

Charleston Favorites

-Cocktail Reception-

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-Dinner-

Farmers Market Display

assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries,
and an assortment of domestic and imported cheeses with crostini
served with house made dipping sauces

Pan Fried Green Tomatoes

with goat cheese and sweet pepper relish

Buttermilk Biscuits with Country Ham

with horseradish mayo & apple chutney

Pecan Encrusted Chicken Breast Strips

marinated in bourbon & brown sugar and served with honey mustard sauce

-Chef Attended Tasting Plates-

(Prepared mini meals for guests' enjoyment)

Carolina Crab Cake

with whole grain mustard sauce served over chow-chow

Low Country Shrimp and Grits

sautéed shrimp with tasso gravy, peppers and onions, served over creamy ground grits

Assortment of Chef Selected Homemade Petite Desserts to Include:

flavored chocolate truffles, benne cookies, Charleston chews, mini pecan pies, lemon bars

Complimentary Cake Cutting

All packages customizable for all budgets