

Charleston Favorites

-Cocktail Reception-

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-Dinner-

Farmers Market Display

assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries,
and an assortment of domestic and imported cheeses with crostini
served with house made dipping sauces

Pan Fried Green Tomatoes

with goat cheese and sweet pepper relish

Buttermilk Biscuits with Ham

horseradish mayo & apple chutney

Pecan Encrusted Chicken Breast Strips

marinated in bourbon & brown sugar and served with honey mustard sauce

-Chef Attended Tasting Plates-

(Prepared mini meals for guests' enjoyment)

BBQ Pulled Pork

on a sweet potato biscuit with bleu cheese and bacon slaw served with macaroni and cheese

Petite Lowcountry Boil

shrimp, sausage, potatoes and corn served over carolina gold rice

Complimentary Cake Cutting

\$66.00 Per Person

Including Bar Package Listed

(prior to service charge and tax)

\$100 Chef Attendant Fee when Applicable