



Parties & Events Menu

Passed Hors d'oeuvres

- Salt Roasted Red Bliss Potato with Chive Sour Cream, Applewood Smoked Bacon, and Asiago Cheese
- Grilled Shrimp Shooter with Firefly-Scallion Cocktail Sauce.
- Low Country Crab Cake with Cajun Caper Remoulade
- Sweet Potato Ham Biscuits
- Potato Pancakes with Smoked Salmon Mousse
- Assorted Bruschetta - 3-Olive Tapenade, Truffled White Bean Puree, Tomato and Basil
- Buttermilk Biscuit with Seared Beef Tenderloin and Charred Onion-Tomato Relish

Salad

Mixed Local Greens, Cherry Tomatoes, Radish and Toasted Pecans with Citrus Vinaigrette

Appetizer

Griddled Grits Cake, Sautéed Local Shrimp, and Greens with Tasso Gravy

Entrée

Grilled Beef Tenderloin with Herb Shallot Demi Glace, Whipped Baby Bliss Potatoes, and Creamed Spinach

Dessert

Bourbon Pecan Chocolate Chip Pie with Vanilla Bean Ice Cream

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