

## HORS D'OEUVRES

Priced per person for stationary appetizers; add \$2 per person for passed appetizers

### **roasted vegetable crudités**

Carrots, parsnips, fennel and bell peppers served with seasonal hummus and wild mushroom and goat cheese spread 4.49

### **smoked salmon platter**

Three pounds of smoked Oregon Chinook salmon, served with potato pancakes, aioli, capers, red onion and hard cooked eggs 5.79

### **artisanal cheese board**

Selection of American artisanal cheeses served with quince jam, dried and fresh fruit, nuts and assorted crackers 3.75

### **slider platter**

Roasted and chilled beef tenderloin and roasted turkey, served with slider rolls, lettuce, tomato and condiments 5.25

## RAW BAR

includes green tartar sauce, cocktail sauce, mignonette, aioli, hot sauce

### **Served Raw**

Blue Point Oysters, Cherrystone Clams, Bay Scallop Ceviche 6.25

### **Served Poached**

Wild Caught Gulf Shrimp, Dungeness Crab, Rock Lobster, Curry Mussels 7.15

## PREMIUM BUFFET

Includes choice of two salads, two premium entrees and two accompaniments

### **salads**

Caesar Salad with Shaved Parmesan and Fresh Baked Croutons  
Roasted Seasonal Vegetable Platter with Balsamic Vinaigrette  
Edamame, Yellow and Green Bean Salad

### **entrées**

Roasted Cornish Game Hens with Wild Rice Stuffing  
Fresh Fillet of Salmon with Horseradish Crust  
Boneless Beef Short Ribs Braised with Red Wine and Aromatic Vegetables  
Eggplant Cutlet Rollatini with Fresh Mozzarella and Chunky Tomato Sauce

### **accompaniments**

Gruyere-crusted Au Gratin Potatoes  
Pan-roasted Fingerling Potatoes  
Caramelized Sweet Potatoes  
Brown Rice with Vegetable Confetti  
Green Bean Amandine

# Lowcountry

Catering Company

Orders must be confirmed 48 hours before the event. 50% deposit due at time of order.  
We are happy to accommodate special requests. 843-714-9000