



GOOD FOOD --- CATERING

From the creators of the acclaimed restaurants 39 Rue de Jean, Coast and Virginia's on King comes Good Food Catering. We offer catered cuisine with restaurant quality style and service in a variety of settings.

Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef's inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia's, then you'll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection.

Whether planning an elegant wedding reception or casual office party, Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!

GOOD FOOD CATERING

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HOLY CITY HOSPITALITY VENUES AVAILABLE AT



TABLE OF CONTENTS

page 4	Bar & Beverage
pages 5-7	Sample Menus
pages 8-16	Displayed & Passed Hors D'oeuvres
pages 17 & 18	Chef Attended Stations
page 19	Tasting Plates
pages 20 & 21	Buffets
pages 21-26	Plated & Served Dinners
pages 27 & 28	Sweet Treats
page 29	Passed Late Night Snacks



BAR & BEVERAGE SELECTION

Good Food Catering offers four bar pricing options to best meet your needs.

HOSTED BAR

Based on a flat fee, per person, for 4 hours and subject to service charge & tax.
Assorted soft drinks, juices, garnish, ice and mixers included with full bar packages.

GOOD BRANDS

\$25 per person for 4 hours

\$6 each additional hour

Svedka Vodka, Seagram's Gin, Cruzan Rum,
Juarez Tequila, Jim Beam Bourbon, Scoresby Scotch
Michelob Ultra, Bud Light, Truly Wild Berry
Copper Ridge Cabernet Sauvignon and Chardonnay

BETTER BRANDS

\$30 per person for 4 hours

\$7 each additional hour

Tito's Vodka, Beefeater Gin, Bacardi Rum,
Lunazul Tequila, Larceny Bourbon, Dewar's Scotch
Michelob Ultra, Bud Light, Heineken, Truly Wild Berry
Canyon Road Pinot Noir and Sauvignon Blanc

BEST BRANDS

\$37 per person for 4 hours

\$8 each additional hour

Ketel One Vodka, Bombay Sapphire Gin,
Jose Cuervo Tequila, Mt. Gay Rum, Maker's Mark Bourbon,
Crown Royal Whiskey, Glenlivet Scotch,
Michelob Ultra, Bud Light, Heineken,
Palmetto IPA, Truly Wild Berry
Edna Valley Vineyard
(choice of one red and one white varietal)

BEER & WINE BAR

\$16 per person for 4 hours

\$5 each additional hour

Michelob Ultra, Bud Light, Heineken, Truly Wild Berry
Copper Ridge Cabernet Sauvignon and Chardonnay

SPARKLING WINE

\$35 per bottle for a passed toast

\$3 per person added to any bar package

Bartender fee for a 4-hour bar is \$175 and \$30 each additional hour.
1 bartender per 50 guests recommended.

Fees apply for bar package substitutions and additions.

DINNER STATIONS SAMPLE MENU

TASTE OF THE HOLY CITY

Cocktail Reception

Three Passed Hors D'oeuvres

Bar

Four Hours of Good Brands Bar

Dinner Tasting Plates

Braised Short Ribs

gouda grits, grilled asparagus, espagnole sauce

Pork Loin & Butternut Squash Ravioli

crispy pancetta, sage brown butter

Carolina Crab Cakes

tangerine & jicama slaw with cilantro-citrus dressing,
whole grain mustard sauce

Shrimp & Grits

sautéed shrimp with tasso gravy, peppers, onions, creamy stone ground grits

Coq Au Vin

au gratin potatoes, a mini mesclun salad with julienne vegetables, pecans, red wine vinaigrette

Chicken Scallopini

lemon butter sauce with capers and crab meat, roasted tomato and garlic orzo, broccolini

Complimentary Cake Cutting

Late Night Snack

Your choice of two late night snacks to be passed

3 stations \$90 per person

4 stations \$100 per person

*+Chef's fees and additional rentals may apply
A 22% service charge and applicable state & local taxes apply.*

SEATED DINNER SAMPLE MENU

THE MARINA VIEW

Cocktail Reception

Three Passed Hors D'oeuvres

Bar

Four Hours of Good Brands Bar

Dinner Reception Seated Dinner

First Course

(Choose One)

Carolina Crab Soup
topped with sherry

Traditional Wedge Salad
chopped tomatoes, crumbled bacon and house made blue cheese dressing

Fried Green Tomato Salad
mesclun greens with julienne vegetables and lemon-basil vinaigrette, goat cheese, spicy aioli, and sweet pepper relish

Main Course

(Choose One)

Vegetarian options available upon request

Apple Braised Chicken & Grilled Shrimp
herb roasted fingerling potatoes, sautéed baby squash and zucchini, Calvados sauce

Grilled Petite Filet & Carolina Crab Cake
garlic smashed potatoes, sautéed haricot verts, demi glaze, whole grain mustard sauce

Petite NY Strip & Coriander Seared Red Snapper
rosemary roasted baby potatoes, patty pan squash, citrus beurre blanc, port wine demi

Pecan Crusted Chicken Breast & Carolina Crab Cake
buttery whipped potatoes, sautéed broccolini, whole grain mustard sauce

Grilled Pork Loin & Lemongrass Shrimp Skewer
roasted shallot rice pilaf, sautéed haricot verts, tropical fruit salsa

Complimentary Cake Cutting

Late Night Snack

your choice of two late night snacks to be passed

\$100 per person

DINNER BUFFET SAMPLE MENU

DOWN HOME SOUTHERN

Cocktail Reception

Three Passed Hors D'oeuvres

Bar

Four Hours of Good Brands Bar

Dinner Reception Buffet

Traditional BBQ Chicken

-or-

Southern Fried Chicken with Skillet Gravy

Pulled BBQ Pork

-or-

Honey Marinated Pork Loin

Blue Cheese Bacon Cole Slaw

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with Honey Butter

Complimentary Cake Cutting

Passed Late Night Snack

Please choose one

Fried Chicken in Waffle Cone with Maple Syrup

Mini Brasserie Burger with Cheddar Cheese

French Fries Served in Cone

\$100 per person



PASSED HORS D'OEUVRES

LAND

Petite Grilled Lamb Chops	\$7 each
Oven Roasted Beef Tenderloin on a biscuit round with orange-currant chutney	\$4 each
Grilled Beef Tenderloin Skewer with Asian peanut sauce	\$4 each
Sliced Pork Loin with fresh rosemary pesto on a risotto cake with Cumberland sauce	\$4 each
BBQ Pulled Pork served on a johnny cake	\$4 each
Miniature Beef Wellington with port wine reduction	\$4 each
Twice Baked Fingerling Potato with smoked gouda, bacon and scallion	\$4 each
Crispy Prosciutto, Clemson Blue Cheese and Caramelized Shallot in endive	\$4 each
Lime Marinated Pulled Pork on chorizo risotto cake with fresh cilantro	\$4 each
BLT: fresh arugula, grape tomato, on a bacon chip with cracked pepper aioli on a crostini	\$4 each
Brown Sugar Glazed Bacon Wrapped <i>Sweet Potato or Dates</i> stuffed with goat cheese	\$4 each



PASSED HORS D'OEUVRES

GARDEN

Tomato Basil Bruschetta with balsamic marinated cherry tomato	\$3 each
Lowcountry Pimento Cheese served in a phyllo cup	\$3 each
Mini Caprese Salad on a cocktail fork with balsamic reduction	\$3 each
Fried Green Tomato Bite with Lowcountry pimento cheese and sweet pepper relish	\$3 each
Cobb Salad Bite in endive leaf (can be prepared with bacon)	\$3 each
Red Seedless Grapes rolled in blue cheese and toasted pecans or pistachios	\$3 each
Three Cheese Stuffed Mushroom Caps (can be prepared with pancetta)	\$3 each
Thai Basil Rolls with Chef's choice of dipping sauce	\$3 each
Bite Sized Classic Tomato Pies	\$3 each
White Truffle Arancini with vodka tomato cream sauce	\$3 each
Chef's Seasonal Vegetable Soup Shot in demitasse cup	\$3 each
Macerated Strawberry and Brie Crostini with honey drizzle	\$3 each
Southern Hoppin' John Fritters	\$3 each



PASSED HORS D'OEUVRES

SEA

Mini Crab Cakes with remoulade & cocktail sauce on a toast round	\$5 each
Seared Shrimp on a red rice sausage cake with parsley butter	\$5 each
Mini Shrimp & Grit Cake with sweet pepper relish	\$5 each
Lobster Macaroni and Cheese served in a Chinese spoon	\$7 each
Pomegranate BBQ Applewood Smoked Bacon Wrapped Scallops or Shrimp	\$5 each
Grilled Shrimp and Avocado Mousse Bite on blue corn tortilla round	\$5 each
Crab Tartlet: Coast crab dip in mini tart shell	\$5 each
Rare Seared Tuna on wonton crisps with fresh cilantro and citrus salsa	\$5 each
She Crab Soup Shot in a demitasse cup with crème fraiche	\$5 each
Traditional Shrimp Cocktail with bloody mary sauce served in a shot glass	\$5 each
Smoked Salmon Cornet with capers, onions and crème fraiche	\$5 each
Fried Deviled Eggs stuffed with avocado and lump crab meat	\$5 each
Mini Lobster Rolls served on a buttered split bun	\$7 each
Fresh Coast Ceviche	\$7 each
Stuffed Mushroom Clams Casino	\$5 each



PASSED HORS D'OEUVRES

POULTRY & FOIE GRAS

Tropical Chicken Salad with mango and papaya in phyllo cup	\$4 each
Seared Tarragon Chicken Salad Stuffed Artichoke Bottom	\$4 each
Peanut Encrusted Chicken Lollipops with peanut-chili dipping sauce	\$4 each
Sweet Potato Biscuit with Deep Fried Turkey and chipotle marmalade	\$4 each
Blackened Chicken with manchego and black olive tapenade in tart shell	\$4 each
Shiitake Mushrooms stuffed with foie gras and port wine demi-glace reduction	\$5 each
Pulled Duck Tartlet with Boursin cheese, roasted pistachio and orange compote	\$5 each
Traditional Petite Chicken Pot Pie with peas and carrots	\$4 each
Mini Toasted Naan topped with chicken tikka masala	\$4 each
Duck Confit Empanadas served with Chef's choice of dipping sauce	\$5 each

DISPLAYED HORS D'OEUVRES

French Market Display

assorted gourmet sausages with wholegrain mustard, cornichons, and Cumberland sauce | hickory smoked salmon with fresh herbs, chopped onion, crème fraiche, capers | domestic and imported cheeses | fresh seasonal fruits and berries | marinated, pickled & grilled vegetables | dried fruits & nuts | deviled eggs | toast points
\$28 per person

Farmer's Market Display

assortment of blanched, pickled, and roasted vegetables | seasonal fresh fruit and berries | an assortment of domestic and imported cheeses | crostinis | house made dipping sauces
\$16 per person

Fruit & Cheese Display

imported and domestic cheeses | fresh seasonal fruits and berries | toast points
\$12 per person

Tapas Display

deviled eggs with avocado, garlic and Tabasco | chorizo sausage | Soppressata | imported cheeses | marinated vegetables | roasted peppers and garlic | lemon and herb marinated feta and olives with fresh mint | Marcona almonds | asparagus wrapped in Serrano ham with lemon aioli | orange and fennel salad | grilled tiger shrimp with cumin aioli and spicy marinara | toast points
\$22 per person

Antipasto Display

seasonal marinated and roasted vegetables | grilled prosciutto | marinated salami | air dried bresaola | parmesan reggiano, grilled asiago, fresh mozzarella | layered herb and sun-dried tomato cheese terrine | roasted peppers and garlic | house pickled vegetables | Italian breads and crostinis
\$20 per person

Best of the Lowcountry Display

traditional pimento cheese spread with broken lavosh | mini buttermilk ham biscuits with apple-horseradish chutney | collard green and smoked sausage spring rolls with a spicy mustard dipping sauce | Lowcountry pickled shrimp, quartered southern deviled eggs with pickled relish and paprika | Farmer's Market fresh assorted seasonal vegetables, fruits and berries
\$22 per person

Traditional Cocktail Favorites

classic shrimp cocktail with fresh lemon | baked brie en crouete with raspberry jam and toasted almonds | roasted asparagus with lemon aioli | chilled spinach dip served with pita points | mini tarragon roasted chicken salad croissants | fresh seasonal melon and berries with minted honey drizzle
\$25 per person

A 22% service charge and applicable state & local taxes apply.





DISPLAYED HORS D'OEUVRES

TRADITIONAL FAVORITES

Buttermilk Biscuits with Ham

horseradish mayo, apple chutney

\$6 per person

Cheese Biscuits with Herb Roasted Beef Tenderloin

caramelized onion relish

\$6 per person

Assorted Mini Quiche

Chef's selection

\$5 per person

Grilled Asparagus

with prosciutto and lemon garlic aioli

\$5 per person

Pulled BBQ Pork

served with sliced pickles, banana peppers and fresh slider buns

\$6 per person

Fried Green Tomatoes

crumbled goat cheese and sweet pepper relish

\$6 per person

Pecan Crusted Chicken Breast Strips

marinated in bourbon & brown sugar, served with honey mustard sauce

\$6 per person

Beef Tenderloin Satays

with Asian peanut sauce

\$8 per person

Chicken Satays

with Asian peanut sauce

\$6 per person



DISPLAYED HORS D'OEUVRES

TRADITIONAL FAVORITES

Finger Sandwiches

select two from the following: traditional pimento cheese, tarragon roasted chicken salad on mini croissants, cucumber and dill cream cheese, house smoked salmon and watercress, shrimp salad on mini croissants

\$6 per person

Gourmet Grilled Finger Sandwiches

select one: cured ham and cheese with basil pesto, mozzarella and basil pesto, three cheese grilled cheese with sundried tomatoes

\$8 per person

Potato Croquettes

Serrano ham and cheese with spicy remoulade

\$6 per person

Coast Crab Dip

sweet crab meat, horseradish and cheese served hot

\$8 per person

Warm Spinach and Artichoke Dip

parmesan served with crostini

\$5 per person

Carolina Caviar

black eyed pea salsa with tri-color tortilla chips

\$5 per person

Hummus Trio

roasted garlic, traditional lemon and herb, red pepper hummus, grilled pita

\$5 per person

Salsa Trio

salsa verde, pico de gallo and tropical fruit salsa served with tri- colored tortilla chips

\$5 per person

DISPLAYED HORS D'OEUVRES

SEAFOOD

Good Food Raw Bar

Chilled fresh oysters on the half shell with horseradish, champagne mignonette, Tabasco and oyster crackers | market fresh crab claws with warm butter, remoulade or joe's crab sauce | jumbo shrimp cocktail with lemon wedges and cocktail sauce | Coast ceviche served in scallop shells with lime, chile, cilantro and red onion
\$MKT per person

House Cured Smoked Salmon

chopped egg, onion, capers, crème fraiche, toast points
\$12 per person

Seared Ahi Tuna Platter

scallions, citrus salsa, wonton crisps
\$15 per person

Oysters on the Half Shell

with cocktail sauce, mignonette, lemons
\$MKT per person

Crab Cakes

served with remoulade sauce (chef attended option available)
\$14 per person

Shrimp Cocktail

on ice with spicy cocktail sauce, fresh lemon
\$12 per person

Charleston House Pickled Shrimp

with sweet onions, capers and lemon
\$15 per person

Shrimp & Vegetable Spring Rolls

with Chef's dipping sauce
\$8 per person

Lowcountry Boil Spring Rolls

with spicy mustard aioli
\$8 per person

Lowcountry Shrimp & Grits

sautéed shrimp with tasso gravy, peppers, onions, creamy stone ground grits
\$14 per person

Lowcountry Boil

shrimp, sausage, corn, and baby potatoes served with sweet potato biscuits and cocktail sauce
\$13 per person



DISPLAYED HORS D'OEUVRES

VEGETARIAN

Bruschetta Bar

garlic infused toasted ciabatta rounds with toppings: fresh mozzarella, herbed roma tomatoes, cured olive tapenade, artichoke spread, marinated mushrooms
\$10 per person

Roasted Asparagus

lemon aioli
\$6 per person

3 Cheese Stuffed Artichoke Hearts

fried & served with marinara sauce
\$8 per person

Baked Brie en Croute

raspberry jam, toasted almonds
\$6 per person

Creamy Macaroni & Cheese

toppings to include: bacon, scallions, chopped tomatoes, hot sauce, fried onions
\$9 per person

French Fry Station

ketchup, mustard, garlic aioli, malt vinegar
\$6 per person

Marinated Green Bean Salad

toasted walnuts, aged balsamic vinaigrette
\$5 per person

Vegetable Spring Roll

sweet chili sauce
\$6 per person

Caesar Salad

grated fresh parmesan, traditional Caesar dressing, Tuscan garlic croutons
\$6 per person

White Truffle Arancini

vodka tomato cream sauce
\$6 per person

CHEF ATTENDED STATIONS

MUSSEL STATION

Sautéed and served with sliced baguette
\$14 per person

Choice of two sauces:

- **Cajun** - Belgian white beer, spicy Cajun seasoning
- **Marniere** - white wine, shallot, parsley
- **Curry** - mild curry, cream & coriander
- **Pistou** - garlic, basil, extra virgin olive oil
- **Aioli** - classic garlic broth
- **Vegetable Cream** - white wine, garlic, shallot, cauliflower cream



CARVING STATION

All meats served with condiments and rolls or biscuits

- **Dijon and Brown Sugar Glazed Baked Ham** \$12 per person
- **Herb Roasted Beef Tenderloin** \$24 per person
- **Grilled Pork Loin with rosemary pesto** \$14 per person
- **Hickory Smoked or Deep Fried Turkey Breast** \$12 per person
- **Slow Roasted Top Round of Beef** \$14 per person
- **Beef Prime Rib** \$22 per person

Choice of three sauces: spicy mustard, horseradish cream, herb aioli, orange cranberry or drunken peach chutney

COAST TACO STATION

\$12 per person

flour tortillas filled to order with the following:

Choice of two:

- **Blackened Fish Tacos** with tropical salsa, citrus slaw & chipotle aioli
- **Buffalo Shrimp Tacos** with blue cheese coleslaw
- **Grilled Chicken Tacos** with lime crema, tomatoes, & lettuce

*+Chef's fees and additional rentals may apply
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CHEF ATTENDED STATIONS

GRILL STATION

grilled to order with appropriate accompaniments

Local Fresh Caught Fish

shallot-herb compound butter, tropical salsa
\$15 per person

Marinated Flank Steak

fresh chimichurri, roasted pepper and corn salsa
\$14 per person

Brined Pork Tenderloin

bourbon BBQ sauce, apple-onion relish
\$12 per person

PASTA STATION

Penne Pasta Primavera

seasonal vegetables with roasted garlic cream sauce
\$12 per person

Pasta Pistou

crushed garlic, fresh basil, parmesan cheese, grilled chicken
\$14 per person

Chef Attended Pasta Bar

choice of 1 pasta: penne, cheese filled tortellini, or raviolini pasta
choice of two sauces: creamy alfredo, marinara, roasted garlic cream, basil pesto, vodka tomato cream
\$12 per person

Enhancements:

- grilled sliced chicken +\$4 per person
- Italian sausage +\$4 per person
- sautéed shrimp +\$6 per person
- primavera vegetables +\$2 per person

ADDITIONAL STATIONS

Chicken Paella Station

chicken, chorizo sausage and fresh shellfish cooked with peppers and onions over saffron rice
\$14 per person

Mac & Cheese Station

smoked gouda, parmesan and cheddar, chunked lobster, lump crab, sautéed mushrooms, bacon, asparagus, fried onions, chives, cracked pepper, truffle oil
\$16 per person

Fresh Sea Scallops

seared to order served with choice of three accompaniments: lemon-dill compound butter, sun-dried tomato butter, roasted corn and thyme salsa, caramelized onion and bacon relish, grapefruit mojo, roasted red pepper pesto
\$18 per person



TASTING PLATES

Mini meals served on small plates
Served as a Chef attended station

Carolina Crab Cakes

tangerine-jicama slaw with cilantro-citrus dressing, whole grain mustard sauce
\$14 per person

Pork Loin & Butternut Squash Ravioli

crispy pancetta, sage brown butter
\$12 per person

Petite Lowcountry Boil

shrimp, sausage, corn and potatoes over Carolina gold rice
\$12 per person

Herb Roasted Beef Tenderloin

cavatappi mac and cheese, demi glaze
\$14 per person

Fried Green Tomato Salad

mesclun greens with julienne vegetables and lemon-basil vinaigrette, goat cheese, spicy aioli, sweet pepper relish
\$10 per person

BBQ Pulled Pork

on a sweet potato biscuit with pomegranate bbq sauce, blue cheese and bacon slaw, macaroni and cheese
\$10 per person

Shrimp & Grits

sautéed shrimp with tasso gravy, peppers, onions, creamy stone ground grits
\$14 per person

Chicken Scallopini

in a lemon butter sauce with capers and crab meat, roasted tomato and garlic orzo, broccolini
\$12 per person

Braised Short Rib

gouda grits, grilled asparagus, espagnole sauce
\$14 per person

Coq au Vin

au gratin potatoes, a mini mesclun salad with julienne vegetables, pecans, red wine vinaigrette
\$12 per person

*+Chef's fees and additional rentals may apply
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DINNER BUFFET

*Menus can be altered to accommodate family style dinner service

DOWN HOME SOUTHERN

Southern Fried Chicken with skillet gravy -OR- Traditional BBQ Chicken

Pulled BBQ Pork -OR- Honey Marinated Pork Loin

Blue Cheese Bacon Cole Slaw

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with honey butter

\$55 per person



LOWCOUNTRY FAVORITES

Mesclun Salad with julienne vegetables, candied pecans, strawberries, red wine vinaigrette

Deep Fried Turkey with giblet gravy

Lowcountry Shrimp & Grits with Tasso ham gravy

Brown Sugar and Dijon Glazed Ham studded with mustard greens

Sweet Potato Casserole with candied pecans

Succotash with fresh lima beans, corn, tomatoes & herbs

Assorted Seasonal Roasted Vegetables

Cornbread and Country Biscuits with whipped butter

\$60 per person



PLATED & SERVED DINNER

AMUSE

Smoked or Cured Salmon Cornet

capers, crème fraîche and red onion
\$3 per person

Fried Green Tomato & Almond Encrusted Goat Cheese

over chipotle apricot marmalade
\$3 per person

Shrimp and Grit Cake

with sweet pepper relish on Chinese spoon
\$4 per person

Scallop Au Poivre

with onion relish and bleu cheese compound butter
\$4 per person

INTERMEZZO

Peach Pellegrino Sorbet

\$3 per person

Lemon Basil Sorbet

\$3 per person

Honeydew Lemon Cooler with Cherry Foam

\$3 per person

A 22% service charge and applicable state & local taxes apply.



PLATED & SERVED DINNER

SOUPS & SALADS

Mesclun Salad

julienne vegetables, candied pecans, fresh strawberries, red wine vinaigrette
*add French goat cheese \$1
\$8 per person

Wedge of Iceberg

chopped tomatoes, crumbled bacon and house made blue cheese dressing
\$8 per person

Fried Green Tomato Salad

mesclun greens with julienne vegetables and lemon-basil vinaigrette, goat cheese, spicy aioli, sweet pepper relish
\$9 per person

Spinach Salad

toasted walnuts, dried cranberries and Georgia peach poppy seed vinaigrette
\$8 per person

Carolina Crab Soup

topped with sherry
\$10 per person

Truffle Potato Soup

with chive crème fraiche
\$8 per person

Lobster Bisque

with herb croutons and crème fraîche
\$10 per person



APPETIZERS

Jumbo Shrimp Cocktail

fresh lemon, cocktail sauce
\$14 per person

Petite Beef Wellington

port wine syrup
\$14 per person

Mini Lobster Pot Pie

seafood velouté, fresh peas, and carrots
\$14 per person

Lowcountry Shrimp and Grits

julienne peppers, onions, tasso gravy
\$14 per person

Petite Roasted Vegetable Napoleon

fresh mozzarella, aged balsamic syrup
\$12 per person

PLATED & SERVED ENTREES

CHICKEN & DUCK

Pecan Encrusted Chicken Breast
whole grain mustard sauce, southern succotash,
whipped buttermilk potatoes
\$24 per person

Chicken Scallopini
lemon, crab meat, capers and sweet butter with
roasted garlic and tomato orzo, broccolini
\$28 per person

Coq Au Vin
braised in red wine with bacon lardons,
pearl onions, mushrooms over mashed potatoes
\$24 per person

Duck Confit
sun dried cherry au jus, whipped celery root,
roasted brussels sprouts
\$30 per person

Apple Braised Chicken
Calvados sauce, herb roasted fingerling potatoes,
roasted baby carrots
\$26 per person

Spinach & Swiss Stuffed Chicken Florentine
wild mushroom velouté, wild rice and almond pilaf,
roasted baby carrots
\$26 per person



BEEF, PORK & LAMB

Roasted Herb Beef Tenderloin
wild mushroom demi, horseradish whipped sweet potatoes, haricot verts
\$40 per person

Pan Seared NY Strip Au Poivre
au gratin potatoes and seasonal fresh vegetables
\$36 per person

Grilled Filet Mignon
topped with Clemson blue cheese compound butter, Lowcountry steak fries, sautéed patty pan squash
\$42 per person

Braised Short Ribs
espagnole sauce over whipped potatoes with garlic sautéed spinach
\$40 per person

Roasted Pork Loin Brittany
roasted red potatoes, red cabbage, caramelized apples and Calvados sauce
\$28 per person

Grilled Pork Chop
grilled pineapple bourbon sauce, smoked gouda mashed potatoes and grilled asparagus
\$30 per person

Herb & Mustard Encrusted Rack of Lamb
mint demi glaze with roasted fingerling potatoes and grilled asparagus
\$48 per person

PLATED & SERVED ENTREES

SEAFOOD

Grilled Swordfish

warm salad of grilled tomatoes, mesclun greens, roasted potatoes and a sweet basil aioli
\$32 per person

Carolina Crab Cakes

tangerine jicama slaw, Lowcountry red rice cake and remoulade sauce
\$30 per person

Pan Seared Grouper

warm potato and corn salad with truffle oil, haricot verts and lemon beurre blanc
\$34 per person

Lowcountry Shrimp & Grits

peppers, onions and tasso gravy
\$24 per person

Red Snapper Almondine

toasted almonds, bacon cheese grits and sautéed seasonal vegetables
\$32 per person

Traditional Paella

shellfish, chicken and chorizo sausage, peppers, onions, and saffron rice
\$30 per person

Salmon Béarnaise

potato puree, garlic spinach and béarnaise sauce
\$26 per person

Coast Crab Stuffed Lobster

\$48 per person

VEGETARIAN

Penne Pasta

roasted tomatoes, herbs, goat cheese
\$20 per person

Pasta Primavera

julienne vegetables, roasted garlic cream sauce
\$20 per person

Seared Portobello Mushroom

orzo pasta, balsamic reduction
\$20 per person

Roasted Vegetable Napoleon

roasted potatoes, balsamic reduction
\$21 per person



*All seated dinners include a freshly baked bread basket with butter on each table.

PLATED & SERVED SPLIT PLATES

Grilled Petite Filet & Carolina Crab Cake

garlic smashed potatoes, sautéed haricot verts, demi glaze, whole grain mustard sauce

\$46 per person

Herb and Dijon Encrusted Rack of Lamb & Grilled Salmon

potato croquette, garlic sautéed spinach, mint demi glaze, béarnaise

\$50 per person

Grilled Pork Loin & Lemongrass Shrimp Skewer

roasted shallot rice pilaf, sautéed haricot verts, tropical fruit salsa

\$38 per person

Grilled Petite Filet & Lemongrass Shrimp Skewers

Lowcountry steak fries, roasted portobello salad with spinach and cherry tomatoes, demi glaze, beurre blanc

\$44 per person

Petite NY Strip & Coriander Seared Red Snapper

rosemary roasted baby potatoes, patty pan squash, port wine demi, citrus beurre blanc

\$46 per person

Apple Braised Chicken & Grilled Shrimp

herb roasted fingerling potatoes, sautéed baby squash and zucchini, calvados sauce

\$36 per person

Pecan Encrusted Chicken Breast & Carolina Crab Cake

buttery whipped potatoes, sautéed broccolini, whole grain mustard sauce

\$40 per person

Grilled Petite Filet and Butter Poached Lobster Tail

gruyere potato croquette, poached white asparagus, shallot compound butter

\$55 per person

A 22% service charge and applicable state & local taxes apply.



SWEET TREATS

PLATED AND SERVED DESSERTS

\$7 per person

Key Lime Chiffon Pie

Seasonal Cheesecake

Triple Chocolate Cake
with berry coulis
(chocolate or cream cheese frosting)

Carrot Cake
with citrus crème anglaise

Flourless Chocolate Torte
with fresh berries and coulis

BUFFET DESSERTS

Petite Dessert Assortment
cookies, petit fours, tartlets and truffles
\$8 per person

Southern Petite Dessert Assortment
benne seed cookies, lemon bars,
Key Lime tartlets, pecan tartlets and
other chef's selections
\$8 per person

White Chocolate and Banana Bread Pudding
\$7 per person

Seasonal Fruit Cobbler
with Chantilly cream
\$7 per person

Warm Chocolate Fondue
with fresh fruit, berries, marshmallows,
angel food cake and pretzels
\$8 per person

Virginia's Banana Pudding
with caramel drizzle & whipped cream
\$7 per person

Gentleman Brownies
petite chocolate and caramel brownies
with a cream cheese frosting
\$4 per person

House Made Chocolate Mousse Bar
with toppings: crushed Oreos, shaved coconut,
chopped candied pecans, chocolate covered espresso beans,
macarated strawberries, crushed benne cookies
\$8 per person

Cupcake Displays
(full size and miniature)
flavors to include- vanilla, chocolate, red velvet, Funfetti,
raspberry Key Lime and salted caramel
\$5 per person

Cheesecake Bites
vanilla cheese cake bites with crushed Oreos,
whipped cream, macarated strawberries, heath topping
\$5 per person

Mini Parfait Display
with crushed Oreos, whipped cream,
macarated strawberries, Heath topping
\$8 per person

A 22% service charge and applicable state & local taxes apply.



SWEET TREATS

CHEF ATTENDED DESSERT STATION

Crepes Station

with choice of toppings: Bananas Foster, fresh berries with peach coulis, apples with caramel sauce
\$8 per person

Ice Cream Sandwich Station

served with assorted toppings

choice of 2 ice creams: vanilla, chocolate, strawberry & salted caramel

choice of 2 cookies: Sugar, chocolate chip, white chocolate macadamia, oatmeal & chocolate-chocolate chip

\$8 per person

**only available at the Historic Rice Mill*

COFFEE STATION

Regular and Decaf Coffee with all accompaniments

\$3 per person

CAKE CUTTING

Good Food Catering will cut and serve wedding cake at no additional charge.

A 22% service charge and applicable state & local taxes apply.



PASSED LATE NIGHT MUNCHIES

French Fries
passed in paper cups with ketchup
\$4 each

Mini Fried Chicken
served in a waffle cone with maple drizzle
\$4 each

Mini Fried Chicken Biscuit
cheddar cheese and honey butter
\$5 each

Classic Tomato Soup Shot
cheddar popcorn brochette
\$4 each

Fried Cream Cheese Wonton
served in mini Chinese to-go box
\$6 each

Mini Brasserie Burger
ketchup, mustard and dill pickle
(add cheddar, Roquefort or gruyere cheese - \$1)
\$5 each

Mini Corn Dogs
ketchup and/or spicy mustard
\$4 each

Pulled BBQ Pork Sliders
dill pickle
\$5 each

Fresh Baked Mini Cookie
cold milk shot
\$4 each

Popcorn
variety of flavors
\$4 each

Mini Hot Dogs
carnival display, ketchup and mustard
\$6 each

Chocolate Cups
filled with Bailey's Irish Cream,
white chocolate mousse and raspberry
\$6 each

A 22% service charge and applicable state & local taxes apply.

