

S ALTHOUSE

Johns Island Wedding Reception – Sample Menu

PASSED HORS D'OEUVRES SELECTIONS

Tempura Okra

Goat Cheese Mousse,
Pickled Rhubarb (V)

Mini Lobster BLT

Fresh Lobster Claw, Neuskies Bacon,
Roasted Tomato Jam, Toasted Brioche

Tennessee Country Ham & Burrata Crostini

Salthouse Apple Butter,
Aged Balsamic, Bulls Bay Sea Salt

HORS D'OEUVRES STATIONS

Station #1

Southern Antipasto

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

Station #2

Lowcountry Boil

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

Southern Bread Basket

Mini Corn Muffins and Sweet Potato Biscuits
with Whipped Honey Butter (V)

Station #3

Heritage Farm Smoked BBQ Pork Sliders

Chef's Selection of House Made, Regional BBQ Sauces

Brussels Sprout Slaw

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

Fried Green Tomatoes

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

Menu Price Per Guest \$47 plus service and tax