Salthouse Catering has deep roots in the local culinary soil. Seasonal, local and sustainable products are the highlight of our menus which feature fresh produce from area farms, abundant seafood from local waters and heirloom ingredients worth talking about. Everything in our kitchen is chef driven and hand prepared and our guests definitely notice the difference.

We know that people come to Charleston with high expectations for the local dining scene. Salthouse Catering offers your guests restaurant-quality cuisine and service in the catered environment. We cater the parties you want to attend!

Serving the Charleston South Carolina Lowcountry and beyond, we offer a full array of catering services from Edisto, Beaufort and Savannah to Pawley’s Island and anywhere in between. Whether you’re looking for petite canapés and elegant hors d’oeuvres stations or a casual family-style dinner service, Salthouse will become your event, not dictate it.

Catering services include venue & vendor recommendations, custom menu creation, bar/beverage service, logistical planning, rental coordination and event supervision to make sure your event runs smoothly from start to finish. Allow us to create an event menu that reflects who you are and what you love.

We look forward to working with you soon.
### Passed Hors d’Oeuvres

*Designed to be chef assembled and server passed.*

*Pricing based on number of selections and duration of service.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>From the Ocean, Creek, &amp; River</strong></td>
<td></td>
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<tr>
<td><strong>Beet Cured Salmon</strong></td>
<td>Cured Salmon</td>
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<tr>
<td><strong>Local Clam Ceviche</strong></td>
<td>Little Neck Clam</td>
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<tr>
<td><strong>Mini Shrimp &amp; Grit Cake</strong></td>
<td>Local Shrimp</td>
</tr>
<tr>
<td><strong>Ahi Tuna Crostini</strong></td>
<td>Truffled Chickpea Purée</td>
</tr>
<tr>
<td><strong>Spicy Ahi Tuna</strong></td>
<td>Edamame Purée</td>
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<tr>
<td><strong>Mini Crab Cake</strong></td>
<td>Remoulade</td>
</tr>
<tr>
<td><strong>Mini Lobster BLT</strong></td>
<td>Fresh Lobster Claw</td>
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<tr>
<td><strong>Smoked Salmon Canapé</strong></td>
<td>Salthouse Smoked Salmon</td>
</tr>
<tr>
<td><strong>Bloody Mary Shrimp Pipettes</strong></td>
<td>Citrus Marinated Shrimp</td>
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<tr>
<td><strong>Caviar Chip</strong></td>
<td>House Made Potato Chip</td>
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<tr>
<td><strong>Deviled Farm Egg</strong></td>
<td>Pickle Jus</td>
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<tr>
<td><strong>Salthouse She Crab Soup</strong></td>
<td>Sherry</td>
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<tr>
<td><strong>Shrimp Beignet</strong></td>
<td>Garlic Aioli</td>
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<tr>
<td><strong>Seared Scallop Lollipop</strong></td>
<td>Smoked Blueberry Gastrique</td>
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<tr>
<td><strong>Blue Cornmeal Fried Oyster</strong></td>
<td>Cajun Remoulade</td>
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<tr>
<td><strong>Maine Lobster Spoon</strong></td>
<td>Fresh Grapefruit</td>
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<tr>
<td><strong>From the Farm</strong></td>
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<tr>
<td><strong>Duck Confit Canapé</strong></td>
<td>Fig Jam</td>
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<tr>
<td><strong>Tennessee Country Ham &amp; Burrata Crostini</strong></td>
<td>Salthouse Apple Butter</td>
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<tr>
<td><strong>Duck Reuben</strong></td>
<td>Smoked Duck</td>
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<tr>
<td><strong>Lamb Kefta</strong></td>
<td>Marinated Cucumber</td>
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<tr>
<td><strong>Lamb Gyro</strong></td>
<td>Salthouse Spiced Lamb</td>
</tr>
<tr>
<td><strong>Foie Gras PB&amp;J</strong></td>
<td>Foie Gras Mousse</td>
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<tr>
<td><strong>Roasted Chicken Salad</strong></td>
<td>Aoli</td>
</tr>
<tr>
<td><strong>Pork Rind</strong></td>
<td>Pimento Cheese Mousse</td>
</tr>
<tr>
<td><strong>Pâté Maison</strong></td>
<td>Chef Selection Pâté</td>
</tr>
</tbody>
</table>
PASSED HORS D’OEUVRES

Designed to be chef assembled and server passed.
Pricing based on number of selections and duration of service.

FROM THE FARM (CONT.)

SHAVED BEEF CARPACCIO CROSTINI
Kale Caesar | Parmesan Reggiano | Cured Egg Yolk

BRAISED BEEF SHORT RIB SPOON
Smoked Potato Purée | Parmesan Gremolata | Fried Shallot

BBQ PORK NACHO
Creamed Corn | Sweet Potato Strings | Corn Tortilla (GF)

MINI KENTUCKY HOT BROWN
Smoked Turkey | Neuskies Bacon | Cajun Cheddar Mornay | Tomato Jam | Toasted White Bread

GRILLED CHICKEN SKEWER
Alabama White Sauce | Pickled Okra | Fried Peanut (GF)

MINI MEATBALL LOLLIPOP
San Marzano Tomato | Powdered Parmesan | Basil

SOUTHERN MUFFALATA
Fried Mortadella | Olive Salad | Provolone | Benne Wafer

PORK BELLY CRISP
Pimento Cheese Mousse | Fermented Cabbage | Crisp Bread

MINI SMOKED CHICKEN TACO
Blue Corn Taco Shell | Bacon Jam | Aged Cheddar | Cilantro (GF)

SALTHOUSE SOUP SHOTS

SPRING/SUMMER SOUPS (COOL)

FALL/WINTER SOUPS (WARM)
Heirloom Tomato (GF, V) | Butternut Squash (GF, V) | Truffle Potato (GF, V) | Mepkin Abbey Mushroom Bisque (GF, V)

FROM THE FIELD

MELON, FETA, TOMATO PIPELINE
Seasonal Melon | Feta Mousse | Fresh Tomato | Lemon Vinaigrette | Vanilla Sea Salt (GF, V)

LOCAL CHEESE CROSTINI
Salthouse Apricot Jam | Local Honey | South Carolina Pecan (V)

DROP-N-THE-BEET NAPOLEON
Red & Golden Beet | Local Goat Cheese | Pistachio (GF, V)

BELGIAN ENDIVE CANAPÉ
Blue Cheese Mousse | Smoked Cranberry Jam | South Carolina Roasted Pecan | Fresh Lemon (GF, V)

WATERMELON CANAPÉ (SEASONAL)
Compressed Watermelon | Local Goat Cheese | Pickled Rhubarb Relish | Vanilla Sea Salt (GF, V)

ZUCCHINI & FETA CANAPÉ
Olive and Basil Tapenade (GF, V)

TEMPURA LOCAL OKRA
Goat Cheese Mousse | Pickled Rhubarb (V)

TOMATO PIE TARTLET
Local Tomato | Parmesan (V)

HEIRLOOM CAPRESE SPOON
Heirloom Tomato | Fresh Mozzarella | Balsamic Pearls | Fresh Basil | Basil Oil (GF, V)

MINI FRIED EGGPLANT PARMESAN
Parmesan Mornay | Tomato Jam | Fresh Oregano (V)

CURRIED BUTTERNUT SQUASH CAKE
Mint Pesto (GF, V, VE)

PICKLED PEACH BRUSCHETTA
Whipped Mascarpone | North Carolina Honey | Fried Mint (V)

AVOCADO TOAST
Marinated Tomato | Shaved Radish | Everything Spice | Brioche (V)
**DISPLAYS**
*bountiful, room temp displays work well for cocktail hour or grazing style dinner stations*

**CHEF’S SELECTION CHEESE**
Imported & Domestic Cheese | Seasonal Fruit & Berries | Salthouse Jams | Assorted Nuts | Crostini | Assorted Crackers (V)

**CHEF’S SELECTION CHARCUTERIE**
Sliced Cured Meat | Dried Sausage | Salthouse Pâté | Cornichons | Garlic Taffy | Assorted Mustards | Assorted Olives | Crostini

**ITALIAN ANTIPASTO**
Sliced Cured Meat | Roasted Peppers | Fresh Mozzarella | Parmigiano-Reggiano | Marinated Artichokes and Mushrooms | Peruvian Peppers | Mustard Braised Cauliflower | Nicoise Olive | Tapanade | Seasonal Caponata | Assorted Olives | Marcona Almonds | Crostini | Grissini Breadsticks

**FARMER’S MARKET**
Local Seasonal Crudité | Green Goddess dip | Traditional Hummus | Assorted Seasonal Sliced Fruit & Berries | Mixed Nuts (V)

**CHEF’S BEST OF SEASON**
Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) | Seasonal Sliced Fruit & Berries | Mixed Nuts | Salthouse Smoked Salmon | Capers | Crème Fraiche | Organic Egg | Lavosh Chips | Crostini

**SOUTHERN ANTIPASTO**
Chef’s Selection of House Made Local Pickles | Fresh Seasonal Vegetables | Salthouse Pimento Cheese | Boiled Peanut Hummus | Sliced Benton’s Country Ham | North Carolina Serrano Ham | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Mini Buttermilk Biscuits | Pepper Jelly | Chow-Chow | Lavosh Chips | Cheese Zingers

**SALTHOUSE BISCUIT BAR**
*House Made Mini Biscuits:* Sweet Potato | Cheddar & Chive
*Served with Condiments:* Smoked Cranberry Jam | Apricot Jam | Apple Butter | Sexy Monk Mustard | Lemon-Boursin | Bacon-Chive Butter | Local Honey | Chef’s Selection of Sliced Cured Meat | House Made Pickle Skewers | Mini Buttermilk Biscuits with Pimento Cheese & Roasted Red Pepper Jam

**CHILLED SEAFOOD SELECTIONS**
*market price per piece
Fresh Local Oysters or Little Neck Clams on the Half Shell | Shrimp Cocktail | Mignonette | Cracked Black Pepper Cocktail Sauce | Fresh Lemon | Horseradish | Saltines | Hot Sauce

**ROASTED OYSTERS ON THE HALF SHELL**
*priced per piece
Rockefeller: North Carolina Pancetta | Spinach | Parmesan | Herb Bread Crumbs
New Orleans Style: Parmesan | Romano | Garlic | Fresh Parsley | Lemon (GF)

**SMALL BITES**
*à la carte items that make great additions to a display

**SALTHOUSE BISCUITS**
*priced per selection
Mini Ham Biscuit: Sweet Potato Biscuit | Black Forest Ham | Austrian Gruyere | Lucky Monk Mustard
Mini Beef Tenderloin Biscuit: Cheddar & Chive Biscuit | Shaved Beef Tenderloin | Caramelized Shallots | Horseradish Dijonnaise
Mini Pimento Cheese Biscuit: Buttermilk Biscuit | Pimento Cheese | Roasted Red Pepper Jam (V)

**SMOKED SALMON STUFFED POTATOES**
Salthouse Smoked Salmon | Crème Fraiche | Salmon Roe | Fresh Dill (GF)

**SEASONAL Ceviche Cups**
Seasonal Local Fish & Shellfish | Fresh Cilantro | Citrus | Fried Plantains (GF)

**SHRIMP & SAUSAGE PINCHOS**
Local Shrimp | Chicken Sausage | Marinated Basil | Oven Roasted Tomato (GF)

**LOCAL SHRIMP SALAD ENDIVE**
Tarragon | Roasted Yellow Pepper | Greek Yogurt (GF)

**MINI CRUDITÉ CUP**
Local & Seasonal Fresh Vegetables | Butterbean Hummus (GF, V, VE)

**ROSEMARY CHICKEN SPIEDIE**
Tennessee Sorghum Glaze (GF)
SELF SERVICE STATIONS
*pair with a side item or two to create a customized station/mini meal*

SALTHOUSE SLIDERS
*served with house made cucumber pickles and sea salt potato chips. priced per selection.

BBQ Pork Sliders: Choice of Sauce: Carolina Mustard, Red Pepper Vinegar, Sweet Red Sauce
Duck Confit Sliders: Black Pepper Mayo | Aged Gouda | Pickled Red Onion | Fig Jam
Mini Cheeseburger Sliders: Aged Cheddar | Salthouse Ketchup | Everything Bun
Mini Croque-Monsieur Sliders: Shaved Black Forest Ham | Austrian Gruyere Mornay
Black Bean Cake Sliders: Roasted Red Pepper | Pimento Ranch (V)
Cheerwine Glazed Pork Belly Sliders: Smoked Dukes Mayo | House Made Pickles | Benne Seed Rolls
Beer N Cheddar Sliders: Horseradish Crème Fraiche | Pickled Red Onion | Smoked Cheddar Mornay

FRIED CHICKEN BISCUIT
Buttermilk Biscuit | Crispy Fried Chicken | Bourbon-Brown Sugar Gravy

MINI MEATLOAF CUPCAKES
Whipped Potato Purée “Frosting” | “Cherry” Tomato

BEEF STROGANOFF
Flank Steak | Grilled Vidalia Onion | Cremini Mushroom | Crème Fraiche | Egg Noodle

SALTHOUSE GRILLED KABOBS *priced per selection
All Kabobs Include: Bell Pepper | Pearl Red Onion | Cremini Mushroom | Cherry Tomato
Beef: Chimichurri (GF)
Chicken: Sorghum Glaze (GF)
Shrimp: Pesto (GF)
Vegetable: Aged Balsamic Glaze (GF, V, VE)

BBQ SPICE RUBBED PORK LOIN
Charred Corn Relish | Pickled Jalapeño & Cheddar Mini Corn Muffins

SALTHOUSE MAC-N-CHEESE BAR
Cavitappi Pasta | Five Cheese Mornay with Toppings to Include: Neuskes Bacon | Oven-Roasted Tomato | Wisconsin Cheddar | Chopped Asparagus | BBQ Fried Shallots | Hot Sauce | Chives

CHEF ATTENDED TASTING PLATES
*chef prepared & presented plates

SALTHOUSE CRAB CAKE
Shaved Carrot & Currant Slaw | Roasted Red Pepper Relish | Remoulade

SALTHOUSE SHRIMP AND GRITS
Seared Local Shrimp | Bell Pepper | Onion | Tennessee Tasso Gravy | Marsh Hen Mill Creamy Stone Ground Grits (GF)

LOWCOUNTRY BOIL
Andouille Sausage | Local Shrimp | Baby Red Potato | Fresh Corn on the Cob | Old Bay | Lemon | Cocktail Sauce (GF)

MAINE LOBSTER ROLL *market price
Fresh Lobster Claw | Chervil | Lemon | Dukes Mayo | Toasted Bun | Salthouse Potato Chips

LOCAL, SEASONAL, SUSTAINABLE PAN SEARED FISH
Spring / Summer Plate Options:
Seasonal Succotash | Candied Carrot Coulis (GF)
Seasonal Melon | English Cucumber | Heirloom Tomato | Pickled Red Onion | Fresh Basil | Watermelon Gastrique | Cornbread Crouton
Grilled Peaches | Baby Arugula | Dried Cranberry | Candied Pecan | Local Honey Vinaigrette (GF)

Fall / Winter Plate Options:
Carolina Gold Middlins Rice | Roasted Garlic Broccolini | Smoked Tomato Pureé (GF)
Roasted Local Sweet Potato | Braised Swiss Chard | Beet Beurre Rouge (GF)
Candied Ginger & Parsnip Purée | Roasted Shiitake Mushroom | Kale Chips | Pomegranate Jus (GF)

ROSEMARY CHICKEN SPIEDIE
Quinoa | Fresh Cucumber | Dried Cranberry | Mint | Feta | Red Wine Vinaigrette | Tennessee Sorghum Glaze (GF)

MEDITERRANEAN GRILLED CHICKEN
Chopped Greek Salad | Tzatziki | Hummus | Pita
CHEF ATTENDED TASTING PLATES (CONT.)

**GRILLED HARissa LAMB CHOP**
Tumeric-Parsnip Pureé | Roasted Cauliflower | Mint Chimichurri (GF)

**COQ AU VIN**
Braised Chicken | Roasted Pearl Onion | Shiitake Mushroom | Bacon Lardon | Farro

**TENNESSEE HOT CHICKEN OR QUAIL**
Sourdough | Fermented Green Tomato | Buttermilk Ranch

**BRAISED SHORT RIB**
Potato Puree | Mepkin Abbey Mushroom Ragout | Herb Pesto

**COUNTRY FRIED CHICKEN**
Smoked Cheddar Mac-n-Cheese | Bourbon Brown Sugar Gravy

**BRAISED PORK SHANK**
Hoppin John | Smoked Collard Greens | Pot Likker Jus (GF)

**HERB RUBBED BEEF TENDERLOIN**
Potato Gratin | Horseradish Dijonnaise (GF) | Assorted Rolls

**PAN SEARED BUTCHER’S STEAK**
Roasted Haricot Verts with Shallots | Lemon Beurre Blanc (GF)

**GRILLED FLANK STEAK**
Salthouse Salad | Chimichurri (GF)

**PORCHETTA**
Sage Breadcrumbs | Roasted Garlic | Meyer Lemon | Parmesan | Roasted Brussels Sprouts

**SALTHOUSE SOFT TACOS**
*choose one selection
Includes Fresh Tortilla Chips & House Made Salsa

| Buffalo Shrimp: Blue Cheese Coleslaw |
| Jerk Chicken: Shredded Iceberg Lettuce | Pineapple Chutney |
| Grilled Fish: Jicama Slaw | Avocado-Yuzu Purée |
| Shaved Brussels Sprouts | Sage | Brown Butter | Candied Pecan (V)

**CHEESE RAVIOLI**
Heirloom Tomato Sauce | Lemon | Pistachios (V)

**BOILED PEANUT FALAFEL**
Cucumber Fregole | Green Garlic Yogurt | Red Pepper Hummus (V)

**LATE NIGHT MUNCHIES**

**FRENCH FRY CONES**
Garlic Aioli (GF, V)

**POUTINE CONES**
French Fries | Black Pepper Gravy | Cheese Curds | Smoked Aioli (V)

**FRIED CHICKEN BISCUIT**
Bourbon Brown Sugar Gravy

**MINI CHEESE BURGER**
Aged Cheddar | Ketchup | Caramelized Onions | Everything Bun

**WALKING TACO**
Fritos | Beef Chili | Sour Cream | Aged Cheddar | Scallion

**SOFT PRETZEL BITES**
Warm Local Beer Cheese Mustard (V)

**SALTHOUSE DRY SNACKS**
*presented in glass canisters with scoops and bamboo cones for self service (priced per selection)

| Pork Rinds (GF) | Smoked Chex Mix (V) |
| Sea Salt Potato Chips (GF, V, VE) | Boiled Peanuts (GF, V, VE)
**SALADS, SIDES, VEGGIES & STARCHES**

*Choose a side or two to accompany the protein options on dinner stations or a buffet.*

<table>
<thead>
<tr>
<th>Side Options</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>FRIED GREEN TOMATOES</strong></td>
<td>Goat Cheese Mousse</td>
</tr>
<tr>
<td><strong>BBQ BOILED PEANUT BAKED BEANS</strong></td>
<td>Boiled Peanuts</td>
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<tr>
<td><strong>SMOKED COLLARD GREENS</strong></td>
<td>Pancetta</td>
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<tr>
<td><strong>SMASHED PURPLE POTATOES</strong></td>
<td>Sorghum</td>
</tr>
<tr>
<td><strong>POTATO GRATIN</strong></td>
<td>Layered Idaho Potatoes</td>
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<tr>
<td><strong>BRUSSELS SPROUT SLAW</strong></td>
<td>Shaved Brussels Sprouts</td>
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<tr>
<td><strong>FARRO &amp; MUSHROOM SALAD</strong></td>
<td>Mepkin Abbey Shiitake Mushroom</td>
</tr>
<tr>
<td><strong>ANSON MILLS CAROLINA GOLD RICE SALAD</strong></td>
<td>Almond</td>
</tr>
<tr>
<td><strong>RED RUSSIAN KALE SALAD</strong></td>
<td>Local Cherry Tomato</td>
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<tr>
<td><strong>ANSON MILLS CAROLINA GOLD MIDDLLINS RICE</strong></td>
<td>Aged Gouda (GF, V)</td>
</tr>
<tr>
<td><strong>STREET CORN SALAD</strong></td>
<td>Grilled Corn</td>
</tr>
<tr>
<td><strong>LOWCOUNTRY RED RICE</strong></td>
<td>Carolina Gold Rice</td>
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<tr>
<td><strong>SALTHOUSE CAPRESE</strong></td>
<td>Fresh Mozzarella</td>
</tr>
<tr>
<td><strong>BOILED PEANUT SALAD</strong></td>
<td>Boiled Peanuts</td>
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<tr>
<td><strong>BENNE SEED ASPARAGUS SALAD</strong></td>
<td>Chopped Asparagus</td>
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<tr>
<td><strong>SOUTHERN STYLE GREEN BEANS</strong></td>
<td>Vidalia Onion</td>
</tr>
<tr>
<td><strong>ROASTED BRUSSELS SPROUTS</strong></td>
<td>Caramelized Onion</td>
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<tr>
<td><strong>MUSTARD-BRAISED CAULIFLOWER</strong></td>
<td>Lusty Monk Mustard</td>
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<tr>
<td><strong>SEASONAL SUCCOTASH</strong></td>
<td>Cherry Tomato</td>
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<tr>
<td><strong>GREEN PASTA SALAD</strong></td>
<td>Rotini Pasta</td>
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<tr>
<td><strong>GARGANELLI PASTA SALAD</strong></td>
<td>Shaved Manchego</td>
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<tr>
<td><strong>ORZO PASTA SALAD</strong></td>
<td>Roasted Zucchini &amp; Squash</td>
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<tr>
<td><strong>SUMMER SQUASH SALAD</strong></td>
<td>Fresh Squash Ribbons</td>
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<tr>
<td><strong>ASIAN SLAW</strong></td>
<td>Bok Choy</td>
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<tr>
<td><strong>ISRALI COUSCOUS SALAD</strong></td>
<td>Dried Fig</td>
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<tr>
<td><strong>BACON &amp; BLUE CHEESE SLAW</strong></td>
<td>Shaved Green Cabbage</td>
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<tr>
<td><strong>ROASTED BROCCOLINI</strong></td>
<td>Shaved Garlic (GF, V, VE)</td>
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</tbody>
</table>
DINNER BUFFET OR FAMILY STYLE SELECTIONS

Named after some of our favorite local “houses”, these menus can be re-arranged or altered to meet your personal tastes.

ISLAND HOUSE

BRUSSELS SPROUT SLAW
Shaved Brussels Sprouts | Carrot | Apple Cider Vinaigrette (GF, V, VE)

SMOKED PULLED BBQ PORK
Choice of BBQ Sauce (GF)

LEMON THYME CHICKEN
Lusty Monk Honey Mustard (GF)

SMOKED CHEDDAR MAC-N-CHEESE
Cavatappi Pasta | Mornay Sauce (V)

BBQ BOILED PEANUT BAKED BEANS
Boiled Peanuts | Tomato | Sorghum | Smoked Paprika (GF, V, VE)

ASSORTED ROLLS
Honey Butter

CARRIAGE HOUSE

SPINACH SALAD
Baby Spinach | Seasonal Melon | English Cucumber | Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF, V)

SALTHOUSE CRAB CAKES
Remoulade | Roasted Red Pepper Relish

BBQ SPICE RUBBED PORK LOIN
Charred Corn Relish (GF)

MUSTARD-BRAISED CAULIFLOWER
Lusty Monk Mustard | Caper | Lemon | Herb Bread Crumbs (V, VE)

SOUTHERN STYLE GREEN BEANS
Vidalia Onion | Benton’s Ham Hock | Hot Sauce (GF)

ASSORTED ROLLS
Smoked Sea Salt Butter

NATHANIEL RUSSELL HOUSE

CAESAR SALAD
Romaine Hearts | Parmesan | Focaccia Crouton | Caesar Dressing

SALTHOUSE CAPRESE
Remoulade | Roasted Red Pepper Relish

BBQ SPICE RUBBED PORK LOIN
Charred Corn Relish (GF)

MUSTARD-BRAISED CAULIFLOWER
Lusty Monk Mustard | Caper | Lemon | Herb Bread Crumbs (V, VE)

SOUTHERN STYLE GREEN BEANS
Vidalia Onion | Benton’s Ham Hock | Hot Sauce (GF)

ASSORTED ROLLS
Smoked Sea Salt Butter
DINNER BUFFET OR FAMILY STYLE SELECTIONS

Named after some of our favorite local “houses”, these menus can be re-arranged or altered to meet your personal tastes.

**LEGARE-WARING HOUSE**

**SALTHOUSE SALAD**
Local Greens | South Carolina Pecan | Aged Gouda | Dried Blueberry | Grape Tomato | White Balsamic Gastrique (GF, V)

**PAN SEARED SALMON**
Preserved Lemon Relish (GF)

**GRILLED FLANK STEAK**
Chimmichurri (GF)

**BENNE SEED ASPARAGUS**
Parmesan Powder | Fresh Lemon | Toasted Benne Seed (GF, V)

**SMASHED PURPLE POTATOES**
Sorghum | Roasted Garlic | Boursin | Chive (GF, V)

**ASSORTED BREAD & ROLLS**
Whipped Butter

**THOMAS BENNETT HOUSE**

**GREEN SALAD**
Romaine & Bibb Lettuces | Oven-Roasted Tomato | Shaved Carrot | Fresh Mint | Focaccia Crouton | Asiago | Red Wine Vinaigrette (V)

**SALTHOUSE MEATLOAF**
Red Eye Gravy

**GRILLED BBQ SPICE SHRIMP SKEWERS**
Lemon Butter (GF)

**POTATO PURÉE**
Roasted Garlic | Chive (GF, V)

**SMOKED COLLARD GREENS**
Pancetta | Sweet Onions | Sherry Vinegar (GF)

**SALTHOUSE BUTTERMILK BISCUITS**
Whipped Butter

**ROPER HOUSE**

**RED RUSSIAN KALE SALAD**
Local Tomato | Dried Blueberry | Sunflower Seed | Aged Gouda | English Pea | Lemon Vinaigrette (GF, V)

**HERB RUBBED BEEF TENDERLOIN**
Béarnaise Crema or Horseradish Dijonnaise (GF)

**PAN-SEARED LOCAL, SEASONAL FISH**
Candied Carrot Coulis (GF)

**ANSON MILLS CAROLINA GOLD MIDDLINS RICE**
Aged Gouda (GF, V)

**ROASTED BROCCOLINI**
Shaved Garlic (GF, V, VE)

**ARTISANAL BREAD BASKET**
Whipped Butter
SEATED DINNER SERVICE

STARTERS

SALTHOUSE CAESAR
Romaine Hearts | Parmesan | Focaccia Crouton | Caesar Dressing

SALTHOUSE SALAD
Local Greens | South Carolina Roasted Pecan | Aged Gouda | Dried Blueberry | Grape Tomato | White Balsamic Gastrique (GF, V)

GREEN SALAD
Romaine & Bibb Lettuces | Oven-Roasted Tomato | Shaved Carrot | Fresh Mint | Focaccia Crouton | Red Wine Vinaigrette (V)

SOUTHERN SALAD
Romaine Hearts | Shaved Cucumber | Apple Wood Smoked Bacon | Aged Cheddar | Cornbread Crouton | Red Onion | Pimento Cheese Ranch

SPINACH SALAD
Baby Spinach | Seasonal Melon | English Cucumber | Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF, V)

FARMER’S COMPOSED SALAD
Local Greens | Heirloom Grains | Other Seasonal Ingredients | Lemon Vinaigrette | Edible Flower (GF, V, VE)

CAPRESE SALAD
Fresh Mozzarella | Heirloom Tomato | Fresh Basil | Aged Balsamic | California Olive Oil (GF, V)

BEET CARPACCIO SALAD
Red & Golden Beets | Orange Segments | Roasted Pistachio | Goat Cheese | Arugula | Roasted Beet Vinaigrette (GF, V)

WEDGE SALAD
Romaine Heart | Cherry Tomato | Bacon Lardon | Benne Seed | Fresh Dill | Blue Cheese Dressing (GF)

CHILLED JOHN’S ISLAND CORN BISQUE
Boiled Peanut | Roasted Red Pepper | Tarragon | Vanilla | Milk | Buttered Popcorn (GF, V)

BUTTERNUT SQUASH SOUP
Ginger Crema (GF, V)

SEASONAL GAZPACHO (GF, V, VE)
(Tomato, Peach, Watermelon)

ENTRÉES FROM THE FARM

HERB RUBBED BEEF FILET
Smoked Potato Purée | Benne Seed Asparagus | Bordelaise Sauce (GF)

BRAISED SHORT RIB
Aged Cheddar Grits | Mepkin Abbey Mushroom Ragout | Pickled Orange Gremolata

SMOKED PORK SHANK
Hoppin John | Roasted Carrot | Pot Likker Jus

CAST IRON SEARED LEMON THYME CHICKEN
Baked Mac-n-Cheese | Southern Style Green Beans | Lusty Monk Honey Mustard

COQ AU VIN
Pearl Onion | Neuskies Lardons | Mepkin Abbey Shiitake Mushroom | Farro | Tomato Broth

SORGHUM GLAZED CHICKEN BREAST
Carolina Gold Rice | Roasted Kale | Rosemary | Red Pepper Purée (GF)

HERB ROASTED PORK LOIN
Roasted Potato | Garlic Spinach | North Carolina Apple | Pork Jus (GF)

CHICKEN PARMESAN
Cavatelli Alfredo | San Marzano Tomato Sauce | Fresh Mozzarella | Marinated Arugula

GRILLED BONE IN PORK CHOP
Potato Gratin | Smoked Local Collard Greens | Roasted Peach or Apple Chutney (GF)

PAN SEARED LAMB CHOPS
Parmesan Polenta Cake | Eggplant & Tomato Ratatouille | Seasonal Gremolata

SOUP/SALAD COMBO PLATES AVAILABLE
### ENTRÉES FROM THE OCEAN, CREEK & RIVER

**PAN SEARED LOCAL FISH**
Seasonal Succotash | Braised Local Greens | Candied Carrot Coulis (GF)

**SALTHOUSE CRAB CAKES**
Garlic Smashed Potatoes | Shaved Brussels Slaw | Red Pepper Purée | Remoulade

**PAN SEARED SALMON**
Wild Rice Risotto | Roasted Local Vegetables | Preserved Lemon Relish (GF)

**PAN SEARED SCALLOPS**
Carolina Gold Middlins Rice | Garlic Mustard Greens | Roasted Beet Purée | Candied Carrot Coulis (GF)

**SALMON BÉARNaise**
Potato Purée | Garlic Spinach | Béarnaise (GF)

### ENTRÉES FROM THE FIELD / VEGETARIAN

**QUINOA CAKE**
Oven Roasted Tomato | Fresh Herbs | Dried Berries | Candied Carrot Coulis (V, VE, GF upon request)

**MUSHROOM RAVIOLI**
Mepkin Abbey Shiitake | Cremini | Fresh Oregano | Lemon | Parmesan (V)

**CHEF’S SELECTION VEGETABLE PLATE**
Local, Seasonal Vegetables & Grains (GF, V, VE)

**EGGPLANT PARMESAN**
Herb Bread Crumbs | San Marzano Tomato Sauce | Fresh Basil | Fresh Mozzarella | Marinated Arugula (V)

**PEA RISOTTO**
English Pea | Snap Pea | Smoked Mushroom | Oven Roasted Tomato | Lemon | Parmesan Reggiano (GF, V)

**STUFFED SPAGHETTI SQUASH**
Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry | Thyme | South Carolina Pecan (GF, V, VE)

### BUILD YOUR OWN SPLIT PLATE
*Offer your guests variety on one dinner plate. We suggest choosing one seafood and one meat option (surf and turf) to please a wide range of tastes. This type of dinner service also includes your choice of vegetarian entrée as an alternative option for your guests.*

### PROTEINS: (choose two)
- Butcher Steak
- Crank Steak
- Herb Rubbed Petite Filet
- Lamb Chops
- Lemon Thyme Chicken
- Pork Loin
- Crab Cake
- Local Fish
- Scallops
- Shrimp Skewer
- Salmon

*all GF except Crab Cake which can be GF upon request / additional charge.

### SIDE ITEMS: (choose two)
- Purple Potato Purée
- Benne Seed Asparagus
- Anson Mill Carolina Gold Middlins Rice
- Local Smoked Collards
- Seasonal Succotash
- Braised Local Greens
- Roasted Garlic Broccolini
- Marsh Hen Mill Stone Ground Grits

*all V, all GF except Polenta Cake

### SAUCES: (choose one)
- Bordelaise
- Remoulade
- Compound Butter
- Candied Carrot Coulis
- Seasonal Gremolata
- Grilled Pineapple Salsa
- Lemon Beurre Blanc

Lusty Monk Honey Mustard
Preserved Lemon Relish
Seasonal Chutney
Bearnaise Crema
Horseradish Dijonnaise
Sorghum Glaze
Roasted Red Pepper Jam

*all GF
**PETITE DESSERTS**

*priced per piece. typically recommend 2-3 pieces per person. number of selections should not exceed number of pieces per person.*

<table>
<thead>
<tr>
<th>MINI CUPCAKES</th>
<th>MINI PARFAITS</th>
<th>CHOCOLATE TRUFFLES</th>
<th>TARTLETS</th>
<th>COOKIES</th>
<th>PETITE SQUARES</th>
<th>FOR THE BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla</td>
<td>Chocolate</td>
<td>Carrot Cake</td>
<td>Lemon</td>
<td>Red Velvet</td>
<td>Strawberry Shortcake</td>
<td>Banana Pudding</td>
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</tbody>
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FARM FRESH FULL SERVICE CATERING FOR THE CHARLESTON SOUTH CAROLINA LOWCOUNTRY & BEYOND