GARDE MANGER & PATISSERIE
ARTISAN GREENS Baby Beets, Radish, Pecans, Chèvre

TRADITIONAL CAESAR SALAD
Anchovy Dressing, Sourdough Croutons, Shaved Parmesan

SWEET POTATO SALAD
Sorghum, Cranberry, Candied Pecan, Scallion, Drunken Mustard

CHICKPEA ROTINI SALAD
Roasted Root Vegetables, Pickled Shallot, Asparagus, Lemon Herb Vinaigrette

FRUIT & HONEY DISPLAY
Sliced Melon, Stone fruit, Seasonal Berries, Table Grapes, Citrus

CHARCUTERIE & CHEESE DISPLAY
Assorted Cured Meats, Pâté, Sausages, Regional & Imported Cheeses, Traditional Accoutrements

CHILLED SEAFOOD DISPLAY
Poached Local Shrimp, Cold Water Oysters on the half shell, Rock Crab Claws, Seafood Salads, Vodka Cocktail, Horseradish, Apple Mignonette

ASSORTED SWEET & SAVORY BREADS | MUFFINS | CROISSANTS | PASTRIES

SOUPS & SIDES
Lobster Bisque | Butternut Squash & Apple Soup
Smoked Gouda Mac & Cheese | Parsnip, Fennel & Squash Succotash
Asparagus & Wild Mushroom Fricassée
Crispy Brussel Sprouts with Sorghum Vinaigrette

SEAFOOD SPECIALTIES

SHRIMP & GRITS action station
GRILLED SALMON with riesling & white Truffle Butter
PAN SEARED LOCAL MARKET CATCH with saffron & lobster nage

FROM THE BUTCHER
CARVED WHOLE HERITAGE TURKEY Brown Gravy, Stuffing
PRIME RIB Whipped Yukon Gold potatoes, au jus
CIDER BRINED PORK LOIN Carolina Gold Rice, Collard Greens, Port Reduction

DESSERT DISPLAY
Cakes, Pies, Tartlets, Chocolates and Custards,
Caramel Nut Pumpkin Bread Pudding, Pecan Cheese Cake,
Cinnamon & Apple Turnover, Lemon & Raspberry Tart