



BEING SOCIAL - STATIONS

Priced per person. Minimum 20 people.

lunch

Open Faced Reuben 9

Smoked Pastrami, Griddled Rye, Thousand Island Dressing, Sauerkraut, Swiss

Skirt Steak Sandwich 11

Char Grilled Skirt Steak, Gorgonzola, Italian Roll, Roasted Peppers and Onions, Horseradish Cream

Oakland Gyro (must be attended) 13

Lamb Gyros, Chicken Shawarma, Tzatziki, Pickled Sweet Onion, Toum, Tomato, Cucumber, Pita

Lump Crab Cake 72 dz

Roasted Corn Anglaise, Sweet Drop Pepper

Crispy Parmesan Artichoke Heart 48 dz

Green Goddess Dressing

lunch and dinner

Charcuterie and Cheese 15

Assortment of Local Cheeses, Local and Imported Cured Meats, Pickles, Mustards, Jams, Grilled Bread

Garden 11

Romaine Spears, Raw, Pickled, and Grilled Veg, Charred Eggplant, Black Garlic Dip, Grilled Breads, Tahini Dip, Roasted Chickpeas

Lake and Ocean (must be attended) 33

Low Country Shrimp Boil: Old Bay Poached Gulf Shrimp, Red Potato, Andouille, Sweet Corn

Fresh Oysters on the Half Shell, seasonal selection: Rehorst Gin and Cucumber Mignonette, Hot Sauce, Bloody Mary Cocktail Sauce, Sauce Louis

Tuna Poke: Sesame Wonton Crisp, Wasabi Cream, Wakame Seaweed Salad

Smoked Whitefish Dip: Grilled Flatbread

Mac and Cheese 17

Shells with Smoked Gouda, Orecchiette, Romano, Cracked Pepper Cream, Toppings: Crisp Bacon, Pickled Onion, Roasted Peppers, Buttered Panko, Parmesan, Árbol Chile, Roasted Mushrooms, Fried Garlic

chef's carvery

Salt Crusted Prime Rib 450 per 20 people

Fresh Horseradish, Roasted Garlic Jus, Horseradish Cream, Grilled Rye

Apple and Bourbon Brined Porchetta 350 per 20 people

Roasted Apple Chutney, Kings Rolls, Sorghum Butter

Salmon Wellington 350 per 20 people

Spinach and Feta Duxelles, Artichoke Fondue, Cheese Tuile

Smoked Pork Butt, BBQ Beef Brisket / Smoked Whole Chicken

Carolina, Alabama and Texas BBQ Sauce, Hatch Chile Cornbread, Vinegar Slaw

Choose one, 15 per person

Choose two, 20 per person

Choose three, 25 per person

All Chef Stations Require an Attendant



HORS D'OEUVRES

Priced per dozen.
2 dozen minimum.

Croque Monsieur 60 / dz

Wright's Ham, Alpine Gruyere, Béchamel

Tempura Fried Mac and Cheese 48 dz

Red Pepper Jelly, Crisp Bacon

Tuna Poke 72 dz

Wasabi Cream, Wonton Crisp, Sesame

Tomato and Ricotta Baguette 48 dz

Pepper Bacon, Bacon Fat Vinaigrette

Pork and Beef Meatballs 60 dz

Sunday Sauce, Romano

Chorizo Arancini 60 dz

Manchego, Paprika Dulce

Lump Crab Cake 72 dz

Roasted Corn Anglaise, Sweet Drop Pepper

Crispy Parmesan Artichoke Heart 48 dz

Green Goddess Dressing

Shrimp Ceviche Shooter 72 dz

Mango, Leche De Tigre, Mezcal

Miso and Tamarind Deviled Egg 48 dz

Kimchi, Fried Garlic

Salt Roasted Beet 48 dz

Chèvre, Smoked Carrot, Candied Walnut

Old Bay Poached Gulf Shrimp 72 dz

Louis Sauces



All prices are subject to change. Please add 24% service charge and tax.



PLATED DINNER SELECTIONS

Priced per person. Includes freshly brewed, locally roasted coffee and selection of hot teas.

to start

Please select one

Heirloom Tomato

Grande Fresh Mozzarella, Pesto Vinaigrette, Balsamic

Caesar

Grilled Focaccia, White Anchovy

St. Kate Salad

Mixed Greens, Slivered Vegetables, Herb Dressing

Celeriac Soup

Crème Fraîche, Compressed Apple, Chive Oil

Chilled Asparagus Flan

Shaved Pecorino, Lemon Essence

Willow Creek Crispy Berkshire Pork Belly

Sweet Corn Johnny Cake, Kaffir-Peach Chutney

Chilled Jumbo Shrimp

Caramelized Eggplant Caviar, Basil Pesto, Chive, Marinated Tomatoes

entrees

Please select one

Grilled Filet of Beef 58

Sour Cream Smashed Potato, Roasted Asparagus, Onion Confit, Horseradish Demi -Glace

Honey and Garlic Glazed Pork Shank 40

Pencil Cob Grits, Collard Greens, Mustard and Beer Jus

Pan Roasted All Natural Chicken Breast 43

Parmesan Risotto, Roasted Mushrooms, Cured Tomato, Peppercorn Jus

Tamari Brined Salmon Filet 48

Hoisin Glazed Broccolini, Fried Rice, Sesame-Orange Reduction

Ancho Rubbed Flat Iron Steak 47

Marble Potato and Poblano Hash, Roasted Carrot, Scallion Chimichurri

Blackened Swordfish 48

Roasted Corn Chowchow, Asparagus, Smoky Tomato Broth

Grilled Chicken 43

Beer Brined Semi-Boneless Chicken, Double Smoked Bacon Mac & Cheese, Caramelized Brussels Sprouts, Brown Butter Chicken Jus

Arrowhead Mills Truffled Polenta 36

Mascarpone, Pea Shoots and Mushroom Ragout

sweets

Please select one

Seasonally Inspired Fruit Cobbler

Brown Betty Crumble

Irish Whiskey Cake

White Chocolate Glaze, Candied Walnut

German's Chocolate Cake

Coco Lopez, Toasted Coconut

Peanut Butter Bombe

Toasted Marshmallow, Peanut Brittle

Hazelnut Panna Cotta

Brandied Cherry, Orange Whip

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