



BUFFET

Silver Club Package

Buffet Set-Up: \$35- \$40 per person

Minimum: 50 people

Cold Line

House Salad: Spring Mix, Tomato, Onion, Cheese, Cucumbers with Homemade Ranch or Vinaigrette or Caesar Salad

Main Line

Protein (choose two)

Buttermilk Fried Chicken with Tasso Ham Gravy

Marinated Grilled Pork Tenderloin with Bourbon Apples

Baked Salmon with Lemon Caper Butter Sauce

Sides (choose two)

Carolina Succotash

Vegetable Medley

Rice Pilaf

Whipped Mash

Gold Club Package

Buffet Set Up: \$50- \$55 per person

Minimum: 50 people

Cold Line

House Salad: Spring Mix, Tomato, Onion, Cheese, Cucumbers with Homemade Ranch or Vinaigrette or Caesar Salad

Main Line

Proteins (choose three)

Chicken Roulade Rolled & Stuffed Chicken with Pork Belly & Boursin Cheese

Marinated Beef Shoulders Sliced with Chimichurri

Seared Sea Bass with orange dill crème

Buttermilk Fried Chicken with Tasso Ham Gravy

Marinated Grilled Pork Tenderloin with Bourbon Apples

Baked Salmon with Lemon Caper Butter Sauce

Sides (choose three)

Truffle Parmesan Whipped Mash

Sweet Crème Corn with Bacon

Cheddar Stone Ground Grits

Sauté Zucchini with Red Pearl Onion Balsamic
Butternut Squash Raviolis Brown Butter Sage
Wild Mushroom Risotto
Bourbon Honey Glazed Carrots

Platinum Club Package

Buffet Set Up: \$Market Price (Cost Depends on Menu Selections)
Minimum: 50 people

Cold Line

Choice of Two Displays
Seafood Tower
Charcuterie Display
Cheese & Fresh Bread Display
Choice of Four Plated Appetizers

Main Line

Proteins (choose three)

Beef Wellington with Puffy Pastry, Mushroom Durelle, Au Poivre Sauce
24 Hour Brined Half Chicken with Saffron Crème
Carolina Crab Cakes with Remoulade & Whole Grain Mustard Sauce
Seared Grouper with Crab Oscar Asparagus Spears, Cajun Hollandaise
Pecan Seared Pork Tenderloin with Bourbon Peach Chutney

Sides (choose three)

Lobster Smoke Cheddar Mac & Cheese
Truffle Potato Puree
Chorizo Smoked Gouda Cheese Grits
Sweet Potato Andouille Hash
Prosciutto Wrapped Asparagus
Exotic Mushrooms & Onions
Sides Continued
Green Bean Almandine w/ Truffle Honey