

Heavy Hors d'Oeuvres Style Reception Menu Two

"The Elaborate"

Passed Hors d'Oeuvres (cocktail hour)

Tuna Tartar on Crisp Wonton
Mini BLTs
Crispy Oysters on Toast Point with Cajun Remoulade
Beggar's Purses with Tasso Ham, Wild Mushrooms, and Gruyere
Peking Duck and Scallion Hand Rolls with Hoisin

Reception Stations (open after cocktail hour)

Lowcountry Antipasti Table

Pickled Shrimp with Artichoke Hearts and Kalamata Olives
Deviled Mepkin Abbey Farm Fresh Eggs
Pimento Cheese, Split Creek Farms Goat Cheese Hummus, and Black Eyed
Pea and Corn Spread with Assorted Crackers and Cornbreads
Candied Pecans
Pickled Okra and Green Beans
Artisanal Cheeses with Chutneys, Compotes, and Savory Flatbreads
Beaufort Stew "Hot Pot" with Shrimp, Corn on the Cob, Kielbasa
Sausage, and Red Bliss Potatoes
Mini Pulled Pork Biscuits
Soups- Charleston She Crab, Oyster Stew

Seafood Station

Lobster Tails
Chilled Snow Crab Claws and Jumbo Shrimp
Smoked Salmon with Traditional Accoutrements
Sesame Seared Tuna Loin with Wasabi, Pickled Ginger, and Soy Sauce
Assorted Sushi Rolls

Lowcountry Station

Shrimp and Grits
Crab Cakes and Fried Green Tomato Wedges with Shrimp Remoulade
(Chef Manned)
Southern Fried Quail

Grill Station- Chef Manned

Baby Lamb Chops
Pork and Andouille Sausage Brochettes
Grilled and Carved Sirloin with Mushroom Gravy
Mashed Potatoes with Bacon, Cheddar Cheese, Scallions,
Sour Cream, and Butter
Dinner Rolls

Dessert Station- Chef Manned

Bananas Foster