

FOODIES

BY JEANNIE

(843) 971-0505

RECEPTIONS

All Prices are Per Person

Southern Comfort Buffet

1. Buttermilk Fried Chicken Tenders served with three sides (such as Mashed Potatoes and Gravy, Red Rice and Sausage, and Southern Green Beans) and choice of dinner rolls or cheddar biscuits. **\$15.95**
2. BBQ Pulled Pork served with three sides (such as Baked Macaroni and Cheese, Collard Greens, and Southern Style Coleslaw) and choice of dinner rolls or cheddar biscuits. **\$15.95**
3. Buttermilk Fried Chicken Tenders and BBQ Pulled Pork served with three sides and dinner rolls or cheddar biscuits. **\$19.95**

Package 2 Buffet

Grilled Lemon Herb Chicken and BBQ Pulled Pork with sauces on the side served with three sides (such as Macaroni and Cheese, Sautéed Fresh Green Beans and BC Salad) and dinner rolls. **\$22.95**

Package 3 Buffet

Blackened Chicken with Mango Salsa, two appetizers (Bacon Wrapped Shrimp and Baked Brie with Caramelized Pecan Tarts), three sides (such as Herb Roasted Baby Red Potatoes, Grilled Vegetables Mix of Portobello Mushrooms, Roasted Red Peppers, Roasted Yellow Peppers, Eggplant and Spinach Salad) and dinner rolls. **\$28.95**

Package 4 Buffet

Herb Roasted Pork Tenderloin Stuffed with Prosciutto, Goat Cheese and Sage Butter served with three appetizers (Heirloom Tomato Crostini, Caramelized Onion and Goat Cheese Tarts and Crab Stuffed Mushrooms), three sides (such as Gruyere Au Gratin Potatoes, Grilled Asparagus and Red and Blue Salad) and dinner rolls with flavored butter. **\$24.95**

Package 5 Buffet

Start with two appetizers (Mini Crab Cakes and Ground Beef Sliders) then lead into the following stations: **\$40.95**

STATION 1

Roast Pork Loin served with dinner rolls and Sweet Potato Biscuits, two sauces (such as Roast Shallot and Lemon Aioli), Apricot Jalapeno Chutney, Red Onion and Apple Chutney and Roasted Red Pepper and Tomato Jam

STATION 2

Local Shrimp and Penne Pasta with Roasted Red Pepper Parmesan Cream Sauce

STATION 3

Vegetable Salad where you choose two specialty salads (such as BC and Spinach Salad) served with Roasted Sweet Potatoes with a cumin cinnamon butter.

Plated Reception 1

Started with two appetizers (such as Mini Tomato Basil Pies and Three Cheese Stuffed Mushrooms)

1st Course

Mixed Local Greens topped with Grape Tomatoes, Radish and Toasted Pecans with a Citrus Vinaigrette on the side.

2nd Course

Low Country Grit Cake topped with Blackened Local Shrimp and a Sweet Chili Glaze

3rd Course

Pan Seared Low Country Crab Cakes, Herb Parmesan Jasmine Rice, Haricots Verts with a Lemon-Chervil Beurre Blanc

Grilled Beef Tenderloin and Chive Bacon Wrapped Potatoes with a Pimento Cream

Plated Reception 2

Started with two appetizers (such as Asparagus Wrapped with Smoked Salmon and topped with a Dill Caper Cheese and Mini Crab Cakes)

1st Course

Truffle Potato Leek Soup or She Crab Soup

2nd Course

Foodies Wedge Salad (Romaine topped with heirloom tomatoes, Applewood Smoked Bacon, Crispy Fried Onions, Gorgonzola Cheese, Buttermilk Blue Cheese Dressing on the side)

3rd Course

Grilled Beef Tenderloin and Grilled Asparagus marinated in a Lemon zest and Olive Oil mixture served with Crispy Onions and Gorgonzola Cream

All above come with paper products and serving pieces.

Additional charges include tax, delivery and gratuity.

Disposable chaffing dishes and sternos available for \$6.00.