

Sample Menu 1

- Salad: Mix Local Greens, toasted pine nuts, sliced apples, goat cheese, drizzled with orange vinaigrette.
- Appetizer: Fried Green Tomato Stack layered with Housemade Pimento cheese & goat Cheese.
- Entree: Pan Seared Low Country Crab Cake drizzled with Lemon Basil Beurre Blanc, Grilled Asparagus, & Roasted Corn & Tomato Salad.
- Dessert: Triple Layer Coconut Cake

Sample menu 2

- Soup: Roasted Yellow Pepper topped with Chive Creme Fraiche.
- Salad: Local Greens, grilled corn, scallion, tomato, and bacon drizzled with white balsamic vinaigrette.
- Entree: Herb Crusted Pork Tenderloin, served with Okra & Dried Cranberry Spoon Bread, and Seasonal Vegetables.
- Dessert: Peach & Blueberry Bread Pudding topped with do;;op of whip cream.

Sample Menu 3

- Soup: Cream Of Crab
- Starter: Bacon wrapped Shrimp drizzled with Pomegranate BBQ Sauce
- Entree: Local Mahi Mahi over Roasted Corn and fresh Spinach Carolina Gold Rice, topped with a Carrot Almond Jam.
- Dessert: Jerry's Famous Yellow Layered Cake with Fresh Strawberry and Raspberry with Cr Cheese whipped Frosting.

Sample Menu 4

- Salad: Classic Wedge , Iceberg, blue Cheese, tomato Bacon, and Fried Onion strings drizzled with herb buttermilk dressing.
- Starter: Baked Brie, Caramelized apples and Pecans
- Entree: Grilled Beef Tenderloin Choice Of Demi Glaze, Horseradish Creme Fraiche, or Porcini port wine sauce, served with chive Potato Gal latte, And Haricot Vert.
- Dessert: Triple Layer Chocolate Cake with Chocolate Coffee Cream Cheese Icing.

All menu options can be customized to your needs. [Contact us](#) now to begin planning your next event. Menu selections are subject to availability.