



Weddings & Special Events

By CORDRÉ

Cordrè's Signature

Our goal is to provide a memorable event experience for you and your guests. Enjoy the highest level of catering services in our industry, tailor-made to suit your creative, organizational and budgetary requirements. Cordrè's hand-crafted cuisine is designed to dazzle your senses. Our approach is client driven, with a passionate team of experienced professionals dedicated to elevating food to center stage at your event. Let Cordrè help make your event the one you've always dreamed of and will never forget!

The Cordrè Tasting Experience

Schedule a tasting and join us for lunch for up to four guests. All tastings are reserved for Tuesday's and Wednesday's, between 12 pm and 2 pm, pricing begins at \$200, depending on menu selection. Your tasting will be deducted from your final invoice once Cordrè has been selected to be a part of your special day.

Please be our guest by connecting with our Wedding and Special Events Coordinator, Briana Matthews, to schedule your private tasting.

Menu 1

"Upscale Evening"

~Starters~

Wild Mushroom and Burrata Bruschetta

assortment of wild mushrooms sautéed with aromatics, red wine and burrata cheese

Asparagus and Lax

asparagus wrapped with house cured salmon gravlax and avocado crema

Charcuteri Station

hard and soft cheeses with select cuts of beef and turkey, pickled vegetables and seasonal fruit

~Entrée~

Herb Crusted Prime Rib

slow roasted, served on a carving station with aujus and creamy horseradish sauce

Statler Chicken

marinated airline chicken breast grilled and served with caramelized shallot pan jus

Neapolitan Potato Gratin

*yukon gold, sweet potato, and Laura potatoes sliced thin with gruyere cheese
baked with a hint of thyme and cream*

Spiced Pecan Green Beans

lightly spiced candied pecans tossed with green beans

Rolls and Herb Butter

Inquire about adding a carving station or seafood option to complete your menu

Inclusive to your investment:
China, flatware, water glass

Menu 2

"The New South"

~Starters~

Shrimp N' Grits Shooter's

rock shrimp and andouille sausage over creamy grits

Chicken N' Waffle's

mini Belgian waffles topped with a crispy chicken nugget and glazed with bourbon syrup

Country Ham Biscuits

scratch made biscuits with spec country ham and charred jalapeno strawberry jam

Crispy Salmon Bites

crispy chili crusted salmon served with a citrus cilantro creama

~Entrée~

Stuffed Chops

cornbread stuffed French pork chops with savory pan jus

~Stewed Chicken~

pan seared chicken lightly seasoned stewed in mushrooms, onions and savory brown sauce

~Sides~

Rice Pilaf

String Beans & Stewed Tomatoes

Rolls, Sweet Corn Muffins and Herb Butter

Inquire about adding a carving station or seafood option to complete your menu.

Inclusive to your investment:
China, flatware, water glass

Menu 3

"Taste of Italy"

~Starters~

Heirloom Tomato Bruschetta

heirloom tomatoes tossed in aged olive oil, fresh basil and garlic with a balsamic drizzle

Miniature Beef Wellington

tenderloin wrapped in puff pastry with red wine demi

Rosemary Lemon Scented Prawns

prawns served with heirloom bruschetta tomatoes on toast point

Charcuterie Skewers

hard and soft cheeses with select cuts of meats, pickled vegetables and seasonal fruit on skewers

~Entrée (Choose 1)~

Chicken Marsala

pan seared chicken topped with shitake mushrooms, shallots, fresh basil and marsala demi-glace

Chicken Piccata

pan-seared chicken breast topped with a white wine lemon caper sauce

Chicken Romesco

pan seared chicken breast stewed in a fire roasted garlicky tomato sauce and dusted with parmesan

~Sides~

Roasted Garlic Mashed Potatoes

Green Bean Almandine

Rolls and Herb Butter

Inquire about adding a carving station or seafood option to complete your menu.

Inclusive to your investment:
China, flatware, water glass

Menu 4

"Pit Master"

~Starters~

Assortment of Deviled Eggs

traditional, smoked gouda & jalapeño, and avocado, all topped with candied bacon

BBQ Prawns

apple smoked bacon wrapped prawns with a peach glaze

Chicharrones

house made crisp pork skins with cilantro lime crema'

Smoked Wings 2 Ways

hickory smoked wings coated with Cordrè's sweet tangy glaze, and naked dry rubbed wings

~Entrée~

House Smoked Pulled Pork w/Apple Slaw

Pulled Smoked Chicken or Smoked Turkey

Texas Style Brisket Smoked 16 hours (add \$9 person)

Sides

5 Baked Bean Medley

Traditional Potato Salad

Ooey Gooey Mac n' Cheese

Sweet Potato Salad

Green Bean Salad

Rolls and Herb Butter

Inquire about adding a carving station or seafood option to complete your menu.

Inclusive to your investment:
China, flatware, water glass

A La Carte Buffet Dinner

~Salads~

CbyC's Field Greens

blended seasonal vegetables tossed in a red wine vinaigrette

Cordrè Caesar

romaine, shaved parmesan cheese, sour dough croutons with creamy Caesar dressing

Cordrè Charlottonian

crisp iceberg and romaine layered with, applewood smoked bacon, Maytag blue cheese and garlic ranch dressing

Poached Pear

w/candied walnuts and goat cheese over spring greens with sherry vinaigrette

~Entrée~

Low Country Salmon

pan seared salmon stewed in a succotash ragu

Halibut

pan seared halibut with a lemon caper sauce and mild sweet Marconi peppers

Cashew Chicken

seared statler chicken, served with a mildly flavored cashew cream sauce

Stuffed Hen

chicken breast stuffed with dark meat, dates and raisins with cider pan jus

Steak Chimi

Flat iron steak marinated, grilled, and served with a fresh chimichurri sauce

A La Carte Buffet Dinner

~Sides~

Roasted Brussel Sprouts

hint of ginger, bacon and caramelized shallots

Roasted Garlic Mashed Potatoes

creamy potatoes folded in roasted garlic and ton of butter

Rice Pilaf

Jasmine rice seasoned with saffron, parsley, aromatics, onions and garlic

Green Beans Italia

fresh green beans with shaved garlic, tomatoes concasse and dusted with parmesan cheese

Smashed Laura Potatoes

creamy sweet roasted garlic, parsley, chili flakes, lemon Zest and ton of butter

Roasted Heirloom Carrots

brown sugar, Dijon, aromatics and bourbon

Roasted Broccolini

w/garlic, olive oil and sea salt

Custom Carving Stations

Chateaubriand Beef Tenderloin

*beef tenderloin crusted with cracked pepper, fresh thyme and sea salt, served with port wine mushrooms, whole grain mustard and demi glace
(minimum 35 of ppl)*

Prime Rib

*herb crusted prime rib roasted 16 hours, served with horsey sauce, port wine mushrooms and demi glace
(minimum 35 of ppl)*

Steam Ship

*herb crusted bone-in prime sirloin roasted 16 hours, served with horsey sauce, port wine mushrooms and demi glace
(minimum of 75 ppl)*

Prime Sirloin

*herb crusted sirloin roasted 16 hours, served with horsey sauce, port wine mushrooms and demi glace
(minimum 35 of ppl)*

Pork loin

*apple cider brine pork loin with apple chutney and sweet potato hash
(minimum of 35 ppl)*

Roasted Turkey

*oven roasted sage brined turkey breast
(minimum of 35 ppl)*



Hors D'oeuvres



Charcuteri Station \$4.75 per
hard and soft cheeses with select cuts of artisan meats,
pickled vegetables and seasonal fruit
(minimum 50 ppl)



Baked Brie \$3.75 per
creamy baked brie in a puff pastry topped with a raspberry compote



Caprese Skewer \$2.00 per
heirloom tomatoes and fresh mozzarella tossed in a basil pesto



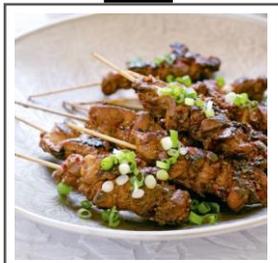
Vegetable Summer Rolls \$4.25 per
seasonal vegetables rolled in rice paper and served with a peanut
sauce



Spiced Vegetable Shooters \$3.75
curried vegetables finished with coconut milk served over toasted
jasmine rice



Mediterranean Platter \$3.75 per
beet, avocado, and traditional hummus served
with falafel and root vegetable chips



Lemongrass Chicken Satay Skewer \$3.75 per
served with charred pita and cucumber sauce



Chicken and Waffles \$3.75 per
mini Belgian waffles topped with a crispy chicken nugget
and glazed with bourbon syrup



Teriyaki Chicken Skewers \$3.75 per

Jerk Chicken Skewers \$3.75 per

Hors D'oeuvres



Rosemary Scented Prawns \$5.00 per
prawns served with Heirloom bruschetta tomatoes on toast point

Crab Shooters \$5.25 per
jumbo lump crab over a split pea and mint jus
lightly scented with truffle oil

Lobster and Spinach Crab Cakes with Citrus Aioli \$7.50 per

Salmon Nacho's \$8.25
house smoked chili glazed salmon shredded over crispy tortilla
chips topped with avocado pico and a light drizzle of lime crema

Smoked Salmon Wrapped Asparagus with a Lemon Dill Crema
\$4.75 per



Top Sirloin Wrapped Asparagus with a Gorgonzola Crema
\$3.75 per

Beef Tenderloin Sliders \$6.25 per
herb crusted tenderloin served on a soft roll
with sweet onion aioli and baby arugula

Mini Beef Wellington \$6.75 per
tenderloin wrapped in puff pastry with red wine demi

Steak n' Tater's \$6.25 per
tender slices of beef glazed with balsamic,
stacked between new potatoes



5 Spice Pork Belly \$6.25 per
served on homemade sweet potato biscuit with jicama slaw

Smoked Turkey Sliders \$4.25 per
smoked turkey stewed in a tomato ragu with
caramelized onions and a sage aioli



Thank you for considering Cordrè for your special event. We appreciate your business and remain dedicated to our reputation of quality and elegance. Our catering menu is meant to be a starting place in designing your perfect event. Please always keep in mind that we would be happy to customize a menu for you, and if you don't see something that you are looking for, just ask, we are here!

The Cordrè Touch



Services Offered

- Customized menus that marries to your taste, sensitive to your dietary restrictions and requests
- Bar services with customary bar packages, equipment and professional bartenders
- Optional upscale disposables with each package
- Linen & equipment sourcing
- Cake cutting with plates and fork
- Event set up and end of event cleaning services



Communication Process

- Connect with wedding coordinator to discuss your vision and preferences
- Coordinator shares your vision with the team and creates a customized proposal based on the details shared
- Follow up call to walk through the proposal and answer any questions and make adjustments as necessary
- Schedule chef's tasting
- In order to secure your date, a 25% deposit will be required
- Adjustments to the proposal can be made as many times as necessary 30 days before the event
- 60 days prior – second investment of 25 % of balance is due and all menu adjustments finalized
- 30 days prior – Final guest count is communicated by end of day, if applicable please let us know if vendors are included in the guest count
- 14 days prior - final investment is due

Included in all packages

- Black or ivory linen for the banquet food & station tables
- China, flatware and water glass
- Custom menu signs for the banquet food & stations