



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