

NICO

CATERING + PRIVATE DINING

Guide



WWW.NICOSHEMCREEK.COM ▪ 843.819.2824 ▪ SALE@NICOSHEMCREEK.COM

PRIVATE DINING

FRONT PATIO

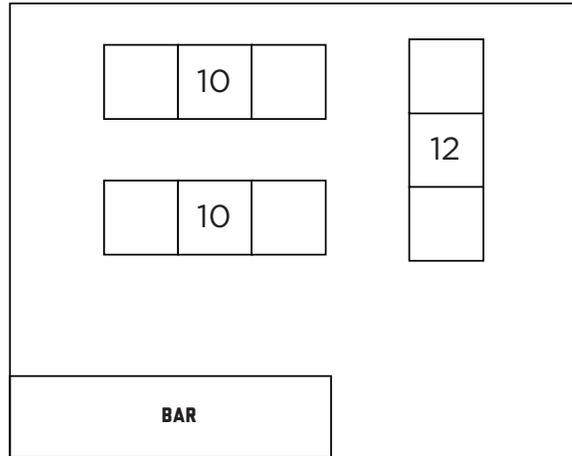
Capacity
32 people seated

Availability
Monday - Sunday
Lunch + Dinner

Minimums
Brunch/Lunch: No min.
Dinner: \$800

Notes
We can accommodate any allergy and any type of diet

Include:
- In house event planner
- seating, table, china, flatware, linen, glassware.
- inclosed and heated during cold days.
- complimentary valet parking at dinner. Free self parking at lunch.



ENTRANCE

POLICIES:

50% deposit to hold space
Last 50% at end of the event.
5% non-refundable & non-transferable
F+B Exclusive for tax & Gratuity.
TAX: 11%
Liquor: 16%
Gratuity: 23%
Final guest cunt: 7 Days

BACK PATIO

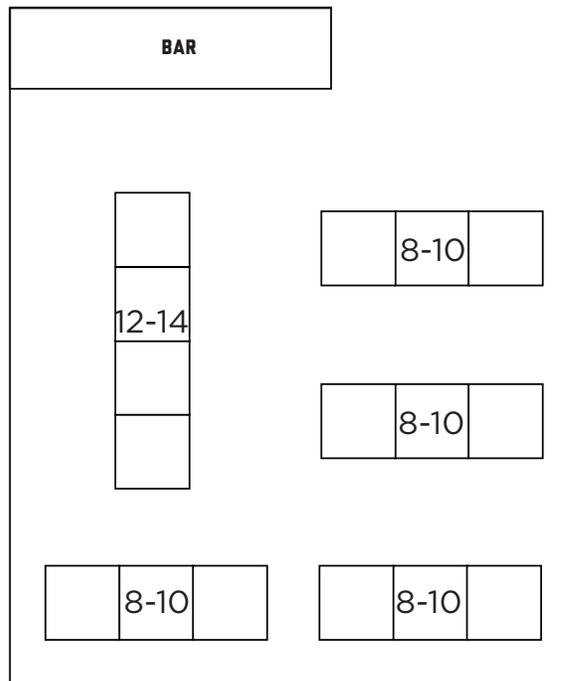
Capacity
54 people seated

Availability
Monday - Sunday
Lunch + Dinner

Minimums
Brunch/Lunch: No min.
Dinner:
Based on availibilty & time of the year.

Notes
We can accommodate any allergy and any type of diet

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- seating, table, china, flatware, linen, glassware.
- inclosed and heated during cold days.
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PRIVATE DINING

MAIN DINNING ROOM

Capacity

55 people seated
13 seated at Bar

Availability

Monday - Sunday
Lunch + Dinner

Minimums

Brunch/Lunch: No min.
Dinner:
Based on availibilty
& time of the year.

Include:

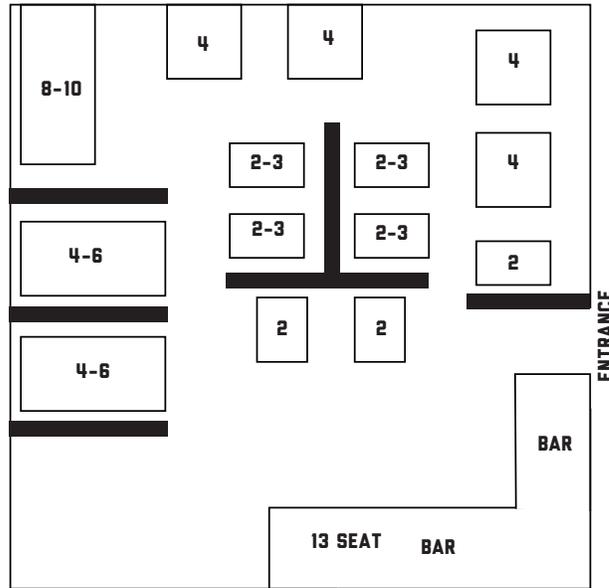
- In house event planner
- seating, table, china, flatware, linen, glassware.
- inclosed and heated during cold days.
- complimentary valet parking at dinner. Free self parking at lunch.

Notes

We can accomodate any allergy and any type of diet

POLICIES:

50% deposit to hold space
Last 50% at end of the event.
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F+B Exclusive for tax & Gratuity.
TAX: 11%
Liquor: 16%
Gratuity: 23%
Final guest cunt: 7 Days



OFF-SITE OFF SITE

Capacity
Unlimited

Availability
Monday - Sunday
All Day

Minimums
\$1000.00

POLICIES:

50% deposit to hold space
Last 50% the morning of the event.
5% non-refundable & non-transferable
F+B Exclusive for tax & Gratuity.
TAX: 11%
Liquor: 16%
Gratuity: 23%
Final guest cunt: 7 Days

Traveling fee (under 50 miles) - INCLUDED

Shucker Fee - 120

Bartender Fee - 165

Oyster Bar includes - FREE
custom stainless steel shucking table,
oyster tower display, napkins, crunched ice and we
recylce and remove all oyster shell

Bar Set Fee - 100

incude table, ice, all equipement to mix drinks, napkins

Fee Pending - MP
additional rentals of extra tables, linen,
glassware, silverware available per request

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PLATED DINNER MENU

Items vary by season and availability for our plated dinners. Please contact us for the most up to date menu.



MENU #1 45

FIRST

pre select one

La Salade Verte

*lettuce, tomato, goat cheese
pickled cucumber, dijon dressing*

Wedge Salad

*pomegranate seeds, croutons
avocado mousse, boursin dressing*

SECOND

pre select 2

Trout Almondine

*tomato provencal, capers
parsley, almond*

Duck Confit

*orange demi glace
tomato provencale*

Sea Shell Pasta

*ricotta stufte, calamari, crab,
smoked tomato sauce*

come with 2 seasonal side served family style

DESSERT

Family style to share pick 2

Vanilla Creme Brulee
Baked Alaska
Chocolate Cake

MENU #2 65

FIRST

pre select 2

1/2 Dozen Oyster

roasted OR raw

Baked Mussel

red wine brown butter sauce

Beef Tartare

cheese toast

Tuna Tartare

cognac ailolij

SECOND

pre select 3

Swordfish

*red wine butter sauce
tomato provencale*

Filet

*bordelaise demi glace
tomato provencale*

Sea Scallops

*creamy burgundy sauce
tomato provencale*

Chicken Cordon Bleu

*tarragon jus
tomato provencale*

come with 3 seasonal side served family style

DESSERT

Family style to share

Vanilla Creme Brulee
Baked Alaska
Chocolate Cake

STATION 55 ^{PICK ONE} 65 ^{PICK TWO}

COLD

La Salade Verte

Wedge Salad

FISH

Swordfish

Sea Scallops

Bouillabaisse

MEAT

Duck Confit

Filet

Chick Cordon Bleu

STARCH

Potato Gratin

Rice Pilaf

Sea Shell Pasta

VEGETABLE

Braised Haricot Vert

Tomato Provencale

Braised mushrooms

Wood Fire Cabbage

DESSERT

Assorted Petit Four

POLICIES:

Final guest count and final choice due. 7 Days
Side Dishes & dessert are served family style.
Guest count over 55ppl all courses need to be pre-select.

NOTE:
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LUNCH MENU

Items vary by season and availability.



POLICIES:

Final guest count and final choice due. 7 Days out. Side Dishes & dessert are served family style. Guest count over 55ppl all courses need to be pre-select.

NOTE: We can accommodate any type of allergies or diet requirement. Shellfish allergies is non issue for us.

MENU #1 35

FIRST

pre select one

La Salade Verte

lettuce, tomato, goat cheese pickled cucumber, dijon dressing

Wedge Salad

pomegranate seeds, croutons avocado mousse, boursin dressing

SECOND

pre select 2

Trout Almondine

tomato provencal, capers parsley, almond

Chicken Coq Au Vin

mushroom, carrot, bacon celery potato

Parisian Gnocchi

calamari, crab, seafood bechamel

DESSERT

pre select one

Individuel Vanilla Creme Brulee w/ assorted cookies
Crepe suzette, orange marmalade vanilla ice cream

STATION 35 PER 45 PER

COLD

La Salade Verte
Wedge Salad

FISH

Trout Almondine
Bouillabaisse

MEAT

Beef Bourguignon
Chicken Coq Au Vin

STARCH

Potato Gratin
Rice Pilaf

VEGETABLE

Braised Haricot Vert
Tomato Provencale

DESSERT

Assorted Petit Four

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BRUNCH MENU

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PLATED 20

FIRST

*pre select one
served family style to share*

French Toast

*grand marnier, creme faiche
marinated fruit*

Waffle

nuttela, strawberry pepper coulis

SECOND

pre select 2

Baked Omellette

Mushroom, bacon, emmental

Egg Benedict Toast

two egg ham, hollandaise sauce

Croque Monsieur

ham + mustard + bechamel

Stuffed Crepe

*shrimp + crab, potato, peppers
seafood bechamel*

SIDE

choose one

French Fries

Roasted potato

Arugula Salad

STATION 25 ONE 30 TWO

SWEET

French Toast

Waffle Nutella + Suzette

EGGS

Scramble

toast, mushrooms, emmental

Egg Benedict

toast, ham, hollandaise

MEAT

Croissant Croque Monsieur

ham + cheese

Stuffed Crepe Madame

*shrimp, crab, peppers
seafood bechamel*

MORE MEAT

Bacon

Sausage

VEGETABLE

Roasted Potato

Arugula Salad

POLICIES:

Final guest count and final choice due 7 days in advance
Side dishes & dessert are served family style.
Guest count over 55ppl all courses need to be pre-select.

NOTE:

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HORS D'OEUVRE + DISPLAY

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DISPLAY

Sea Board 8 per person

pickled anchovy, crab octopus salad, sea scallop crudo, smoke salmon

Cheese Board 6 per person

selection of four cheeses, pickles baguette, harissa honey

Package Display per Person

mignonette, cocktail sauce, hot sauce

horseradish, lemons & crostinis

2 tiers \$10

3 house oyster/ 2 cocktail shrimp

3 tiers \$14

4 house oyster /4 cocktail shrimp

Build you own Raw Bar Display

See Menu Page 9

HORS D'OEUVRES

Crab + Caviar* 3.5

creme fraiche peppers, chives

Tuna "Tartare"* 2

on a cucumber, avocado mousse, capers cornichon

Mini Beef "Tartare"* 3

grill cheese, egg yolk

Mini Lobster Roll 6

brioche toast

Cheese Puff 6

honey espalette

Caviar Bilinis 3

crème fraiche, chives, egg yolk

Goat cheese Cigar 3

goat cheese roll, honey glaze

Croque Monsieur 3

ham, cheese

Smoked Salmon Bilinis 3

bousin crème, chives, pickle veg

Fried Shrimp 3.75

saffron Aioli

Bake Oyster 3.75

camembert/ provençal / Merguez

Bake Octopus 3.75

skewers with feta cream, pickle veg

Mini Foie gras "Creme Brule" 6

finger toast

Escargot Beignet 3

honey espalette



DRINKS



custom packages available upon request. Seasonal menu, contact us for current beverage menus..

POLICIES:

Final guest count and final choice due 7 days in advance

2 HOURS PER PERSON
ADD 1/2 hour \$5pp

BEER + WINE 25

*Island Coastal Draft + pick 2 Local can craft beer
"NICO" red + white + rose + sparkling*

ADD COCKTAIL BAR 10

vodka, gin, tequila, rum, bourbon

ADD FANCY COCKTAIL 20

top shelf liquor

"MAGNUM" SPECIALITY COCKTAIL

\$150 serve 30

selections from our specialty list

BLOODY MARY BAR 10

Charleston Bloody Mary, Dixie Vodka

MIMOSA BAR 10

Fresh Orange Juice, Opera Brut Sparkling

COFFEE + TEA 8PP

Cooper River Roasters, black, green, herbal tea

ESPRESSO 4

CAPPUCINO 5



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OUT-DOOR MENU

Items vary by season and availability for our mobile raw bar. Please contact us for the most up to date menu.

Minimums

\$1000
2 chef attendants
\$150 each

POLICIES:

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RAW BAR

OYSTER LIST

*minimum of 25 - increments of 25
mignonette, cocktail sauce, hot sauce
horseradish, lemons & crostinis*

MOOKIE BLUE 4 *Damariscotta, ME*

relatively high salinity, but are characterized by their sweet finish.

SINGLE LADIES 3.25 *Lady Island, SC*

a clean, briny beginning with a sweet finish

ORCHARD POINT 3.75 *Chester River, MD*

petite and mild with a creamy texture

GLIDDEN POINT 3.75 *Bristol, ME*

high salinity medium to large body, firm texture

LITTLE NECK CLAMS 1.5 *Hog Island, VA*

clean with a smooth brine

NICO HOUSE OYSTER 2 *blackberry, VA*

assertive salinity, mild brine

We have an extensive list and access to other oysters upon request and availability.

A LA CARTE

Shrimp Cocktail 2 per/pc *cocktail sauce, aioli**

STONE CRAB CLAWS MKT/1lb *Isle of Palms, SC* *served with aioli + cocktail sauce*

TUNA SALAD MKT/1lb *cornichon, capers, lemon*

LOBSTER SALAD MKT/1lb *citrus mayonnaise*

CRAB + OCTOPUS SALAD MKT/1lb *citrus mayonnaise*

Caviar Service per ounce *crème fraîche, chives, shallots egg white, egg yolk, blinis*

Cajun - 45 **Plaza Pristine - 120** **Plaza Osetra - 165**

STEAM OYSTER

Local Bushell 225 per bushel (about 200 oyster per bushel)

*Served With Lemon wedge, Cocktail sauce
horseradish, hot sauce, lavash crackers
Oyster Knife, towel include
Table display, trash can + removal of all oyster shells.*

WOOD FIRE OYSTER

\$24 per Dozen

*House Oyster Roasted with
- Provençal Butter
- Cambert cheese sauce
- Merguez Butter*

*Served With Lemon wedge, Cocktail sauce
hot sauce, lavash crackers*