



SOMETHING CLASSIC

the art of celebration



dinner menu

excellence. entertainment. environment.

Dinner Buffet Menu

See our Hors d'Oeuvres Menu for Butlered Items

Choice of Organic Salad . . . Pre-set or Buffet

Julia Caesar Salad with House Made Croutons, Shaved Parmesan & Creamy Citrus Dressing
Arugula Salad with Shaved Parmesan, Edible Petals & Tomato Vinaigrette
French Bibb Salad with Chevre, Walnuts, Beets & Dijon Shallot Vinaigrette
Heirloom Tomato & Mozzarella Salad with Fresh Basil & Balsamic Reduction
Southern Spinach Salad with Mandarin Oranges, Sugared Pecans, Bermuda Onions & Orange Mustard Vinaigrette
Organic Greens Salad with Goat Cheese, Roasted Peppers, Pine Nuts & Balsamic Vinaigrette

Choice of Entrée . . .

Chicken Piccata with Citrus Artichoke Caper Chardonnay Sauce
Pan Roasted Niman Ranch Pork Loin with Apple Brandy Cream Sauce & Currants
Slow Roasted Pork Shanks with Balsamic Glazed Figs
Chicken Cordon Bleu with Dijon Cream Peppercorn Sauce
Chicken Mushroom Marsala
Slow-Simmered Tuscan Chicken with Tomatoes, Mushrooms, Green Peppers & Onions
Horseradish Salmon (Add \$2.95 per guest)
Grilled Halibut with Pineapple Salsa (Add \$3.95 per guest)
Shrimp, Scallop & Lobster Scampi
Sundried Tomatoes, Fresh Parsley, Roasted Garlic & White Wine Butter Sauce (Add \$4.95 per guest)
Cazpacho Skirt Steak with Garden Vegetables
Yellow Stone Ground Grits & Shrimp
Beef Tenderloin Filets with Wild Mushroom DemiGlaze (Add \$3.95 per guest)
Carved Prime Rib of Beef with Rosemary Au Jus (Add \$1.95 per guest)

Choice of Two Side Items . . .

Horseradish Mashed Potatoes
Roasted Rosemary Red Potatoes
Mushroom Risotto Cakes
Linguine with EVOO, Garlic & Parsley
Italian White Beans in Brodo with Organic Spinach, Artichokes & Tomatoes
Wild Rice Pilaf
Sautee of Squashes, Dill & Farm Butter
Red Pepper Polenta Cakes
Citrus Marinated Asparagus
Grilled Garden Vegetables

One Entrée . . . \$27.95 Two Entrees . . . \$35.95

add \$3.50 per guest for additional side items



Seated Dinner Menu

Beginnings

Pumpkin Bisque (7)
Served in Acorn Squash Bowls
Spiced Pumpkin Seeds & Goat Cheese

Trio of Soup Sippers (8)
Edna's She Crab
Caramelized Three Onion
Roasted Red Pepper Bisque

Heirloom Tomato Gazpacho (7)
Char-grilled Shrimp
Basil Infused Olive Oil

Corn Chowder (6)
Topped with Carolina Blue Crab

Classic Lobster Bisque (11)

Lobster Ravioli in Saffron Broth (8)

Baja Seafood Martini (8)
Carolina Shrimp & Crab
Organic Tomatoes, Hearts of Palm
Bermuda Onions, Cilantro & Lime

French Bibb Salad (6)
Chevre, Walnuts & Beets
Dijon Shallot Vinaigrette

Ahi Tuna Tar Tar (7)
Vegetable Nest & Ponzu
Wonton Points

Simple Greens Salad (4)
Farmers Market Vegetables
House-Made Sour Dough Croutons
Choice of Balsamic Vinaigrette,
Carolina Blue Cheese
Green Goddess

Aphrodite Salad (5)
Organic Lettuces & Greek Feta
Tomatoes, Cucumbers & Olives
Balsamic Vinaigrette

Dean Martini Salad (6)
Heirloom Tomatoes
Fresh Mozzarella & Basil
Vintage Balsamic Vinegar
Extra Virgin Olive Oil

Sweet Potato Pancakes (7)
Over Baby Spinach Salad
Dried Cranberries & Sugared Walnuts
Mindori Blue
Maple Bacon Vinaigrette

**Parma Ham &
Red Oak Lettuces (6)**
Lemon Oil, Grilled Peaches & Fresh Mint

Julia Caesar Salad (5)
Sourdough Croutons & Fresh Parmesan

Baby Spinach Salad (5)
Mandarin Oranges & Sugared Pecans
Orange Mustard Dressing

Organic Lettuces with Chevre (6)
Roasted Red Peppers & Pine Nuts
Balsamic Vinaigrette

Heirloom Tomato Tart (6)
Warm Celebrity Chevre
Basil Infused Oil

Asparagus & Brie Tart (8)
Fried Leeks

Organic Arugula (5)
Shaved Parmesan & Balsamic Vinaigrette

Chevre Ravioli (8)
Roasted Rainbow Beets
Balsamic Reduction
Toasted Walnuts

Entrées

The Classic Shrimp & Grits (28)
Charleston Yellow Stone Ground Grits
Collard Greens

Horseradish Crusted Salmon (30)
Italian White Beans in Brodo
Plum Tomatoes, Onions & Spinach

Seared Great Scallops (34)
Creamed Shoe-Peg Corn & Baby Zucchini

Sunburst Farm Red Trout (30)
Lemon Parmesan Polenta
Red Pepper Coulis & Baby Beans

Chicken Scallopini (28)
Parsley Linguine
Marsala Wild Mushroom Sauce

Filet of Black Angus Beef (36)
Finished with Lobster Scampi
Yukon Gold Potatoes & Pencil Asparagus

A Taste of The Carolinas (36)
Carolina Crab Cakes
Petite Fried Chicken on Sugar Cane Skewers
Pork Shank BBQ
Over Shoe-Peg Creamed Corn

Veal Pot Roast (30)
Potato Gratin
Baby Carrots

**Fresh Tarragon
Chicken Roulade (29)**
Stuffed with Spinach & Feta
Locally Harvested Vegetables
Light Saffron Broth

Grass-Fed Beef Filet (40)
Colorful Pepper Relish
Lobster Macaroni & Cheese
Fried Green Tomatoes

Lemon Chicken Piccata (28)
Artichoke Citrus Chardonnay Sauce
Grilled Roma Tomato
Mushroom Orzo
Consider adding Prawns (34)

Grilled Pork Tenderloin (29)
Gorgonzola Waffle
Balsamic Fig Reduction
Fresh Asparagus

Oven Roasted Roman Chicken (28)
Coarse Salt, Garlic & Rosemary Rub
Cremeni Mushroom Polenta
Garden Ratatouille

Seared Red Snapper (30)
Collard Greens
Yellow Stone Ground Grits
Shoe-Peg Corn Pan Sauce
Consider adding . . .
Petite Fried Chickens on Sugar Cane Skewers (36)

Mustard Glazed Pork Shanks (32)
Braised Red Cabbage
Spaetzle & Sage Butter

Grilled Beef Filet Mignon (32)
Wild Mushroom Demi-Glace
Velvet Mashed Potatoes
Baby Beans

Asian Beef Brisket (32)
Shrimp Tempura
Wasabi Mashed Potatoes
Spaghetti Squash

Braised Lamb Shank (32)
Zinfandel Lamb Jus
Garlic & Basil Cannellini Beans
Braised Baby Carrots

Colorado Lamb Chops (34)
Wild Mushroom Risotto Cakes
Grilled Baby Squash

Blackened Duck Breast (32)
Crawfish Etouffee
Crispy Roasted Potatoes
Baby Beans

Three Cheese Ravioli (25)
Balsamic Tomato Reduction
Garden Zucchini

Desserts

Warm Apple Tartin (6)
Butter Pecan Ice Cream
Knob Creek Bourbon Caramel Sauce

Vanilla Bean Panna Cotta (6)
Fresh Berries
Italian Honey
Marcona Almonds

Classic Crème Brulée (6)
Enrobed in Chocolate
Marinated Strawberries

Citrus Pound Cake (5)
Fresh Berries & Whipped Cream

Very Berry Fruit Cobbler (5)
Vanilla Bean Ice Cream

Lemon Curd Tart (5)
Fresh Blueberries

Petite Sweets from Fruit To Chocolate (4)

Classic Chocolate Molten Cake (6)
Vanilla Bean Ice Cream
Kaluha Chocolate Sauce

Southern Pecan Pie Bourbon (5)
Bourbon Praline Sauce & Whipped Cream

Petite Pumpkin Cheesecake (5)
Walnut Cinnamon Caramel Sauce

Bittersweet Chocolate Cheesecake (5)
Dark Cherry Chambord Compote

Petite Key Lime Cheesecake (5)
Blackberry Sauce

Classic Carrot Cake (4)
Cream Cheese Frosting

Espresso Tiramisu (5)

Rum Raisin Rice Pudding (4)

**Local Strawberry
Shortcake (5)**
Sugared Currant Scone
Vanilla Bean Ice Cream
Carolina Strawberries

Triple Chocolate Mousse (5)
Raspberry Sauce

Birthday Cake (4)

**Petite Amuse Bouche Classic
Sweet Selection (5)**
From Fruit to Chocolate

Cheese Course (7)
Local Farmstead Cheeses
Fig Preserves
Dried Apricots
Pistachios
Breads & Crisps

OUR DINNER MENU INCLUDES . . .

European Rolls, Butter & Iced Tea
Stainless Steel Chafers, Serving Pieces, China, Silver Flatware & Linen Napkins

FULL SERVICE MINIMUMS

40 guest Food Minimum for Each Item, Please
\$1,200 Food Minimum

LET US ARRANGE THE DETAILS . . .

Vibrant Buffet Florals – Starting At \$75.00 each
Entertainment Starting at \$200.00 – Piano, Jazz Trios & Accoustic Guitar
Festive Linens – Starting at \$21.00 each

the art of libation

Open Wine & Beer Only

	House Brands	Premium Brands
1 Hour	\$10.95 per guest	\$12.95 per guest
2 Hours	\$12.95 per guest	\$14.95 per guest
3 hours	\$14.95 per guest	\$16.95 per guest
4 Hours	\$16.95 per guest	\$18.95 per guest

Open Wine & Beer Bar Includes:

One Glass per Hour, Cocktail Napkins, Ice Bowl & Scoop
Ice, Coke, Diet Coke, Sprite & Sparkling Water
(\$1.50 per hour per Guest - Host Supplied Bar)

Open Full Bar House Brands Premium Brands

	House Brands	Premium Brands
1 Hour	\$12.95 per guest	\$15.95 per guest
2 Hours	\$15.95 per guest	\$18.95 per guest
3 hours	\$18.95 per guest	\$21.95 per guest
4 Hours	\$21.95 per guest	\$23.95 per guest

Open Full Bar Includes:

One Glass per Hour, Cocktail Napkins, Ice Bowl & Scoop
Ice , Coke, Diet Coke, Sprite, Sparkling Water, Ginger Ale
Soda, Tonic, Bar Fruit & Juices
(\$2.00 per hour per Guest - Host Supplied Bar)

* Additional Glasses and Martini Stems - \$0.75 each
Icing Fee - \$25.00 per Cooler of Ice

HOUSE BRANDS:

Budweiser, Bud Light, Yuengling
Wente Hayes Ranch Chardonnay & Merlot
Seagram's Gin, Smirnoff, Bacardi Select, Dewers & Jack Daniels

PREMIUM BRANDS:

Carolina Blond, Blue Moon, Corona Light
J. Lohr Cypress Chardonnay & Cabernet
Absolute, Tanqueray, Bacardi Silver, Chivas & Makers Mark

EUROPEAN COFFEE SERVICE

Served with Whipped Cream & Shaved Chocolates
\$3.25 with China Cups & Saucers
\$2.50 per guest with Glass Mugs
\$1.95 per guest with Paper Cups
Consider Adding: Silver Samovars - \$50.00 each
Hot Tea Service - \$0.75 per Guest

PROFESSIONAL SERVERS & BARTENDERS

Billed at an Hourly Rate - \$25.00 per hour
Applies to Travel, Setup, Event Time & Breakdown Time
Gratuity is Charged at 15% of the Food & Beverage Total

PAYMENT

\$500.00 Non-Refundable Deposit will Secure your Date on our Calendar
50% Non-Refundable Deposit Due: 90 Days Prior to Your Event
Final Guest Count Due: 5 Days Prior to Your Event
Final Payment Due: 3 Days Prior to Your Event
Local & State Sales Taxes are Additional

