



The Lookout Menu

Continental Breakfast

The Palmetto

Sliced Seasonal Fruits and Berries with a Honey Yogurt Dipping Sauce
Gourmet Bagels with Cream Cheese and Fruit Preserves
Freshly Baked Pastries, Muffins and Breakfast Breads

~Choice of One of the Following Hot Items~

Breakfast Biscuit of Scrambled Eggs, Country Sausage and Cheese

~ ~ ~ ~ ~

French Toast With Warm Maple Syrup and Berry Compote

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Breakfast Croissant of Scrambled Eggs, Virginia Ham and Cheddar Cheese

Assorted Fruit Juices

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$15

The Smart Start

NOTE: Buffet must be located within proximity to power for the toaster.

Oatmeal with Assorted Toppings

OR

Build-Your-Own Parfait Bar

Special K, Shredded Wheat and Raisin Bran Cereals with Skim Milk

Whole Wheat Toast and English Muffins

Sliced Fresh Fruits and Berries

An Assortment of Juices to Include Orange, Cranberry, and Apple

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$14

The Pinckney

NOTE: Buffet must be located within proximity to power for the toaster.

Fresh Sliced Fruits and Berries with Honey Yogurt Dipping Sauce

Gourmet Bagels and Toppings to Include Assorted Cream Cheeses and Fruit Preserves

An Assortment of Juices to Include Orange, Cranberry, and Apple

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$12



Freshly Baked Pastries, Croissants, and Breakfast Breads
Seasonal Sliced Fruit and Berries
Assorted Yogurts
An Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$11

Add-On a Hot Breakfast Sandwich to Any Breakfast

~Select One~

Bacon, Egg and Cheese Biscuit
Sausage, Egg and Cheese on English Muffin
Egg and Cheese Biscuit
Chicken Biscuit
\$3

Breakfast Buffets

The Carolina

Freshly Baked Pastries, Croissants, and Breakfast Breads
Fruit Preserves and Butter
Fresh Sliced Seasonal Fruit
Fresh Scrambled Eggs
Crisp Applewood Smoked Bacon and Sausage Links
Home-style Breakfast Potatoes with Sautéed Onions and Trinity of Peppers
An Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$17

The Sunrise Special

NOTE: Buffet must be located within proximity to power for the toaster.

Freshly Baked Pastries, Muffins and Breakfast Breads
Fruit Preserves and Butter
Fresh Sliced Seasonal Fruit
Toasted Bagels with Cream Cheese

Select One:

Bacon, Egg and Cheese Biscuit
Sausage, Egg and Cheese on English Muffin
Egg and Cheese Biscuit
Chicken Biscuit

Assorted Yogurts and Granola
Home-style Breakfast Potatoes with Sautéed Onions and Trinity of Peppers
An Assortment of Juices to Include Orange, Cranberry and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$21



Choose From the Following Items to Create a Custom Buffet, or Add to an Existing Buffet:

Southern Style Shrimp and Grits Station
Served With Trinity of Peppers, Onions, Tomatoes, and Andouille Sausage
\$12

Omelet Station
Diced Ham, Tomatoes, Mushrooms, Onions, Cheddar and Swiss Cheese
\$12

Grits Station
Scallions, Chives, Sausage, Bacon, Smoked Gouda and Cheddar Cheese
\$12

Classic Eggs Benedict
\$8

French Toast with Warm Maple Syrup and Fruit Compote
\$8

Toasted Bagels with Cream Cheese and Fruit Preserves
\$4

Biscuits and Sausage Gravy
\$5

Lowcountry Cheese Grits
\$2

Chef Fee for Attended Station \$100.00

Brunch

Lowcountry Brunch

A Delectable Assortment of Sandwiches on Gourmet Breads to Include:
Chicken Salad with Ruby Red Grapes and Toasted Pecans
Egg Salad with House Made Sweet Relish
Smoked Salmon Canapés
Frittata of Spinach, Roasted Red Peppers and Feta Cheese
Crisp Applewood Smoked Bacon and Sausage Links
French Toast With Warm Maple Syrup and Berry Compote
Sliced Seasonal Fruits and Berries
An Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$27



The Sweetgrass

Southern Style Shrimp and Grits with Andouille Gravy
Fresh Sliced Seasonal Fruit
Classic Eggs Benedict
Fresh Scrambled Eggs
Crisp Applewood Smoked Bacon and Sausage Links
Fruit Preserves and Butter
Homemade Buttermilk Biscuits and Croissants
An Assortment of Juices to Include Orange, Cranberry, and Apple
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$28

Additions:

Champagne Cocktail Station

Sparkling Wine, Orange and Cranberry Juice
Assorted Berries and Orange Wheels
\$10 per person unlimited or \$5 on-consumption

Bloody Mary Station

Smirnoff Vodka, Charleston Bloody Mary Mix, Hot Sauce, Pepper,
Pepperoncini, Celery, Carrot Sticks, and Seasonings
\$10 per person unlimited or \$7 on-consumption

All alcoholic beverages served must have a bartender present; \$50 per two hours



All Day Packages

Corporate Refreshment Package

Continental Breakfast

Freshly Baked Pastries, Croissants, and Breakfast Breads
Served With Fruit Preserves and Butter
Seasonal Sliced Fruit
Individual Yogurts with Granola
Assorted Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee

Mid-Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water

Afternoon Break

Fresh Baked Cookies
Basket of Whole Fruit & Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
\$25

Executive Refreshment Package

Continental Breakfast

Seasonal Sliced Fruit
Build-Your-Own Parfait Bar
Canadian Bacon Eggs Benedict
Assorted Fruit Juices
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

Mid-Morning Refresh

Assorted Granola Bars and Nutri-Grain Bars
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water



Afternoon Break

Chef's Lowcountry Peanut Brittle
Fresh Baked Shortbread Cookies
Assorted Soft Drinks and Bottled Water
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$36

The Complete Meeting Package

Continental Breakfast

Freshly Baked Pastries, Croissants, and Breakfast Breads
Seasonal Sliced Fruits and Berries with Honey Yogurt Dipping Sauce
Individual Yogurts with Granola
Served With Fruit Preserves and Butter
Assorted Fruit Juices
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

Mid Morning Refresh

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water

Lunch Buffet on the Terrace

Choice of: The NY Deli, The Orleans, The Cookout, or The Tuscan Buffet

Afternoon Break

Fresh Baked Cookies and Brownies
Basket of Whole Fruit
Assorted Soft Drinks
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Hot Teas
\$60



Breaks

Charleston Favorites

Chef's Lowcountry Peanut Brittle
Fresh Baked Shortbread Cookies and Lemon Bars
Boiled Peanuts
Sweet Iced Tea and Bottled Water
\$15

Sweet Tooth

Fresh Baked Cookies
Sweet and Salty Snack Mix
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
\$12

Afternoon Energizer

Assorted Nutri Grain Bars, Granola Bars
Basket of Whole Fruit
Traditional Hummus with Sliced Vegetables
Sport Drinks and Bottled Waters
\$12

Snack Time

~ Choice of Two ~

Tortilla Chips with either: Salsa, Guacamole, or Layered Bean Dip
Warm Spinach and Artichoke Dip
Traditional Hummus
All Dips Served With Housemade Pita Points
Assorted Soft Drinks and Bottled Water
\$10

The Ballpark

Buttered Popcorn
New York Style Pretzels and Mustard
Cracker Jacks
Assorted Soft Drinks and Bottled Water
\$15

Fit Break

Infuse your break with fitness,
increase circulation and energize your team with stretches designed
to relieve stiff muscles and tired minds.
\$25



À La Carte Break Selections or Additions

Fresh Fruit Kabobs with Chocolate Dipping Sauce
\$36 per dozen

Gourmet Dessert Bars
\$35 per dozen

Fresh Baked Cookies and Brownies
\$35 per dozen

Jumbo Soft Pretzels with Mustard
\$32 per dozen

Assorted Muffins
\$30 per dozen

Flaky Croissants
\$28 per dozen

Basket of Fresh Whole Fruit
\$20 per dozen

Mixed Nuts
\$18 per pound*

Mini Pretzels
\$10 per pound*

Bagged Kettle Potato Chips
\$3 each

Assorted Granola Bars
\$2 each

Individual Yogurts
\$2 each

**1 lb. will feed 15 guests*



Housemade Dips

*Each Order Serves 20 People
All Dips Include Appropriate Chips or Pita Points*

Chilled Crab Dip
\$40

Fresh Guacamole
\$22

Hummus
Choice of House, Pesto, or Sun dried Tomato
\$22

Artichoke and Spinach
\$20

Layered Bean Dip
\$18

Southern Salsas
Traditional and Black Bean and Corn
\$18



Beverages

Freshly Brewed Regular and Decaffeinated Coffee
\$42 per gallon

Iced Tea
\$32 per gallon

Fresh Home-Style Lemonade
\$28 per gallon

Hot Chocolate with Traditional Toppings (*Marshmallows, Peppermint Sticks, Whipped Cream*)
\$28

Regular and Sugar-Free Red Bull
\$5

Assorted Sports Drinks
\$5

Bottled Water
\$3

Assorted Fruit Juices
\$3

Assorted Soft Drinks
\$2.50



Plated Lunches

Plated Lunches Include Choice of Housemade Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Fresh Brewed Iced Tea.

Choice of Salad Course

Chef's Garden Green Salad

Caesar

Baby Spinach Salad with Feta, Roasted Peppers,
Red Onion and Candied Pecans

Greek Salad with Red Wine Lemon Vinaigrette

OR

Choice of Soup Course

Chilled Gazpacho

Shrimp Bisque

New England Clam Chowder

Roasted Corn Chowder

Country Chicken Noodle

Tomato Bisque

Entrées

Choice Filet

with Bordelaise Sauce

Truffled Potatoes and Seasonal Vegetable

\$35

Lowcountry Crab Cake Salad

Pan Seared Crab Cake over Mesclun Greens

with Cherry Tomatoes, Candied Pecans, Bleu Cheese Crumbles, Shaved Onions,
and Hand-crafted Pecan Vinaigrette

\$22

Blackened Chicken and Citrus Shrimp

with a Tarragon Cream Sauce

Garlic Whipped Potatoes and Seasonal Vegetable

\$27

Mahi Mahi

Panko and Garlic Encrusted with a Horseradish Dijonnaise

Lowcountry Grit Cake and Seasonal Vegetable

\$27



Marinated London Broil
with a Mushroom Demi
Chef's Potatoes and Seasonal Vegetable
\$27

Spinach Chicken Salad
Feta Cheese, Red Onion, Roasted Red Peppers, and Chopped Bacon
with a Spiced Pecan Vinaigrette
\$25

Pan Seared Chicken
Finished with Fire Roasted Red Peppers
Whipped Potatoes and Seasonal Vegetable
\$25

Eggplant & Mozzarella Involtni
House Marinara and Roasted Vegetable Orzo Pasta
\$23

Basil Fettuccini
with Goat Cheese Fondue and Grilled Vegetables
\$23



Lunch Buffets

All Lunch Buffets are Served with Fresh Brewed Iced Tea and Ice Water.

South of the Border

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese and Assorted Dressings
Roasted Corn and Black Bean Salad with a Cilantro Vinaigrette
Chicken and Beef Fajitas with Peppers and Onions
Refried Beans
Mexican Rice
Housemade Salsa, Guacamole and Chips
Warm Tortillas
Served with Traditional Accompaniments
Key Lime Pie
\$28

The Cookout

Pasta or Potato Salad
Home Style Coleslaw
Hamburgers and Hotdogs
Traditional Chili
Appropriate Accompaniments
Potato Chips
Fresh Baked Cookies and Brownies
\$25
Optional Chef-attended grilling station \$100

The Tailgate

The Cookout Buffet plus...
Wings, BBQ Sliders
All served on paper products in your team colors!
\$35

The Tuscan

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese and Assorted Dressings
Tomato, Red Onion and Cucumber Salad in a Vinaigrette
Green Bean Almandine
Grilled Chicken with Wilted Spinach and Tomato Pomodoro
Cheese Tortellini with a Red Pepper Cream
Grilled Vegetable Display
Fresh Baked Rolls and Butter
Housemade Cheesecake with Chocolate Drizzle
\$29



The Orleans

Spicy Coleslaw
Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Shrimp Jambalaya
Cajun Fried Chicken
Local Sautéed Vegetables
Cheddar Jalapeño Cornbread
Bourbon Pecan Pie
\$29

The New York Deli

Chef's Soup of the Day
Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Housemade Coleslaw
Country Style Potato Salad
Assorted Sliced Deli Meats and Cheeses
Traditional Accompaniments to Include: Mayonnaise, Mustard, Lettuce, Tomato, Onion
Fresh Gourmet Breads and Rolls
Sliced Seasonal Fruit
Assorted Cookies
\$27

The Cafe

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings

Choose Two Soups:
Shrimp Bisque with Fresh Chive Cream
Cream of Broccoli
New England Clam Chowder
Southern Style Minestrone
Tomato Basil Bisque

Baked Potato Bar
with Bacon, Sour Cream, Shredded Cheese, Steamed Broccoli, and Scallion Toppings
Fresh Baked Rolls and Butter
Gourmet Dessert Bars
\$24



Light Fare and Lunch To-Go

All Boxed Lunches Can Be Served as a Plated Lunch.

All Boxed Lunches Include a Choice of One Side, Whole Fruit, Dessert, Soft Drinks or Bottled Water

The Western

Sliced Roast Beef, Smoked Gouda, Roasted Red Pepper Aioli
on an Asiago Onion Kaiser Roll

\$18

The Italian

Sliced Proscuitto, Salami, and Provolone Cheese,
Pepperoncini Aioli on Herbed Focaccia

\$18

The Southern

Crispy Fried Chicken, Crispy Romaine, Bacon, Onions, Shredded Cheddar,
with Spicy Ranch Dressing on a Wrap

\$16

The American

Grilled Sliced Chicken Breast in a Spinach Wrap
with Lettuce, Bacon, American Cheese and Cilantro Aioli

\$16

The Eastern

Sliced Turkey Breast with Lettuce, Tomato and Red Pepper Aioli
on Herbed Focaccia

\$14

The Garden

Fresh Spinach, Roasted Red Peppers, Feta Cheese and Candied Pecans in a Tomato Wrap

\$14

Cobb Salad

Mixed Greens with Sliced Ham, Turkey, Shredded Cheeses, Tomato and Hard-Boiled Eggs
(no sides included with salads)

\$14

Please Select One Side:

Pasta Salad

Potato Salad

Coleslaw

Kettle Potato Chips



Hors D'oeuvres

Hors D'oeuvres are Ordered in 50-Piece Increments

Cold Selections

Chilled Jumbo Shrimp Served with Lemon Wedges and Cocktail Sauce
\$4 per piece

Peppered and Seared Angus Tenderloin with Three Onion Confit on Garlic Crouton
\$3.50 per piece

Seared Five Spice Duck Breast with a Soy Wasabi Cream and Toast Points
\$3.50 per piece

Crab Tostadas with Avocado Relish
\$3.50 per piece

Seared Ahi Tuna Served on a Wonton Crisp with Asian Slaw
\$3.50 per piece

Honey Chicken Salad on Endive
\$3.50 per piece

Antipasto Skewer of Olives, Feta and Artichokes
\$3 per piece

Grape Tomato, Fresh Basil, Mozzarella Skewer
\$3 per piece

Oak Smoked Salmon over Chive Crème Fraîche on English Cucumber Crouton
\$3 per piece

Blue Cheese Crostini with Grapes and Honey
\$3 per piece

Fresh Bruschetta on Toasted French Bread
\$3 per piece

Passed Hors D'oeuvre Requests Incur a \$50 fee.



Hot Selections

Carolina Crab Cakes with Creole Remoulade
\$4 per piece

Coconut Shrimp with Curried Pineapple Chutney
\$4 per piece

Seared Scallops Wrapped in Bacon with Citrus Spiked Mayonnaise
\$3.50 per piece

Thai Spring Roll Served with a Sweet Chili Dipping Sauce
\$3.50 per piece

Grilled Shrimp and Andouille Skewers
\$3.50 per piece

Truffled Twice Baked Potatoes
\$3.50 per piece

Chicken Satay with Peanut Dipping Sauce
\$3.50 per piece

Conch Fritters with Mango Peppered Ginger Sauce
\$3.50 per piece

Rosemary Infused Lamb Lollipops
\$3.50 per piece (100 piece minimum)

Beef Empanadas
\$3 per piece

Spanikopita with Traditional Tzatziki
\$3 per piece

Southwestern Spring Rolls
\$3 per piece

Spinach-Stuffed Mushroom Caps
\$3 per piece

Chicken Potsticker
\$3 per piece

Teriyaki Marinated Ham and Pineapple Skewer
\$3



Displays

Stuffed Brie

Baked Wheel of Brie with Fruit and Pecans En Croute
Served with Toasted Breads

\$65.00

Feeds 30 people

Traditional Seafood Bar

Minimum of 50 people

Peel & Eat Shrimp, Crab Claws, Mussels and Clams
Accompanied by Lemons, Cocktail Sauce and Horseradish

\$26

Mediterranean Table

Assorted Marinated and Grilled Vegetables,
Proscuitto, Provolone Stuffed Peppers, Salami,
Assorted Cheeses, Tuscan Style Breads and Infused Oils

\$12

Cheese Display

Imported and Domestic Cheeses
with Fresh Fruit Garnish, Crackers and Flat Bread

\$9

Add Assorted Artesian Meats for \$3

Grilled Vegetable Display

Marinated Grilled Vegetables

\$7

Vegetable Display

Selection of Garden Vegetables
Served with Hummus, Bleu Cheese and Ranch Dressing

\$5

Fruit Display

Sliced Seasonal Fruits and Berries
Served with Honey Yogurt Dipping Sauce

\$5



Grits Display

Scallions, Chives, Sausage, Bacon, Smoked Gouda and Cheddar Cheese
\$12

Stations

Oysters on the Beach

*Available Seasonally
40 Person Minimum*

Bushels of Local Oysters Steamed to Perfection
Cocktail Sauce, Lemons, Tabasco, Crackers
Oyster Knives and Towels

Garden Fresh Greens with Assorted Toppings and Dressings
Charleston Red Rice
John's Island Collards
Biscuits

Market Price

Mac and Cheese Display

Our Signature Mac and Cheese with the following toppings:
Bacon, Chipotle Sour Cream, Sautéed Onions, Steamed Broccoli, and Diced Ham
\$13

Shrimp and Grits Station

Lowcountry Shrimp Served with Andouille Sausage and
Trinity of Peppers over Adluh Yellow Grits
\$12

Slider Station

Miniature Pulled Pork Sandwiches or Gourmet Beef Sliders
with Accompaniments
\$12

Pasta Station

Select one Pasta: Penne or Ravioli
Select two Sauces: Basil Pesto, Pomodoro Sauce, or Red Pepper Cream Sauce
Select one Protein: Grilled Chicken or Italian Sausage
\$11

Chef Fee for any Attended Station \$100.00 (1 chef per 50 people)



Carving Stations

Includes Carving Chef Fees

Steamship Round of Beef

Served with Horseradish Cream, Dijonnaise, and Assorted Dinner Rolls

Serves 100

\$795

Lowcountry Slow Roasted Pork

Served with BBQ Sauce, Homemade Slaw and Assorted Dinner Rolls

Serves 100

\$745

Dry-Rubbed Strip Loin

Served with Dijonnaise, Horseradish Cream and Mushroom Ragout & Assorted Dinner Rolls

Serves 20

\$375

Stuffed Pork Loin

with Raisins, Walnuts, Goat Cheese & Assorted Dinner Rolls

Serves 40

\$335

Crusted Whole Tenderloin of Beef

Served with Black Pepper Demi, Chimichurra and Assorted Dinner Rolls

Serves 20

\$335

Whole Oven Roasted Turkey

Served with Cranberry Relish, Pan Gravy and Assorted Dinner Rolls

Serves 30

\$295

Glazed Ham

Served with Whole Grain Mustard Condiments and Pineapple Chutney

Assorted Dinner Rolls

Serves 30

\$295

Serving Numbers are Approximate



Dessert Displays

Dessert "Minis"

Assorted Mini Cheesecakes, Petit Fours, Chocolate Dipped Strawberries
and Assorted Dessert Bars

\$14

New York Cheesecake Bar

NY Cheesecake Accompanied by Seasonal Berry Compotes, Caramel and
Chocolate Sauce, Candied Pecans

\$14



Plated Dinners

Plated Dinners Includes Choice of Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Freshly Brewed Iced Tea. Additional Courses May be Added. Check with you Sales Manager for Options and Pricing.

Choice of Salad Course

Chef Garden Green Salad

Caesar Salad

Baby Spinach Salad with Feta, Roasted Peppers,
Red Onion and Candied Pecans

Greek Salad with Red Wine Lemon Vinaigrette

OR

Choice of Soup Course

Chilled Gazpacho

Shrimp Bisque

New England Clam Chowder

Roasted Corn Chowder

Country Chicken Noodle

Entrees

Grilled Filet of Beef and Lowcountry Crab Cake
with a Madeira Cream Sauce
Roasted Potatoes and Chef's Seasonal Vegetable
\$56

Grilled Beef Tenderloin with a Truffled Demi
Garlic Whipped Potatoes and Grilled Asparagus
\$50

Lowcountry Crab Cake with a Green Tabasco Cream
Wild Rice and Chef's Seasonal Vegetable
\$42



Grilled Breast of Chicken and Shrimp Skewer
with a Tarragon Cream
Adluh Grit Cake and John's Island Collards
\$42

Market Catch with Tarragon Beurre Blanc
Herb Garlic Grit Cake and Chef's Seasonal Vegetable
\$40

Roast Pork Loin with a Raisin and Apple Relish
Whipped Potatoes and Chef's Seasonal Vegetable
\$38

Chicken Piccata in a White Wine Tomato Caper Sauce
Roasted Vegetable Orzo Pasta
\$35

Basil Fettuccini
with Goat Cheese Fondue and Grilled Vegetables
\$23

Eggplant & Mozzarella Involtini
House Marinara and Vegetable Orzo Pasta
\$23

Chef's Five Course Tasting Menu
Customized Based on Requests
Starting at \$75
with Wine Pairing Starting at \$120



Dinner Buffets

Dinner Buffets Include Fresh Rolls and Butter, Ice Tea, Water and Freshly Brewed Coffee

The Italian

Antipasto of Marinated Vegetables, Stuffed Peppers, Olives, Cheeses, and Salamis
Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Caprese Salad of Fresh Mozzarella, Tomato and Basil
Chicken Piccata Lightly Dusted and Served with a White Wine Lemon Caper Sauce
Roasted Vegetable Ravioli with a Pomodoro Sauce
Grilled Mahi Mahi with Roasted Tomato Relish
Seasonal Vegetables
NY Cheesecake with Chocolate Drizzle
\$45

BBQ on the Beach

Marinated Bleu Cheese Coleslaw
Roasted Corn and Tomato Salad with Basil Vinaigrette
Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
BBQ Ribs
BBQ Spiced Chicken
Cajun Mahi with Tomato Leek Sauce
Herb Roasted Potatoes
Corn on the Cob
Lowcountry Cornbread
Homemade Banana Pudding
OR
Fruit Cobbler
\$42

The Lowcountry

If Guest Count is Over 75, a Chef Fee will Apply to Maintain the Frogmore Stew

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Traditional Coleslaw
Frogmore Stew
Fried Chicken
Chef's Choice of Vegetables
Hoppin' John (Rice and Black Eyed Peas)
Cornbread and Biscuits
Assorted Pies and Cakes
\$39



Luau Buffet

Chef Fee of \$100 Required

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Chef's Choice of Dressing
Sweet & Sour Pineapple Chicken
Kahlua Roasted Pork
Char Grilled Mahi Mahi with Mango Pineapple Salsa and Chive Cream
Hawaiian Fried Rice
Citrus Green Bean Almandine
Chef's Choice of Desserts
\$52

Under the Palms

Pre-Tossed Salad with Bleu Cheese Crumbles, Fruit and Nuts

Choice of Three Entrees:

*Pan Seared and Herb Rubbed Chicken with a Crimini and Asparagus Demi
Sautéed Shrimp and Grits
Dry Rubbed Strip Loin with Chef's Au Jus
Lowcountry Crab Cakes with Creole Chive Cream
Grilled Chicken and Spinach Ravioli with a Madeira Cream Reduction*

Antipasto Display

Chef's Sautéed Vegetable

Choice of Fingerling Potatoes or Saffron Rice

NY Cheesecake Bar with Assorted Toppings

\$52

Ashley River Buffet

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Potato Salad
Brown Sugar Baked Beans
Southern Fried Chicken
BBQ Pulled Pork
Corn on the Cob
Corn Fritters
Bourbon Pecan Pie
\$40



Wine List

Champagne and Sparkling Wine

Veuve du Vernay, France	\$26
Villa Marra, Prosecco, Italy	\$38
Tattinger Brut, La Francaise	\$70
Moet & Chandon, White Star, France	\$80
Moet & Chandon, Brut Imperial Rose, France	\$100
Veuve Clicquot, Yellow Label, France	\$88
Moet & Chandon, Imperial Necture, France	\$90
Dom Perignon 1999	\$225

White Wines

Coastal Vines Chardonnay, CA	\$26
Hess Select Chardonnay, California	\$38
J Lohr Chardonnay, Arroyo Seco, CA	\$40
Seaglass Reisling, California	\$28
Crane Lake Sauvignon Blanc	\$26
Geyser Peak Sauvignon Blanc	\$32
Coastal Vines Pinot Grigio, CA	\$26
Santa Margherita Pinot Grigio, Italy	\$50
Caymus Conundrum, White Blend, CA	\$50

Red Wines

Coastal Vines Merlot, California	\$26
Red Rock Merlot, California	\$30
Coastal Vines Cabernet Sauvignon, CA	\$26
Aquinas Cabernet Sauvignon, Napa	\$35
Coastal Vines Pinot Noir, CA	\$26
Cycles Gladiator Pinot Noir, Central Coast	\$32
Rodney Strong Pinot Noir, Russian River	\$37
Kaiken Malbec, Mendoza, Argentina	\$37
Klinker Brick, Old Vine Zinfandel, Lodi	\$40
St. Francis RED, Sonoma, CA	\$37
Layercake Shiraz	\$40



CHARLESTON HARBOR
RESORT & MARINA

Bar Service

Consumption Bar

Liquor

Top-Shelf - \$8

Mt. Gay, Makers Mark, JW Black, Kettle One, Hendricks Gin, Crown Royal

Premium - \$7

Captain Morgan, Jack Daniels, Dewar's, Sweet Tea Vodka, Stoli, Tanqueray, Seagrams VO

Standard - \$6

Bacardi, Jim Beam, Scoresby, Smirnoff, Gordon's, Sweet Tea Vodka, Seagrams 7

Beer

Domestic - \$4

Budweiser, Bud Light, Coors Light, Miller Light, Yuengling

Microbrew/Import - \$5

Corona, Amstel Light, Heineken, Beck's NA, Sam Adam's Boston Lager, Michelob Ultra

Wine

House Wine - \$7 per glass, \$26 per bottle

Coastal Vines Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Merlot, and Cabernet

A charge of \$80.00 per bartender will be charged for the first 2 hours of a hosted bar with an additional \$20.00 per bartender for each hour thereafter.

We require one bartender per 70 guests.

There is a 2 hour minimum for all cash bars and a bartender fee of \$100.00 per bartender, with an additional \$30.00 per bartender for each hour thereafter.

We require one bartender per 50 guests



Hosted Bar

Per-Person Pricing

All Bars include House Wines, Domestic and Import Beers, Sodas and Mixers

Top-Shelf Bar

1st Two Hours. . . \$34 Each Additional Hour. . . \$12

Premium Bar

1st Two Hours. . . \$27 Each Additional Hour. . . \$10

Standard Bar

1st Two Hours. . . \$21 Each Additional Hour. . . \$6

House Wine, Domestic & Import Beer

1st Two Hours. . . \$18 Each Additional Hour. . . \$5