

STATIONS

Carving Stations

- Herb Grilled Beef Tenderloin
- Assorted Rolls
- Horseradish Cream and Roasted Garlic Aioli
- Roasted Pork Loin
- Assorted Rolls or Sweet Potato Biscuits
- Roasted Shallot-Lemon Aioli and Caramelized Red Onion-Apple Chutney

Shrimp & Grits

- Local Shrimp Sautéed with Tri-colored Bell Peppers and Red Onion with Gravy over Stone
- Ground Yellow Grits with Cheddar & Parmesan Cheeses, Bacon, and Scallions

Mac & Cheese Bar

- Four Cheese Pasta sautéed to order with choice of Local Crab, Local Shrimp, Sautéed
- Mushrooms, Bacon, Asparagus, French-fried Onions, Chives and Truffle Oil

Southern

- Pulled Pork with Honey Chipotle, Hot Vinegar, and Classic Smoky Barbecue
- Cheddar Jalapeno Cornbread
- Red Rice
- Slow Cooked Local Collard Greens

DISPLAYS

Mini Sandwich Table

All American Slider

Grilled Burger on a Kaiser Roll with Cheddar Cheese, Crisp Romaine, Ripe Roma & Herb; Mayo

Shrimp BLT

Shrimp Salad, Crisp Bacon, Cherry Tomato, Romaine Lettuce and Cajun Remoulade

Muffuletta

Capicola, Salami, Provolone and Olive Salad on Mini Muffuletta

Gourmet Market Basket

- Artful displays of Locally Farmed Baby Vegetables with Avocado Ranch & 3-Herb Pesto
- Seasonal Fruits and Berries with Warm Chocolate Sauce and SC Honey Yogurt Dip
- Domestic Cheeses and Artisanal Breads with 3-Olive Tapenade