

THE CAROLINA GOURMET COLLECTION

CURATED CULINARY EXPERIENCES

Welcome Displays

Designed to welcome your guests before dinner is served

CHARCUTERIE BOARD

Starting at \$170

A lavish presentation of artisan cured meats - imported and domestic cheeses
marinated vegetables - local honey - house-made hummus - candied pecans -
grapes - fresh-baked artisan bread & crackers

CHEESE BOARD

Starting at \$170

Domestic and Imported Cheeses - local honey - seasonal fruit
candied pecans - marinated olives - fresh artisan bread & crackers

GARDEN CRUDITY

Starting at \$125

Beautifully displayed seasonal vegetables

House yoghurt-herb dip

SEASONAL FRUIT DISPLAY

Starting at \$125

Fresh seasonal fruit - whipped ricotta - local honey

Passed Hors d'Oeuvres

Elegant bites designed to begin the evening beautifully

Starting at \$4 per piece

Chilled Jumbo Shrimp Cocktail (GF)

Fresh lemon - classic cocktail sauce

Coastal Shrimp Ceviche (GF)

Fresh citrus - avocado - poblano - corn tortilla chips

Ahi Tuna Tartar* (GF)

Avocado - sesame - fresh ginger - tamari - furikake

Norwegian Salmon Spread (GF)

Cream cheese - everything seasoning - fresh herbs - crackers

Prosciutto & Melon (GF)

Imported Prosciutto di Parma - sweet melon - balsamic & fig glaze

Burrata & Local Peaches (V/GF - seasonal item)

Imported burrata - local peaches - extra virgin olive oil - aged balsamic

Caprese Skewers (V/GF)

Fresh mozzarella - toy box tomatoes - pesto

Charcuterie Skewers (GF)

Artisan Salami - fresh mozzarella - Greek olive

*Item is served raw. Consuming raw or undercooked seafood may increase the risk of foodborne illness

Bruschetta (V)

Home-made Focaccia - vine-ripened tomatoes - fresh basil

Deviled Eggs

Candied bacon - sweet peppers

Chicken Salad Phyllo Cups

House chicken salad - flaky pastry

Chips & Dips (V / GF)

Corn tortilla chips - house-made guacamole - pico de gallo

Mediterranean Hummus (V)

Marinated olives - extra virgin olive oil - crackers

Caprese Tea Sandwich (V)

Brioche - fresh mozzarella - vine-ripened tomato - pesto aioli

Turkey - Avocado Tea Sandwich

Brioche - Boars Head turkey - ripe avocado

Chicken Salad Tea Sandwich

Brioche - house chicken salad

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Warm Reception

Chef-prepared hors d'oeuvres served hot

Starting at \$5 per piece

Black Angus Cheeseburger Sliders

Brioche bun - house sauce - melted cheddar

Slow-Cooked Mojo Pork Sliders

Brioche bun - bbq sauce

Mama's Italian Meatballs

House marinara - aged parmesan

Fried Bacon-Mac & Cheese Croquettes

Applewood smoked bacon - house marinara

Chicken Empanadas

Flaky pastry - adobo chicken - sour cream dip

Fried Chicken & Belgium Waffles

Maple syrup - powdered sugar

Buttermilk Chicken Biscuit

Pimento cheese - hot honey

Teriyaki Chicken Skewers (GF)

Chicken tender - teriyaki glaze - toasted sesame

Mediterranean Lamb Skewers

House tzatziki

Spinach Artichoke Dip (V/GF)

Crisp tortilla chips

Coconut Shrimp

Citrus mustard sauce

Tequilla Glazed Salmon Bites

Sweet & spicy glaze - fresh pineapple salsa

Jumbo Shrimp Skewers (GF)

Fresh pineapple - teriyaki glaze - toasted sesame

Garden Collection

Starting at \$11

House Garden (V/GF)

Organic lettuce - vine-ripened tomatoes - cucumber - marinated chickpeas
home-made Italian vinaigrette & Ranch

Italian Chopped (V/GF)

Chopped romaine hearts - vine-ripened tomatoes - roasted bell peppers -
olives - pepperoncini - imported parmesan - home-made Italian vinaigrette

Strawberry Pecan (V/GF)

Organic lettuce -ripe strawberries - roasted pecans - Greek feta cheese -
signature apple cider vinaigrette

Greek Village (V/GF)

Vine-ripened tomatoes - cucumber - red onion - Greek feta cheese
Chef Peter's red wine & oregano vinaigrette

Caprese (V/GF)

Vine-ripened tomatoes - fresh mozzarella - arugula - basil pesto -
aged balsamic vinaigrette

Roasted Beet (V/GF)

Roasted beets - organic lettuce - granola - Chevre goat cheese - pecans -
aged balsamic vinaigrette

Signature Entrees

Italian Classics

Starting at \$20

Spaghetti & Meatballs

House marinara - aged imported parmesan

5 Cheese Tortelloni (V)

Tomato-cream sauce - aged imported parmesan

Pasta Primavera (V)

Fresh garden vegetables - marinara & cream - cavatappi - parmesan

Baked Penne

Chicken - Italian sausage - marinara - melted fresh mozzarella

Chicken Piccata (GF)

All-natural chicken breast - lemon-caper beurre blanc - fragrant basmati rice - fresh vegetable

Chicken Parmigiana

Lightly breaded all-natural chicken breast - melted fresh mozzarella - spaghetti marinara

Chicken Marsala (GF)

All-natural chicken breast - Marsala & mushroom reduction - fragrant basmati rice - fresh vegetable

Coastal Seafood

Starting at \$27

Sixty South Salmon on Cedar Plank (GF)

Apple-cider glaze - whipped sweet potatoes - fresh vegetable

Fresh Catch (GF)

Lemon-chive butter sauce - fragrant basmati rice - seasonal vegetable

Grilled Sixty South Salmon "Tequila Sunburn" (GF)

Roasted sweet potatoes - fresh vegetable - pineapple salsa

Shrimp Scampi Pasta

Large shrimp - scallions - light garlic cream sauce - spaghetti - aged parmesan

Salmon Piccata (GF)

Lemon-caper beurre blanc - fragrant basmati rice - seasonal vegetable

Shrimp & Scallop Pasta

Extra virgin olive oil - fresh tomatoes - sweet peppers - garlic - scallions
linguine pasta

Southern Shrimp & Grits

Jumbo shrimp - andouille sausage - roasted tomato sauce
creamy cheddar grits

Chefs Selection

Starting at \$23

Grilled Chicken Kabobs (GF)

Mediterranean marinated chicken thigh - fragrant basmati rice -
Provencal ratatouille

Beef Bourguignon

Tender beef tips - rich red wine sauce and mushrooms - imported pasta

Chicken Fajita Tacos

All-natural chicken breast - authentic Mexican seasoning - savory onion and
Poblano peppers - house guacamole - Cohita cheese - pico de gallo -
Mexican rice. Flour & Corn tortillas

Mojo Marinated Pulled Pork (GF)

Slow roasted pork shoulder - chimichurri - ripe plantains
rice & beans

American Grill

Starting at \$22

Garlic Thyme Roasted Chicken (GF)

All-natural chicken - thyme au jus - whipped potatoes - fresh vegetables

BBQ Baby Back Ribs (GF)

Fall of the bone tender ribs - sweet baby Ray BBQ sauce - Austrian potato
salad - organic lettuce - vine-ripened tomatoes - cucumber - Italian & Ranch

Wagyu Sliders & Brats

American Wagyu sliders - grilled brats - brioche buns - house sauce -
aged cheddar - pasta salad - organic lettuce - vine-ripened tomatoes -
cucumber - Italian & Ranch

The Chef's Carving Experience

Starting at \$28

Our chef personally carves premium roasted meats before your guests, creating an elegant centerpiece and unforgettable culinary experience

Choose two signature accompaniments

Roasted Beef Tenderloin
Demi-Glace

Apple-cider Brined Pork Tenderloin
Thyme au Jus

Grilled Chimichurri Sirloin
Argentine Chimichurri

Signature Accompaniments - choose two

Whipped potatoes - roasted marble potatoes with onion & sweet peppers -
truffle mac n' cheese - cinamon whipped sweet potatoes - basmati rice
rice & beans - baked sweet potato - loaded baked potato

Roasted acorn squash - steamed brocollini - fresh green beans & bell peppers
ripe plantains - seasonal vegetables

Sweet Finale

Starting at \$7

Chocolate Delight

Chocolate cake - raspberry preserves - French chocolate mousse

Seasonal Cheesecake

Graham cracker crust - seasonal fruit

Traditional Tiramisu

Caramel Apple Bliss

Layers of Chantilly creme - caramel apples & granola

Meyer Lemon Parfait

Meyer lemon cream - local honey - freshh berries

Chef' Cookie Collections

Starting at \$3

Triple chocolate chip

European vanilla cream cheese