

THE MEDITERRANEAN COLLECTION
A MEDITERRANEAN PRIVATE DINING EXPERIENCE
STARTING AT \$78 PER GUEST

Inspired by the timeless beauty of the Greek Isles,
The Mediterranean Collection celebrates the vibrant flavors, warm hospitality,
and relaxed elegance of Mediterranean dining
Thoughtfully prepared with premium ingredients and presented with Carolina
Gourmet's signature attention to detail, this collection transforms your home into
an intimate seaside dining experience where every course invites conversation,
connection, and unforgettable memories

Welcome Course

Warm artisan pita bread
Traditional hummus, creamy tzatziki
Imported Greek olives
Roasted sweet peppers marinated in extra virgin olive oil

Spanakopita

Delicate layers of flaky phyllo pastry, filled with spinach
and imported feta cheese, baked until golden

Garden Course

Village Greek Salad

Heirloom tomatoes, crisp cucumber, red onion
Greek feta, Kalamata olives
and Chef Peter's signature oregano-red wine vinaigrette

Signature Main Course

Mediterranean Chicken & Lamb Kabobs

Tender marinated chicken thigh and herb infused lamb kabobs
served with basmati rice, slow braised eggplant
and traditional house-made tzatziki

Dolce

Greek Olive Oil Cake

A delicate olive oil cake infused with fresh citrus,
finished with warm orange syrup
and lightly whipped cream

THE YUCATAN COLLECTION
A COASTAL MEXICAN PRIVATE DINING EXPERIENCE
STARTING AT 86 PER GUEST

Inspired by the vibrant flavors and effortless elegance of Mexico's Yucatan Peninsula, the Yucatan Collection blends authentic coastal cuisine with refined hospitality to create an unforgettable private dining experience.

Featuring bold yet sophisticated flavors, this collection captures the warmth, beauty and relaxed luxury of Mexico's most celebrated coastal destinations. Whether entertaining friends on the patio, celebrating with family, or hosting an intimate gathering, every detail is thoughtfully prepared so you can simply enjoy the evening.

Welcome Course

Artisan tortilla chips
house-made guacamole, fresh salsa rojo

First Course

Coastal Shrimp Ceviche

Tender shrimp marinated in fresh citrus with ripe avocado,
heirloom tomatoes, poblano peppers, jalapenos and red onion

Served with crisp artisan tortilla chips

Signature Main Course

Fire-Grilled Steak & Chicken Tacos

Tender marinated steak and all natural chicken breast
marinated in authentic Mexican spices.

Served with sauteed onions, poblano and sweet peppers,
warm flour and corn tortillas, house-made guacamole, Mexican crema,
Cotija cheese and traditional Mexican rice

Dolce

Traditional Tres Leches Cake

Classic sponge cake delicately soaked in three milks
finished with vanilla infused whipped cream
and fresh seasonal berries

THE ITALIAN TABLE
A CLASSIC ITALIAN PRIVATE DINING EXPERIENCE
STARTING AT 84 PER PERSON

There is something timeless about gathering around an Italian table. Inspired by the warmth of family, the simplicity of exceptional ingredients and the joy of lingering over a beautifully prepared meal, The Italian table brings the spirit of Italy into the comfort of your home. Every course is thoughtfully prepared by Chef Peter and served with gracious hospitality that has become a hallmark for Carolina Gourmet

Welcome Course

Fresh Baked Artisan Focaccia

Warm house-baked focaccia, served with pesto and premium
extra virgin olive oil

Garden Course

Italian Chopped Salad

Crisp romaine lettuce, imported Italian salami, burrata, pepperoncini
vine-ripened tomatoes, cucumbers, finished with Chef Peter's
signature Italian vinaigrette

Signature Main Course

Chicken Milanese

Lightly breaded all-natural chicken breast, perfectly crisp and finished with
fresh arugula, vine-ripened tomatoes and shaved parmesan
Served alongside classic spaghetti marinara, finished with our
Marzano tomato marinara sauce

Dolce

Traditional Tiramisu

Layers of espresso soaked cake, delicate mascarpone mousse
and imported cocoa, prepared the Italian style

THE SOUTHERN ESTATE COLLECTION
AN ELEVATED SOUTHERN PRIVATE DINING EXPERIENCE
STARTING AT \$86 PER GUEST

Rooted in the rich culinary traditions of the American South, The Southern Estate Collection celebrates timeless recipes, gracious hospitality and elevated comfort.

Inspired by the welcoming tables of Charleston, Savannah and the Carolina Lowcountry, this collection combines refined Southern classics with Chef Peter's signature attention to detail, creating an unforgettable evening where tradition and elegance come together.

Welcome Course

Fresh baked home-made
Buttermilk and Cheddar Biscuits
served with whipped honey butter

Southern Tasting Trio

Candied Bacon Deviled Eggs

Classic deviled eggs with house-made candied bacon

Southern Pimento Cheese

A creamy blend of aged cheeses and pimento peppers

Lowcountry Shrimp & Stone Ground Grits

Large shrimp and Andouille sausage, simmered in a
roasted tomato sauce, served over creamy stone
ground grits

Signature Main Course

Apple Cider-Brined Pork Tenderloin

Premium pork tenderloin slow-brined in fresh apple cider and spices
for 24 hours, and roasted until tender

Served with thyme au jus, creamy three cheese baked macaroni
sweet fresh corn with leeks and applewood smoked bacon

Warm Apple Pie

Fresh baked apple pie served warm
with salted caramel-vanilla ice cream

THE WEST INDIES COLLECTION
A CARIBBEAN PRIVATE DINING EXPERIENCE
STARTING AT \$78 PER GUEST

Inspired by the vibrant culinary traditions of Puerto Rico and Jamaica
The Island Collection celebrates bold flavors, warm hospitality, and the
unmistakable spirit of the Caribbean.

From handcrafted appetizers to slow cooked entrees and tropical dessert,
each course is thoughtfully prepared using authentic recipes and
premium ingredients.

Whether gathered around the table with family or celebrating with friends,
this collection invites your guests to slow down, savor every bite, and
experience the flavors of the Caribbean

Welcome Course

Handcrafted Chicken Empanadas

Golden pastry filled with seasoned chicken, sweet peppers
traditional sofrito and fresh cilantro

Served with our signature seasoned sour cream

Signature Main Course

Jamaican Jerk Chicken & Puerto Rican Mojo Pork

Authentic Jamaican jerk-marinated chicken paired with slow roasted pork shoulder, infused with traditional Puerto Rican mojo and drizzled with chimichurri

Served alongside Caribbean rice and beans, sweet fried plantains and a vibrant tropical fruit salsa

Dolce

Warm Pineapple Upside-Down Cake

House-made warm pineapple upside down cake served with premium vanilla bean ice cream

THE SUMMER HOUSE COLLECTION
AN ELEVATED AMERICAN GRILL EXPERIENCE
STARTING AT \$86 PER PERSON

Inspired by relaxed summer entertaining through exceptional ingredients,
The Summer House Collection reimagines the classic American cookout
as an elegant private dining experience

Perfect for lake gatherings, family celebrations, birthdays, and evenings
spent outdoors, this collection combines premium ingredients, refined
presentation, and Carolina Gourmet's signature hospitality to create a
celebration your guest will remember long after the final course

Artisan Charcuterie Display

A beautifully arranged assortment of premium cured meats,
artisan domestic and imported cheeses, marinated olives,
roasted peppers, artichokes, grapes, local honey,
pimento cheese, house-made hummus
fresh baked artisan bread, and crackers

Signature Main Course

American Wagyu Sliders & Slow Cooked Baby Back Ribs

Premium American Wagyu sliders grilled to perfection and served on toasted brioche buns with a selection of gourmet accompaniments

Paired with tender, slow cooked baby back ribs finished with our signature BBQ glaze

Served with house-made pasta salad and a seasonal garden salad

Dolce

Fresh Baked-House Made Cookies

Warm chocolate-brownie cookies and vanilla cream cheese cookies served with premium Tillamook ice cream

THE CHEF COLLECTION

A SIGNATURE BEEF TENDERLOIN CARVING EXPERIENCE

STARTING AT \$98

The finest celebrations deserve a centerpiece worthy of the occasion
The Chef's Reserve Collection showcases premium beef tenderloin.
Combining exceptional ingredients, refined presentation, and Carolina
Gourmets signature hospitality, this collection transforms dinner into a
meal to remember.

Perfect for milestone celebrations, executive dinners, anniversaries
holiday gatherings, and elegant private entertaining.

Artisan Charcuterie Display

A beautifully arranged assortment of premium cured meats, artisan domestic and
imported cheeses, marinated olives, roasted peppers, artichokes, grapes,
local honey, pimento cheese, house-made hummus
fresh baked artisan bread, and crackers

Signature Main Course

Herb Roasted Beef Tenderloin

Premium center-cut beef tenderloin, slow roasted to perfection
and carved by chef Peter for your guests
Served with creamy truffle mac n cheese, seasonal farmers market
vegetables and a rich red wine demi-glace

Dolce

Chocolate Delight

Layers of rich chocolate cake, raspberry preserves
and silky chocolate mousse
beautifully finished for an elegant conclusion
of the evening