



FAMILY STYLE DINNER SAMPLE MENU

PASSED HORS D'EOUVRES

Salthouse She Crab Soup en Demitasse
Sherry, Crème Fraiche

Roasted Beet Napoleon
Red & Golden Beet, Lone Palmetto Goat Cheese, Pistachio

Tomato Pie Tartlet
Kurios Farm Tomato, Parmesan

Mini Beef Wellington
Mushroom Duxelle, Roasted Carrot, Crème Fraiche, Phyllo Cup

DINNER SERVICE

On The Table
Pane di Vita Artisanal Bread Basket
Chive Oil Pipette, Smoked Sea Salt

INTRODUCTION

Salthouse Salad
Mesclun Greens, Brickyard Point Farm Roasted Pecan, Shaved Radish,
English Cucumber, Dried Cherry, Goat Cheese, Benne Seed Vinaigrette

FAMILY STYLE DINNER SERVICE

Charleston Gold Rice Salad
Tomatoes, Shaved Almond, Dried Apricot & Cranberries,
Red Onion, Vanilla Vinaigrette

Grilled Fresh Asparagus
Sliced Garlic, Lemon, Red Pepper Flakes

**Fresh Herb Rubbed & Grilled
Ashley Farms Chicken**
Lusty Monk Honey Mustard
Local Sweet Potatoes

Pan-Seared Local Fish
Candied Carrot Coulis,
Roasted Corn & Seasonal Bean Succotash

Menu Price Per Guest

\$46.50 per person plus service and tax

