

# (843) 971-0505

## RECEPTIONS

### All Prices are Per Person

### Menu #1

- Salad of Mixed Baby Greens with Sliced English Cucumber and Tomatoes with Balsamic Vinaigrette (Salad)
- 2. Honey Mago Barbecued Chicken (Entrée)
- 3. Thick-Sliced Sugar Cured Ham with South Carolina Peach Mustard (Entrée)
- 4. Buttermilk Mashed Potatoes with Country Gravy (Side)
- 5. Slow Cooked Green Beans (Side)
- 6. House-Made Rolls and Whipped Butter
- 7. Hot Peach Cobbler with Cinnamon Whipped Cream (Dessert)

#### Menu #2

- 1. Salad of Baby Spinach with Crumbled Bacon, Sliced Ted Onions, Toasted Pine Nuts and Creamy Pesto Dressing (Salad)
- 2. Lemon Herb Roasted Chicken (Entrée)
- 3. Penne Marinara with Grated Parmesan Cheese (Entrée)
- 4. Grilled Seasonal Vegetables with Garlic and Extra Virgin Olive Oil (Side)
- 5. Roasted New Potato Salad with Roasted Ted Peppers and Scallions (Side)
- 6. House-Made Rolls with Whipped Butter
- 7. Double Chocolate Cannoli (Dessert)

### Menu #3

- Salad of Mixed Baby Greens with Sliced Cucumbers and Tomatoes with Buttermilk Ranch Dressing (Salad)
- 2. Pulled Smoked Barbequed Pork with Honey Mango Barbeque Sauce (Entrée)
- 3. Buttermilk Fried Chicken (Entrée)
- 4. Southern Style Potato Salad (Side)
- 5. Bleu Cheese Coleslaw with Crumbled Bacon (Side)

- 6. House-Made Rolls with Whipped Butter
- 7. Old Style Banana Pudding with Vanilla Wafers (Dessert)

All above come with paper products and serving pieces. Additional charges include tax, delivery and gratuity. Disposable chaffing dishes and sternos available for