



## - SEATED DINNER MENU -

Service will be provided by our professional wait staff. Tables will be dressed in black cloths and set with china, black linen napkins, cutlery and your personalized menu, unless otherwise arranged. We will provide tea lights as centerpieces for the tables. Your entire party will be seated and served at the time you specify. Prices do not include sales tax or service.

### Briarcliff Menu \$25 per person

**Entrees** – Choose one to serve your guests

- Rosemary Chicken Breast- With lemon beurre-blanc
- Pan Seared Salmon – With pico de gallo & balsamic glaze
- Grilled Vegetable Risotto – With shaved parmesan & fresh herbs

**Sides** - Choose two to serve your Guests family style

- Grilled Asparagus – Roasted Red Peppers
- Roasted Potatoes – Rosemary, Basil, & Roasted Garlic
- Grilled Broccoli -Lemon & Parmesan
- Red Skin Mashed Potatoes – Roasted Garlic
- Sautéed Zucchini & Squash – Garlic Butter
- Sautéed Green Beans – Honey Almond

**Dessert Course** – Choose One of the following dessert platters at each table

- Krispy Kreme Bread Pudding with Salted Caramel
- Raspberry Dark Chocolate Tart
- Mini Pecan Pie Cheesecake

## Saint Charles Menu

\$30 per person

**Salad Course-** Choose one of the following for your first course

- Mixed Field Greens-** Tossed in Balsamic Vinaigrette with Tomato, Cucumber, Red Onion, & Kalamata Olives
- The Warren Caesar-** With Shaved Parmesan tossed in our House Dressing & Croutons

**Entrees** – Choose Two of the following to offer your guests

- Rosemary-Lemon Chicken Breast-** with Chopped a Tomatoes, Caper, & Red Onion Vinaigrette
- Blackened Flat Iron Steak-** with Sweet Chilli BBQ and Grilled Peppers & Onions
- Pan Seared Salmon-** with Crab & Corn Relish and Roasted Red

**Sides** - Choose two to serve your Guests family style

- Red Bliss Mashed Potatoes**
- Sautéed Spinach** with Shaved Red Onion
- Cheddar Mac & Cheese** – Toasted Panko
- Sautéed Green Beans** – Honey Almond
- Roasted Potatoes** – Rosemary, Basil, Garlic
- Brussels Sprouts** – Maple Butter

**Dessert Course** – Choose One of the following to serve your guests

- Krispy Kreme Bread Pudding with Salted Caramel**
- Raspberry Dark Chocolate Tarts**
- Mini Pecan Pie Cheesecake**

## Fredrica Menu

\$35 per person

**First Course** – Choose two of the following to offer your Guests

- Pimento Cheese & Candied Bacon over Mini Cornbread  
Crostoni's
- Cheesy Grit Fritters with Tomato Jam
- Carolina She-Crab Soup with Chive Oil
- Baby Spinach & Bibb Lettuce with Cranberries, Pecans, & Goat  
Cheese with Honey Lavender Vinaigrette

**Entrée Course** – Choose two of the following to offer your Guests

- BBQ Pulled Pork with House Pickles
- “Nashville Hot” Fried Chicken Breast
- Smoked Brisket – Pico de Gallo & Sweet Chilli BBQ
- BBQ Shrimp & Fried Grit Cake with Tomato-Bacon Gravy

**Sides** - Choose two of the following to serve with the Entrée Course

- Red Bliss Mashed Potatoes
- Sautéed Zucchini & Squash – Garlic Butter
- Collard Greens – Agave & Black Pepper Vinegar
- Cheddar Mac & Cheese- Toasted Panko
- Jalapeno Cornbread – Honey Butter
- Tangy Cole Slaw – Southern Style
- Red Bliss Potato Salad – Southern Style

**Dessert Course** – Choose one of the following to serve your Guests

- Krispy Kreme Bread Pudding with Salted Caramel
- Raspberry Dark Chocolate Tart
- Mini Pecan Pie Cheesecake

## Greenwood Menu

\$40 Per Person

**First Course** – Choose two of the following to offer your Guests

- **Pimento Cheese & Candied Bacon** over Mini Cornbread Crostini's
- **Carolina She-Crab Soup** with Chive Oil
- **Prosciutto Wrapped Asparagus** with Herbed Goat Cheese & Orange Honey
- **Mini Vegetable Spring** Rolls with Sweet & Sour Dipping Sauce

**Salad Course** – Choose two of the following to offer your Guests

- **Mixed Field Greens** tossed in Balsamic Vinaigrette with Tomato, Cucumber, Red Onion, & Kalamata Olives
- **Baby Spinach & Bibb Lettuce** with Cranberries, Pecans, & Goat Cheese with Honey Lavender Vinaigrette
- **Baby Arugula Salad** with Strawberries, Walnuts, Blue Cheese with Champagne Vinaigrette
- **The Warren Caesar** with Shaved Parmesan tossed in our House Dressing & Croutons

**Entrée Course** – Choose two of the following to offer your Guests

- **Herb Roasted Beef Tenderloin** with Frizzled Onions & Cabernet Demi-glace
- **Spinach & Feta Cheese Stuffed Chicken Breast** with Roasted Red Pepper Cream Sauce
- **Pan Seared Salmon** with Redfish Spice, Pico de Gallo, & Balsamic Glaze
- **BBQ Shrimp & Fried Grit Cake** with Tomato-Bacon Gravy

**Sides** - Choose two of the following to serve with the Entrée Course

- **Red Bliss Mashed Potatoes** – Roasted Garlic
- **Grilled Asparagus** – Roasted Red Peppers
- **Grilled Broccoli** – Lemon & Parmesan
- **Sautéed Green Beans** – Honey Almond
- **Roasted Potatoes** – Rosemary, Basil, & Garlic
- **Cheddar Mac & Cheese** – Toasted Panko
- **Brussel Sprouts** – Maple Butter

**Dessert Course** – Choose one of the following to serve your Guests

- **Krispy Kreme Bread Pudding with Salted Caramel**
- **Raspberry Dark Chocolate Tart**
- **Mini Pecan Pie Cheesecake**
- **Sweet & Tangy Lemon Bars with Meringue**

## Ponce De Leon Menu

\$50 Per Person

**First Course** – Choose two of the following to offer your Guests

- Maryland Crab Cakes with Roasted Red Pepper Remoulade & Corn Relish
- Coconut Shrimp with Horseradish-Soy
- Pimento Cheese & Candied Bacon over Mini Cornbread Crostini's
- Maine Lobster Chowder with a Potatoes, Bacon, & Corn
- Baked Brie & Raspberry Wrapped in Almond Scented Phyllo Dough

**Salad Course** – Choose two of the following to offer your Guests

- Mixed Field Greens- tossed in Balsamic Vinaigrette with Tomato, Cucumber, Red Onion, & Kalamata Olives
- Baby Spinach & Bibb Lettuce- with Cranberries, Pecans, & Goat Cheese with Honey Lavender Vinaigrette
- Baby Arugula Salad- with Strawberries, Walnuts, Blue Cheese with Champagne Vinaigrette
- The Warren Caesar- with Shaved Parmesan tossed in our House Dressing & Croutons
- Greek Quinoa Salad - Cherry Tomato, Cucumber, Red Onion, Bell Pepper, Feta, Olives, & Red Wine Vinaigrette

**Entrée Course** – Choose three of the following to offer your Guests

- Herb Roasted Beef Tenderloin with Frizzled Onions & Cabernet Demi-glace
- Pan Seared Salmon with Redfish Spice, Pico de Gallo, & Balsamic Glaze
- Blackened Pork Tenderloin with Sweet Chilli BBQ and Grilled Peppers & Onions
- BBQ Shrimp & Fried Grit Cake with Tomato-Bacon Gravy
- Creamy Lobster Risotto with Peas & Shaved Parmesan

**Sides** - Choose two of the following to serve with the Entrée Course

- Red Bliss Mashed Potatoes – Roasted Garlic
- Grilled Asparagus – Roasted Red Peppers
- Grilled Broccoli – Lemon & Parmesan
- Sautéed Green Beans – Honey Almond
- Roasted Potatoes – Rosemary, Basil, and Garlic
- Sautéed Zucchini & Squash – Garlic Butter
- Cheddar Mac & Cheese – Toasted Panko
- Brussel Sprouts – Maple Butter

**Dessert Course:** - Choose one of the following to offer your Guests:

- Krispy Kreme Bread Pudding with Salted Caramel
- Raspberry Dark Chocolate Tarts
- Mini Pecan Pie Cheesecake

- Sweet & Tangy Lemon Bars with Meringue
- Mini Peach Hand Pies
- Banana Pudding & homemade Nilla Wafer Bar
- Fresh Fruit Skewers with Chocolate Drizzle & Whipped Mascarpone

**Bread Basket & Whipped Butter** \$3 Per Person (Available to add to all menus)

Choose One of the following to set on each table:

- Homemade Biscuits
- Jalapeno Cornbread
- Dinner Rolls

### **Menu Notes:**

- Seated parties over 60 people will sometimes need additional time for a full seated meal. Please discuss with your event manager to avoid fees.
- All beef steaks are served at medium temperature.
- Please check with your Guests for dietary restrictions, as we may not be able to honor table side modifications.
- To add an additional entrée choice on any menu, add \$5 per person to the per-person price.
- To add an additional salad choice on any menu, add \$3 per person to the per-person price.
- To add an additional choice option on any menu, add \$3 per person to the per-person price.
- You may select appetizers from our Cocktail Style Menu to add to or substitute on any menu. Please ask your Event manager for the price adjustment for our substitution.