



Passed Items

Fried Green Tomato “BLT”

White Cheddar Pimento, Apple Wood Smoked Bacon, Arugula

Open Faced Slow Roasted Beef Shoulder Tenderloin Biscuit

Garlic Horseradish Aioli, White Truffle Soy Glazed Onions, Radish Sprouts

Spanish “Pigs in a Blanket”

Chorizo, Puff Pastry, Smoked Paprika Mustard, Pickled Scallions

Open Faced Triple Cream Brie” PBJ”

Buttermilk Biscuit, Blackberry Preserves, Triple Cream Brie-Peanut Brittle Dust, Fresh Strawberry

First Course Served

“Spaghetti and Meat Balls”

Local Cucumber “Noodles”, Watermelon, Feta Cheese, African Blue Basil,
Smoked Heirloom Tomato Vinaigrette

Passed with Vodka

Toast Point

Goat Cheese, Drizzle of Honey

Chef Attended Lowcountry Station

Chicken & Grits

Coarse Grained White Grit Bombe, Buttermilk Fried Chicken Bites, Roasted Red Pepper Cream, Basil Oil

Chef Attended Carving Small Plate Station

Roasted Shoulder Tenderloin of Beef Au Poivre

Gorgonzola Whipped Potatoes, Black Pepper Cognac Cream Sauce, Roasted Asparagus

Chef Attended Open Faced Taco Small Plate Station

Slow Cooked Braised Pork

Flour Tortilla, Roasted Corn Black Bean Salsa, Manchego Cheese, Napa Cabbage Slaw

Chef Attended Cumin Seared Local Mahi-mahi

Flour Tortilla, Pickled Red Onions, Ginger Braised Red Cabbage, Mango Salsa, Frito Dust
3 Different kinds of Hot Sauce on the Side

Chef Attended Dessert Station

Chocolate Hazelnut Ganache & Sautéed Banana Crepe

Traditional Cannoli

Green Tea Passion Fruit Panna Cotta