



S L T H O U S E

ARTFULLY CONSTRUCTED GASTRONOMY

2016-2017 CATERING SELECTIONS



ORIGINAL, TASTY FOOD BEAUTIFULLY PRESENTED

Salthouse offers creative options for local, regional and global cuisine tailored to your event needs.

Salthouse uses as much locally sourced, fresh seasonal produce as possible to provide innovative and delicious food to tempt all palates.

Allow us to create a menu to satisfy your needs, inspire your guests and meet your budget. From petite canapés and elegant hors d'oeuvres to a casual family style or multi-course dinner service, Salthouse caters the parties you want to attend.

Salthouse caters events throughout the Lowcountry and is familiar with local venues from Pawleys Island and Edisto to Beaufort, Savannah and everywhere in between. Let us help you find just the right spot for your special event.

Salthouse offers full service catering from your first call to our post event follow up. From menu creation, and beverage suggestions to coordination of vendors and other logistics, we can provide you and your event with as much support as you require — ensuring a smooth event from start to finish.



PASSED HORS D'OEUVRES

*Designed to be chef assembled and server passed
Pricing based on number of selections and duration of service*

FROM THE OCEAN, CREEKS, & RIVERS

BEET CURED SALMON

Cured Salmon | Boursin | Rustic Crisp Bread

LOCAL CLAM CEVICHE

Little Neck Clam | Orange | Lemongrass | Rainbow Carrot | Fennel

MINI SHRIMP & GRIT CAKE

Local Shrimp | Anson Mill Grit Cake | Piquillo Pepper Confit | Tasso Ham Jam

AHI TUNA CROSTINI

Truffled Chickpea Purée | Candied Carrot Coulis | Toasted Benne Seed

SPICY AHI TUNA CRISP

Edamame Purée | Salthouse Sweet-n-Sour | Fried Wonton

MINI CRAB CAKE

Remoulade | Roasted Red Pepper Relish

MINI LOBSTER BLT

Fresh Lobster Claw | Neuskies Bacon | Roasted Tomato Jam | Brioche

SALMON PUFF PASTRY

Salthouse Smoked Salmon | Fresh Dill | Crème Fraiche | Salmon Roe

ESCARGOT CANAPÉ

Roasted Garlic | Lemon Boursin | Herb Purée | Pane Di Vita Sourdough

BLOODY MARY SHRIMP PIPETTES

Citrus Marinated Shrimp | Salthouse & Natural Blonde Bloody Mary Mix | Fresh Lime (GF)

CAVIAR CHIP

House Made Potato Chip | Osetra Caviar | Smoky Crème Fraiche (GF)

DEVILED FARM EGG

Pickle Jus | Osetra Caviar | Chive (GF)

SALTHOUSE SHE CRAB SOUP EN DEMITASSE

Sherry | Crème Fraiche

BEIGNET FRIED SHRIMP

Garlic Aioli

FROM THE FARM

COUNTRY PÂTÉ

Lusty Monk Mustard | Pickled Watermelon Rind | Arugula (GF)

DUCK CONFIT CANAPÉ

Ashley Farm Duck | Fig Jam | Black Pepper Aioli | Aged Gouda | Pickled Red Onion | Toasted Brioche

CHICKEN SAUSAGE CORNDOG

Local Chicken Sausage | Dijonnaise | Fingerling Potato Chip | Fresh Chive

GRILLED CHICKEN BROCHETTE

Cashew | Pomegranate-Soy Reduction | Mango | Cilantro (GF)

TENNESSEE COUNTRY HAM & BURRATA CROSTINI

Salthouse Apple Butter | Aged Balsamic | Bulls Bay Sea Salt

DUCK REUBEN

Smoked Duck | Fermented Cabbage | Aged Provolone | Russian Dressing

LAMB KEFTA

Marinated Cucumber | Mint | Feta Mornay

LAMB GYRO

Salthouse Spiced Lamb | Braised Greens | Feta | Tzatziki | Phyllo Cup

FOIE GRAS PB&J

Foie Gras Mousse | Cashew Butter | Apricot Jam | Brioche



P A S S E D H O R S D ' O E U V R E S

*Designed to be chef assembled and server passed
Pricing based on number of selections and duration of service*

FROM THE FARM (CONT.)

ASHLEY FARMS ROASTED CHICKEN SALAD

Aioli | Snap Pea | Pickled Grape | Candied Pecan | Toasted Wheat

PÂTÉ MAISON

Chef's Selection Pâté | Mini Toast

PORK RIND

Pimento Cheese Mousse | Pickled Green Tomato Chow-Chow |
Marinated Chive (GF)

CHORIZO STUFFED FRIED OLIVE

Herbes De Provence Olive | Local Chorizo | Chive Bread Crumbs |
Pimento Cheese

SHAVED BEEF CARPACCIO CROSTINI

Kale Caesar | Parmesan Reggiano | Cured Egg Yolk

BRAISED BEEF SHORT RIB

Smoked Potato Purée | Parmesan Gremolata | Fried Shallots

DECONSTRUCTED BEEF WELLINGTON

Mushroom Duxelle | Roasted Carrot | Crème Fraiche | Phyllo Cup

HERITAGE FARM SMOKED BBQ PORK

Creamed Corn | Sweet Potato Strings | Corn Tortilla

MINI KENTUCKY HOT BROWN

Black Forest Ham | Neuskies Bacon | Ashe County Cajun
Cheddar Mornay | Marinated Tomato | White Bread

SALTHOUSE SOUP SHOTS

SPRING/SUMMER (COOL)

Seasonal Gazpacho (Tomato, Peach, Watermelon)(GF, V, VE) |
Carrot-Ginger (GF, V, VE) | English Pea & Yuzu (GF, V, VE) |
Cucumber & Avocado (GF, V, VE) | Chilled Corn Chowder (GF, V)

FALL/WINTER (WARM)

Heirloom Tomato Soup (GF, V) | Butternut Squash (GF, V) |
Truffle Potato (GF, V) | Mepkin Abbey Mushroom Bisque (GF, V)

FROM THE FIELDS

MELON, FETA, TOMATO PIPETTE (SEASONAL)

Fresh Melon | Feta Mousse | Fresh Tomato | Lemon Vinaigrette |
Vanilla Sea Salt (GF, V)

LOCAL CHEESE CROSTINI

Salthouse Apricot Jam | Local Honey | South Carolina Pecan (V)

DROP-N-THE-BEET NAPOLEON

Red & Golden Beet | Local Goat Cheese | Pistachio (GF, V)

BELGIAN ENDIVE CANAPÉ

Maytag Blue Cheese Mousse | Smoked Cranberry Jam |
South Carolina Roasted Pecan | Fresh Lemon (GF, V)

WATERMELON CANAPÉ (SEASONAL)

Compressed Watermelon | Local Goat Cheese |
Pickled Watermelon Rind | Vanilla Sea Salt (GF, V)

ZUCCHINI & FETA FRITTERS

Olive and Basil Tapenade (V)

BUTTERNUT SQUASH & QUINOA FRITTERS

Lemon Mascarpone | Mint Pesto (V)

TEMPURA LOCAL OKRA

Goat Cheese Mousse | Pickled Rhubarb (V)

TOMATO PIE TARTLET

Local Tomato | Parmesan (V)

MINI CAPRESE STACK

Grape Tomato | Salthouse Mozzarella | Balsamic Gelée |
Salthouse Basil (V)

STUFFED PEPPADEW PEPPER

Salthouse Pimento Cheese | Marinated Chive (V)



SALADS, VEGGIES & STARCHES

BBQ BOILED PEANUT BAKED BEANS

Pressure Cooked Peanuts | Tomato | Sorghum | Smoked Paprika (GF, V, VE)

LOCAL SMOKED COLLARDS

Braised Collards | Salthouse Pancetta | Pete's Sweet Onions | Sherry Vinegar (GF)

ROASTED CARROT SALAD

Carrot Greens | Fried Chickpea | English Pea | Parsley | Cinnamon (GF, V, VE)

ROASTED BROCCOLI SALAD

Caramelized Red Onion | Roasted Grape | Sliced Almond | Orange (GF, V, VE)

SMASHED PURPLE POTATOES

Sorghum | Roasted Garlic | Boursin | Chive (GF, V)

POTATO GRATIN

Layered Idaho Potatoes | Austrian Gruyere | Cream (GF, V)

BRUSSELS SPROUT SLAW

Shaved Brussels Sprouts | Carrot | Apple Cider Vinaigrette | Cracked Peppercorns (GF, V, VE)

FARRO & MUSHROOM SALAD

Mepkin Abbey Shiitake | Salted Cashew | Truffle Butter (GF, V, VE)

CHARLESTON GOLD RICE SALAD

Almond | Dried Apricot | Pickled Red Onion | Parmesan | Oven Roasted Tomato | Fresh Herbs | Vanilla Vinaigrette (GF, V)

RED RUSSIAN KALE SALAD

Local Tomato | Dried Blueberry | Sunflower Seed | Prima Donna Gouda | English Pea | Lemon Vinaigrette (GF, V)

CAROLINA GOLD RICE GRITS

Middlins Rice | Aged Gouda | Cream | Cracked Pepper | Sea Salt (GF, V)

SWEET POTATO SALAD

Pomegranate Seed | Red Onion | Oregano | Champagne Vinaigrette | Toasted Benne Seed (GF, V, VE)

LOCAL BEAN SALAD

Peppadew | South Carolina Pecan | Pickled Red Onion | Lemon Vinaigrette (GF, V, VE)

SALTHOUSE CAPRESE

Salthouse Mozzarella | Heirloom Tomato | Aged Balsamic "Caviar" | Fresh Basil | California Olive Oil (GF, V)

BOILED PEANUT SALAD

Pressure Cooked Peanuts | Charred Corn | Tomato Confit | English Pea | Tarragon Vinaigrette (GF)

BENNE SEED ASPARAGUS

Grilled Asparagus | Roasted Garlic | Parmesan Powder | Crushed Red Pepper | Fresh Lemon | Toasted Benne Seed (GF, V)

SOUTHERN STYLE GREEN BEANS

Braised Haricot Verts | Vidalia Onion | Benton's Ham Hocks | Hot Sauce (GF)

ROASTED BRUSSELS SPROUTS

Caramelized Onion | Pancetta Lardons | Brown Sugar | Aged Balsamic (GF)

MUSTARD-BRAISED CAULIFLOWER

Lusty Monk Mustard | Caper | Lemon | Herb Bread Crumb (GF, V, VE)

RAINBOW CARROT & CURRANT SLAW

Scallion | Apple Cider Vinaigrette (GF, V, VE)





HORS D'OEUVRES DISPLAYS | STATIONS

Pricing based on duration of service and quantity of food stations

CHEF'S SELECTION CHEESE DISPLAY

Imported and Domestic Cheeses | Seasonal Fruits & Berries | Salthouse Jams | Assorted Nuts | Pane Di Vita Crostini (V)

CHEF'S SELECTION CHARCUTERIE DISPLAY

Sliced Cured Meats | Dried Sausages | Salthouse Pâtés | Cornichons | Garlic Taffy | Assorted Mustards | Assorted Olives | Pane Di Vita Crostini

CHEF'S SELECTION ANTIPASTO DISPLAY

Sliced Cured Meats | Roasted Peppers | Salthouse Mozzarella | Parmigiano-Reggiano | Local Seasonal Vegetables | Assorted Olives | Marcona Almonds | Pane Di Vita Crostini

FARMER'S MARKET DISPLAY

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) | Green Goddess Dressing | Assorted Seasonal Sliced Fruits & Berries | Assorted Nuts | Pane Di Vita Crostini

CHEF'S THE BEST OF SEASON DISPLAY

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) | Seasonal Sliced Fruits & Berries | Assorted Mustards, and Gourmet Mustards | Nuts | Olives | Sliced Cured Meats | Gourmet Mustards | Salthouse Smoked Salmon | Traditional Condiments: Capers | Crème Fraiche | Organic Egg | Lavosh Chips | Pane Di Vita Crostini

SOUTHERN ANTIPASTO

Chef's Selections of Local Seasonal Pickled & Fresh Vegetables & Fruits | Pimento Cheese | Sliced Cured Meats | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Lavosh Chips | Pane Di Vita Crostini

SALTHOUSE DIPS WITH CHEF'S SELECTION OF CHIPS AND FRESH SEASONAL CRUDITÉ

Warm Crab (GF) | Truffle Artichoke (GF, V) | Caramelized Onion (GF) | Traditional Hummus (GF, V, VE) | Roasted Red Pepper Hummus (GF, V, VE) | Boiled Peanut Hummus (GF, V, VE) | Chef's Pimento Cheese (GF, V)

SALTHOUSE BISCUIT BAR

Choose 2 Housemade Biscuits: Buttermilk | Sweet Potato | Wisconsin Cheddar & Chive

Served with Chef's Selection of House Made Condiments: Smoked Cranberry Jam | Apricot Jam | North Carolina Apple Butter | Lemon-Boursin | Beet Cream Cheese | Tasso Ham Jam | Bacon-Chive Butter | Honey Butter | *Option to add: Sliced Cured Meats | Gourmet Mustards | Salthouse Pimento Cheese or Chef Attending Cured Ham Carving Stand*

FROM THE OCEAN, CREEKS, & RIVERS

SALTHOUSE LOCAL CHILLED SEAFOOD SELECTION

Half Shell: Local Fresh Oysters | Local Little Neck Clams | Local Peel-n-Eat Shrimp | Mignonette | Cracked Pepper Cocktail | Fresh Lemon | Saltines

SALTHOUSE SMOKED SALMON

Crème Fraiche | Capers | Organic Egg | Pane Di Vita Crostini

STUFFED BABY RED POTATOES

Salthouse Smoked Salmon | Dill Crème Fraiche | Fresh Lemon | Salmon Roe | Chive

BREAD BOWL CLAM CHOWDER

Chopped Clams | Neuskies Bacon | Potato | Tarragon | Cholula | Scallion | Pane Di Vita Mini Sourdough Bowl

SEASONAL CEVICHE CUPS

Seasonal Local Fish & Shellfish | Fresh Cilantro | Citrus | Fried Plantains

GRILLED SHRIMP & SAUSAGE PINCHOS

Local Shrimp | Sausage | Marinated Basil | Oven-Roasted Tomato

LOCAL SHRIMP LETTUCE WRAPS

Shrimp Salad | Bibb Lettuce | Tarragon | Roasted Yellow Pepper | Greek Yogurt (GF)



HORS D'OEUVRES DISPLAYS | STATIONS

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FROM THE FARMS

MINI MEATLOAF CUPCAKES

Salthouse Thyme | Whipped Potato Purée "Frosting" | "Cherry" Tomato

ASHLEY FARMS COQ AU VIN

Braised Chicken | Pearl Onions | Mepkin Abbey Mushrooms | Roasted Potatoes | Tomato Jus (GF)

GRILLED ROSEMARY CHICKEN SPIEDIE

Sorghum Butter (GF)

HIMALAYAN SALT SEARED BEEF BROCHETTE

Grilled Scallion | Chimichurri (GF)

BEEF STROGANOFF

Flank Steak | Grilled Vidalia Onion | Crimini Mushroom | Crème Fraiche | Egg Noodle

TRADITIONAL BEEF LUMPIA

Salthouse Sweet-n-Sour

SALTHOUSE BISCUITS

Ham Biscuit: Mini Sweet Potato Biscuit | Black Forest Ham | Austrian Gruyere | Lusty Monk Mustard

Beef Tenderloin Biscuit: Mini Cheddar & Chive Biscuit | Shaved Tenderloin | Caramelized Shallot | Horseradish Dijonnaise

Pimento Cheese Biscuit: Mini Buttermilk Biscuit | Benton's Country Ham | Roasted Red Pepper Jam

Fried Chicken Biscuit: Buttermilk Biscuit | Bourbon-Brown Sugar Gravy

FROM THE FIELDS

FRIED GREEN TOMATOES

Goat Cheese Mousse | Roasted Yellow & Red Pepper Relish (V)

SALTHOUSE POTATO BAR

Roasted Fingerling Potatoes and Potato Puree with Toppings to Include: Shredded Cheddar | Crumbled Blue Cheese | Crushed Bacon | Fried Shallots | Scallions | English Peas | Hot Sauce | Sour Cream (V)

SALTHOUSE MAC-N-CHEESE BAR

Cavatappi Pasta | Five Cheese Mornay with Toppings to Include: Neuskies Bacon | Oven-Roasted Tomato | Wisconsin Cheddar | Chopped Asparagus | BBQ Fried Shallots | Hot Sauce | Chives

FARMERS MARKET SALAD BAR

Assorted Seasonal Greens | Grains | Nuts | Cheese | Fresh Accompaniments | Housemade Dressings & Vinaigrette
**option to add grilled meats (GF, V, VE)*

SALTHOUSE SLIDERS WITH HOUSE MADE CUCUMBER PICKLES AND SEA SALT POTATO CHIPS

Heritage Smoked BBQ Pork Sliders : Chef's Selection of Sauces

Duck Confit Sliders: Black Pepper Mayo | Aged Gouda | Pickled Red Onions | Fig Jam

Pulled Jerk Chicken Sliders: Garlic Aioli

Certified Angus Beef Burger Sliders: Aged Cheddar | Salthouse Ketchup

Mini Croque-Monsieur Slider: Shaved Black Forest Ham | Austrian Gruyere Mornay

Black Bean Cake Sliders: Roasted Red Pepper | Pimento Ranch



HORS D'OEUVRES DISPLAYS | STATIONS

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CHEF ATTENDED SELECTIONS

HERB RUBBED BEEF TENDERLOIN

Béarnaise Crema | Horseradish Dijonnaise | Assorted Baguettes

GRILLED FLANK STEAK

Blackberry Demi | Pane Di Vita Famous Onion Rolls

BBQ RUBBED HERITAGE FARMS PORK LOIN

Charred Corn Relish | Pickled Jalapeño & Wisconsin Cheddar
Mini Corn Muffins

SMOKED TURKEY BREAST

Apricot Jam | Pane di Vita Assorted Rolls

SALTHOUSE SHRIMP AND GRITS

Local Seared Shrimp | Bell Pepper | Onion | Tennessee
Tasso Gravy

SORGHUM & BLUEBERRY ROASTED HAM

Three Mustard Sauce | Hawaiian Rolls

PORCHETTA

Heritage Farms Pork Belly | Sage Breadcrumbs | Roasted
Garlic | Meyer Lemon | Parmesan

ROASTED OR GRILLED OYSTERS ON THE HALF SHELL

Chipotle-Bourbon Brown Sugar: Rosemary | Bulliet Bourbon

Rockefeller: North Carolina Pancetta | Spinach | Parmesan |
Herb Bread Crumb

Béarnaise: Tarragon Reduction | Hot Sauce | Lemon (GF)

Bacon & Blue Cheese: Maytag Blue | Neuskies Bacon |
Smoked Tomato Jam (GF)

Garlic & Pesto: Roasted Garlic | Fresh Herbs | Chili Oil (GF)

CHEF ATTENDED TASTING PLATE SELECTIONS: (CHEF PREPARED & PRESENTED PLATES)

**CAN BE SERVER PASSED WHEN APPROPRIATE*

SALTHOUSE CRAB CAKES

Shaved Carrot & Currant Slaw | Roasted Red Pepper Relish |
Remoulade

SEASONAL, SUSTAINABLE & LOCAL PAN SEARED FISH

Carolina Gold Rice Grits | Roasted Brussels Sprouts |
Smoked Tomato Nage (Fall/Winter) (GF)

Fresh Herbs | Pea Purée | Marinated Barley | Sweet Potato Strings
(Spring/Summer)

Roasted Fingerling Potato | Peas & Carrots | Buerre Blanc
(Fall/Winter)(GF)

Seasonal Succotash | Candied Carrot Coulis (Spring/Summer) (GF)

MAINE LOBSTER ROLL

Fresh Lobster Claw | Chervil | Lemon | Duke's Butter | Soft Bun |
Salthouse Potato Chips

CHEERWINE GLAZED HERITAGE FARMS PORK BELLY

Smoked Duke's Mayo | House Made Pickles | Benne Seed
Soft Rolls

GRILLED ROSEMARY CHICKEN SPIEDIE

Cucumber Quinoa | Sorghum Butter

ROASTED LAMB SHOULDER

Goat Cheese Polenta | Fried Shallot | Mint Gremolata or
Tomato Passata Sauce (GF)



HORS D'OEUVRES DISPLAYS | STATIONS

Pricing based on duration of service and quantity of food stations

TASTING PLATE SELECTIONS (CONT.)

SALTHOUSE TACOS

Fresh Tortilla Chips & House Made Salsa

Buffalo Shrimp: Blue Cheese Coleslaw

Jerk Chicken: Avocado | Lime | Iceberg

Grilled Fish: Jicama & Pear Slaw | Avocado-Yuzu Purée | Green Papaya Relish

BRAISED SHORT RIB

Potato Purée | Mepkin Abbey Ragout | Herb Pesto

COUNTRY FRIED CHICKEN

Smoked Cheddar Mac-n-Cheese | Bourbon Brown Sugar Gravy

PAN SEARED BUTCHER'S STEAK

Salthouse Thyme Smashed Potato | Lemon Beurre Blanc (GF)

BUTTERNUT SQUASH RAVIOLI

Shaved Brussels Sprouts | Sage | Brown Butter |

Candied Pecan (V)

CHEESE RAVIOLI

Heriloom Tomato Sauce | Lemon | Pistachios (V)

BOILED PEANUT FALAFEL

Cucumber Fregole | Green Garlic Yogurt |

Red Pepper Hummus (V)

PASSED LATE NIGHT MUNCHIES

FRENCH FRY CONES

Garlic Aioli (GF, V)

POUTINE CONES

French Fries | Gravy | Cheese Curds | Smoked Aioli

FRIED CHICKEN BISCUIT

Tabasaco Honey Butter

MINI CHEESE BURGER *box available

MINI CORN DOG

Lusty Monk Dijonaisse

SALTHOUSE SNACK CONES

Pork Rinds (GF) | Smoked Chex Mix | Potato Chips & Dip (GF, V) |

Boiled Peanuts (GF, V)



DINNER BUFFET OR FAMILY STYLE SELECTIONS

ISLAND HOUSE | JOHNS ISLAND

BRUSSELS SPROUT SLAW

Shaved Brussels Sprouts | Carrots | North Carolina Apple Cider Vinaigrette | Cracked Peppercorns (GF, V, VE)

-OR-

LOCAL SMOKED COLLARDS

Braised Collards | Salthouse Pancetta | Pete's Sweet Onions | Sherry Vinegar (GF)

HERITAGE FARMS PULLED PORK

Chef Selections of BBQ Sauces (GF)

LEMON THYME RUBBED CHICKEN

Cast Iron Roasted | Lusty Monk Honey Mustard Sauce

SMOKED WISCONSIN CHEDDAR MAC-N-CHEESE

Cavatappi Pasta | Mornay Sauce

BBQ BOILED PEANUT BAKED BEANS

Pressure Cooked Peanuts | Tomato | Sorghum | Smoked Paprika (GF, V, VE)

ASSORTED PANE DI VITA ROLLS & HONEY BUTTER

CARRIAGE HOUSE | MAGNOLIA PLANTATION

SPINACH SALAD

Baby Spinach | Seasonal Melon | English Cucumber | Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF, V)

SALTHOUSE CRAB CAKES

Remoulade | Roasted Red Pepper Relish

BBQ RUBBED HERITAGE FARMS PORK LOIN

Charred Corn Relish (GF)

MUSTARD-BRAISED CAULIFLOWER

Lusty Monk Mustard | Caper | Lemon | Herb Bread Crumb (V, VE)

SOUTHERN STYLE GREEN BEANS

Vidalia Onion | Benton's Ham Hock | Hot Sauce (GF)

PANE DI VITA FAMOUS ONION ROLLS & SMOKED SEA SALT BUTTER

SPOLETO HEADQUARTERS | GEORGE STREET

CAESAR SALAD

Romaine Hearts | Shaved Parmesan | White Anchovy | Focaccia Crouton | Creamy Caesar

-OR-

SALTHOUSE CAPRESE

Salthouse Handmade Mozzarella | Heirloom Tomato | Aged Balsamic "Caviar" | Fresh Basil | California Olive Oil (GF, V)

FRESH GARGANELLI PASTA

Haricot Verts | Pesto | Parmesan (V)

ASHLEY FARMS CHICKEN PARMESAN

Herb & Pecorino Breadcrumbs | House Made Mozzarella | San Marzano Tomato Sauce | Marinated Arugula

PORCHETTA

Heritage Farms Pork Belly | Sage Breadcrumbs | Roasted Garlic | Meyer Lemon | Parmesan

ROASTED BRUSSELS SPROUTS

Shallot | Lemon | Parmesan (GF, V, VE)

PANE DI VITA GARLIC BREADS & ROLLS

California Olive Oil | Fresh Herbs | Lemon



DINNER BUFFET OR FAMILY STYLE SELECTIONS

LEGARE-WARING HOUSE | CHARLES TOWNE LANDING

SALTHOUSE SALAD

Local Greens | South Carolina Pecan | Aged Gouda | Dried Blueberries | Grape Tomato | White Balsamic Vinaigrette (GF, V)

PAN SEARED SALMON

Preserved Lemon Relish (GF)

GRILLED FLANK STEAK

Chimmichurri or Blackberry Demi (GF)

BENNE SEED ASPARAGUS

Grilled Asparagus | Garlic Taffy | Parmesan Powder | Crushed Red Pepper | Fresh Lemon | Toasted Benne Seed (GF, V)

SMASHED PURPLE POTATOES

Sorghum | Roasted Garlic | Boursin | Chive (GF, V)

ASSORTED PANE DI VITA BREADS & WHIPPED BUTTER

ROPER HOUSE | HIGH BATTERY

RED RUSSIAN KALE SALAD

Local Tomato | Dried Blueberry | Sunflower Seed | Prima Donna Gouda | English Pea | Lemon Vinaigrette (GF, V)

HERB RUBBED BEEF TENDERLOIN

Béarnaise Crema | Horseradish Dijonnaise (GF)

PAN-SEARED LOCAL FISH

Smoked Tomato Nage or Carrot Coulis (GF)

CAROLINA GOLD RICE GRITS

Middlins Rice | Aged Gouda Cream | Cracked Pepper | Sea Salt (GF, V)

ROASTED BROCCOLI

Caramelized Red Onion | Roasted Grape | Sliced Almond | Orange (GF, V, VE)

ASSORTED PANE DI VITA BREADS & ASSORTED BUTTER PÂTÉS

THOMAS-BENNETT HOUSE | DOWNTOWN

GREEN SALAD

Romaine & Bibb Lettuces | Oven-Roasted Tomato | Shaved Carrot | Fresh Mint | Focaccia Crouton | Asiago | Red Wine Vinaigrette (V)

MINI MEATLOAF CUPCAKES

Salthouse Ketchup | Lemon Thyme

SALTHOUSE SHRIMP AND GRITS

Local Seared Shrimp | Bell Pepper | Onion | Tennessee Tasso Gravy

POTATO PURÉE

Buttermilk | Roasted Garlic | Chive

LOCAL BEAN SALAD

Peppadew | South Carolina Pecan | Pickled Red Onion | Lemon Vinaigrette (GF, V, VE)

SALTHOUSE BISCUITS & WHIPPED BUTTER



SEATED DINNER SERVICE

STARTERS

SALHOUSE CAESAR

Romaine Hearts | Parmesan | White Anchovy | Focaccia Crouton | Creamy Caesar

SALHOUSE SALAD

Local Greens | South Carolina Roasted Pecan | Aged Gouda | Dried Blueberries | Grape Tomato | White Balsamic Vinaigrette (GF, V)

GREEN SALAD

Romaine and Bibb Lettuces | Oven-Roasted Tomato | Shaved Carrot | Fresh Mint | Focaccia Crouton | Asiago | Red Wine Vinaigrette (V)

SOUTHERN SALAD

Romaine Hearts | Shaved Cucumber | Apple Wood Smoked Bacon | Tennessee Cheddar | Cornbread Crouton | Red Onion | Pimento Cheese Ranch

SPINACH SALAD

Baby Spinach | Seasonal Melon | English Cucumber | Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF, V)

FARMER'S COMPOSED SALAD

Local Greens | Heirloom Grains | Other Seasonal Ingredients | Lemon Vinaigrette | Edible Flower (GF, V, VE)

CAPRESE SALAD

Salthouse Handmade Mozzarella | Local Tomato | Fresh Basil | Aged Balsamic | California Olive Oil (GF, V)

BEEF CARPACCIO SALAD

Red & Golden Beets | Orange | Roasted Pistachio | Local Chevre | Arugula | Roasted Beet Vinaigrette (GF, V)

CHEESE TASTING PLATE

Chef's Selection of Three Cheeses | Salthouse Jams | Fresh Berries | Local Honey | Marinated Pea Sprouts | Crostini (V)

WILD MUSHROOM BISQUE

Mepkin Abbey Mushroom | Salthouse Thyme | Lemon | Gorgonzola Crouton (V)

CHILLED JOHN'S ISLAND CORN BISQUE

Alabama Boiled Peanut | Roasted Red Pepper | Tarragon | Vanilla Milk | Buttered Popcorn

BUTTERNUT SQUASH SOUP

Ginger Crema (V)

SEASONAL GAZPACHO (TOMATO, PEACH, WATERMELON)

*Option to garnish with Jumbo Lump Crab (GF, V, VE)

SHARED FAMILY STYLE BOARDS

SOUTHERN ANTIPASTO CHARCUTERIE CHEESE

SOUP/SALAD COMBO PLATES AVAILABLE



SEATED DINNER SERVICE

ENTRÉES

VEGETARIAN

QUINOA CAKE

Oven-Roasted Tomato | Fresh Herbs | Dried Berries | Candied Carrot Coulis (V, VE, GF *upon request*)

MUSHROOM RAVIOLI

Mepkin Abbey Shiitake | Cremini | Fresh Oregano | Lemon | Parmesan (V)

CHEF'S SELECTION VEGETABLE PLATE

Local & Seasonal Vegetables & Grains (GF, V, VE)

EGGPLANT PARMESAN

Herb Bread Crumbs | San Marzano Tomato Sauce | Fresh Basil | Salthouse Mozzarella | Marinated Arugula (V)

BUTTERNUT SQUASH FRITTERS

Beet Tabbouleh | Roasted Kale | Smoked Corn Puree (V)

PEA RISOTTO

English Pea | Snap Pea | Smoked Mushroom | Oven Roasted Tomato | Lemon | Parmesan Reggiano (V)

STUFFED SPAGHETTI SQUASH

Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry | Thyme | Lemon Brown Butter (V)

FROM THE OCEAN, CREEKS, & RIVERS

SEARED LOCAL FISH

Seasonal Bean Succotash | Braised Kale Greens | Candied Carrot Coulis

SALTHOUSE CRAB CAKES

Garlic Smashed Potatoes | Shaved Brussel Slaw | Red Pepper Purée | Fried Caper Remoulade

PAN SEARED SALMON

Wild Rice Risotto | Roasted Local Vegetables | Preserved Lemon Relish (GF)

GARLIC SHRIMP

Parsley Potato Purée | Grilled Peppers | Lemon Gastrique | Arugula (GF)

SHRIMP CARBONARA

Pan Seared Local Shrimp | North Carolina Pancetta | Fresh Peas | Orecchiette Pasta | Parmesan | Soft Farm Egg

PAN SEARED SCALLOPS

Middlin Rice Porridge | Garlic Kale Greens | Roasted Beet Puree | Candied Carrot Coulis

SALMON BEARNAISE

Potato Puree | Garlic Spinach | Bearnaise

FROM THE FARMS

HERB RUBBED BEEF FILET

Smoked Potato Purée | Benne Seed Asparagus | Carrot Purée | Bordelaise Sauce (GF)

NEUSKIES WRAPPED FILET & FRITES

Garlic Spinach | House-Cut Frites | Béarnaise | Salthouse Thyme Demi (GF)

BRAISED SHORT RIB

Wisconsin Cheddar Grits | Mepkin Abbey Mushroom Ragout | Pickled Orange Gremolata

SMOKED PORK SHANK

Hoppin John | Roasted Carrot | Molasses | Pot Likker Jus

CAST IRON SEARED LEMON THYME CHICKEN

Wisconsin Cheddar Mac-n-Cheese | Southern Green Beans | Lusty Monk Honey Mustard



SEATED DINNER SERVICE

ENTRÉES

FROM THE FARMS (CONT.)

ASHLEY FARMS COQ AU VIN

Pearl Onion | Neuskies Lardons | Mepkin Abbey Shiitake
Mushroom | Farro | Tomato Broth

SORGHUM GLAZED CHICKEN BREAST

Carolina Gold Rice | Roasted Kale | Rosemary | Red Pepper Purée (GF)

HERB ROASTED PORK LOIN

Roasted Potato | Garlic Spinach | North Carolina Apple | Pork Jus (GF)

ASHLEY FARMS CHICKEN PARMESAN

Cavatelli Alfredo | San Marzano Tomato Sauce | Salthouse
Mozzarella | Marinated Arugula

GRILLED BONE IN PORK CHOP

Potato Gratin | Local Collards | Roasted Peach or Apple Chutney

PAN SEARED LAMB CHOPS

Parmesan Polenta | Eggplant & Tomato Ratatouille | Pickled
Peach Gremolata

SEARED DUCK CONFIT (LEG & THIGH)

Butterbeans | Smoked Mushroom | Charred Red Onion | Pickled
Rhubarb Agrodulce

SMOKED BEEF BRISKET

Pimento Cheese Smashed Potato | BBQ Baked Peanuts | South
Carolina Mustard BBQ Sauce

SPLIT PLATES

BRAISED PORK BELLY & PROSCIUTTO WRAPPED SHRIMP

Wisconsin Cheddar Grits | Braised Kale Greens |
Coffee-Sorghum Jus

PETITE FILET & CRAB CAKE

Purple Potato Purée | Benne Seed Asparagus | Bordelaise Sauce |
Remoulade

ROASTED ASHLEY FARMS CHICKEN & BBQ SHRIMP

Aged Gouda Rice Grits | Local Collards | Charred Corn &
Tasso Ham Relish

GRILLED FLANK & LOCAL FISH

Local Bean Succotash | Seasonal Vegetables |
Roasted Red Pepper Compound Butter (GF)

SMOKED BEEF BRISKET & ANDOUILLE SAUSAGE

Pimento Cheese Smashed Potato | BBQ Baked Peanuts |
Cole Slaw | South Carolina Mustard BBQ Sauce

PETITE FILET & AHI TUNA

Potato Gratin | Haricot Verts | Shallots | Meyer Lemon | Buerre Rouge

BRAISED SHORT RIB & PAN SEARED SALMON

Buttermilk Polenta | Charred Tomato and Mushroom Ragù |
Pickled Peach Gremolata

LEMON THYME CHICKEN & GARLIC SHRIMP

Cheddar & Chive Rice Grits | Benne Seed Baby Carrots |
Grilled Pineapple Salsa



BAKERY FRESH DESSERTS

Based on Seasonal & Local Ingredients, Custom Creations available, just ask!

INDIVIDUALLY PLATED DESSERTS

VANILLA BEAN PANNA COTTA

Local Strawberry Compote (V)

PEANUT BUTTER & CHOCOLATE TART

Caramel Popcorn (V)

FIVE-SPICE TRUFFLE TORTE

Cordillera Chocolate | White Chocolate Ganache | Candied Orange (V)

COCONUT CREAM CAKE

Lemon Curd | Shaved White Chocolate (V)

BOURBON WALNUT TART

Chantilly Cream

COOKIES & CREAM CHEESECAKE

Whipped Cream | Ganache

LINZER LE SUCCESS

Layered Hazelnut Meringues | Raspberry Buttercream | Chantilly | Cocoa Nib

FOR THE BUFFET

MIXED BERRY COBBLER

Local & Seasonal Berries | Sorghum Chantilly Cream (V)

BANANA PUDDING

House Made Pudding | Vanilla Wafer Crumble | Burnt Meringue (V)

BREAD PUDDING

Seasonal Varieties Available (V)

PETITE DESSERT OPTIONS

MINI CUPCAKES OR CAKE POPS

Red Velvet | Banana-Nut | Peanut Butter Cup | Blueberry-Lemon | Pecan Pie | Carrot Cake | Wedding Cake | Double Chocolate-Cashew

MINI PARFAITS

Seasonal Berry Shortcake | Banana Pudding | Dark Chocolate Raspberry | Chocolate Peanut Butter

MINI ASSORTED TRUFFLES

Milk Chocolate-Hazelnut | Dark Chocolate-Orange | Dark Chocolate-Raspberry | S'mores | Covered Cherries | White Chocolate-Hazelnut | Caramel

ASSORTED TARTLETS

Cheesecake | Chocolate Silk | Sweet Potato | Pumpkin | Chocolate Pecan | Bourbon-Walnut | Coconut Cream

ASSORTED COOKIES

Ginger Bread | Chocolate Chip | Double Fudge | Sugar | Graham Cracker & Chocolate | Biscotti | Shortbread | Benne Wafers

ASSORTED BROWNIES & BARS

Blondies | Apple Bars | Lemon Bars | Key Lime Bars | Pumpkin Bars | Coconut Macaroons | Almond Macaroons

ASSORTED CANDIES

Pralines | Brittle | Nougat | Marshmallows | Caramels | Nut Clusters



FROM SALTHOUSE TO YOUR HOUSE
(TO-GO MENU)

*Please allow a minimum of 7 days for all orders. Delivery or pick-up available.
Pricing includes disposable trays. Small disposable plates, forks, and napkins available.*

CANAPÉS

**4 dozen minimum of any selection — priced per piece*

MINI CRAB CAKE – \$3.00

Remoulade | Roasted Red Pepper Relish
(2 oz cocktail size – requires reheating) (V)

DUCK CONFIT CANAPÉ – \$2.00

Ashley Farm Duck | Fig Jam | Black Pepper Aioli | Aged Gouda |
Pickled Red Onion | Toasted Brioche

TOMATO PIE TARTLET – \$2.00

Local Tomato | Parmesan (requires reheating)

STUFFED PEPPADEW PEPPER – \$1.50

Salthouse Pimento Cheese | Marinated Chive (GF, V)

BELGIAN ENDIVE CANAPÉ – \$2.00

Maytag Blue Cheese Mousse | Roasted Cranberry Jam |
Roasted South Carolina Pecan | Lemon (GF, V)

STUFFED BABY POTATOES – \$2.50

Smoked Salmon | Dill Crème Fraiche | Fresh Lemon | Salmon Roe |
Chive (GF)

BLOODY MARY SHRIMP PIPETTES – \$2.50

Citrus Marinated Shrimp | Salthouse Bloody Mary Mix |
Fresh Lime (GF)

COUNTRY PÂTÉ – \$2.00

Lusty Monk Mustard | Pickled Watermelon Rind | Arugula (GF)

GRILLED ROSEMARY CHICKEN SPIEDIE – \$2.50

Sorghum Butter (GF)

BISCUITS & SUCH

**4 dozen minimum of any selection — priced per piece*

PIMENTO CHEESE BISCUIT – \$2.50

Mini Buttermilk Biscuit | Benton's Country Ham | Roasted Red
Pepper Jam

BEEF TENDERLOIN BISCUIT – \$2.50

Mini Wisconsin Cheddar & Chive Biscuit | Caramelized Shallot |
Horseradish Dijonnaise

HAM BISCUIT – \$2.50

Mini Sweet Potato Biscuit | Austrian Gruyere | Lusty Monk Mustard

**MINI ASHLEY FARMS HONEY CHICKEN SALAD
CROISSANT – \$2.50**



FROM SALTHOUSE TO YOUR HOUSE
(TO-GO MENU)

*Please allow a minimum of 7 days for all orders. Delivery or pick-up available.
Pricing includes disposable trays. Small disposable plates, forks, and napkins available.*

SALTHOUSE COCKTAIL BOARDS

**Cedar Planks may be purchased for an additional \$25 per board.
Each serves a minimum of 10–12 people.*

FARMER'S MARKET – \$50.00

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) |
Assorted Seasonal Sliced Fruits & Berries | Assorted Nuts |
Pane Di Vita Crostini

CHEF'S SELECTION CHEESE – \$75.00

Imported and Domestic Cheeses | Seasonal Fruits & Berries |
Salthouse Jams | Assorted Nuts | Pane Di Vita Crostini

CHEF'S SELECTION ANTIPASTO – \$85.00

Assorted Cured Meats | Roasted Peppers | Salthouse Mozzarella |
Parmigianino Reggiano | Local Seasonal Vegetables | Assorted Olives |
Marcona Almonds | Pane Di Vita Crostini

CHEF'S SELECTION CHARCUTERIE – \$95.00

Assorted Cured Meats | Salthouse Pâtés | Cornichons |
Garlic Taffy | Assorted Mustards | Olives | Salthouse Pickles |
Pane Di Vita Crostini

SALTHOUSE SIDE OF SMOKED SALMON – \$120.00

Crème Fraiche | Caper | Organic Egg | Pane Di Vita Crostini

SALTHOUSE SNACKS

**all pricing is based on minimum quantity of each. All portions
equal snacks for approx. 20 ppl.*

CHERRY WOOD SMOKED CHEX MIX:

2 QUARTS – \$30.00

Shaved Rye | Marcona Almond | Parmesan Powder (V)

SALTHOUSE CHIPS 'N DIP:

1 QUART DIP & BAG OF CHIPS – \$40.00

Caramelized Onion Dip | House Made Sea Salt Potato Chips (GF, V)

SALTHOUSE DIPS WITH CHEF'S SELECTION OF CHIPS:

1 QUART DIP & BAG OF CHIPS – \$40.00

Warm Crab (GF) | Truffle Artichoke (GF, V) | Traditional Hummus
(GF, V, VE) | Roasted Red Pepper Hummus (GF, V, VE) | Boiled
Peanut Hummus (GF, V, VE) | Pimento Cheese (GF, V) | Beer Cheese
Mustard (GF, V)

**Add Fresh Vegetable Crudite for \$20.00 per order*

SALTHOUSE BBQ BEEF JERKY: 1 POUND – \$32.00 (GF)

BOILED PEANUT SALAD (FEEDS APPROX. 12) – \$40.00

Pressure Cooked Peanuts | Charred Corn | Tomato Confit | English
Pea | Tarragon Vinaigrette (GF)

ASSORTED DEVILED EGGS – \$2.00 EACH

Salthouse BBQ | Osetra Caviar | Boiled Peanut | Smoked Cheddar

PICKLED SHRIMP (SERVED IN QUART MASON JAR)

APPROX. 2 LBS. – \$32.00 EACH (GF)

SEASONAL SALTHOUSE PICKLE JARS – \$8 PER PINT JAR

(GF, V, VE)

CAVIAR & CHIPS – MARKET PRICE

Osetra Caviar | House-made Potato Chips | Smoky Crème Fraiche (GF)





T O D D M A Z U R E K

Executive Chef Todd Mazurek brings his restaurant experience to the catering world. A graduate of Johnson & Wales University, Chef Mazurek trained under several local chefs before embarking on his own adventure. With a style uniquely his own, Chef Todd continues to “wow” guests with his culinary creations. Bold, adventurous cuisine highlighted by the freshest ingredients is a hallmark of his craftsmanship.



T A N Y A G U R R I E R I

Tanya Gurrieri drives the company forward through sales, marketing and relationships. She is a native Charlestonian who takes food very seriously. Her event experience ranges from million dollar fundraisers to intimate private dinners and parties of all sizes in between. Growing up and then developing a strong career within the community brings her a familiarity with the local history, traditions and the people who make Charleston so special.



WE LOOK FORWARD TO WORKING WITH YOU ON YOUR SPECIAL EVENT.



