

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



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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

