



# S ALTHOUSE

ARTFULLY CONSTRUCTED GASTRONOMY

2018-2019 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.



# 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 OCEAN, CREEKS, & RIVERS

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### 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 CUP

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

### MINI CRAB CAKE

Remoulade | Roasted Red Pepper Relish

### MINI LOBSTER BLT

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

### SMOKED SALMON CANAPÉ

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

### BLOODY MARY SHRIMP PIPETTES

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

### CAVIAR CHIP

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

### DEVILED FARM EGG

Pickle Jus | Caviar | Chive (GF)

### SALTHOUSE SHE CRAB SOUP EN DEMITASSE

Sherry | Crème Fraiche

### SHRIMP BEIGNET

Garlic Aioli

### SEARED SCALLOP LOLLIPOP

Smoked Blueberry Gastrique | Benne Wafer Crumble | Edible Flower

### POACHED LOCAL FISH SPOON

Coconut Oil | Compressed Cantaloupe | Yuzu | Seaweed Salad (GF)

## FROM THE FARM

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### COUNTRY PÂTÉ

Lusty Monk Mustard | Pickled Green Strawberry | Arugula (GF)

### DUCK CONFIT CANAPÉ

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

### 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

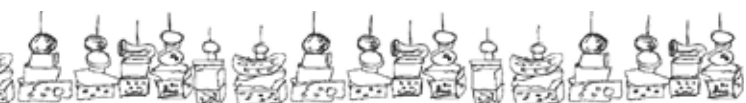
Foie Gras Mousse | Cashew Butter | Apricot Jam | Mini Toast

### ASHLEY FARMS ROASTED CHICKEN SALAD

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

### PÂTÉ MAISON

Chef's Selection Pâté | Mini Toast



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

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## FROM THE FARM (CONT.)

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### 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 Crumb

### SHAVED BEEF CARPACCIO CROSTINI

Kale Caesar | Parmesan Reggiano | Cured Egg Yolk

### BRAISED BEEF SHORT RIB SPOON

Smoked Potato Purée | Parmesan Gremolata | Fried Shallots

### HERITAGE FARM SMOKED BBQ PORK

Creamed Corn | Sweet Potato Strings | Corn Tortilla (GF)

### MINI KENTUCKY HOT BROWN

Smoked Turkey | Neuskies Bacon | Cajun Cheddar Mornay |  
Tomato Jam | Toasted White Bread

### CHICKEN SATAY

Compressed Mango | Pomegranate Molasses |  
Toasted Cashew (GF)

### MINI MEATBALL LOLLIPOP

Marzano Tomato | Powdered Parmesan | Basil

### SOUTHERN MUFFALATA

Fried Bologna | Olive Salad | Provolone | Benne Wafer

### PORK BELLY CRISP

Rosemary Crisp Bread | Pimento Cheese Mousse | Fermented  
Cabbage | Chervil

## SALTHOUSE SOUP SHOTS

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### 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

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### MELON, FETA, TOMATO PIPETTE

Seasonal 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

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

### WATERMELON CANAPÉ (SEASONAL)

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

### ZUCCHINI & FETA CANAPÉ

Olive and Basil Tapenade (GF, V)

### TEMPURA LOCAL OKRA

Goat Cheese Mousse | Pickled Rhubarb (V)

### TOMATO PIE TARTLET

Local Tomato | Parmesan (V)

### HEIRLOOM CAPRESE SPOON

Heirloom Tomato | Salthouse Mozzarella | Balsamic "Caviar" |  
Fresh Basil (GF, V)

### MINI FRIED EGGPLANT PARMESAN

Parmesan Mornay | Tomato Jam | Fresh Oregano (V)

### CURRIED BUTTERNUT SQUASH CAKE

Mint Pesto | Crème Fraiche (GF, V)



# HORS D'OEUVRES DISPLAYS | STATIONS

*Pricing based on duration of service and quantity of food stations*

## DISPLAYS

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### CHEF'S SELECTION CHEESE

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

### CHEF'S SELECTION CHARCUTERIE

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

### ITALIAN ANTIPASTO

Sliced Cured Meats | Roasted Peppers | Salthouse Mozzarella | Parmigiano-Reggiano | Marinated Artichokes and Mushrooms | Peruvian Peppers | Mustard Braised Cauliflower | Nicoise Olive Tapanade | Seasonal Caponata | Assorted Olives | Marcona Almonds | Pane Di Vita Crostini | Grissini Breadsticks

### FARMER'S MARKET

Local Seasonal Crudite | Green Goddess Dip | Traditional Hummus | Assorted Seasonal Sliced Fruits & Berries | Mixed Nuts (V)

### CHEF'S THE BEST OF SEASON

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

### SOUTHERN ANTIPASTO

Chef's Selection of House Made Local Pickles | Salthouse Pimento Cheese | Boiled Peanut Hummus | Sliced Benton's Country Ham & North Carolina Serrano Ham | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Lavosh Chips | Benne Seed Wafers | Cheese Zingers

### SALTHOUSE LOCAL CHILLED SEAFOOD

*\*Price per selection*

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

### 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 | Lusty Monk Mustard (NC) | Lemon-Boursin | Beet Cream Cheese | Bacon-Chive Butter | Whipped Butter, North Carolina Honey

*Option to add: Choose 2 each Sliced Deli Meats & Cheeses: Roast Beef, Smoked Turkey, Black Forest Ham, Salami, Provolone, Swiss, Muenster, Cheddar*

### A LA CARTE SELECTIONS

*\* These items may be combined to build a station*

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### SALTHOUSE BISCUITS

*\*Price per selection*

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 | Roasted Red Pepper Jam (V)

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

### STUFFED BABY POTATOES

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

### SEASONAL CEVICHE CUPS

Seasonal Local Fish & Shellfish | Fresh Cilantro | Citrus | Fried Plantains (GF)

### SHRIMP & SAUSAGE PINCHOS

Local Shrimp | Sausage | Marinated Basil | Oven-Roasted Tomato (GF)

### LOCAL SHRIMP LETTUCE WRAPS

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

### MINI MEATLOAF CUPCAKES

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



# HORS D'OEUVRES DISPLAYS | STATIONS

*Pricing based on duration of service and quantity of food stations*

## A LA CARTE SELECTIONS (CONT.)

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### ASHLEY FARMS COQ AU VIN

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

### ROSEMARY CHICKEN SPIEDIE

Tennessee Sorghum (GF)

### BEEF STROGANOFF

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

### SALTHOUSE KABOBS

*\*Price per selection*

Bell Pepper | Red Onion | Cremini Mushroom | Cherry Tomato  
Beef: Chimichurri (GF)  
Chicken: Sorghum Glazed (GF)  
Vegetable: Pesto (GF, V)

### MINI CRUDITE CUP

Local & Seasonal Fresh Vegetables  
Choice of two: Sunflower Seed Hummus (GF, V, VE) |  
Green Goddess (GF, V) | Candied Beet Coulis (GF, V)

### FRIED GREEN TOMATOES

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

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

*\*Price per selection*

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 | Everything Bun

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

Black Bean Cake Sliders: Roasted Red Pepper | Pimento Ranch (V)

Cheerwine Glazed Heritage Farms Pork Belly Sliders: Smoked Duke's Mayo | House Made Pickles | Benne Seed Soft Rolls

Beef N Cheddar Sliders: Horseradish Crème Fraiche | Pickled Red Onion | Smoked Cheddar Mornay | Everything Roll

## SALTHOUSE DIPS WITH CHEF'S SELECTION OF CHIPS

*\*Price per selection*

Warm Crab (GF) | Truffle Artichoke (GF, V) | Caramelized Onion (GF, V) | Traditional Hummus (GF, V, VE) | Roasted Red Pepper Hummus (GF, V, VE) | Boiled Peanut Hummus (GF, V, VE) | Chef's Pimento Cheese (GF, V) | Roasted Beet Pesto (GF, V) | Sunflower Seed Hummus (GF, V, VE) | Buttermilk Ranch (GF, V) | House Made Potato Chips (Sea Salt, BBQ Spice) (GF, V, VE) | Lavosh (V, VE) | Crostini (V, VE) | Assorted Crackers (GF, V, VE) | Pretzel Sticks (V, VE) | Pork Rinds (GF)

## DINNER STATIONS

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### SALTHOUSE POTATO BAR

Roasted Fingerling Potatoes and Potato Purée with Toppings to Include: Shredded Cheddar | Crumbled Blue Cheese | Crumbled 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 (V)

### SALTHOUSE GRITS BAR

Creamy Slow Cooked White Grits with Toppings to Include: Neuskies Bacon | English Pea | Scallion | Aged Gouda | Shredded Parmesan | BBQ Fried Shallots | Pickled Pepper Relish | Chopped Asparagus | Hot Sauce (GF, V)

### FARMERS MARKET SALAD BAR

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



# HORS D'OEUVRES DISPLAYS | STATIONS

*Pricing based on duration of service and quantity of food stations*

## CHEF ATTENDED SELECTIONS

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### HERB RUBBED BEEF TENDERLOIN

Béarnaise Crema | Horseradish Dijonnaise | Assorted Rolls

### GRILLED FLANK STEAK

Chimichurri | 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

### 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)

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

New Orleans Style: Parmesan | Romano | Garlic |

Fresh Parsley | Lemon (GF)

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

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### SALTHOUSE CRAB CAKES

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

### MAINE LOBSTER ROLL

Fresh Lobster Claw | Chervil | Lemon | Duke's Mayo |  
Toasted Bun | Salthouse Potato Chips

## SEASONAL, SUSTAINABLE & LOCAL PAN SEARED FISH SPRING / SUMMER:

Fresh Herbs | Pea Purée | Marinated Barley | Sweet Potato Strings

Seasonal Succotash | Candied Carrot Coulis (GF)

Compressed Melon | Heirloom Tomato | English Cucumber |

Pickled Red Onion | Fresh Basil | Watermelon Gastrique |

Crumbled Cornbread Crunch

Grilled Peaches | Baby Arugula | Dried Cranberry |

Candied Pecan | Local Honey Vinaigrette (GF)

## FALL / WINTER:

Carolina Gold Rice Grits | Haricot Verts |

Smoked Tomato Nage (GF)

Local Sweet Potato Hash | Fried Brussels Sprouts |

Beet Beurre Rouge (GF)

Candied Ginger & Parsnip Purée | Roasted Shiitake Mushroom |

Kale Chips | Pomegranate Jus (GF)

## ROSEMARY CHICKEN SPIEDIE

Cucumber, Mint & Lime Quinoa | Tennessee Sorghum

## ROASTED LAMB SHOULDER

Goat Cheese Polenta | Mint Gremolata | Fried Shallot

## COQ AU VIN

Braised Chicken Breast | Roasted Pearl Onion |

Shiitake Mushroom | Bacon Lardon | Farro | Chicken Jus (GF)

## TENNESSEE HOT CHICKEN OR QUAIL

Carolina Gold Rice Sourdough | Fermented Green Tomato |

Buttermilk Ranch

## SHRIMP PAD THAI

Rice Noodle | Local Egg | Bean Sprouts | Roasted Peanuts |

Fresh Cilantro | Lime Juice



# HORS D'OEUVRES DISPLAYS | STATIONS

*Pricing based on duration of service and quantity of food stations*

## TASTING PLATE SELECTIONS (CONT.)

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### RACLETTE PHILLY CHEESESTEAK

Shaved Ribeye | Caramelized Onion | Cremini Mushroom | Bell Pepper | Raclette Cheese | Hoagie Roll | BBQ Frites & Cucumber Pickles

### BBQ RIBS

St. Louis Ribs | Memphis BBQ Sauce | Blue Cheese Cole Slaw | Cornbread Muffins

### SALTHOUSE SOFT TACOS

*\*Choose one selection*

*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

Carolina Gold Rice Grits | Mepkin Abbey Mushroom Ragout | Herb Pesto

### COUNTRY FRIED CHICKEN

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

### PAN SEARED BUTCHER'S STEAK

Roasted Haricot Verts with Shallots | 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)

### SALTHOUSE SHRIMP AND GRITS

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

## LATE NIGHT MUNCHIES

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### FRENCH FRY CONES

Garlic Aioli (GF, V)

### POUTINE CONES

French Fries | Smoked Turkey Gravy | Cheese Curds | Smoked Aioli

### FRIED CHICKEN BISCUIT

Tabasaco Honey Butter OR Bourbon Brown Sugar Gravy

### MINI CHEESE BURGER

Aged Cheddar | Salthouse Ketchup | Caramelized Onions | Everything Bun

### MINI CHICKEN SAUSAGE CORN DOG

Lusty Monk Dijonaisse

### WALKING TACO

Fritos | Beef Chili | Sour Cream | Aged Cheddar | Scallion

### SOFT PRETZEL BITES

Local Beer Cheese Mustard (V)

## SALTHOUSE SNACKS

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*\*presented in glass canisters with scoops and bamboo cones for self service (priced per selection)*

Pork Rinds (GF) | Smoked Chex Mix (V) |

Sea Salt Potato Chips (GF, V) | Boiled Peanuts (GF, 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 BROCCOLI & CARROT SALAD

Caramelized Red Onion | Cherry Tomato | 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)

## CAROLINA GOLD RICE SALAD

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

## RED RUSSIAN KALE SALAD

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

## ANSON MILLS 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 & SNAP PEA 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 | Green Goddess (GF)

## BENNE SEED ASPARAGUS

Roasted Chopped Asparagus | 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 Crumbs  
(GF, V, VE)

## RAINBOW CARROT & CURRANT SLAW

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

## SUCCOTASH

Black Eyed Pea | Gigande Bean | English Pea | Charred Corn |  
Oven Roasted Tomato | Fresh Parsley | Lemon (GF, V, VE)

## GREEN PASTA SALAD

Rotini Pasta | Broccoli | Zucchini | Edamame | Asparagus |  
English Pea | Scallion | Green Goddess (GF, V, VE)

## GARGANELLE PASTA SALAD

Shaved Manchego | Serrano Ham Crisps | English Pea |  
Fresh Mint | Garlic Aioli

## ORZO PASTA SALAD

Roasted Zucchini & Squash | Grape Tomato | Olive |  
Fresh Herbs | Orange | Extra Virgin Olive Oil (V, VE)

## SUMMER SQUASH SALAD

Fresh Squash Ribbons | Dried Cherry | South Carolina Pecan |  
Crumbled Feta | Fresh Basil | Lemon Vinaigrette (GF, V)

## ASIAN SLAW

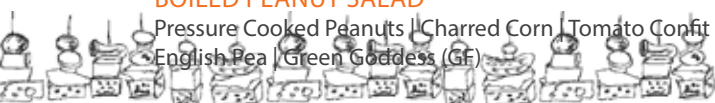
Bok Choy | Nappa Cabbage | Rainbow Carrot | Scallion |  
Yuzu Juice | Ginger & Soy Dressing (GF, V, VE)

## ISRALI COUSCOUS SALAD

Dried Fig | Caramelized Red Onion | Cherry Tomato |  
Shaved Almond | Fresh Mint | Clementine Vinaigrette (GF, V, VE)

## BACON & BLUE CHEESE SLAW

Shaved Green Cabbage | Carrot | Bacon Lardon |  
Crumbled Blue Cheese | Local Honey | Red Wine Vinegar (GF, V)



# DINNER BUFFET OR FAMILY STYLE SELECTIONS

*\*named after some of our favorite local "houses"; these menus can be re-arranged or altered to meet your personal tastes.*

## ISLAND HOUSE

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### BRUSSELS SPROUT SLAW

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

### HERITAGE FARMS PULLED PORK

Chef's Selection 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

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### 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

## NATHANIEL RUSSELL HOUSE

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### 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)

### PANE DI VITA GARLIC BREADS & ROLLS

California Olive Oil | Fresh Herbs | Lemon



# DINNER BUFFET OR FAMILY STYLE SELECTIONS

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## LEGARE-WARING HOUSE

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### 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

### BENNE SEED ASPARAGUS

Roasted 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

## THOMAS BENNETT HOUSE

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### GREEN SALAD

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

### SALTHOUSE MEATLOAF

Lemon Thyme | Red Eye Gravy

### SALTHOUSE SHRIMP AND GRITS

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

### POTATO PURÉE

Buttermilk | Roasted Garlic | Chive (GF, V)

### LOCAL SMOKED COLLARDS

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

### SALTHOUSE BISCUITS

Whipped Butter

## ROPER HOUSE

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### 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

Carrot Coulis (GF)

### CAROLINA GOLD RICE GRITS

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

### ROASTED BROCCOLI & CARROTS

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

### ASSORTED PANE DI VITA BREADS

Whipped Butter



# SEATED DINNER SERVICE

## STARTERS

### SALTHOUSE CAESAR

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

### SALTHOUSE 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)

### BEET CARPACCIO SALAD

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

### WEDGE SALAD

Romaine Heart | Cherry Tomato | Bacon Lardon | Blue Cheese  
Dressing | Benne Seed | Fresh Dill (GF, V)

### CHEESE TASTING PLATE

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

### BREAD BOWL CLAM CHOWDER

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

### 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 (V)

### BUTTERNUT SQUASH SOUP

Ginger Crema (V)

### SEASONAL GAZPACHO (GF, V, VE) (TOMATO, PEACH, WATERMELON)

\*Option to garnish with Jumbo Lump Crab

### SHARED FAMILY STYLE BOARDS

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SOUTHERN ANTIPASTO OR ITALIAN ANTIPASTO  
CHARCUTERIE  
CHEESE  
BEST OF SEASON

### SOUP/SALAD COMBO PLATES AVAILABLE



# SEATED DINNER SERVICE

## ENTRÉES

### FROM THE FIELDS/VEGETARIAN

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#### 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 CAKES

Smoked Corn Purée | Swiss Chard | Roasted Beet Farro  
(GF, V, VE)

#### PEA RISOTTO

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

#### STUFFED SPAGHETTI SQUASH

Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry |  
Thyme | SC Pecan | Lemon Brown Butter  
(GF, V, VE upon request)

### FROM THE OCEAN, CREEKS, & RIVERS

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#### SEARED LOCAL FISH

Seasonal Bean Succotash | Braised Kale Greens |  
Candied Carrot Coulis (GF)

#### SALTHOUSE CRAB CAKES

Garlic Smashed Potatoes | Shaved Brussels 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)

#### PAN SEARED SCALLOPS

Middlins Rice Porridge | Garlic Kale Greens | Roasted Beet  
Purée | Candied Carrot Coulis (GF)

#### SALMON BÉARNAISE

Potato Purée | Garlic Spinach | Béarnaise (GF)

### FROM THE FARMS

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#### 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.)

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#### 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 Smoked Collards | Roasted Peach or Apple Chutney (GF)

#### PAN SEARED LAMB CHOPS

Parmesan Polenta | Eggplant & Tomato Ratatouille | Pickled Peach Gremolata (GF)

### SPLIT PLATES

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#### BRAISED PORK BELLY & PROSCIUTTO WRAPPED SHRIMP

Wisconsin Cheddar Grits | Braised Kale Greens | Coffee-Sorghum Jus (GF)

#### PETITE FILET & CRAB CAKE

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

#### ROASTED ASHLEY FARMS CHICKEN & BBQ SPICE RUBBED SHRIMP

Aged Gouda Rice Grits | Local Smoked Collards | Charred Corn & Tasso Ham Relish (GF)

#### GRILLED FLANK & LOCAL FISH

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

#### BRAISED SHORT RIB & PAN SEARED SCALLOPS

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

#### LEMON THYME CHICKEN & GARLIC SHRIMP

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

#### MEATLOAF & DUCK CONFIT

Duck Leg | Aged Gouda Potato Purée | Roasted Haricot Verts | Red Eye Gravy

#### BRAISED PORK BELLY & SEARED CHICKEN LEG

Cornbread Pudding Purée | Local Smoked Collards | Three Mustard Sauce | BBQ Pork Rinds (GF)

#### BRUNSWICK STEW & BEEF RIBS

St. Louis Ribs | Baked Orzo Mac n Cheese | Blue Cheese Coleslaw | Pickled Red Onions

#### PETITE FILET AND LOCAL FISH

Sweet Potato Souffle | Braised Mustard Greens | Sauce Choron | Demi (GF)

#### MEATLOAF AND FRIED SHRIMP

Braised Butterbeans | Garlic Spinach | Red Eye Gravy



# BAKERY FRESH DESSERTS

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

## INDIVIDUALLY PLATED DESSERTS

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### VANILLA PASSION PANNA COTTA

Mixed Berry Compote Cream

### CHOCOLATE PEANUT BUTTER MOUSSE

Ganache Chantilly

### STRAWBERRY & CREAM

Vanilla Chiboust Strawberry Panna Cotta

### COCONUT CREAM CAKE

Lemon Curd | Shaved White Chocolate

### BOURBON PECAN TART

Whisky Cream

### TURTLE CHEESECAKE

Caramel | Pecans | Chocolate Anglaise

### COCONUT CAKE

Vanilla Anglaise Cream

## FOR THE BUFFET (SELF SERVE OR CHEF ATTENDED)

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### SEASONAL COBBLER

*\*Choose one*

Southern Peach | Summer Berry | Spiced Apple

### BANANA PUDDING

House-Made Pudding | Vanilla Wafer Crumble | Meringue

### BREAD PUDDING

Seasonal Varieties Available

## PETITE DESSERT OPTIONS

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### MINI CUPCAKES

Red Velvet | Vanilla Chiffon | Dark Chocolate | Coconut Pound

### MINI PARFAITS

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

### MINI PASTRIES

Eclairs | Cream Puffs | Whoopie Pies (Classic Chocolate, Red Velvet, Hummingbird)

### TRUFFLES *(\*GF) \*made in a facility where flour is present*

Dark Chocolate-Raspberry | Bourbon Walnut | Chocolate Hazelnut | Caramel Sea Salt

### TARTLETS

Vanilla Cheesecake | Chocolate Cream | Lemon Meringue | Key Lime | Chocolate Pecan | Bourbon Walnut

### COOKIES

Chocolate Sea Salt | Peanut Butter | Chocolate Chunk | Cinnamon Sugar | Cranberry Walnut | Biscotti

### BROWNIES & BITES

Chocolate Brownies | Cheesecake Swirl Brownies | Charleston Chews/Blondies | Smores Bars | Dulce de Leche Squares | Key Lime Bars | Chocolate Raspberry Squares

### CANDIES

Pralines | Chocolate Nut Clusters

### WHEAT FREE OPTIONS *(made in a facility where flour is present)*

Assorted Breakfast Breads | Mini Muffins | Chocolate Chip Cookies | Brownies





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.  
\$500 order minimum for delivery*

CANAPÉS

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*\*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)

**DUCK CONFIT CANAPÉ – \$2.25**

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

**TOMATO PIE TARTLET – \$2.25**

Local Tomato | Parmesan (requires reheating)

**STUFFED PEPPADEW PEPPER – \$2.25**

Salthouse Pimento Cheese | Marinated Chive (GF, V)

**BELGIAN ENDIVE CANAPÉ – \$2.25**

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

**STUFFED BABY POTATOES – \$3.00**

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

**BLOODY MARY SHRIMP PIPETTES – \$2.25**

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

**GRILLED ROSEMARY CHICKEN SPIEDIE – \$2.50**

Sorghum Glaze (GF)

BISCUITS & SUCH

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

**PIMENTO CHEESE BISCUIT – \$2.50**

Mini Buttermilk Biscuit | Roasted Red Pepper Jam

**BEEF TENDERLOIN BISCUIT – \$3.00**

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

**HAM BISCUIT – \$2.75**

Mini Sweet Potato Biscuit | Austrian Gruyere | Lusty Monk Mustard

**MINI ASHLEY FARMS HONEY CHICKEN SALAD  
CROISSANT – \$2.75**



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

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

#### FARMER'S MARKET – \$60.00

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

#### CHEF'S SELECTION CHEESE – \$80.00

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

#### CHEF'S SELECTION ANTIPASTO – \$90.00

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

#### CHEF'S SELECTION CHARCUTERIE – \$100.00

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

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*\*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 (GF, 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

#### BOILED PEANUT SALAD (FEEDS APPROX. 10) – \$40.00

Pressure Cooked Peanuts | Charred Corn | Tomato Confit |  
English Pea | Green Goddess (GF)

#### SALTHOUSE DEVILED EGGS – \$2.00 EACH

BBQ Spice | Chives

#### 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

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





