



A SOUTHERN AFFAIR
Events and Catering

SALADS AND STARTERS

- Mixed Green Salad with Tomatoes and Red Onion,
served with choice of two dressings
- Spring Lettuce Mix with Strawberries, Candied Pecans,
Feta Cheese and Balsamic Vinaigrette
- Traditional Caesar Salad with Croutons and Shaved Parmesan
- Caprese Salad of Ripe Tomatoes, Fresh Basil, Mozzarella
and Drizzled with a Balsamic Vinaigrette
- Cucumber, Onion and Fresh Tomato Salad
- Italian Bowtie Pasta Salad with Asparagus, Artichoke Hearts
and Roasted Red Pepper tossed with a Light Zesty Italian Dressing
- Silver Queen Corn Salad: Fresh Local Silver Queen Corn tossed
with Bell Pepper, Sweet Onion, Cherry Tomatoes
with a Balsamic Vinaigrette
- Watermelon, Orzo and Feta Salad
- Penne Pasta, Sliced Cherry Tomatoes, Green Beans
tossed in a Lime Vinaigrette
- Pickled Beet Salad: Diced Pickled Beets, Arugula, Crumbled Goat
Cheese, Candied Pecans with a Balsamic Dressing

HOMEMADE SOUPS

- Charleston She Crab served with Sherry
Tomato Basil
- Chicken Noodle with Vegetables
Loaded Potato Chowder
French Onion
- Lima Bean with Country Ham Hocks
Shrimp Okra Gumbo with Rice
Chicken Okra Gumbo with Rice
Spicy Black Bean Gunpowder Chili
Vegetarian Chili
Lowcountry Fish Stew

CHEF'S HOMEMADE DIPS

- Noisy Oyster Family Recipe Crab Dip
served with Assorted Crackers
- Hot Artichoke & Spinach Dip served with Tortilla Chips
- Smoked Salmon Dip served with Assorted Crackers
- Homemade Guacamole and Queso Blanco
served with Tortilla Chips
- Roasted Red Pepper Hummus served with Warm Pita
- Pico De Gallo served with Tortilla Chips
- Homemade Sharp Cheddar Pimento Cheese Dip
served with Assorted Crackers
- Homemade Jalapeno Pimento Cheese Dip
served with Assorted Crackers
- Homemade Applewood Smoked Bacon Pimento
Cheese Dip served with Assorted Crackers

CHEESE TRAY SELECTIONS

- Assorted Cheese Tray including
Sharp Cheddar, Pepper Jack & Swiss
and served with Assorted Crackers
- Baked Brie Topped with Toasted Pecans
and Raspberry Preserves and served
with Assorted Crackers

HORS D'OEUVRES

Mini Meatloaf Tarts topped with Mashed Potatoes and Tomato Sauce

Caprese Salad Skewers, Ripe Cherry Tomatoes, Fresh Basil, Fresh Mozzarella and drizzled with Balsamic Vinaigrette

Cantaloupe wrapped in Prosciutto

Fresh Seasonal Vegetable Tray served with Ranch Dressing Dipping Sauce or Green Goddess Dressing Dipping Sauce

Southern Style Deviled Eggs topped with Applewood Smoked Bacon

Meatballs with a choice of Sweet & Sour Sauce or Marinara Sauce

Fresh Seasonal Fruit Tray with a Strawberry Crème Fraiche Dipping Sauce

Vegetable Spring Roll with a Sweet & Spicy Thai Chili Dipping Sauce

Thai Chicken Spring Roll with a Sweet & Spicy Thai Chili Dipping Sauce

Black Eyed Pea Cakes with a Sweet Corn Relish

House Smoked Salmon with Capers, Red Onion, Cream Cheese and Crackers

Fried Green Tomatoes Topped with a choice of Pimento Cheese or Sweet Corn Relish

House Cured Fried Pickles served with Honey Citrus Horseradish Sauce

Cheeseburger Sliders served with Traditional Condiments

BBQ Pulled Pork Sliders with Carolina Gold Mustard Sauce & Spicy Vinegar Sauce

Bacon Wrapped Scallops Served with a Honey Mustard Dipping Sauce

Grilled Chicken Satay brushed with a Terayki Glaze & Toasted Sesame Seeds

Grilled Beef Satay brushed with a Terayki Glaze & Toasted Sesame Seeds

Fried Chicken Tenders served with Honey Mustard or BBQ Sauce

Southern Miniature Tomato Pie Tarts topped with Fresh Basil

Miniature Country Ham Biscuits with a Spicy Mustard Sauce

Shrimp Salad & Pimento Cheese served on Miniature Croissants

Chicken Salad & Pimento Cheese served on Miniature Croissants

Grilled Lamb Lollipops with a Mint Jelly

Chicken & Waffles: Lightly Fried Chicken Tenders skewered with Belgian Waffles and drizzled with Applewood Smoked Bacon Maple Syrup

Miniature Croissants of Tuna Salad, Chicken Salad, Shrimp Salad or Pimento Cheese

Pickled Shrimp and Red Onions

CHEF ATTENDED ACTION STATIONS

All Chef Attended Stations are \$75 per Chef for 3 Hours & \$25 for each additional hour.

Sweet Potato Bar

Mashed Sweet Potatoes Served with:
Marshmallows, Toasted Pecans , Butter and Brown Sugar

Mashed Potato Bar

Mashed Potatoes Served with:
Sharp Cheddar Cheese, Applewood Smoked Bacon Bits, Sour Cream, Chives & Diced Ham

Chef Attended Pasta Bar

Cavatappi Pasta with a choice of one sauce:
Three Sauces: Smoked Gouda, Cheddar Parmesan & Pepper Jack
Served with Diced Tomatoes, Sauteed Mushrooms, Panko Bread Crumbs,
Scallions, Shaved Parmesan Cheese, Diced Ham & Crisp Bacon Bits, Sweet Italian Sausage

Chef Attended Shrimp & Grits

Fresh Shrimp Sauteed and Creamy Stone Ground Grits, Tasso
Ham, Onion & Andouille Sausage Gravy & Southern Style Cornbread

"Build Your Own" Taco Station

Includes Fresh Grilled Mahi-mahi, Southwestern Chicken Breast & Southwestern Ground Beef Served with:
Shredded Cabbage, Cheddar & Jack Cheese, Pico D'Gallo, Sour Cream, Fresh Sliced
Jalapenos, Fresh Chopped Cilantro, Black Beans, Mango Salsa, Corn & Flour Tortillas

Add

Pork Carnitas

CARVING STATIONS

Bacon Wrapped Baked Beef Tenderloin seasoned and served with Brioche Rolls and Traditional Condiments

Grilled Top Round of Beef with Rolls served with Brioche Rolls & Traditional Condiments

Bacon Wrapped Grilled Pork Tenderloin served with a Peach Chutney and Traditional Condiments

Roasted Turkey Breast served with Traditional Condiments

Honey Baked Spiral Ham served with Traditional Condiments

Roasted Leg of Lamb served with a Mint Jelly and Traditional Condiments

Grilled Carolina Quail simmered in Sweet Onion and Brown Gravy

SEAFOOD MENUS

Carolina Crab Cakes Served
with Sweet Corn Relish or Remoulade Sauce

Low Country Shrimp & Stone Ground Creamy Grits,
Tasso Ham, Onion, And Andouille Sausage Gravy

Pickled Shrimp and Red Onions

Lowcountry BBQ Shrimp with Grit Cakes and topped with
Melted Cheddar and Jack Cheese and
Diced Applewood Bacon

Local Peel and Eat Shrimp with Cocktail Sauce

Shrimp Cocktail

Shrimp Creole with White Rice

Baked Scallop, Shrimp and Blue Crab Au Gratin

Oysters on the Half Shell - Market Price

Mussels or Clams Steamed in Garlic, White Wine
and Diced Tomatoes and Served with Sourdough Bread

Smoked Salmon with Capers, Red Onion,
Cream Cheese and Crostinis

Shrimp, Okra Gumbo served with White Rice,
Green Beans, Cole Slaw and Hushpuppies

GRILLED FISH

Mahi-mahi or Tuna- Red Rice, Fresh String Beans,
Mixed Green Salad with choice of
Balsamic Vinaigrette, Blue Cheese or Ranch

Grouper or Salmon Oscar topped with
Grilled Asparagus, Blue Crab Meat and topped
with Hollandaise Sauce - Market Price

LOWCOUNTRY OYSTER ROAST

*Includes: Oyster Tables, Drums, Gloves, Knives,
Sauces, Crackers, Paper Towels, Oyster Cookers
and All Staffing for Roast*

Gulf Coast Single Select
Local Clusters

Add

Chicken Bog
Hot Dogs
Chunky Beef Chili
Chicken and White Bean Chili
Vegetarian Chili
Fish Stew
Seafood Gumbo
Chicken Gumbo

LOWCOUNTRY FISH FRY

Fried Flounder Filet served with Homemade Cocktail and
Tartar Sauce, Red Rice, Green Beans,
Cole Slaw and Hushpuppies

Add

Fried Shrimp
Fried Oysters
Fried Scallops
Baked Chicken
Southern Fried Catfish

Fried Catfish Filet served with Homemade Cocktail Sauce
and Tartar Sauce, Red Rice, Green Beans,
Cole Slaw and Hushpuppies

FROGMORE STEW - LOW COUNTRY BOIL

Fresh Local Shrimp, Fresh Sweet Corn, Smoked Sausage,
Red Potatoes, Seasonings, Cole Slaw and Cornbread

Optional Additions at Market Price -
Snow Crabs, Clams, Crawfish or Mussels

SOUTHERN COMFORT FOOD MENUS

Select One, Two, or Three Entrees:

Homemade Meatloaf with Country Style Gravy
Country Fried Pork Chops with Gravy
Southern Style Fried Chicken Fingers
Grilled Chopped Steak with Country Style Gravy
Traditional Baked Ziti with Italian Sausage and Ground Beef
Baked Chicken (White & Dark Meat)
Pulled Pork BBQ with Two Sauces

Select Two:

Sweet Buttered Yellow Corn
Fresh Green Beans
Lima Beans
Baked Beans
Fresh Garden Salad
Southern Style Cole Slaw

Select One:

Homemade Mashed Potatoes
Southern Mac and Cheese
White Rice
Carolina Red Rice

Select One:

Peach Cobbler
Apple Cobbler
Blueberry Cobbler
Blackberry Cobbler
Chocolate Brownies
Banana Pudding

*Iced Tea (Sweet & Unsweet), Lemonade
and Dinner Rolls are included
in menu selection*

BBQ DINNER MENUS

BBQ Pulled Pork- Baked Beans, Cole Slaw and Rolls

BBQ Pulled Pork - Rice Pilaf, Green Beans,
Cole Slaw and Dinner Rolls

BBQ Pulled Pork - Hash & Rice, Green Beans,
Cole Slaw and Dinner Rolls

BBQ Pulled Pork - Southern Mac and Cheese, Fresh String
Beans, Garden Salad with choice of two dressings

BBQ Pulled Pork - Red Rice, Fresh String Beans,
Squash Casserole, Cole Slaw And Dinner Rolls BBQ served with
Carolina Gold BBQ or Vinegar & Spice Sauce

Add

Ribs
Herb Baked Chicken

HAMBURGER COOKOUTS

In House Ground All Natural Certified Angus
Beer Antibiotic, Hormone, Steriod Free Burgers and
1/4lb Jumbo All Beef "Nathans" Franks served with
Traditional Condiments and Fresh Baked Buns

Add

Smoked Sausage, Peppers & Onions

Bratwurst, Peppers & Onions

Homemade Chili served with Sharp Cheddar
Cheese, Diced Onion, Sour Cream,
Fritos and Cornbread

ADDITIONAL SIDE DISH SELECTIONS

Hash and Rice
Rice Pilaf
Lowcountry Red Rice with Smoked Sausage
Hoppin' John
Chicken Bog
Yellow Rice with Cashews and Raisins
Garlic Mashed Potatoes
Candied Yams
Fresh String Beans Almondine
Lima Beans
Baked Beans
Collard Greens
Italian Roasted Vegetables including: Yellow Squash, Zucchini, Eggplant,
Red and Green Peppers, Red Onion and Fresh Italian Herbs
Silver Queen Corn on the Cob
Stewed Okra and Tomatoes
Squash Casserole
Macaroni & Cheese
Tomato Pie
Traditional Southern Cole Slaw
Blue Cheese and Bacon Cole Slaw
Fresh Fruit Salad
Sliced Watermelon

DESSERT SELECTIONS

Red Velvet Cake Squares with Cream Cheese Icing
Whole Red Velvet (Serves 16)
Strawberry Lemonade Cake Squares
Whole Strawberry Lemonade Cake (Serves 16)
Miniature Fruit Tartets with a Cream Filling, Strawberries, Kiwi and Orange Segments
Mini Mason Jar Banana Puddings
Chocolate dipped Strawberries
Housemade Key Lime Pie Squares
Whole Key Lime Pie (Serves 8)
Chocolate Bourbon Pecan Pie Squares
Whole Bourbon Pecan Pie (Serves 8)
Fruit Cobblers (Apple, Peach, Blackberry, Blueberry)
Mini Mason Jar Mississippi Mud Pies
Mini Mason Jar Strawberry Short Cakes
Mini Mason Jar Blackberry Short Cakes
Caramel Pound Cake
Lemon Cream Cheese Pound Cake or Chocolate Pound Cake
Charleston Chews (Blondies)