



CATERING  
MENU

# PASSED HORS D'OEUVRES

## **Bruschettas**

*(grilled artisan bread)*

- Local Heirloom Tomato Basil Salsa, Parmesan
- Beet Cured Smoked Salmon, Boursin
- Pimento Cheese, Tomato, Crispy Bacon
- Curried Wild Mushroom Pate
- Olive Tapenade
- Minted Butterbean Hummus
- Tenderloin, Horseradish  
Crema

## **Crudite Shot Glasses**

*Seasonal Vegetables with Curry Dip, Blue Cheese Dressing, Bagna Cauda or Ranch*

## **Wild Mushroom and Goat Cheese Tart**

*Truffle arugula*

## **Arancini**

*Saffron Risotto, Chevre, Asparagus, Romesco Sauce, Wild Mushroom Risotto, Parmesan, Port Reduction, Herbed Risotto, Gorgonzola, Ham, Peas*

## **Stuffed Patty Pan Squash**

*Goat Cheese, Fresh Herbs, Prosciutto*

## **Serrano Ham Wrapped Grilled Peaches**

*White Balsamic*

## **Mini Biscuits**

*(Buttermilk or sweet potato)*

*Pimento Cheese, Country Ham, Chevre and Jam, Apple Butter*

## **Brie and Raspberry Tart**

*Phyllo, Coulis, Toasted Almond*

## **Crab Cakes**

*Remoulade*

## **Tuna Tataki**

*Togarashi Seared Tuna, Mint Compressed Cucumber, Ponzu Pipette*

## **Satays**

*(with dipping sauces)*

- Coconut Shrimp
- Tandoori Chicken
- Rosemary Lamb
- Pecan Chicken
- Teriyaki Beef

# HORS D'OEUVRES PLATTERS

## **Seasonal Fruit**

### **Artisan Cheese Board**

*Five Distinct Cheeses, Crackers, Accompaniments*

### **Beet Cured House Smoked Salmon**

*Wild Scottish Salmon, Traditional Accoutrements*

## **Antipasto**

*Olives, Pickled Vegetables, Roasted Red Pepper, Marinated Artichokes, Salumi, Cheese*

## **Roasted Garlic Hummus**

*Crudités and Pita Chips*

## **Biscuit Board**

*Sweet Potato and Buttermilk Biscuits with assorted jams, butters and pimento cheese*

## **Charcuterie Board**

*House-made pickles and condiments, Grilled Bread*

*(Add Cheese Board)*

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## **SLIDERS**

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### **Beef**

*Aged Cheddar, Tomato Jam, Horseradish Aioli*

### **Pecan Chicken**

*Bourbon Honey Mustard*

### **Roasted Lamb**

*Tzatziki*

### **Pulled Pork**

*Cheerwine BBQ, Brussel Slaw, Tobacco Onions*

# DINNER BUFFET ITEMS

## PROTEINS

**Salmon** - *grilled, pan seared, cedar roasted*

**Chicken** - *chevre and almond stuffed, coq a vin, pecan crusted, saltimbocca*

**Beef** - *tornados, brisket, flank*

**Pork** - *grilled tenderloin, roasted pork loin, braised shoulder*

**Tofu** - *baked, grilled*

## SAUCES

- *Buerre Blanc*
- *Buerre Rouge*
- *Bordelaise*
- *Wild Mushroom Demi Glace*
- *Poulet Glace*
- *Chimichurri*
- *Bourbon Dijon*
- *Seasonal Fruit Salsas*
- *Marsala*

## ACCOMPANIMENTS

- *Potato Gratin*
- *Anson Mills Cheese Grits*
- *Quinoa Tabouleh*
- *Carolina Gold Hoppin' John*
- *Succotash*
- *Skin on Smashed Potatoes*
- *Herb Roasted Potatoes*
- *Ratatouille*
- *Mac n Cheese*
- *Sweet Potato and Brussel Hash*
- *Whipped Potatoes*
- *Grilled Asparagus*
- *Seasonal Slow Cooked Greens*
- *Roasted Broccoli and Cauliflower*
- *Roasted Brussels*

## CARVING STATIONS

**Grilled Beef Tenderloin with Horseradish Sauce**

**Sweet Tea Brined Pork Loin**

**Bison Strip Loin**

**Roasted Leg of Lamb with Seasonal Chutney**

**Cedar Plank Salmon**