

S L T H O U S E

Sample Summer Dinner Party Menu

PASSED HORS D'OEUVRES SELECTIONS:

Lowcountry Mini Crab Cakes

Spicy Remoulade, Roasted Red Pepper Relish

Pate Maison on Grilled Toast Square

Fresh Apple, Sea Salt

Tomato/Watermelon/Feta Skewers

Feta, Seedless Watermelon, Grape Tomato, Vanilla Vinaigrette

DINNER SERVICE

Artisanal Bread Basket with Herbed Boursin

AMUSE

Duck Prosciutto

Fresh Melon & Citrus Yogurt

SALAD COURSE

Ambrose Farms Beet Salad

Arugula, Shaved Beets, Fresh Citrus,
Toasted Pistachios, Goat Cheese, Beet Vinaigrette

ENTRÉE COURSE

Pan Seared Local Grouper

Candied Carrot Coulis, Roasted Corn & Summer Bean Succotash,
Zucchini-Wrapped Haricot Verts

DESSERT & COFFEE

Key Lime Trifle

Key Lime Curd, Strawberry Compote,
Fresh Whipped Cream,
Housemade Graham Cracker Crumbs

Coffee Service

*Menu Price Per Guest
\$56 plus service and tax*