

## **CASUAL SUMMER MENUS**

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### **Cheese and Charcuterie**

Assorted local cheese presentation to include Asher blue, Thomasville Tomme, Green Hill and Gouda. Preserves, honeycomb and mostarda, baguettes, local fruit garnish

*Cheese priced at \$12.00 per guest*

Assorted local salumis, pepperoni, sopressata and bresoala  
Marinated, herbed summer vegetables  
Olives

*Charcuterie priced at \$13.00 per guest*

### **Classic Warm Weather Spread**

Heirloom summer tomato bruschetta with pimento cheese & arugula

Deviled Eggs with pickled pepper relish

Hot smoked salmon cakes with a dill aioli

Brick chicken with fresh basil-corn salsa

Beet, blue cheese and almond salad

Grilled steak sandwiches with charred spring onion relish

Pasta salad with penne, zucchini, summer peas, parmesan, herbs, & red wine vinaigrette

Chocolate cupcakes with buttercream

Rosemary lavender cookies

Fresh summer berries & melon

*Menu priced at \$33.00 per guest.*

*All menu pricing based on a 30 person minimum.*



**Backyard BBQ**

Creamy summer slaw made with cabbage, squash, & carrots,  
tossed in a light buttermilk dressing

Buttermilk fried chicken with Avalon hot sauce

Cucumber, sliced tomato & avocado salad tossed with crumbled feta  
served with warm grilled H&F Pan au Levain

Smoked barbeque pork spareribs, peach barbeque sauce, charred veggies

Grilled corn on the cob with lime butter

Oven roasted sweet potato fries with house made ketchup

Slices of watermelon, fresh peaches & blueberries

Banana pudding with toasted meringue

*Menu priced at \$33.00 per guest*

**Mediterranean Spread**

Cucumber & buttermilk soup shooters, smoked sea salt

Grilled kale toasts

Eggplant fritters with honey and candied sweet peppers

Snap pea and radish salad with tahini dressing

Grilled, spiced garlic shrimp with romesco

Yogurt marinated grilled chicken legs and thighs, cucumber raita

Nutty Farro salad with corn, roasted peppers, & herb vinaigrette

Mascarpone summer fruit tart

*Menu priced at \$34.00 per guest*



**Taco Party**

Grilled chicken tacos with griddled corn salsa & lime mayo

or

Skillet fried shrimp tacos with chili salsa and guacamole

Barbacoa beef tacos with cilantro, charred onion, tomatillo salsa

or

Conchita pibil – Yucatan shredded pork tacos with Achiote and pineapple

Mexican red rice

House-smoked chipotle guacamole, tortilla chips

Charro black beans with charred tomatoes

Shredded lettuce, lime, crumbled cheese, crema, pico de gallo, cilantro, pickled jalapeno

Horchata milk shake shooters

Blueberry hand pie

*Menu priced at \$29.00 per guest*

**Grilled Menu**

Simple green salad with a green goddess dressing

Summer potato salad with pickled red onion and fresh herbs

Assorted grilled vegetables drizzled with a tomato-basil vinaigrette

Grilled Honey-jalapeno chicken tenders with fresh cilantro

Grilled chorizo and Italian sausages with a corn and bell pepper salsa

Green bean and summer tomato salad with whipped feta

PB&J tart, orange cream bars

*Menu priced at \$31.00 per guest*



**Goin' Coastal**

Fried green tomatoes topped with a red pepper coulis and goat cheese

Grilled quail wrapped in pancetta, pickled blueberry vinaigrette

Classic Charleston style shrimp and grits simmered in a rich pepper and onion gravy

Hoppin john with local field peas and Carolina Gold rice

Summer chicken and biscuit pie

Local greens, shaved summer veggies and juicy tomatoes tossed in a buttermilk vinaigrette

Key lime bars, coconut pound cake, fresh summer fruits

*Menu priced at \$36.00 per guest*

**Additional Hors d'oeuvres**

Grilled okra & shrimp skewer, spiced tomato broth

Herb & mozzarella arancini with tomato-red pepper dipping sauce

Eggplant fritters topped with honey, candied sweet peppers

Charred octopus & chorizo vinaigrette on a potato crouton

Summer pea, scallion and pancetta tarts

Chilled sweet onion soup, cheddar frico

Savory crab and tarragon tarts

Crispy pork rillettes topped with Dijon mustard & onion compote, grated farm eggs

Mango shrimp summer rolls with a coconut lime dipping sauce

Tomato and thyme shortbreads with olive tapenade

Summer tomato canapés with aioli & arugula

Papas bravas - roasted new potato, Padron chile, cumin crema

Grilled country ham wrapped peaches



Beef and onion empanadas

Toasted cornbread canapé, whipped chevre, spiced eggplant

Grilled polenta cake with sopressata & tomato soffrito, crispy mushroom

Corn, mushroom & chile empanadas

Crab and avocado toasts

Crispy panisse, feta, & olive canapé

Smoked salmon sesame crisps with crème fraiche and chive

Smoked trout salad canapés on house-made wheat thins

Summer gazpacho shooters, herb oil & crouton garnish

Crispy lamb belly, rosemary crisps, & pickled summer blueberries

Pulled pork biscuit sliders with a fennel & orange compote

Zucchini & corn fritters, tarragon aioli

Bacon wrapped pickled peppers

Peach, pancetta, & arugula crostini, blue cheese crème fraiche

**Items above may be added or substituted into your menu. Or, choose items from the above list and one of our event professionals can help design a custom menu for your event.**

### **Additional Options**

Service staff members priced at \$215 - \$195.00 each.

Glassware for a full bar priced at \$3.10 per guest.  
This includes wine, rocks, beer and all-purpose glasses

Linen for a standard dining table priced at approximately \$85.00

Highboy cocktail tables with linen priced at \$43.60 each

Mixers, soft drinks and ice for the bar priced at \$3.90. Included are Coke, diet coke, ginger ale, juices, still and sparkling water, lemon, lime, tonic, soda and

Bar set-ups

Tables and linen for bar priced at \$70.40

**Prices do not include sales tax or gratuity.**

