill Sour Cream

Turnip Greens with Country Ham and Pepper Sauce

Oven Roasted Tri Colored Baked Beans

Seasonal Fruits and Berries with Brandy Cream Cheese and Chocolate Fondue

Homemade Cookies and Cream Cheese Brownies
Chocolate Pecan Pie Squares with Bourbon Whipped Cream

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint

Coffee with Cream, Sugars, and Chantilly

\$24.00 Per Person Plus Tax and Service



~Gumbo Supper~

~ Appetizers ~

Blue Crab Cakes with Marinated Garlic Remoulade
Shrimp and Eggplant Beignets with Creole Tartar Sauce
Cheddar Cheese Ring with Strawberry Jam and Crackers

~Dinner Buffet~

Garden Greens with Garlic Croutons
Buttermilk Herb and Creole Honey Mustard Dressings

Seafood Gumbo with Wild Rice

Jalapeno Corn Muffins and French Bread with Butter

Classic Bread Pudding with Whiskey and Lemon Sauces

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint
Coffee with Cream, Sugars and Chantilly

\$23.00 Per Person Plus Tax and Service



~Polynesian Luau~

Whole Smoked Salmon
Cucumber Dill and Tropical Fruit Salsa
Taro Chips and Pickled Onions

Fresh Pineapple Glazed Pork Ham
Jezebel | Sweet and Sour Sauces

Skewers of Chicken Teriyaki
Mango Currant Chutney

Wild Rice Salad with Granny Smith Apples and Almonds

Eclectic Vegetables Marinated in Herbal Vinaigrette

Cold Seafood Pasta Salad with Fresh Basil and Capers

Tropical Fruit and Berries with Ginger Dip and Crème Fraiche

Toasted Coconut Flan and Key Lime Tarts

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint
Coffee with Cream, Sugars and Chantilly

\$24.00 Per Person Plus Tax and Service

~Additional Menu Suggestion~

Whole Roasted Pig
Market Price - Based On Size and Availability



~On Arrival~

Crawfish Cheesecake with Craw Toppings and Black Bean Salsa
Pimento Cheese Ring with Pepper Jelly, Bagel Chips and Crackers

~Low Country Boil~

Tossed Garden Greens Salad with Garlic Croutons
Buttermilk Herb and Mustard Vinaigrette Dressings

~Boil~

Sausage and Jumbo Shrimp
Cajun Butter and Cocktail Sauce

Elephant Garlic and Crimini Mushrooms

Vidalia Onions

Yukon Gold Potatoes

Corn on the Cob

French Bread and Jalapeno Corn Muffins with Butter

Key Lime and Chocolate Pecan Pie with Bourbon Whipped Cream

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint
Coffee with Cream, Sugars and Chantilly

\$25.00 Per Person, Plus Tax and Service

~Menu Suggestion~

Blue Crabs Add \$5.00 Per Person (Based on Availability)
Raw and Baked Oyster Bar Add \$8.00 Per Person, Plus Shucker for \$50.00 (1 Shucker Per 50 Guests)



~Gumbo Supper~

~ Appetizers ~

Blue Crab Cakes with Marinated Garlic Remoulade
Shrimp and Eggplant Beignets with Creole Tartar Sauce
Cheddar Cheese Ring with Strawberry Jam and Crackers

~Dinner Buffet~

Garden Greens with Garlic Croutons
Buttermilk Herb and Creole Honey Mustard Dressings

Seafood Gumbo with Wild Rice

Jalapeno Corn Muffins and French Bread with Butter

Classic Bread Pudding with Whiskey and Lemon Sauces

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint
Coffee with Cream, Sugars and Chantilly

\$23.00 Per Person Plus Tax and Service



~Casual Italian~

~Hors d' Oeuvres~

Spinach and Artichoke Tarts
Caprese Skewers with Heirloom Tomatoes and Fresh Basil

~Dinner Buffet~

Caesar Salad with Warm Pumpernickel Croutons and Shaved Parmesan

Wood Grilled Vegetables Splashed with a Balsamic Vinaigrette
Romesco and Curry

Lasagna Bolognese or Vegetable Lasagna

Tuscan Chicken with Roasted Red Pepper Sauce
Served Over Penne Pasta
Freshly Shredded Parmesan and Romano

Italian Breads and Bruschetta with Flavored Olive Oil

Tiramisu

Hazelnut Fritters

White Chocolate Panna Cotta

~Beverages~

Water with Citrus Slices
Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Fresh Mint
Coffee with Cream, Sugars and Chantilly

\$27.00 Per Person Plus Tax and Service



~ Cajun Supper ~

~ On Arrival ~

Sweet and Spicy Pecans

Crawfish Cheesecake with Craw Toppings and Black Bean Salsa

Pimento Cheese Ring with Hot Pepper Jelly and Jalapeno Peppers

Crackers, Crostini and Flatbreads

~ Dinner Buffet ~

Grilled Vegetables Splashed with a Basil Balsamic Vinaigrette
Romesco and Curry

Shrimp Etouffee with White Rice

Seafood Gumbo with Wild Rice

Jalapeno Corn Muffins, French Bread and Butter

Creole Crusted Pork Tenderloin with Carolina Sauce and Mango Currant Chutney

Sweet Potato Biscuits and Rolls

Classic Bread Pudding with Whiskey and Lemon Sauces

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint

Coffee with Cream, Sugars and Chantilly

\$28.00 Per Person, Plus Tax and Service



~Tropical Cocktail Party~

Whole Smoked Grouper
Tomato Herb and Tropical Fruit Salsas
Taro Chips and Pickled Onions

Jumbo Gulf Shrimp and Crab Claws
Cocktail Sauce and Remoulade

Citrus Marinated Pork Tenderloin
Barbeque Apple Butter and Sweet and Sour Sauces

Sesame and Teriyaki Chicken Skewers with Mango Currant Chutney

Wild Rice Salad with Apples and Grapes

Green Papaya Salad

Island Breads and Rolls with Papaya and Strawberry Butters

Tropical Melons and Berries with Ginger Mint Dipping Sauce

Chocolate Macadamia Nut Cookies

Key Lime Tarts and Petite Mango Raspberry Cheesecakes

\$29.00 Per Person Plus Tax and Service

~Additional Menu Suggestions~

Whole Roasted Pig – Market Price Based on Size and Availability

Raw and Baked Oyster Bar Add \$8.00 Per Person, Plus Shucker for \$50.00 (1 Shucker Per 50 Guests)



~Southern Supper~

Cucumber and Watermelon with Goat Cheese and Mint

Marinated Shrimp with Vidalia Onions and Capers

Barbequed Oysters with Cornbread Crust

Smoked Pork Ham with Purple Plum Glaze

Grilled Quail with Heirloom Greens and Pepper Sauce

Black-Eyed Peas with Country Ham

Fried Okra

Four Cheese Baked Macaroni

Parmesan and Garlic Roasted Cauliflower Rice

Sweet Potato and Cheese Biscuits with Country Butter

Banana Pudding Cheese Cake

Chocolate Peanut Butter Pie

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Fresh Mint

Coffee with Cream, Sugars and Chantilly

\$30.00 Per Person Plus Tax and Service



~Paella Buffet~

~Hors d' Oeuvres~

Blue Crabcakes with Marinated Garlic Remoulade

Spicy Pork, Spinach and Manchego Empaditas with Mint Cilantro ChimiChurri

~Crimini Mushrooms~

Artichoke | Duck Sausage

~Dinner Buffet~

Wild Greens with Heirloom Tomatoes and a Shallot Vinaigrette

Seafood, Chicken and Sausage Paella with Saffron Rice

Wood Grilled Vegetables Splashed with Balsamic Vinaigrette
Curry and Romesco

Market Bread and Rolls with Butter

Petite Flan

Seville Orange Sponge Cake

Churros

~Beverages~

Water with Citrus Slices

Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Fresh Mint

Coffee with Cream, Sugars and Chantilly

\$32.00 Per Person Plus Tax and Service