

S ALTHOUSE

Johns Island Wedding Reception – Sample Menu

PASSED HORS D'OEUVRES SELECTIONS

Fried Okra Spears

Goat Cheese Mousse and Red Pepper Jam

Watermelon Ceviche

Seasonal Fish, Shellfish, Watermelon,
Cilantro, Fresh Citrus

Mini Prosciutto Cups

Brunoise of Fresh Seasonal Fruit
Balsamic Reduction

HORS D'OEUVRES STATIONS

Station #1

Slow Cooked BBQ Pulled Pork

with Slider Buns & Sauces on side:
Pomegranate BBQ Sauce
Carolina Mustard Sauce

Brussel Sprout Cole Slaw

Apple Cider Vinaigrette, Chili Flakes

Fried Green Tomatoes

Station #2

Traditional Lowcountry Boil

Fresh Peel and Eat Shrimp, Local Sweet Corn,
Sliced Smoked Sausage, Red Potatoes
cooked with Chef's Blend of Old Bay

Southern Bread Basket

Mini Corn Muffins and Sweet Potato Biscuits
with Whipped Butter

Station #3

Chef's Selection Southern Antipasto Display

Cured Imported & Domestic Sliced Meats,
Roasted Peppadew Peppers,
Traditional Deviled Eggs,
House Made Pimento Cheese Spread,
Seasonal Pickled, Roasted & Grilled Vegetables,
Assorted Olives, Herbed Nuts,
Housemade Crostini

*Menu Price Per Guest
\$36 plus service and tax*