



## Chef Spotlight Stations

The following stations offer your guests an interactive experience with our professional chefs, as they create each dish to order, for a demonstration cooking style.

Each station is priced a la carte. We can also arrange to set up the buffet stations as self-serve if you opt out of bringing on our chefs for demonstration. Chefs range from \$125.00 to \$225.00 to have on site for the duration of your event. Please inquire for final quote.

### THE GRITS GENRE

*\$9.50 Per Guest*

Southern style stone-ground, yellow, creamy grits topped with a trio of gourmet ingredients:

- Sautéed shrimp in smoked gouda cream sauce, cheddar cheese, crumbled bacon & all natural, chicken andouille sausage
- Sautéed spinach & basil with grilled fennel and onions
- Fire roasted tomatoes with sautéed artichokes and crumbled feta

### BAND OF BISCUITS

*\$11.50 Per Guest*

- Everything-Fontina | Sweet Potato | Zucchini-Cheddar Biscuits
- Cured Country Style Ham | Grilled Flank Steak
- Creamy Coleslaw | Maple Butter | Fig Jam
- Pimento Cheese | House-made Pickles | Seasonal Aioli

### SLIDER STUDIO

*\$10.00 Per Guest*

- Pulled Pork | Creamy Coleslaw | House-made Pickle | BBQ Sauce
- Angus Beef | Cheddar | Grilled Onions | House-made Pickle | Basil Mustard
- Veggie Burger | Aged Cheddar | Tomato Aioli

### MAC & CHEESE ANTHEM

*\$9.00 Per Guest*

Mini plate presentation of gourmet mac topped with panko herb crust, including:  
Smoked Gouda | Creamy Southern Style | Butternut Squash + Gorgonzola

## SOUTHERN BBQ SYMPHONY

*\$12.00 Per Guest*

- Pulled Pork BBQ | Pulled Chicken | Beef Brisket
- Grilled Peach and Whiskey Balsamic | Traditional Vinegar | White horseradish
- Mini Rolls | Southern Style Slaw

## TACO TUNES

*\$9.00 Per Guest*

- Carnitas | Blackened Chicken | Grilled Shrimp
- Guacamole | Tomato Salsa | Black Bean Salsa | Pico de Gallo
- Cheddar | Monterey Jack | Avocado-Lime Crema | Pickled Onions
- Hot Sauces | Cabbage Slaw

## TAPAS ENSEMBLE

*\$6.50 Per Dish Per Guest*

Each of the following dishes will be hand assembled to order on mini 6" plates, tapas style, for your guests to sample. Each dish will be presented on a bar height chef counter ready to grab and go. We suggest choosing **2-3** of the following menu items:

- ❖ **Seared Beef Medallions** with Cheddar Smashed Potatoes & Brandied Mushroom Sauce
- ❖ **Slow cooked beef short rib** with demi-glace served over sautéed parsnips, beets and fingerling potatoes with garlic
- ❖ **Charleston Style Shrimp + Grits**
- ❖ **Southern Trio** - Edamame Succotash, Collard Greens & Corn Pudding
- ❖ **Fried Chicken + Waffles** With bourbon-maple syrup
- ❖ **Slow Cooked Pulled Pork**, House Made BBQ Sauce with Smoked Gouda Mac + Cheese and Jalapeno Cornbread Muffin

## A Coastal Concert

*\$14.00 Per Guest*

Mini Blue Crab Cakes & Pan-Seared Scallops, served over baby arugula with chipotle tartar sauce, finished with a jumbo Chesapeake shrimp display

## The Pasta Stage

*\$12.00 Per Guest*

Each of the following are prepared and tossed by our chef at the station featuring the following pasta dishes;

- ❖ **Smoked Gouda Penne** – gouda cream sauce, olive oil, garlic, spinach, sun dried tomatoes, parmesan cheese and bacon
- ❖ **Garden Cavatappi** – fresh vegetables, herbs, charred red pepper marinara sauce, and mozzarella cheese
- ❖ **Portobello Pesto** – Penne pasta with fresh basil pesto tossed with roasted red peppers, olives, spinach, and topped with sautéed Portobello mushrooms and feta cheese

## Carving Cadence

*\$14.50 Per Guest*

Served with rolls and sweet potato biscuits and your choice of **2** of the following menu items:

- Bistro Beef Medallions with brandied mushroom sauce + horseradish-dijon spread
- Smoked Turkey Breast with pan gravy
- Roasted Pork Tenderloin with apricot demi glaze
- Charleston Chicken Roulade with smoked gouda cream sauce