



Halls

SIGNATURE EVENTS

CATERING MENU | 2026



THE HALL FAMILY

The Hall family opened the doors of Halls Chophouse Charleston in 2009, but their pursuit of exceptional hospitality started long before. Bill Hall spent more than forty years of his career operating hotels and restaurants in Pinehurst, Hilton Head Island, Sea Island, Napa Valley, and Pebble Beach with his wife Jeanne by his side. After their daughter Stacey moved to the Holy City to attend the College of Charleston, Mr. and Mrs. Hall decided to plant roots in the Lowcountry and open a restaurant of their own.

Halls Chophouse had it all: the finest steaks money could buy, an extensive wine list, hearty family-style sides-- but it was the service and warmth of the staff that set them apart. Today, Halls Chophouse Charleston has four sister properties of the same name in Greenville, Columbia, Nexton, and Nashville. The Hall family also owns and operates Slightly North of Broad, High Cotton, Rita's Seaside Grille, Halls Catch, and Halls Signature Events.

ABOUT OUR VENUE

Located in Charleston's Historic District, Halls Signature Events offers an elegant and versatile space for private gatherings. Housed in a beautifully restored warehouse, the venue features exposed brick walls, arched doorways, a marble bar, and a mezzanine lounge—blending timeless charm with modern sophistication.

Owned and operated by the Hall family, known for their award-winning hospitality, Halls Signature Events delivers exceptional service, customizable menus, and full bar packages to create unforgettable experiences. Whether hosting an intimate dinner or a grand celebration, our venue provides the perfect setting with the same high standards of excellence found at Halls Chophouse and other Hall Management Group properties.

We also offer offsite catering, bringing the renowned Halls experience directly to you. From corporate events to weddings and private gatherings, our team ensures impeccable service and elevated cuisine, no matter the location.

Let us make your next event one to remember.





MEET OUR TEAM

At Halls Signature Events, our experienced team is dedicated to creating exceptional celebrations with genuine hospitality and meticulous attention to detail. General Manager Jerri Heater has led the venue since its opening, ensuring every event is executed seamlessly. Sales Manager Alex Allen works closely with clients from the initial inquiry through event day, combining years of Halls experience with a passion for personalized service. Executive Chef Shaun Mitchell crafts thoughtful, seasonally inspired menus that showcase the finest ingredients, while Executive Pastry Chef McKenna Hoover brings each celebration to life with beautiful custom cakes and handcrafted desserts. Together, our team is committed to delivering the elevated cuisine, warm hospitality, and unforgettable experiences that define every event at Halls Signature Events.



ARTFULLY DISPLAYED



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ARTFULLY DISPLAYED HORS D'OEUVRES

MINIMUM OF 25 GUESTS

SEAFOOD ON ICE

Jumbo Gulf Shrimp

**Per 100 Pieces*

Traditional Cocktail Sauce, Lemon

 **\$495**

Oysters On The Half Shell

**Per 100 Pieces*

Pink Peppercorn Mignonette

 **\$450**

Cold Water Split Lobster Tail

**100 2oz Tails*

Dijon Aioli, Lemon, Drawn Butter

  **\$525**

Citrus Marinated Lump Crab

**Per 100 Guests*

Wakame Seaweed Salad

 **\$MKT**

Ice Sculpture Display

Customizable

\$MKT

CHARCUTERIE

Assorted Smoked and Cured Meats, Imported and Domestic Cheese, Olive Tapenade, Roasted Pepper Salad, Marinated Artichokes, Assorted Grilled and Pickled Vegetables, Hummus, Pimento Cheese, Assorted Crackers

\$18.00 Per Person

ARTISAN CHEESE

Buttermilk Bleu, Triple Cream Brie, Smoked Gouda, Aged Manchego, Herb Goat Cheese, Grapes, Cornichons, Berries, Fig Jam, Assorted Crackers

\$16.00 Per Person

MEDITERRANEAN DISPLAY

Traditional Hummus, Tabbouleh, Falafel Bites, Marinated Olives, Roasted Vegetables, Cucumber Tomato Salad, Dolmas, Grilled Pita, Tzatziki, Assorted Crackers

\$14.00 Per Person



HORS D'OEUVRES



HORS D'OEUVRES

PASSED HORS D'OEUVRES

Selection(s) will be priced per piece, per guest, 25 piece minimum

C = Cold HD H = Hot HD

SEA

Ahi Tuna Tartare (C)

Sesame, Soy, Edamame

  **\$4.95**

Local Catch Ceviche (C)

Citrus, Avocado, Chili, Cilantro

 **\$4.25**

Pickled Shrimp Toast (C)

Roasted Fennel Aioli, Chive

\$4.25

Petite Crab Cake (H)

Corn Relish, Remoulade

\$5.25

She Crab Soup Shooter (H)

Sherry Foam, Chive

 **\$3.95**

Crab & Corn Hushpuppy (H)

Red Pepper Relish

\$3.95

"Lobster Roll" Canape (C)

Brioche, Scallion, Lemon Aioli

\$MKT

Coconut Crusted Shrimp (H)

Seasonal Fruit Coulis

 **\$4.25**

Shrimp & Grit (H)

*Grit Cake, Tasso Ham Tomato Cream,
Peppers, Onions*

\$4.50



HORS D'OEUVRES

PASSED HORS D'OEUVRES

Selection(s) will be priced per piece, per guest, 25 piece minimum

C = Cold HD H = Hot HD

LAND

Beef Carpaccio (C)

*Toasted Brioche,
Citrus Vinaigrette, Arugula*

\$4.25

Chicken Confit Empanada (H)

*Caramelized Onions, Manchego Cheese,
Chimichurri*

\$3.75

"One Bite" Baked Potato (H)

*Bacon Jam,
Sour Cream, Chive*

 **\$3.50**

Fried Chicken & Waffle Bite (H)

Hot Honey

 **\$3.50**

Pork Pot Sticker (H)

Sweet Chili Dipping Sauce

\$3.50

Lamb Lollipop (H)

Chimichurri

  **\$5.50**

Bacon Steak (H)

Candied, Seasonal Chutney

  **\$4.95**

Braised Beef Bruschetta (H)

Arrabiata, Parmesan, Arugula Pesto

\$4.25

Benne Crusted Chicken Bite (H)

Sweet Chili Glaze, Scallion

\$3.50

Seared Tenderloin Tip (H)

Caramelized Shallot, Au Poivre

 **\$4.25**

Truffled Deviled Egg (C)

Applewood Bacon, Micro Arugula

 **\$3.50**

Seasonal Stone Fruit (C)

Prosciutto, Mozzarella, Balsamic

  **\$3.95**

Bacon & Sweet Pea Arancini (H)

Parmesan Reggiano, Lemon Aioli

\$3.25

Stuffed Mushroom (H)

Prosciutto, Fontina, Parmesan, Parsley

 **\$3.75**

HORS D'OEUVRES

PASSED HORS D'OEUVRES

Selection(s) will be priced per piece, per guest, 25 piece minimum

C = Cold HD H = Hot HD

VEGETARIAN

Granny Smith Apple Bruschetta (C)
Buttermilk Bleu Cheese, Pecans, Honey
\$3.50

Melon & Feta (C)
Fresh Mint, Cold Pressed Olive Oil
  **\$4.00**

Portabella & Heirloom Tomato (C)
Fresh Mozzarella, Basil, Crostini
\$3.75

Goat Cheese Tart (H)
Spring Vegetable Ratatouille
\$3.75

Fried Green Tomato (H)
*Pimento Cheese,
Balsamic, Vidalia Onion*
 **\$3.95**

Falafel Bite (H)
*Toum, Harissa, Whipped Goat Cheese,
Tabouleh*
\$3.95

Bleu Cheese
Cauliflower Croquette (H)
 *Buffalo Aioli*
\$3.50

Street Corn (C)
Cotija, Cilantro, Lime, Chili
 **\$3.50**

Southern Tomato Pie (H)
Cheddar, Basil, Black Pepper
 **\$3.95**

Ricotta & Pickled Peach Bruschetta (C)
Benne Seeds, Micro Basil
 **\$3.50**



SPECIALTY STATIONS



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SPECIALTY STATIONS

*Each Station is Priced Per Person | 90 Minute Station Time | Minimum of 40 Guests
Chef attended stations may be added at an additional fee*

Pasta

Orecchiette & Penne Pasta

*Toasted Garlic, Shallot, Mixed Mushroom, Fennel Sausage,
Heirloom Tomato (Seasonal), Spinach, Parmesan Cheese,
House Made Marinara, Pesto Alfredo, Red Pepper Flakes*

\$17.00

Tacos

*Braised Chicken Tinga, Chili Rubbed Carne Asada
Pickled Vegetable Slaw, Cilantro, Cumin & Citrus Crema,
Pico De Gallo, Queso, House Made Guacamole, Assorted
Salsas, Tortilla Chips, Soft Flour Tortillas*

\$19.00

Lowcountry Boil

*Local Shrimp, Sweet Corn, Andouille Sausage,
Red Bliss Potato, Charred Okra, Red Rice*

  **\$20.00**

Risotto

*Creamy White Wine Risotto,
Parmesan Cheese & Pelugra
Toppings: Wild Mushrooms, Mixed Herbs,
Asparagus, Pork Belly, Roasted Peppers,
Caramelized Onions, Sun-Dried Tomato*

\$15.00

Shrimp & Grit

*Creamy Marsh Hen Mill Grits,
Tasso Ham Tomato Gravy, Pepper, Onion,
Scallion, Mini Cornbread Muffins*

 **\$18.00**

Prime Steak Martini

*Filet Mignon, House-Whipped Potatoes,
Crispy Onion Straws,
Peppercorn Brandy Sauce*

 **\$18.00**



SPECIALTY STATIONS

ACTION STATIONS

Each Station is Priced Per Person | Includes 2 sides

Allen Brothers Beef Tenderloin

Thyme & Garlic Rubbed, Horseradish Cream

  \$43.00

Slow Roasted Prime Rib

Horseradish Cream

  \$48.00

Chef's Selection of Fish

Locally Caught, Lemon Scented Olive Oil

 \$MKT

Heritage Ham

Bourbon Molasses Glaze

 \$25

Fried Turkey

Cajun Butter

  \$20

Frenched Colorado Rack of Lamb

Chimichuri

 \$54

SIDES

Select 2 Sides Per Carving Station | Additional Sides Are \$5 Per Person

 Sweet & Sour Collard Greens

  Pancetta Roasted Brussels Sprouts

 Pepper Jack Creamed Corn

 Whipped Yukon Gold Potatoes

Mac & Cheese

 Spinach, Garlic, & Olive Oil

 Local Vegetable Sauté

 Roasted Asparagus

 Herb Roasted Gemstone Potatoes

 Fried Okra

 Roasted Root Vegetables

 Braised Mushrooms

Lobster Mac & Cheese (+\$8)

 Parmesan Truffle Fries

  Lobster Risotto (+\$10)

Creamed Spinach



BUFFET SELECTIONS



BUFFET STATIONS

Each Station is Priced Per Person | Minimum 40 Guests

FABER STREET

\$80

Baby Greens

Mixed Greens, Goat Cheese, Dried Cranberries, White Balsamic

Skillet Seared Grouper

Tomato & Corn Cream, Shaved Green Onion

Braised Beef Short Rib

Herb Roasted Forrest Mushrooms, Red Wine Reduction, Herb Gremolata

Carved Honey Glazed Ham

Apple Pecan Compote

Au Gratin Potatoes

Grilled Asparagus

Hawaiian Sweet Rolls

Choice of Dessert

LOWCOUNTRY BARBECUE

\$70

Slow Smoked Pulled Pork

Buttermilk Fried Bone-In Chicken

Low Country Shrimp Boil

Mac & Cheese

Sweet & Sour Collard Greens

Creamy Coleslaw

Cucumber Tomato Salad

Pickles

Trio of BBQ Sauces

Cornbread

Choice of Dessert



BUFFET STATIONS

Each Station is Priced Per Person | Minimum 40 Guests

ITALIAN

\$70

Traditional Caesar Salad

Romaine Hearts, Tear Drop Tomato, Parmesan Crisp

Local Skillet Seared Fish

Lemon, Olive, Tomato

Chicken Milanese

Arugula Salad

Ricotta Gnocchi

Braised Beef Arrabbiata

Grilled Seasonal Vegetables

Smashed Gemstone Potatoes

Truffle Aioli

House Baked Focaccia

Tiramisu

MIDDLE EASTERN

\$75

Kabobs

Chorizo & Pepper, Chicken & Mushrooms, Beef Tenderloin & Tomato, Chimichurri Topping

Stuffed Grape Leaves

Fried Brussels Sprouts

Sumac, Pine Nuts

Cucumber & Tomato Raita

Roasted Potato

Caramelized Onion, Garlic Aioli

Traditional Hummus

Za'atar Flatbread

Tabbouleh & Tzatziki

Assorted Baklava



PLATED SELECTIONS



PLATED SELECTIONS

STACEY'S PLATED DINNER

\$90 Per Person

FIRST COURSE

SELECT 1 | +\$3 DUO PLATE

 Bouquet of Baby Greens

*Crumbled Goat Cheese,
Candied Pecan, Shaved Golden Beet,
White Balsamic Vinaigrette*

Seasonal Soup

Caesar Salad

*Romaine Heart, Tear Drop Tomato,
Parmesan Crisp*



 Traditional She Crab Soup

Fresh Crab, Sherry Foam, Spring Chive

ENTREE COURSE

SELECT 2



 Allen Brothers Beef Tenderloin

Carved, Bordelaise



Braised Beef Short Rib

Orange Gremolata



Skillet Seared Salmon

Red Pepper Chow Chow



Shrimp & Grits

*Marsh Hen Mill Grits,
Tasso Ham Tomato Cream, Peppers,
Onions*



Quinoa Stuffed Eggplant

Vegetable Primavera



Chicken Milanese

Arugula Salad



PLATED SELECTIONS

TOMMY'S PLATED DINNER

\$110 Per Person

FIRST COURSE

SELECT 1

 **Shrimp Cocktail**

  **Candied Bacon Steak**
Seasonal Chutney

 **Fried Green Tomatoes**
Seasonal Succotash

SECOND COURSE

SELECT 1 | DUO PLATE +\$3

  **Halls Chop Salad**
*Romaine, Celery, Cucumber,
Feta Cheese, Black Eyed Peas,
Crumbled Bacon, Tomato,
Green Peppercorn Dressing*

 **Classic Wedge Salad**
*Iceberg, Bacon, Avocado, Tomato,
Scallions, Buttermilk Bleu-Cheese Dressing*

  **Traditional She Crab Soup**
*Fresh Crab, Sherry Foam,
Spring Chive*

ENTREE COURSE

SELECT 2

**Allen Brothers 6oz Filet Mignon
& Crab Cake**
Bordelaise, Cajun Remoulade

Allen Brothers 16oz Wet Aged Ribeye
Bordelaise

Local Fish
Chef's Selection

Allen Brothers 14oz New York Strip
Bordelaise

Shrimp & Grits
*Marsh Hen Mill Grits,
Tasso Ham Tomato Cream,
Peppers, Onions*

Broiled Twin Tails
Charred Lemon, Hollandaise



PLATED SELECTIONS

BILLY'S PLATED DINNER \$160 Per Person

FIRST COURSE

Seafood Platter

*Oysters on the Half Shell,
Jumbo Shrimp, Chilled Tails*

SECOND COURSE

SELECT 1 | DUO PLATE +\$3

  **Halls Chop Salad**
*Romaine, Celery, Cucumber,
Feta Cheese, Black Eyed Peas,
Crumbled Bacon, Tomato,
Green Peppercorn Dressing*

 **Burrata Salad**
*Heirloom Tomatoes, Arugula Pesto,
Balsamic Reduction*

 **Classic Wedge Salad**
*Iceberg, Bacon, Avocado,
Tomato, Scallions,
Buttermilk Bleu-Cheese Dressing*

  **Lobster Bisque**
*Lobster, Creme Fraiche,
Spring Chive*

ENTREE COURSE

SELECT 2 | STEAKS ARE ALLEN BROTHERS USDA PRIME BEEF & SERVED FRENCH CUT

12oz Filet Mignon

Lamb Chop

**20oz Dry Aged Kansas City
Bone-In Strip**

Duo Open Coast Shrimp & Lobster

16oz Wet Aged Ribeye

Pan Seared Day Boat Scallops

34oz Dry Aged Bone-In Tomahawk

ENHANCEMENTS

INCLUDED

Sautéed Mushrooms & Onions

Bordelaise

Truffle Butter



PLATED SELECTIONS

ENHANCEMENTS, SIDES, & DESSERTS

Each plated dinner option comes with 2 sides and a dessert. Enhancements charged based on consumption

ENHANCEMENTS

CHARGED BASED ON CONSUMPTION

Creamy Gorgonzola
\$11

Sautéed Mushrooms & Onions
\$8

Black Truffle Butter
\$14

  **Oscar Style**
Jumbo Lump Crab, Asparagus, Hollandaise
\$24

Jumbo Lump Crab Cake
Cajun Remoulade
\$22

 **Pan Seared Scallops**
Lemon Beurre Blanc
\$24

SIDES

SELECT 2 | ADDITIONAL SIDES ARE \$5 PER PERSON

 **Sweet & Sour Collard Greens**

 **Asparagus**

 **Pepper Jack Creamed Corn**

 **Sautéed Mushrooms**

Mac & Cheese

 **Parmesan Truffle Fries**

Lobster Mac & Cheese (+\$8)

Creamed Spinach

  **Pancetta Roasted Brussels Sprouts**

 **Truffle Mushroom Risotto (+\$8)**

 **House-Whipped Potatoes**

  **Lobster Risotto (+\$10)**

 **Spinach, Garlic, & Olive Oil**

 **Loaded Mashed Potatoes (\$+4)**

DESSERT

SELECT 1

 **Decadent Chocolate Cake**

Southern Caramel Cake

Seasonal Pie

 **Seasonal Crème Brûlée**

 **Chef's Selection Sorbet**

 **Whiskey Bread Pudding**

Seasonal Cobbler

Seasonal Cheesecake

 **Chocolate Pot de Crème**

  **Chocolate Chip
Cookie Dough Cake**

Tiramisu Biscoff



LATE NIGHT BITES



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SLIDERS

\$4.95 PER SLIDER

Beef

*Applewood Smoked Bacon,
Cheddar, Tomato Jam*

Pulled Pork

Creamy Coleslaw, Smokey BBQ Sauce

Grilled Portobello Mushroom

Herb Goat Cheese, Red Pepper Relish

Southern Fried Chicken

Alabama White Sauce, Dill Pickle

Ahi Tuna

Roasted Fennel Aioli, Olive Tapenade

FLATBREADS

\$12 PER 8" FLATBREAD

Smoked Gouda Mornay

Crispy Prosciutto, Spring Pea, Basil

Basil Pesto

*Lemon Confit Chicken,
Pickled Red Pepper & Onion, Mozzarella*

Boursin Goat Cheese

*Grilled Seasonal Vegetables,
Balsamic Reduction, Watercress*

Fig Jam

Roasted Pears, Gorgonzola, Arugula

Tomato Coulis

*Herb Roasted Mushroom,
Caramelized Onion, Manchego Cheese*

BAR BITES

PRICED PER PERSON | MINIMUM ORDER 50

Mini Chicago Dogs

\$3.25

Mini Corn Dogs

\$2.75

Assorted Gourmet Nuts

\$2.25

Hush Puppies

Honey Cayenne
\$2.25

Tator 'Totchos'

*Bacon Crumble, Green Onion,
Sriracha Aioli*

\$3.25

Pomme Frites

Types:

*Side Winder Fries, Zucchini Fries,
Parmesan Truffle Fries,
Sweet Potato Waffle Fries*

Toppings:

*Pickled Jalapenos, Bacon, Sour Cream,
Queso Cheese, Assorted Sauces*

\$14.00

House Made Pretzels

Beer Cheese

\$3.25

House Made Potato Chips

*Crumbled Bleu Cheese, Green Onion,
Sriracha Aioli*

\$3.25

Country Ham Biscuits

Red Pepper Relish

\$3.25



BAR PACKAGES



BEER & WINE

\$11 PER GUEST, PER HOUR - 2 HOUR MINIMUM

BEER - *Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA*

WINE - *Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet*

CLASSIC

\$13 PER GUEST, PER HOUR - 2 HOUR MINIMUM

SPIRIT - *Fris Vodka, Gordon's Gin, Cruzan Rum, Benchmark Bourbon, Corazon Tequila*

BEER - *Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA*

WINE - *Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet*

SPECIALTY

\$15 PER GUEST, PER HOUR - 2 HOUR MINIMUM

SPIRIT - *Titos Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Lunazul Tequila*

BEER - *Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA*

WINE - *Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet*

PREMIUM

\$17 PER GUEST, PER HOUR - 2 HOUR MINIMUM

SPIRIT - *Grey Goose Vodka, Tanqueray Gin, Mt. Gay Rum, Maker's Mark Bourbon, Espolon Tequila*

BEER - *Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA*

WINE - *Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Sparkling*

PLATINUM

\$20 PER GUEST, PER HOUR - 2 HOUR MINIMUM

SPIRIT - *Ketel One Vodka, Hendricks Gin, Mt. Gay Rum, Woodford Bourbon, Don Julio Tequila*

BEER - *Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA*

WINE - *Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Sparkling*

ALL FULL BAR PACKAGES INCLUDE

Sodas

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

Mixers

Sour Mix, Lime Juice, Triple Sec, Dry Vermouth, Sweet Vermouth, Bitters, Olive Juice, Grenadine

Juices

Pineapple Juice, Cranberry Juice, Grapefruit Juice

Fruit & Garnish

Lemons, Limes, Oranges, Olives, Cherries

OTHER BAR SERVICES

Mimosa & Bloody Mary Bar

\$12.00 Per Guest, Per Hour - 2 Hour Minimum (Brunch Only)

Champagne Toast

\$4.00 Per Guest

Table Side Wine Service

\$4.00 Per Guest

Coffee Bar

\$5.00 Per Guest

Non-Alcoholic

\$9.00 Per Guest - Available for Guests 21 & Under

Mocktail Bar

\$12 Per Guest

Specialty Cocktail List

Let us create a special cocktail list based on your preferences for your event! Price varies.

STAFFING

We require one bartender per 50 guests. We require a \$150++ bartender fee per bar for three hours and \$40++ per each additional hour. Final Staffing decisions made at the discretion of the sales manager.

BAR LOCATIONS

All packages include the inventory and supplies for one bar location per every 100 guests. Any additional bar locations are \$150++ each. We require at least (1) additional bar be set up with guest counts over 150 guests.

WINE SERVICE

Wine service to the tables during dinner can be added for an additional cost, and requires additional staff. Consult your sales associate for pricing based on your guest count, wine choice, and bar package.

NON-DRINKERS

We offer a mocktail bar option upon request. Pricing for juices and sodas for underaged guests is \$9.00 per guest.

