

# THE COOPER

CHARLESTON, SC



SPECIAL EVENT MENUS



## TO OUR GUESTS

We are excited to share some of our favorite dishes for your upcoming event. Our menus highlight fresh, seasonal ingredients sourced from local farms, dairies, and fisheries whenever possible.

Influenced by both Lowcountry traditions and global flavors, each dish is prepared with care to bring people together around the table.

**Bill Welch**  
Culinary Director



## TABLE OF CONTENTS

CATERING & EVENTS INFORMATION	4
CONTINENTAL BREAKFAST	6
BREAKFAST BUFFETS	7
BREAKFAST BUFFET ENHANCEMENTS	8
BREAKFAST DISPLAYS	9
BRUNCH BUFFETS	10
BREAKS	11
REFRESHMENTS	12
LUNCH BUFFETS	13
BOXED LUNCH	16
HORS D'OEUVRES	17
RECEPTION DISPLAYS	18
CARVING STATIONS	20
ACTION STATIONS	22
PLATED DINNER	23
DINNER BUFFETS	25
FAMILY-STYLE DINNERS	29
AFTER HOURS SNACKS	31
YACHT CRUISE MENUS	32
HOSTED BAR SELECTIONS	36
CASH BAR SELECTIONS	38
ADD-ON SELECTIONS	39
WINE ENHANCEMENTS	40
BEVERAGES	42

## **GUARANTEES**

To ensure adequate preparation, a guarantee of the number of persons attending is required by 11:00am (7) business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for the billing. The Cooper will over set banquet rooms by 5% of the food and beverage guarantee associated with said event. Increase in guarantee within the (3) business day period will become the set and guarantee.

## **MEETING ROOM SETUP**

The Client will confirm the setup of the meeting space on the Banquet Event Order (BEO). If significant changes to the setup are requested after the meeting room has been set by The Cooper, a labor fee of \$250 will be assessed at the discretion of the hotel.

## **SERVICE & LABOR**

All Chef Attendant & Bartender fees are subject to 10% tax.

These fees will apply to menu items where indicated with a (\*) sign.

**Chef Attendant:** \$325 per attendant / 90 minutes (\$60 per additional hour) / (1) chef required per 50 guests

**Coat Check Attendant:** \$325 per attendant (1 attendant per 100 guests). Mandatory for events occurring December - February.

**Additional Banquet Staff:** \$50 per server per hour (4-hour minimum)

**Bartender:** \$325 per attendant / 4 hours (\$60 per additional hour) / (1) bartender required per 75 guests

**Wine Sommelier:** \$400 per sommelier (4-hour minimum)

## **TAXES & SERVICE CHARGES**

Client agrees to pay, in addition to the prices agreed upon, all State and Local Taxes (currently 9% with an additional 5% tax on liquor; is subject to change) and service charges (currently 25% and is subject to change) in addition to an Administrative Fee for Outdoor Events and Yacht Cruises (currently 28% and is subject to change).

Please note the Administrative Fee is subject to Tax.

## **SERVE TIME**

All breakfast, lunch and dinner buffets are priced for 90 minutes of service. All breaks are priced for (1) hour of service. In the event you wish to increase the length of service time, please contact your Catering and Event Representative for pricing information.

## **SPECIAL MEAL ORDERS**

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian and Kosher meals are available upon request. Please notify your Catering and Event Representative of any other special dietary requests.

## **OUTSIDE FOOD & BEVERAGE**

Neither the Client, his/her guests, nor invitees will be permitted to bring food and/or beverages of any kind into The Cooper without written permission of the hotel. In the event such permission is granted, the hotel is authorized to charge for the service of food and beverage.

## **BHC EVENTS**

Should you require entertainment, photography, floral, specialty linen, or décor, your Catering and Event Representative will be happy to provide a listing of our preferred vendors or assist you in making these arrangements.

## **SHIPPING**

To ensure efficient handling and storage of materials, boxes cannot be sent more than (3) days prior to the event start date. Items shipped or handled will be billed at \$10 per box for handling and storage or \$250 per pallet.



## **SIGNAGE**

The Cooper will, unless otherwise instructed, post your program daily in the public areas. All client-provided signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors or in the elevators. Signage is allowed anywhere in the meeting corridor and pre-function spaces. Please refrain from taping any signage to hotel property.

## **DEPOSITS**

All mutually agreed upon contracts between The Cooper and Client will require a deposit based on the value of the agreement.

## **FINAL PAYMENT**

The total estimated cost of the event is required (3) business days prior to the event or based on contract agreement. Payment may be made with a credit card, cashier's check, or wire transfer.

## **OUTDOOR VENUES ON PROPERTY**

Additional fees will be assessed when choosing one of the hotel's venues outside of the main building such as the Grand Lawn, Yacht(s), or Dock/Marina. Fees may encompass the following rentals such as heaters, transportation of equipment, lighting, service tent for execution of event, and additional equipment rental if necessary. Please speak with your Catering and Event Representative for costs, which are subject to variance based on season.

## **AUDIO-VISUAL**

State-of-the-art audio-visual equipment and lighting can be arranged for any event. Any outside A/V company or contractor must provide the hotel with proof of insurance (COI) and follow all "Vendor Policies and Code of Conduct".

## **PERMITS**

Special permits may be required if tents or canopies are utilized on outdoor locations and must be affirmed by the local fire marshal. Client or the contracted tent company is responsible for acquiring all permits associated with the tent structure.

## **NOISE ORDINANCE**

Outside venue entertainment hours are until 10:00pm Monday through Sunday.

## **LIABILITY**

The Cooper reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel does not assume any responsibility for damage or loss of any articles brought into the hotel, or for any item that is left unattended.

## **DECORATIONS & ENTERTAINMENT**

Outside Décor Vendors must provide proof of insurance (COI). The Vendors must comply with the "Vendor Policies and Code of Conduct". For any damage to the property by the vendor, the Client will be held responsible for cost of damages incurred. All décor must be struck immediately following the event unless otherwise arranged with the Catering and Event Representative. All power for Décor Vendors must be prearranged with the Catering and Event Representative. All fees will be incurred by the Client. Load in and out must be executed based on hotel policies. All vendors must load in and out via the loading dock or specific, designated area. No vehicles are permitted on the grass areas unless instructed by the Event Service Manager. Prior arrangements must be confirmed; otherwise above directions take precedence.

## **PARKING**

Parking rates for day and overnight are subject to change. Valet may be hosted by the Client or guest may pay on their own.

SERVED WITH COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, FRESH ORANGE JUICE AND GRAPEFRUIT JUICE. BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25.

## Concord Street

\$50 PER GUEST

Individual House-Made Almond Granola with Dried Fruits and Coconut Flakes (DF)

Individual Jars of Local Yogurt with Fresh Berries (GF)

Selection of Fresh Seasonal Fruit (GF, DF)

Hard Boiled Storey Farms Eggs with Chives (GF, DF)

Assortment of Individual Cold Cereals accompanied by Whole, Skim, 2%, Soy, and Almond Milks

Toast Station with Sliced Artisan Pullman Loaves English Muffins and Bagels (DF)

Bakery Selection of Fresh Baked Muffins and Buttery Croissants served with Creamy Butter and House Preserves

## Lowcountry Sunrise

\$55 PER GUEST

Assortment of Individual Cold Cereals accompanied by Whole, Skim, 2%, Soy, and Almond Milks

Lowcountry Cream Plain Greek Yogurt, Mixed with Flax and Hemp Seeds (GF)

House-Made Pecan Granola with Dried Cranberries, Sultanas Apricots and Coconut Flakes (DF)

Anson Mills Steel-Cut Oatmeal with Coconut Milk Dried Fruit and Dark Brown Cane Sugar (DF)

Tropical Fruit Display garnished with Berries and Herbs (GF, DF)

Green Smoothie with Kiwi, Celery, and Coconut Water (GF, DF)

Hard Boiled Storey Farms Eggs with Chives (GF, DF)

## Bridge Run

\$68 PER GUEST

Parfait with Hemp and Flax Seeds, Lowcountry Cream Vanilla Greek Yogurt, House-Made Granola, Berries Edisto Blueberry Honey

House-Made Smoothies (GF)  
CHOICE OF: Kale, Pineapple and Papaya  
South Carolina Peach and Basil  
Chocolate Banana Flax

Fresh Pressed Juices (GF, DF)  
CHOICE OF: Blueberry, Watermelon, Lime, Basil  
Beet, Ginger, Celery, Orange

Avocado Toast on Multigrain Bread

Açaí Bowl with Fresh Berries, Toasted Coconut Hemp Seeds (GF, DF)

Selection of Local Kombucha (GF)

House-Made Almond Butter Protein Bites

HOT BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25.

## The Landing

\$65 PER GUEST

Southern Grown Fruits and Berries (GF, DF)

Cage-Free Scrambled Eggs with Diced Green Bell Peppers  
Caramelized Red Onions, Chicken Sausage (GF)

Southern Soufflé Pancakes, Barrel-Aged Maple Syrup

Roasted Red Skinned Potatoes with Saffron and  
Roasted Pepper Sofrito (DF)

Marsh Hen Mill Stone Ground Grits topped with  
Cheddar Cheese, and Scallions

Thick-Cut Bacon and House-Made Chicken Sausage

Bakery Selection of Fresh Baked Muffins and  
Buttery Croissants served with Creamy Butter  
and House Preserves

## Patriots Point

\$70 PER GUEST

Assorted Melons with Berries, Honey and Lime (GF, DF)

Cage-Free Scrambled Eggs with Garden Herbs (GF)

Thyme-Roasted Fingerling Hash tossed with Country Ham  
Roasted Shallot, Cheddar Cheese, and Chives

Thick-Cut Smoked Bacon (GF, DF)

Country-Style Chicken Sausage Patties (GF, DF)

Steel-Cut Oatmeal with Cinnamon Apples  
Sultanas, and Dark Brown Cane Sugar (DF)

Banana Bread French Toast with Aged Rum  
Maple Syrup and Whipped Edisto Honey Butter

Bakery Selection of Fresh Baked Muffins and  
Sharp Cheddar Buttermilk Biscuits served with  
Creamy Butter and House Preserves

## Broad Street

\$80 PER GUEST

Parfait with Hemp, Flax Seeds,  
Vanilla Greek Yogurt, House-Made Granola, and Berries

Southern Grown Fruit and Berry Display

Country-Style Benedict, House-Made Buttermilk Biscuits  
Griddled Virginia Ham, Poached Egg, and Chive Hollandaise

Sourdough Waffles, with Fresh Berries  
Warm Barrel Aged Maple Syrup, and  
Whipped Edisto Honey Butter

Storey Farms Scrambled Eggs, Amish Butter  
and Chives (GF)

Thyme-Roasted Fingerling Hash with Country Ham  
Roasted Shallot, Cheddar Cheese, and Chives

Appalachian Thick-Cut Smoked Bacon and  
Sage Pork Sausage Links (GF, DF)

Bakery Selection of Butter Croissants and  
Chef's Choice Danishes served with  
Creamy Butter and House Preserves

MAY BE ADDED TO ANY CONTINENTAL BREAKFAST OR BREAKFAST BUFFET. ITEMS MUST BE ORDERED BASED ON GUARANTEED GUEST COUNT.

## **\$7 PER GUEST**

Assortment of Cereals accompanied with  
Whole, Skim, 2%, Soy, and Almond Milks

Whole Fresh Fruit (GF, DF)

New York Style Bagels with a selection of  
Whipped Cream Cheeses

Fresh Baked Muffins

Sharp Cheddar Buttermilk Biscuits

Butter Croissants

Maple Glazed Cinnamon Rolls with Candied Pecans

Banana Walnut Breakfast Bread

Lemon Glazed Pound Cake

Signature Pecan Butterscotch Scones

## **Chef Attended Enhancements**

REQUIRES ONE CHEF PER 50 GUESTS PLUS \$325  
PER CHEF ATTENDANT

### **OMELET STATION**

**\$32 PER GUEST**

Storey Farm Eggs, Egg Whites and Egg Substitute  
Accompanied with Country Ham  
House-Made Chicken Sausage, Bacon Lardons  
Roasted Mushrooms, Assorted Sweet Peppers  
Red Onion, Scallions, Baby Spinach, Sharp Cheddar Cheese  
and Comte Gruyere

### **MARSH HEN MILLS GRITS STATION**

**\$30 PER GUEST**

Tarvin Shrimp, Sharp Cheddar Cheese, Scallions  
Smoked Andouille Sausage, Maple Chicken Sausage  
House-Made N'duja

**ADD MAINE LOBSTER OR BLUE CRAB**

**\$15 PER GUEST**

## **BANANA BREAD FRENCH TOAST STATION**

**\$25 PER GUEST**

Vanilla Almond Custard, Cinnamon, Ginger Berry Compote

## **EGGS BENEDICT STATION**

**\$36 PER GUEST**

Ora King Smoked Salmon, Maryland Crab Cake  
Coopers Country Ham

Old-Bay Hollandaise, House-Made English Muffin

## **SMOOTHIE AND FRESH PRESSED JUICE STATION**

**\$30 PER GUEST**

### **HOUSE-MADE SMOOTHIES**

CHOICE OF: Kale, Pineapple and Papaya,  
South Carolina Peach, Basil, and Chocolate Banana Flax

### **FRESH PRESSED JUICES**

CHOICE OF: Blueberry, Watermelon, Lime, Basil, Beet  
Ginger, Celery, Orange

## **SELECTION OF LOCAL KOMBUCHA**



## BAGELS AND TOAST STATION

\$22 PER GUEST

Sliced Artisan Bagels, Pullman Loaves  
Whipped Edisto Honey Butter, House-Made Preserves  
Whipped Cream Cheese

## SAVORY QUICHE

\$21 PER GUEST

### LORRAINE

Comte Gruyere Cheese, Sweet Onion, and Smoked Bacon

### FLORENTINE

Sautéed Spinach, Sweet Onion, and Marinated Feta Cheese

### SAUSAGE

Sweet Bell Pepper, Aged Gouda, and Chicken Sausage

## Wraps & Sandwiches

### EGG AND CHEESE CROISSANT

\$15 PER GUEST

Storey Farm Egg, 3-Year Cheddar, Croissant

### GRIDDLED HAM WRAP

\$15 PER GUEST

Storey Farm Scrambled Eggs, Comte Gruyere  
Coopers Country Ham

### LOX AND BAGEL

\$21 PER GUEST

Smoked Salmon, Whipped Dill & Caper “Schmear”  
Pickled Shallot, Heirloom Tomato,  
Toasted Everything Bagel

### HEIRLOOM TOMATO FOCACCIA

\$17 PER GUEST

Local Heirloom Tomato, Basil, Buratta, Balsamic

### CHICKEN SAUSAGE, EGG & CHEESE BISCUIT

\$18 PER GUEST

Buttermilk Biscuit, House-Made Chicken Sausage  
3-Year Cheddar

## Displays

### WHOLE GRAINS DISPLAY

\$28 PER GUEST

Warm Anson Mills Steel-Cut Oatmeal

Overnight “Oats” with Chia, Hemp, and Flax Seeds

Horchata Rice Porridge with Almond Milk, and  
Royal Cinnamon

Golden Raisins, Toasted Almonds, Brown Sugar, Blueberries  
Dried Tart Cherries, Edisto Honey and Assorted Milks

### LOX DISPLAY

\$32 PER GUEST

Hardwood Smoked Salmon, Capers  
Hard Boiled Farm Eggs, Garden Chives, Red Onion  
Heirloom Tomatoes, Assorted House-Made Bagels, Dill, Mint  
Cream Cheese

ADD KALUGA CAVIAR: \$100 PER OUNCE

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25.

## Southern Magnolia

\$125 PER GUEST

### BREAKFAST BREADS

Selection of Croissants and Danishes, and Seasonal Fruit

### PARFAIT

Chia, Hemp, and Flax Seeds, Vanilla  
Southern Creamery Greek Yogurt  
House-Made Pecan Granola, Berries

### FRUIT DISPLAY

Dragon Fruit, Peaches, Kiwi, Melons, Pineapple

### ARTISANAL CHEESE DISPLAY

Selection of Counter Cheesemongers and  
Globally Sourced Cheeses, House-Made Jams and Preserves  
Dried Fruits and Specialty Nuts  
House-Made Bread Selection

### COUNTRY STYLE BENEDICT

House-Made Buttermilk Biscuits  
Shaved Coopers Country Ham, Poached Egg  
and Chive Hollandaise

### CARVING STATION

Prime Peppercorn Crusted Strip Loin with  
Red Wine Garlic Au Jus and Horseradish Cream

### CLASSIC BUTTERMILK WAFFLES AND DILL-BRINED FRIED CHICKEN

Warm Barrel-Aged Maple Syrup  
Whipped Honey Butter  
House-Made Fresno Hot Sauce

### STOREY FARMS SCRAMBLED EGGS

Banners Butter and Chives (GF)

### THYME AND ROASTED GARLIC FINGERLING HASH

Coopers Country Ham, Roasted Shallots  
Cheddar Cheese, and Chives

### STOREY FARMS THICK-CUT SMOKED BACON AND SAGE PORK SAUSAGE LINKS (GF, DF)

### DESSERTS

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25. ALL BREAKS ARE PRICED FOR 1-HOUR OF SERVICE.

### Island and Orchard

\$32 PER GUEST

Compressed Seasonal Melon with Mint, and Saba (GF, DF)

Mango and Jalapeno Salad tossed in  
Lime Honey Dressing (GF, DF)

Rum and Coconut Skewers, Pineapple  
Banana, Mango (GF)

### Pâtisserie

\$26 PER GUEST

### Superfoods

\$30 PER GUEST

Superfood Trail Mix with Dried Blueberries, Walnuts  
Marcona Almonds and Mango, Pistachio, Peanut, Pecans  
M&M, Pretzels, Hemp Seeds, Flax Meal, Craisins

Vegetable Crudités with Mixed Peppercorn  
Buttermilk Dressing

White Bean and Roasted Garlic Hummus and Dill Labnah  
(GF)

Assorted Fruit Salad with Grapes, and Honeycrisp Apples  
Pineapple

### Popped

\$28 PER GUEST

Marsh Hen Mill Popping Corns  
Truffle, Cheddar, Carolina Reaper, Kettle Corn (GF, DF)  
Parmesan and Truffle Corn Nuts (GF)  
Charleston Cheddar Biscuits

### Smoothie Break

\$37 PER GUEST

GREEN TROPICAL SMOOTHIE (GF)  
Kale, Kiwi, Pineapple, Celery, Coconut, Parsley  
Ginger, and Chia Seeds

TRIPLE BERRY SMOOTHIE (GF)  
Blackberries, Raspberries, Blueberries, Mint, and  
Coconut Water

CHOCOLATE PEANUT FLAX SMOOTHIE (GF)  
Peanut Butter Powder, Banana, Greek Yogurt, and  
Dark Chocolate

### Brewpub

\$33 PER GUEST

Jumbo House-Made Soft Pretzels Bites, Beer Cheese, and  
Honey Mustard  
Pimento Cheese and Pork Rinds  
Coastal Crab Dip, Pita Bread  
Nashville Chicken Bites, and Buttermilk Clemson Blue Dressing

### Country

\$21 PER GUEST

Honeycrisp Salted Caramel Dippers  
Buttermilk Biscuits with Apple Butter  
Roasted Virginia Peanuts  
Whole Seasonal Apples of Reds, Yellows and Greens (GF, DF)  
Warm Apple Cider (GF, DF)

### Recovery and Jerky Break

\$40 PER GUEST

Assorted Grass-Fed Beef Jerky and Beef Sticks (GF, DF)  
Banana and Avocado Bites  
Coconut Water, Regular and Diet Red Bull  
Sugar-Free Electrolyte Packets

### Chips and Dips

\$25 PER GUEST

House-Made Potato and Tortilla Chips with Fresh Salsa  
Pico de Gallo, Guacamole, French Onion Dip  
Pimento Cheese and Pork Rinds

OPTIONAL: CHEF-ATTENDED FRESH GUACAMOLE  
FROM THE MOLCAJETE DEMONSTRATION  
+\$6 PER GUEST

### Sweet Ice Cream Escape

\$19 PER GUEST

Mason Jar Buttermilk Vanilla Bean Ice Cream  
Whipped Cream, Assorted Sprinkles and Toppings

**Beverages****COUNTER CULTURE COFFEE**

Decaffeinated Coffee, Selection of Hot Teas

\$150 PER GALLON

**CHILLED ARTISAN BOTTLED COFFEE**

\$12 EACH

**FRESHLY BREWED ICED TEA**

With Lemon Wedges and Simple Syrup

\$125 PER GALLON

**ASSORTMENT OF COKE PRODUCTS**

\$8 EACH

**RED BULL & SUGAR-FREE RED BULL**

\$10 EACH

**INDIVIDUAL MILKS**

2% and Skim Milk Included

WHOLE MILK UPON REQUEST

\$8 EACH

**ASSORTMENT OF CHILLED JUICES**

\$100 PER GALLON

**FRESH-SQUEEZED LEMONADE & LIMEADE**

\$110 PER GALLON

**INDIVIDUAL NATALIE'S BOTTLED JUICES**

\$10 EACH

**ASSORTMENT OF GATORADE**

\$9 EACH

**HILDON SPARKLING WATER**

\$11 EACH

**HILDON STILL WATER**

\$11 EACH

**Individual Break Items and Snacks**

\$60 PER DOZEN

**SCONES**

PECAN BUTTERSCOTCH

BLUEBERRY LEMON

**JUMBO COOKIES**

CHOCOLATE CHUNK

CHOCOLATE CHUNK WALNUT

SWEDISH OATMEAL CRANBERRY

MUDSLIDE CRINKLE

PEANUT BUTTER CHOCOLATE CHIP

AMISH MONSTER

**BROWNIES**

DOUBLE CHOCOLATE

PEANUT BUTTER SWIRL

RASPBERRY BOUCHON

**RED VELVET WHOOPIE PIES****FIG CRUMBLE BARS****POWER BARS & GRANOLA BARS**

\$7 EACH

**INDIVIDUAL JARS OF ASSORTED NUTS & MINI CANDY BARS**

\$12 EACH

**INDIVIDUAL BAGS OF ROUTE 11 POTATO CHIPS**

\$6 EACH

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25. SERVED WITH COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS.

## King Street Deli

\$95 PER GUEST

Build Your Own House Salad with Farmhouse Greens  
Heirloom Cherry Tomatoes, Kirby Cucumbers  
Heirloom Carrots, Braised Chickpeas  
Hearts of Palm, and Pickled Red Onions

Tarragon Champagne Vinaigrette and  
Creamy Buttermilk Dressing (GF)

Roasted Heirloom Tomato Soup with Basil

Country Potato Salad with Fingerling Potatoes, Chives  
Crispy Bacon, Cheddar Cheese and Celery Dressed with  
Whole Grain Mustard (GF)

Rustic Display of Smoked Turkey Breast  
Herb-Marinated Chicken Breast, Black Forest Ham  
London Broil Rare Roast Beef, and  
Balsamic-Braised Portobello Mushroom (GF, DF)

Accompanied with Sliced Sharp Cheddar, Gruyere  
Aged Provolone Cheeses, Sweet Gem Lettuce  
Beefsteak Tomatoes, Red Onions, and  
House-Made Dill Pickles, Assorted Mediterranean Olives  
and Kettle Chips

Traditional Condiments of Dijon Mustard  
Dukes Mayonnaise and Horseradish Cream

Artisan Ciabatta, Focaccia, and  
Thick-Cut Whole Grain Breads

Dessert

## Waterfront Park Cookout

\$93 PER GUEST

House Salad with Farmhouse Greens, Baby Heirloom  
Tomatoes, Kirby Cucumbers, Pickled Red Onions  
Balsamic Vinaigrette and Buttermilk Dill Dressing (GF)

Cabbage and Collard Coleslaw with Red and Green Cabbage  
and Red Onion (GF, DF)

Legare Farm Tomatoes and Fresh Mozzarella with Pistachio  
Pesto (GF)

Brunswick Stew

Grilled 6oz Smashburgers, Storey Farms Chicken Breasts  
Brasstown Beef Hotdogs (GF, DF)

Relish Platter of Sweet Gem Lettuce  
Heirloom Tomato, Shaved Red and White Onions  
House-Made Dill Pickles (GF, DF)

Accompanied with sliced Sharp Cheddar, Gruyere  
Aged Provolone Cheeses, Lettuce, Pickled Jalapeño

Ketchup, Mayonnaise, Mustard (GF)

Buttered Carolina Sweet Corn on the Cob (GF)

Country Style 3-Year Cheddar Macaroni and Cheese

Rum Barrel Baked Beans with Smoked Bacon and Onions

Dessert



BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25. SERVED WITH COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS.

## Plant Based

\$90 PER GUEST

Plant-Based Three Bean Chili, Beyond “Beef”  
Fried Tortilla (DF)

Tuscan Kale Stew with Butternut Squash (GF, DF)

Mixed Local Greens with Chickpeas, Roasted Corn, Tomatoes  
Pickled Onion, Goat Cheese, Edisto Honey, and  
Buttermilk Dill Vinaigrette (GF)

Tomatoes and Avocado Salad with Local Heirloom Tomato  
Avocado, Fresh Basil, Fleur de Sel, Red Wine and  
Herb Vinaigrette (GF, DF)

Curry Marinated Tofu, Sea Island Red Peas, and Broccolini  
(DF)

Grilled Portabello Mushrooms,  
Roasted Red and Yellow Tomatoes, Balsamic Glaze (GF, DF)

Blackened Cauliflower Wedges, Quinoa and  
Avocado Stir Fry, Lime, and Cilantro (GF, DF)

Assorted Artisan Rolls of Wheat, White, Herb-Crusted  
Sourdough, and Multigrain with Sesame Seeds

Dessert

## Coastal Breeze

\$102 PER GUEST

Greek Salad with Heirloom Tomato, Kirby Cucumber  
Sweet Peppers, Assorted Olives, Red Onions  
Marinated Feta Cheese, Lemon Herb Vinaigrette, and  
Pepperoncini (GF)

Mediterranean Vegetable Soup

Marinated Watermelon Salad with Kalamata Olives  
Red Watercress, The Goatory Chevre  
Basil and Mint Vinaigrette (GF)

Piyaz White Bean Salad with Gigandes, Tuscan Kale  
Sun-Dried Tomatoes, Castelvetro Olives, and  
Aleppo Ladolemono Vinaigrette (GF, DF)

Grilled Schwarma Chicken Skewers with  
House-Made Pita Bread

Wagyu Sirloin Skewers, Olive Oil Labneh (GF)

Roasted Seasonal Vegetable Skewers, and  
Mint Yogurt Dressing

Seared Salmon, Pistachio & Herb Butter Sauce (GF)

Falafel with House-Made Tahini

Hummus, Tzatziki Sauce

Dessert

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS BELOW 25. SERVED WITH COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS.

## Mercato

\$100 PER GUEST

Tuscan Tomato and Tortellini Brodo

Grilled Vegetable Panzanella with Summer Squash, Zucchini  
Sweet Peppers, and Oregano

Roasted Eggplant, Heirloom Tomato, Mozzarella Cheese  
Balsamic and Basil Vinaigrette (GF)

Caprese, Local Tomato, Bufalo Milk Mozzarella  
Lemon and Opal Basil, Baby Arugula, and Olive Oil (GF)

Pan-Seared Branzino with White Wine  
Lemon and Dill Caper Sauce (GF)

Roasted Storey Farms Chicken Breast  
Tomato and Garlic Cream Sauce (GF)

Grilled Broccolini, Salt Roasted Hazelnuts  
Cobanero Chili Flake, and Red Wine Vinaigrette (GF)

Crispy Roman Artichokes with Meyer Lemon Oil (GF, DF)

Rigatoni with Porcini and Veal Bolognese, Basil, and  
Parmigiano Reggiano

Wild Mushroom Ravioli with Crispy Garlic and  
Truffle Butter Sauce

Assorted Artisan Rolls of Wheat, White  
Herb-Crusted, Sourdough, and Multigrain

Dessert

## Bazaar

\$98 PER GUEST

Roasted Ancho Chicken Tortilla Soup served with  
Crispy Corn Tortilla, Cilantro, Crema, and Avocado

Mini Mexican Shrimp Aguachile, Tomatillo, Avocado, Lime  
Cucumber, and Red Onion (GF, DF)

Fresh Artisan Greens with Heirloom Tomatoes  
Kirby Cucumber, Avocado, Queso Fresco, and  
Chipotle Lime Dressing (GF)

Elote Salad, Zucchini, Cotija, Scallions, and  
Jalapeño Ranch Dressing (GF)

Frijoles Charros and Cilantro Rice (GF, DF)

Chicken and Tomatillo Enchilada, Lime, and  
Chihuahua Cheese

Crispy Baja Shrimp

Braised Birria Beef

Sweet Peppers, Cilantro, and Red Onion (GF, DF)

Sour Cream, Guacamole, Lime Wedges

Salsa Verde, Salsa Macha, and Habanero Salsa (GF)

Flour and Corn Tortillas (DF)

Dessert

BOXED LUNCHES MAY BE PRE-ASSEMBLED AT \$5 ADDITIONAL PER GUEST.

## Build-Your-Own Boxed Lunch

\$78 PER GUEST

### SELECT THREE

Caesar Salad with Storey Farms Grilled Chicken  
Baby Romaine Hearts, Parmigiano Reggiano Cheese  
White Anchovies, and Meyer Lemon Caesar Dressing (GF)

Miso Glazed Salmon Cobb, Local Artisan Greens  
Heirloom Tomato, Cucumber, Onion, Hard Boiled Egg  
Blue Cheese Crumbles, Pickled Avocado, and  
Smoked Bacon Lardons (GF)

Shaved Rare Roast Beef with Gruyere Cheese  
Horseradish Cream, Caramelized Onions, and  
Watercress Potato Leek Roll

Herb-Brined Roasted Turkey Breast with Sliced Brie  
Baby Arugula, Heirloom Tomato, and Cranberry Aioli on  
Multigrain Bread

Tomato and Spinach Wrap with Roasted Mushrooms  
Baby Arugula, Basil Pesto, Truffle and Garlic Fromage Blanc

Shaved Smoked Country Ham and 5-Year Cheddar  
Edisto Honey Dijon Mustard, and Onion Potato Roll

Vegetarian Bahn Mi with Portabella Mushrooms  
Pickled Vegetables, Cilantro, Jalapeño, and Baguette

Classic Olive Oil-Poached Tuna Salad with  
Dukes Mayonnaise, Crisp Lettuce, Heirloom Tomato  
Red Onion, Dill Pickles, Hard Boiled Egg, and  
Toasted Jewish Rye

BLT Chop Salad with Storey Farms Smoked Bacon  
Mixed Greens, Heirloom Tomatoes, Sweet Corn, Avocado  
Aged Cheddar (GF)

Assorted Lowcountry Kettle Chips (GF, DF)

Assorted House-Made Cookies

Whole Fruit (GF, DF)

The Cooper Bottled Water

## Optional Enhanced Side Dish Options

+\$10 PER GUEST

Cider and Honey Coleslaw (GF, DF)

Fingerling Potato Salad (GF, DF)

Seasonal Compressed Fruit Salad (GF, DF)

Roasted Broccoli and Asparagus Salad  
Lemon and Labneh (GF, DF)

ALL PRICES ARE SUBJECT TO 25% ADMINISTRATIVE FEE PLUS A 9% STATE AND LOCAL TAX AND ARE SUBJECT TO INCREASE.

ALL ENHANCEMENTS MUST BE ORDERED FOR THE GUARANTEED NUMBER OF GUESTS.

EACH SELECTION MUST EQUAL AT LEAST 75% OF GUEST COUNT.

## Seafood

\$14 PER PIECE

Sesame-Crusted Tuna with Togarashi, Asian Pear  
 Smoked Salmon Tartar, Pickled Ginger, Miso, Sake  
 Watermelon and Mint Gazpacho with Tarvin Shrimp (GF, DF)  
 Shrimp Tempura with Jalapeno Cucumber Tartar  
 Local Crab Beignet with Yuzu Kosho Remoulade  
 Grilled Lowcountry Oyster, Garlic, Lemon, Gruyere  
 Dressed Barrier Island Oyster, Horseradish, Tomato  
 Crispy Mussels, Roasted Walnut, Dill, Lemon

## Vegetarian

\$10 PER PIECE

Truffle Buratta, Thyme, Roasted Morel, Rye Toast  
 Raspberry with Milkhouse Thistle Camembert and Balsamic on Brioche  
 Carrot Tartare with Fennel Dill Yogurt Dressing, Toasted Rye (GF, DF)  
 The Goatery Chevre with Marcona Almonds Whipped Quince Jam (GF)  
 Roasted Vegetable Fritter, Cucumber Raita  
 Vegetable Summer Roll with Basil, Cilantro Sweet Peppers, Edamame, Silken Tofu (DF)  
 Seared Halloumi, Kumquat, Pistachio, Dates  
 Smoked Beet, Labneh, Pomegranate, Arugula, Lemon  
 Spanakopita, Roasted Garlic Aioli, Baby Spinach

## Meat and Poultry

\$12 PER PIECE

Wagyu Beef Carpaccio Shaved with Pecorino, White Truffle Mustard, Arugula  
 Beef Suya Skewers, Toasted Peanut Spice  
 Beef and Cumin Meatballs, Tomato Glaze, Feta, Capers  
 Duck Confit, Scallion Pancake, with Orange Hoisin Sauce (DF)  
 Crispy Pork Belly, Thai Bird Chili, Soy Glaze  
 Mini Chicken Lettuce Wraps with Basil, Cilantro, Mint (DF)  
 Chicken Tikka Tacos, Crispy Corn Shell, Cilantro  
 Chicken Yakitori Skewers, Ginger, Sesame, Soy (GF, DF)  
 Miniature Crispy Chicken Biscuit, Pimento Cheese Dill Pickles

## Luxury Canapé

\$16 PER PIECE

Kaluga Caviar, Mini Potato Roll, Chive Crème Fraiche  
 Mini Jumbo Lump Crab Cakes with Lemon Pommery Mustard (DF)  
 Dressed Crab with Lemon, Capers, Dill  
 Maine Lobster and Tzatziki (GF)  
 Crispy Maine Lobster, Brown Butter Bearnaise, Tarragon  
 Hudson Valley Foie Gras Mousse, Brioche, Vanilla, Sauternes  
 Deviled Quail Egg, Osetra Caviar (GF, DF)  
 Bay Scallop Ceviche with Mango, Ginger, Chili Oil, Lime, Mint (GF, DF)  
 Lowcountry Oyster Shooter, "Clamato" (GF, DF)  
 Herbed Black Truffle Arancini with Thyme  
 Roasted Lamb Loin with Pistachio Crust, Rosemary Dijon Mustard (GF, DF)

RECEPTION DISPLAYS HAVE A 25-GUEST MINIMUM.

## Sliced Fruit and Berries

\$26 PER GUEST

Sliced Compressed Melon, Pineapple, Mango

Stone Fruit, Kumquat, Kiwi, and Berries

Pomegranate Greek Yogurt Dipping Sauce (GF)

## Mezze

\$48 PER GUEST

Marinated Vegetables, and Olives, Dates

Mini Jars of Tabbouleh and Citrus and Olive Salad

Marinated Octopus and Fava Beans

Hummus, Lemon Tahini, Taramosalata

Lavash and Warm House-Made Pita (DF)

## Antipasto

\$52 PER GUEST

Buffalo Mozzarella, Marinated Heirloom Tomatoes  
Roasted Sweet Peppers

Castelvetrano Olives, Artichokes  
Prosciutto Wrapped Dates

Caper and Tarragon White Bean Dip

Black Olive and Ricotta Bruschetta

Rosemary Olive Focaccia, Grissini

## Dips

\$45 PER GUEST

Maryland Crab with Old Bay Crackers

Spinach and Artichoke Crispy Garlic Pita Toast

Skordalia, Roasted Garlic and Potato Spread, Lavash

Pimento Cheese and Fried Pickle Chips

## Culinary Garden

\$30 PER GUEST

### HEIRLOOM VEGETABLE CRUDITÉ

Celery, Rainbow Carrots, Zucchini, Crookneck Squash  
Buttermilk Dill Dressing, Carnival Cauliflower, Broccolini  
Asparagus, Labneh (GF)

## Miniature Salads

\$46 PER GUEST

SELECT TWO BASED ON THE SEASON

### SPRING AND SUMMER

Snap Pea, Mint and Heirloom Carrot Salad,  
Rye Crostini, Marinated Feta, Cardamon Dressing

Marinated Tomato and Avocado Salad with  
Fresh Heirloom Tomato, Avocado, Citrus Basil, Fleur de Sel  
Extra Virgin Olive Oil (GF, DF)

Mediterranean Watermelon Salad with  
Fresh Local Watermelon, Cucumber, Cured Black Olives  
The Goatery Chevre, Mint, and Chianti Vinaigrette (GF)

Lolla Rossa and Tango Lettuces with  
Honey-Marinated Peaches, Camembert, Marcona Almonds  
and Raspberry White Balsamic Vinaigrette (GF)

### FALL

Heirloom Tomato with Local Mixed Greens  
Parmigiano Reggiano, Capers, Chives, and Basil Vinaigrette  
(GF)

Yellow Beets, Radicchio, Saffron and  
Harissa Marinated Onions, and Dill (GF, DF)

Tuna Carpaccio, Togarashi Aioli, Cilantro, Crispy Rice  
Sesame and Scallion Vinaigrette

### WINTER

Smoked Beet Salad with Golden and Candy Striped Beets  
Roasted Pistachios, Goat Cheese, Black Truffle Vinaigrette  
(GF)

Butternut Squash, Petite Mustard Greens, Toasted Pecans  
Poached Pear, Maple and Miso Dressing

Heirloom Citrus and Arugula, Marinated Feta  
Marcona Almonds, Shaved Fennel, and Mint



RECEPTION DISPLAYS HAVE A 25-GUEST MINIMUM.

## Charcuterie and Cheese

### ARTISAN CHEESE FROM JOHNS ISLAND CHEESEMONGER

\$40 PER GUEST

Chef's Assortment of Soft, Firm, and Washed Rind Local and Globally Selected Cheeses

Served with Honey, Assorted Fruit, Dried Fruit, and Nuts  
Biscuit Crackers, House-Made Baguettes and  
Sourdough Breads

### CHARCUTERIE

\$48 PER GUEST

Chef's Assortment of Local Country Hams, Artisan Salumi  
Mushroom Pate, and Terrines, Served with Grilled Bread  
Berries, Local Honey, Assorted Mustards, Pickled Vegetables  
Flatbread, and Crostini

## Fondue, Raclette, and Baked Brie

\$43 PER GUEST

Baked Robiola with Local Preserves, Raclette on the Roaster  
Blend of Melted Cheese Fondue

Served with Assortment of Fruit, Vegetables  
Meats and Bread all Skewered for Dipping

## Chilled Seafood

\$34 PER GUEST

Carolina White Shrimp, Carolina and East Coast Oysters  
Dressed Maryland Crab with Lemon, Capers, and Dill  
Clammer Dave's Clams on the Half Shell  
Snow Crab Claws, and Mussels Escabeche (GF, DF)

Served with Lemon Wedges, Saltines, Cocktail Sauce  
Copper Vinegar Mignonette, and Louis Sauce

KING CRAB LEGS +\$20 PER GUEST

MAINE LOBSTER COCKTAIL +\$15 PER GUEST

## Sushi

\$90 PER GUEST

BASED ON SIX PIECES PER PERSON

Elaborate Display of Signature Rolls to include  
Spicy Tuna, Shrimp Tempura, Garden Roll  
Miniature Chirashi Bowls, Salmon and Yellowtail Sashimi  
(DF)

Served with Pickled Ginger, Wasabi, and Soy Sauce

## Dim Sum

\$60 PER GUEST

Crispy Pork Belly, Bao Buns, House-Made Orange Hoisin

Shrimp and Basil Summer Rolls

Chicken and Lemongrass Pot Stickers, Citrus Ponzu

Pork Shumai

Soy and Sesame Chicken and Beef Satay

Hot Mustard and Peanut Sauces

\$325 PER CHEF ATTENDANT PER STATION. STATIONS HAVE A 25-GUEST MINIMUM. STATION PRICING BASED ON MAXIMUM OF TWO HOURS AND PRICED PER PERSON.

## Carving Stations

### ROASTED BEEF TENDERLOIN

\$80 PER GUEST

Perigord Black Truffle Jus, Horseradish Cream  
Parker House Rolls

### PRIME BEEF STRIPLOIN

\$47 PER GUEST

Carrot Top Chimichurri, Dijon Mustard  
House-Made Soft Rolls

### BONE-IN PRIME RIBEYE

\$63 PER GUEST

Parker House Rolls, Fresh Grated Horseradish  
Tallow Butter, Au Poivre Jus

### TEXAS-STYLE BEEF BRISKET

\$55 PER GUEST

Prime Beef Brisket, Black Pepper Crust  
Spicy and Vinegar Based BBQ Sauces  
Pickled Red Onions, Slider Buns

### SMOKED STOREY FARMS CHICKEN AND ST. LOUIS PORK RIBS

\$70 PER GUEST

White BBQ Sauce, Dry Rub, Bourbon Barrel BBQ Sauce  
Jalapeño Cornbread, Coleslaw

### CEDAR PLANK PACIFIC SALMON

\$60 PER GUEST

Roasted Morel Mushroom and Fava Beans, Huckleberry Jus

### CIDER-GLAZED PORK TENDERLOIN

\$55 PER GUEST

Apple and Cheddar Potato Rolls  
Bourbon and Maple Mustard Sauce (GF, DF)

### HERB-ROASTED AIRLINE TURKEY BREAST

\$45 PER GUEST

Mini Ciabatta, Rum and Peach Chutney (DF)

## Specialty Carving Stations

### ROASTED BEEF WELLINGTON

\$125 PER GUEST

Prosciutto, Truffle Mushroom Duxelles, Foie Gras Bordelaise

### COAL-GRILLED PRIME TOMAHAWK

\$110 PER GUEST

Smoked Baby Root Vegetables, Tallow-Roasted Fingerling  
Potatoes, Carrot Top Chimichurri, Brown Butter Bearnaise

### ROASTED RACK OF LAMB

\$90 PER GUEST

Pistachio and Honey Crust, Tzatziki, Warm Flatbreads (GF)

### ROASTED MOULARD DUCK

\$95 PER GUEST

Ginger Plum Sauce, Scallion Pancakes

### GRILLED LOBSTER TAIL

\$100 PER GUEST

White Truffle and Parmesan Risotto, Drawn Butter  
Grilled Asparagus

\$325 PER CHEF ATTENDANT PER STATION. STATIONS HAVE A 25-GUEST MINIMUM. STATION PRICING BASED ON MAXIMUM OF TWO HOURS AND PRICED PER PERSON.

## Accompaniments

### SELECT TWO

\$30 PER GUEST

### SALADS

Greek Salad with Heirloom Tomato, Cucumber, Peppers  
Olives, Onion, Feta Cheese, Lemon Vinaigrette (GF)

Marinated Tomato and Avocado Salad with  
Fresh Heirloom Tomato, Pickled Avocado  
Citrus Basil, Fleur de Sel, and Extra Virgin Olive Oil  
(GF, DF)

Mediterranean Watermelon Salad with  
Fresh Local Watermelon, Cucumber, Cured Black Olives  
Marinated Feta Cheese, Rosemary, Mint, Chianti Vinaigrette  
(GF)

Lolla Rossa and Tango Lettuces with  
Honey-Marinated Peaches, Camembert  
Marcona Almond, Raspberry White Balsamic Vinaigrette (GF)

Seasonal Beet Salad with Golden and Candy Striped Beets  
Candied Walnuts, Roasted Pistachios, Goat Cheese  
Black Truffle Vinaigrette

Caesar with Baby Gem and Romaine, Garlic Croutons  
Shaved Parmesan, White Anchovies  
Lemon Anchovy Caesar Dressing (GF)

## HOT SIDES

Pommery Mustard Potato Puree (GF)

Roasted Garlic and Herb Potato Puree

Truffle and Parmesan Potato Gratin

Saffron Basmati Rice with Sultanas and Almonds (GF)

Black Truffle and Fromage Blanc Mashed Potato

Baked Tillamook Cheddar Macaroni and Cheese

Roasted Broccolini, Aleppo Vinaigrette (GF, DF)

Grilled Jumbo Asparagus, Lemon and Parmesan Cheese (GF)

\$325 PER CHEF ATTENDANT PER STATION. STATIONS HAVE A 25-GUEST MINIMUM. STATION PRICING BASED ON MAXIMUM OF TWO HOURS AND PRICED PER PERSON.

## Action Stations

### KOREAN BULGOGI AND POKE (DF)

\$56 PER GUEST

BULGOGI: Wagyu Short Rib, Pork Belly or Chicken  
POKE: Spicy Tuna, Salmon Sashimi or Rock Shrimp

Rice Vinegar Pickled Cucumbers, Kimchi  
Pickled Daikon Radish, Scallions

Avocado, Togarashi, Wakame, Sesame Seeds, Tobiko, Cilantro

Crispy Wontons, Jasmine Rice, Mixed Greens  
Yuzu Ginger Vinaigrette, Korean Style Pepper Sauce  
Poke Sauce

### CHESAPEAKE LUMP CRAB CAKES

\$52 PER GUEST

Jumbo Lump Crab Meat, Meyer Lemon, Old Bay (DF)

Miso and Roasted Corn and Jicama Slaw  
Red Curry Cilantro Aioli (GF)

### RISOTTO

\$42 PER GUEST

White Truffle and Lobster Risotto, Chives

Roasted Mushrooms and Asparagus, English Peas  
Crispy Shallots

Maryland Crab Meat and Lemon Zest  
Crème Fraiche, Parmigiano Reggiano

### WOK

\$52 PER GUEST

Jasmine Rice, Pad Thai Noodles, Marinated Chicken  
Carolina Shrimp, Wagyu Beef Strips, Tofu, Crispy Egg

Napa Cabbage, Peppers, Green Beans, Snow Peas  
Bean Sprouts, Baby Bok Choy, Carrots Garlic, Ginger  
Dried Mushroom, Scallion

Soy Sauce, Hoisin Sauce, Chili Sauce

### MAC AND CHEESE

\$26 PER GUEST

Cavatappi Pasta with Tillamook Cheddar Cheese Sauce

Smoked Bacon, Grilled Carolina Shrimp  
Grilled Chicken, Roasted Wild Mushrooms  
Caramelized Onions, Scallions, Roasted Sweet Peppers

## TACOS

\$60 PER GUEST

Pork Al Pastor, Chicken Tinga, Beef Birria  
Chorizo and Potato

Salsa Verde, Salsa Roja, Salsa Cruda

Selection of House-Made Hot Sauces, Pico de Gallo  
Wedges of Lime

Guacamole, Crema, Shredded Cabbage, Queso Fresco  
Cilantro, Diced Pineapple

Corn and Flour Tortillas

## PASTA

\$53 PER GUEST

Raditori, Saffron Casarecce, Creste de Gallo

Sweet and Spicy House-Made Fennel Sausage  
Lamb and Mint Ragout, Tarvin Shrimp, Bay Scallops

Garlic, Crushed Red Pepper, Extra Virgin Olive Oil  
Roasted Tomatoes

Swiss Chard, Morel and Maitake Mushrooms  
Crispy Prosciutto, English Peas

Fresh Basil, Oregano, Rosemary, Parmigiano Reggiano  
Pecorino Romano, Caciocavallo

Parmesan Cream, San Marzano Pomodoro, Puttanesca  
Basil and Pistachio Pesto

Individual Panzanella Salads, House-Made Focaccia

## CAROLINA SHRIMP AND GRITS

\$58 PER GUEST

Carolina White Shrimp Marinated in Blackening Spice  
Marsh Hen Mill Stone Ground Grits

House-Made N'duja, Bell Peppers  
Aged Cheddar Cheese, Scallions, Crispy Onions

## OYSTER ROAST (GF, DF)

\$70 PER GUEST

Carolina and East Coast Oysters, Cooper Vinegar Mignonette  
Roasted over Sea Island Forge Grill

Cocktail Sauce, Assorted Hot Sauces  
Buttered Saltines, Lemon

ALL PRICES ARE SUBJECT TO 25% ADMINISTRATIVE FEE PLUS A 9% STATE AND LOCAL TAX AND ARE SUBJECT TO INCREASE.

ALL ENHANCEMENTS MUST BE ORDERED FOR THE GUARANTEED NUMBER OF GUESTS.

INCLUDES FRESHLY BAKED BREADS AND BUTTER, ONE CHOICE OF FIRST COURSE, ONE CHOICE OF ENTRÉE, ONE CHOICE OF DESSERT, COUNTER CULTURE COFFEE AND SELECTION OF HERBAL TEAS. ADD A FOURTH COURSE FOR \$25 PER PERSON.

**FOR PRESELECTED MENU ITEMS:**  
(MADE 10 DAYS IN ADVANCE OF EVENT)

Prices are based on the most expensive entrée. An additional \$40 per person, per course, per selection, will be assessed for all selections provided in addition to the initial first course, entrée and dessert option and accompaniments must be the same for all preselected entrees. Maximum 3 choices per course.

**FOR TABLESIDE ORDERING:**

Price will be \$275 for a choice of 2 entrées or \$325 for a choice of 3 entrees. An additional \$35 per person, per selection will be assessed for all selections provided in addition to the first course and dessert options. Maximum 3 choices per course.

## First Course

### SPRING AND SUMMER

Snap Pea, Mint and Heirloom Carrot Salad  
Rye Crostini, Marinated Feta, Cardamon Dressing

Marinated Tomato and Avocado Salad with  
Fresh Heirloom Tomato, Charred Avocado, Citrus Basil  
Fleur de Sel, Extra Virgin Olive Oil (GF, DF)

Mediterranean Watermelon Salad, with  
Fresh Local Watermelon, Cucumber, Cured Black Olives  
The Goatery Chevre, Mint, Chianti Vinaigrette (GF)

Lolla Rossa and Tango Lettuces with Honey-Marinated  
Peaches, Camembert, Marcona Almonds  
Raspberry White Balsamic Vinaigrette (GF)

Sweet Corn Bisque with Black Truffle, Roasted Corn  
Chesapeake Bay Crab Salad, Chives (GF)

Heirloom Tomato Gazpacho with Feta Cheese,  
Tarvin Shrimp, Sweet Pepper, Mint and Basil (GF)

White Gazpacho, Marcona Almonds, Sherry Vinegar  
Green Grapes, Mint

### FALL

Heirloom Tomato Carpaccio with Local Mixed Greens  
Parmigiano Reggiano, Capers, Chives, Basil Vinaigrette (GF)

Yellow Beets, Radicchio, Saffron and Harissa Marinated  
Onions, Dill (GF, DF)

Chicken Soup "Avgolemono", Tuscan Kale, Orzo, Celery  
Lemon, Dill

Yellow Tomato and Basil Soup with Grilled Focaccia  
Fried Basil

Cauliflower Velouté with Charred Cauliflower, Harissa  
Marcona Almonds (GF)

Tuna Carpaccio, Cilantro, Crispy Rice, Togarashi Aioli  
Sesame and Scallion Vinaigrette

### WINTER

Smoked Beet Salad with Golden and Candy Striped Beets  
Roasted Pistachios, The Goatery Goat Cheese  
Black Truffle Vinaigrette (GF)

Butternut Squash, Petite Mustard Greens, Toasted Pecans  
Poached Pear, Maple and Miso Dressing

Wagyu Beef Carpaccio, Black Truffle Aioli, Baby Arugula  
Crispy Shallot, Garlic

Creamy Lobster Bisque with Lobster Knuckles and Chive Oil

Acorn Squash Bisque with Cinnamon Spiced Apples  
Roasted Pepitas, Pumpkin Seed Oil



INCLUDES FRESHLY BAKED BREADS AND BUTTER, ONE CHOICE OF FIRST COURSE, ONE CHOICE OF ENTRÉE, ONE CHOICE OF DESSERT, COUNTER CULTURE COFFEE AND SELECTION OF HERBAL TEAS. ADD A FOURTH COURSE FOR \$25 PER PERSON.

## Main Course

Roasted Prime New York Striploin  
Parsnip Potato Puree, Royal Trumpet Mushrooms  
Roasted Garlic and Red Wine Jus (GF)

\$190 PER GUEST

Grilled Filet Mignon, Aligot Potato Puree  
Roasted Heirloom Carrots, Tallow Butter Au Poivre (GF)

\$190 PER GUEST

Slow-Braised Beef Short Rib, Spiced Sweet Potato Puree  
Cider Glazed Brussels Sprouts,  
Whole Grain Mustard Pan Jus (GF)

\$178 PER GUEST

Roasted Bone-In Prime Filet Mignon, Black Truffle Bordelaise  
Chive and Crème Fraîche Potato Puree, Haricot Vert Sachet

\$195 PER GUEST

Herb Crusted Rack of Lamb, Rosemary and Pistachio Potato  
Puree, Grilled Broccolini, and Herb de Provence Jus (GF)

\$200 PER GUEST

Herb Roasted Frenched Airline Chicken  
Parmesan Gnocchi Romano, Roasted Cauliflower  
and Tomato and Rosemary Jus (GF)

\$165 PER GUEST

Pan Seared Atlantic Salmon, Potato and Celery Root Puree  
Roasted Fennel and Snap Peas, Lemon, Mint, and  
Dill Butter Sauce (GF)

\$162 PER GUEST

Miso Roasted Halibut, Coconut Scented Jasmine Rice  
Crispy Mushrooms, Baby Bok Choy  
Ginger Miso Coconut Sauce (GF, DF)

\$172 PER GUEST

Herb Roasted Grouper, Farro Verde  
Fennel and Olive Relish, Dill and Oregano Butter

\$178 PER GUEST

Pan Seared Chilean Sea Bass, Grilled Asparagus  
Parsnip Puree, Kaluga Caviar Lemon Butter (GF)

\$195 PER GUEST

Truffle Roasted Sea Scallops, Foraged Mushroom Risotto  
Maitake and Morel Mushrooms, Pea Tendrils (GF)

\$180 PER GUEST

Butter Poached Maine Lobster, Saffron, Mussel  
Spanish Chorizo Risotto, Vermouth and Shallot Butter  
Sugar Snap Peas

\$205 PER GUEST

Chesapeake Jumbo Lump Crab Cakes with Grilled Broccolini  
Red Curry and Coconut Butter, Mint, Basil, and  
Fennel Citrus Salad

\$182 PER GUEST

## Duet Entrée

\$265 PER GUEST

Select choice of First Course, any two protein combinations from the Main Course options, and choice of Dessert. Starch and vegetable options will be based on the non-seafood choice unless otherwise requested. Sauce will be consistent with the original printed protein.

## Vegan and Vegetarian Entrées

\$150 PER GUEST

Mushroom Ravioli with Roasted Maitake Mushroom, English Peas, and Black Truffle Cream, with Parmigiano Reggiano

Harissa Roasted Cauliflower Steak, White Bean  
Tuscan Kale, Lemon Stew

Grilled Eggplant Filet, Kalamata and Tomato Jam, Capers  
Dill, Parmesan Gnocchi Romano

## DESSERT

ALL PRICES ARE SUBJECT TO 25% ADMINISTRATIVE FEE PLUS A 9% STATE AND LOCAL TAX AND ARE SUBJECT TO INCREASE.

ALL ENHANCEMENTS MUST BE ORDERED FOR THE GUARANTEED NUMBER OF GUESTS.

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS UNDER 25. SERVED WITH FRESHLY BAKED BREADS AND BUTTER, COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS.

## Steakhouse

\$225 PER GUEST

### SEAFOOD DISPLAY

Carolina and East Coast Oysters and Tarvin Shrimp  
Cocktail Mignonette, Cocktail Sauce, Lemons, Saltines  
House-Made Hot Sauce (GF, DF)

### SOUP

Maine Lobster Bisque, Aged Sherry, Crème Fraîche  
Brunoise Tomato

### STARTER

Miniature Beef Tartar, Cured Egg Yolk, Capers  
Shallot, Mustard

### SALADS

Individual Caesar Salads, Roasted Garlic Croutons  
Shaved Parmesan Cheese, White Anchovies  
Lemon Anchovy Dressing

Steakhouse Wedge Salad, Point Reyes Blue Cheese  
Heirloom Tomatoes, Chives, Brioche Croutons  
Storey Farms Smoked Bacon, Clemson Blue Cheese Dressing

### ENTRÉES

Sliced Prime New York Striploin, Sauce Au Poivre  
(GF, DF)

Seared King Salmon with Whole Grain Mustard and  
Honey Glaze (GF, DF)

Roasted Filet Mignon and Crab Cake  
Sauce Bearnaise (GF, DF)

### SIDE DISHES

Black Truffle Risotto, Shaved Parmesan Cheese (GF)

Rosemary Potato Puree, Crème Fraîche (GF)

Grilled Baby Carrots, Whipped Edisto Honey Butter (GF)

Madeira-Glazed Mushrooms with Roasted Garlic and Thyme  
(GF, DF)

### DESSERT

## Southwestern

\$182 PER GUEST

### DISPLAY

Mango and Habanero Salsa with Crispy Tortilla Chips

### SOUP

Tortilla Soup with Black Eyed Peas and  
Poblano Spiced Chicken (GF, DF)

### STARTER

Stuffed Poblano Peppers, Chorizo, Quesilla (GF)

### SALADS

Black Bean and Avocado Salad with  
Marinated Heirloom Tomato and Lime, Tortilla Strips  
Queso Fresco, Charred Corn, Cilantro, Tomatillio and  
Serrano Dressing

Local Greens, Mango, Sweet and Poblano Peppers, Cotija  
Crispy Corn Nuts, Tequila and Lime Vinaigrette (GF)

### ENTRÉES

Blackened Mahi Mahi with Pineapple Salsa (GF)

Habanero and Lime Roasted Chicken Thighs (GF, DF)

Agave, Ancho, and Cumin-Glazed Wagyu (GF, DF)

Flour and Corn Tortillas, Lime Wedges, Picked Cilantro  
Queso Fresco, Mango Habanero Salsa

### SIDE DISHES

Roasted Sweet Potato with Canela and Rum (GF, DF)

Jalapeño and Agave-Glazed Broccolini (GF, DF)

Spanish Rice with Tomato, Bell Peppers, Cilantro

### DESSERT

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS BELOW 25. SERVED WITH FRESHLY BAKED BREADS AND BUTTER, COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS.

## Osteria

\$195 PER GUEST

### DISPLAY

Italian Cheese and Salumi

### SOUP

Pasta Fagioli, Cannellini Beans, Gnocci Sardi  
Roasted Garlic, Basil, Parmigiano Reggiano (GF, DF)

### STARTER

Crispy Calamri and Octopus, Banana Peppers  
Lemon and Tarter Sauce

### SALADS

Panzanella Salad with Torn Rustic Italian Bread, Heirloom  
Tomato Wedges, Crumbled Goat Cheese, Sliced Red Onions  
Fresh Basil, Extra Virgin Olive Oil,  
Balsamic Vinegar Reduction

Field Green Salad with Artichoke Hearts, Castelvetro  
Olives, Tomatoes, Cucumbers, Banana Peppers  
Chianti-Oregano Vinaigrette (GF, DF)

### ENTRÉES

Rosemary Brined Chicken Breasts with Balsamic and  
Charred Lemons (GF, DF)

Clammer Daves Vongole, White Wine Lemon Butter  
Crushed Red Pepper, Bucatini

Eggplant Parmesan with Pomodoro, Buratta  
Parmesan Cheese, Basil (GF)

### SIDE DISHES

Sautéed Cannellini Bean with Bell Peppers  
Pearl Onions, Pancetta (GF, DF)

Grilled Asparagus with Lemon and Parmesan (GF)

Fontina and Roasted Garlic Gnocchi with Mushrooms

### DESSERT

## Sullivan's Cookout

\$185 PER GUEST

### DISPLAY

Dressed Coastal Cups Oysters, Pepper Jelly Mignonette

### SOUP

Brunswick Stew, Braised Chicken, Smoked Pork  
Lima Beans, Corn (GF)

### STARTER

Corn, Crab and Sweet Pepper Hushpuppies  
Smoked Pepper Aioli

### SALADS

Black Eyed Peas with Fennel, Cilantro and  
Chipotle Orange Vinaigrette (GF, DF)

Organic Local Greens with Local Farmers Cheese  
South Carolina Peaches, Brown Butter Toasted Pecans  
Peach and Basil Vinaigrette (GF)

### ENTRÉES

Crispy Snapper, Lemon Dill Tarter Sauce

Carolina Shrimp and Marsh Hen Mill Grits, Piperade  
House-Made Pork Sausage

Red Wine and Herb Grilled Wagyu Sirloin,  
House-Made Steak Sauce, Chimichurri (GF, DF)

### SIDE DISHES

Roasted Fingerling Potato with Salsa Verde  
Parmesan Cheese (GF)

Heirloom Tomato Pie, Cheddar Cheese Cracker Crust  
Oregano (GF, DF)

Braised Sea Island Red Peas, Smoked Storey Farms Bacon  
Collard Greens (GF, DF)

### DESSERT

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS BELOW 25. SERVED WITH FRESHLY BAKED BREADS AND BUTTER, COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS.

## Carolina Coast

\$205 PER GUEST

### DISPLAY

Barrier Island Oyster Rockefeller, Garlic, Collards, Gruyere  
Parmesan, and Lemon

### SOUP

She Crab Soup, Crab Roe, Sherry

### STARTER

Chesapeake Bay Crab Cakes, Meyer Lemon Aioli

### SALADS

Artisan Greens, Heirloom Apples, Toasted Pecans  
Clemson Blue Cheese, Peach Cider and Ginger Vinaigrette  
(GF)

Summer Melon, Pickled Onions, Marinated Feta Cheese  
Chopped Mint, Citrus Vinaigrette (GF)

### ENTRÉES

Lowcountry Boil, Chesapeake Blue Crabs, Fingerling Potatoes  
Okra, Littleneck Clams, Mussels, Carolina White Shrimp  
(GF, DF)

Blackened Swordfish, Crawfish Étouffée (GF, DF)

Smoked Pork Shoulder, Cherry Cheerwine Glaze (GF, DF)

### SIDE DISHES

Creamed Corn, Fresh Garden Herbs, Garlic and Amish Butter  
(GF)

Cast Iron Pimento Macaroni and Cheese

Roasted Garlic and Tomato Rice Pilaf (GF, DF)

Grilled Root Vegetables, Herb Butter (GF)

Apple Cider Vinegar Coleslaw (GF, DF)

### DESSERT

## Mezze

\$188 PER GUEST

### DISPLAY

Hummus, Tabbouleh, Baba Ghannouj, Grilled Pita  
Vegetable Sticks (DF)

House-Made Labneh, Meyer Lemon Oil, Pine Nuts  
Cured Olives, Pita

### SOUP

Greek Lemon, Braised Chicken, Orzo, White Beans

### STARTER

Zaatar and Sumac Flatbread, Halloumi, Egg

### SALADS

Lentil Salad, Tahini Dressing, Toasted Cumin, Marinated  
Cauliflower, Feta Cheese, Roasted Tomato, Pickled Onion  
(GF)

Roasted Beets, Pomegranate Seeds, Dressing (GF) Pistachios  
Orange, Local Chicory (GF, DF)

### ENTRÉES

Falafel with Turmeric Pickles and Tahini

Lamb Kofta with Smoked Tzatziki, Mint, Oregano  
Charred Cucumber (GF)

Sumac Chicken Kebabs with Garlic, Grilled Tomatoes  
Red Onion, Yogurt Sauce (GF)

### SIDE DISHES

Persian Rice Pilaf, Baby Spinach, Melted Leeks, Dill  
(GF, DF)

Smoked Mushrooms, Dates, Toasted Walnuts, Cumin, Labneh  
(GF)

Roasted Cauliflower with Preserved Lemon, Capers  
Pine Nuts, Golden Raisins, Tahini (GF)

### DESSERT

BUFFETS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS BELOW 25. SERVED WITH FRESHLY BAKED BREADS AND BUTTER, COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS.

## Southern Smokehouse

\$187 PER GUEST

### DISPLAY

Pimento Cheese, Buttered Saltines, Pickled Vegetables  
Pork Rinds

### SOUP

Smoked Brisket Chili, Cranberry Beans, Cilantro  
Lime Crema (GF)

### STARTER

Buttermilk Hushpuppies, Chow Chow

### SALADS

Peach and Tomato Salad, Opal Basil, Avocado, Moonshine  
Vinaigrette (GF)

Coleslaw with Red and Green Cabbage, Red Onion  
Horseradish (GF, DF)

Vinegar-Based Potato Salad, Scallions, Red Wine Vinaigrette  
Whole Grain Mustard

### ENTRÉES

Smoked Turkey Breast, Yellow Mustard BBQ (GF, DF)

BBQ Grilled Chicken Quarters, Caribbean Jerk Sauce  
(GF, DF)

Dry Rubbed Smoked St. Louis Style Ribs (GF, DF)

### SIDE DISHES

Country Style Mac & Cheese

Grilled Local Corn on the Cob with Parmesan Cheese  
Garden Chives, Roasted Thyme and Garlic Butter (GF)

Braised Collard Greens and Country Ham (GF)

Hoppin' John with Black Eyed Peas, Basmati Rice

Homemade Cornbread served with Honey Butter

### DESSERT



FAMILY-STYLE DINNERS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS BELOW 25. SERVED FAMILY-STYLE, THESE BESPOKE DINING EXPERIENCES ARE INSPIRED BY SCENES AROUND THE HOTEL. ALL FAMILY-STYLE DINNERS INCLUDE BREAD AND BUTTER PRESENTATION, COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS.

## Live Oak

\$170 PER GUEST

### STARTERS AND SALADS

Crispy Carolina Shrimp, Pickled Vegetable Chow Chow  
Fried Green Tomatoes, Pimento Cheese, Cocktail Sauce  
(GF, DF)

Artisan Greens, Heirloom Apples, Toasted Pecans  
Clemson Blue Cheese, Peach Cider and Ginger Vinaigrette  
(GF)

Garden Herbs with Cucumbers, Local Tomatoes  
Red Onion, Honey and Red Wine Vinaigrette (GF, DF)

### ENTRÉES

Smoked Turkey Breast, Yellow Mustard BBQ (GF, DF)

Peppercorn Crusted Beef Brisket, Spicy Vinegar Sauce  
(GF, DF)

Dry Rubbed Smoked St. Louis Style Ribs (GF, DF)

### SIDES

Braised Collard Greens and Country Ham (GF)

Hoppin' John with Black Eyed Peas, Ham Broth  
Basmati Rice

### DESSERT

## Italian Coastline

\$180 PER GUEST

### STARTERS AND SALADS

Bruschetta, Roma Tomato, Oregano, Anchovy, Sumac  
Heirloom Tomato and Basil

Sugar Snap Pea, Radish, Preserved Lemon, Mint  
(GF, DF)

Tiny Tomatoes, Whipped Buratta, 25-Year Balsamic, Sea Salt  
Olive Tapenade, Cucumbers, Basil (GF)

Radicchio and Fennel with Toasted Walnuts, Dill  
Mint Sultana Vinaigrette (GF, DF)

### ENTRÉES

Honey Braised Lamb Shank with Tzatziki, Mint  
Oregano and Charred Cucumber (GF)

Sumac Chicken Kebabs with Garlic, Grilled Tomatoes  
Red Onion, Yogurt Sauce (GF)

Grilled Swordfish, Lemon Caper, Butter, Dill, Mint

### SIDES

Smoked Mushrooms, Dates, Toasted Walnuts  
Cumin, and Labneh (GF)

Roasted Cauliflower with Preserved Lemon  
Capers, Pine Nuts, Golden Raisins, Tahini (GF)

### DESSERT

FAMILY-STYLE DINNERS HAVE A 25-GUEST MINIMUM. AN ADDITIONAL 15% WILL BE ADDED FOR GROUPS BELOW 25. SERVED FAMILY-STYLE, THESE BESPOKE DINING EXPERIENCES ARE INSPIRED BY SCENES AROUND THE HOTEL. ALL FAMILY-STYLE DINNERS INCLUDE BREAD AND BUTTER PRESENTATION, COUNTER CULTURE COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS.

## Yacht Chaser

\$225 PER GUEST

### STARTERS AND SALADS

Chilled Shellfish Platter, Carolina Oysters, Tarvin Shrimp  
Dave's Littleneck Clams

Moonshine Mignonette, Cocktail, Buttered Saltines  
Fresno Garlic Sauce

Bluefin Tuna Crudo, Sesame, Togarashi, Scallion

Baby Iceberg Wedge Salad, Smokey Blue Cheese,  
Bacon Lardons, Heirloom Tomatoes, Cucumbers, Chervil  
(GF)

Caesar Salad, Roasted Garlic Croutons, Shaved Parmesan  
White Anchovies, Lemon Anchovy Dressing

### ENTRÉES

Pan Seared Grouper, Corn and Truffle Relish (GF)

Spanish Paella with Saffron Sofrito, Chorizo  
Braised Octopus, Storey Farms Chicken, Mussels

Roasted New York Strip, Thyme and Garlic Red Wine Jus  
(GF, DF)

### SIDES

Fava Beans with Meyer Lemon, Mint, and Shallot (GF)

Thyme and Garlic Roasted Mushrooms (GF, DF)

### DESSERT

## The Landing

\$175 PER GUEST

### STARTERS AND SALADS

Barrier Island Oyster Rockefeller, Garlic, Collards  
Cheese and Lemon

Chesapeake Bay Crab Cakes, Meyer Lemon Aioli  
Pickled Fresno Chilis

House Salad with Baby Gem, Compressed Stone Fruit  
Pistachios, Basil, and Tarragon Vinaigrette  
(GF, DF)

Preserved Strawberry with Asian Pear, Local Greens  
Whipped Burrata, Mint and Strawberry Honey Vinaigrette  
(GF)

### ENTRÉES

Oven Roasted Snapper with Creole Shrimp Étouffée (GF)

Crispy Buttermilk Dipped 8-Piece Chicken, Fry Spice  
Hot Sauce (GF, DF)

Grilled Wagyu Sirloin with Chimichurri (GF, DF)

### SIDES

Cajun Rice with Sweet Peppers, Okra, Creole Spice (GF)

Heirloom Tomato Pie, Cheddar Cheese, Cracker Crust  
Oregano

### DESSERT

ALL STATIONS ARE PRICED FOR 90-MINUTES OF SERVICE. IN THE EVENT YOU WISH TO INCREASE THE LENGTH OF SERVICE TIME, PLEASE CONTACT YOUR CATERING REPRESENTATIVE FOR PRICING INFORMATION.

## Slider Station

\$55 PER GUEST

Tray Passed Tallow Fries and Onion Rings

### SELECT THREE

Grilled Portobello Mushroom with Balsamic and Goat Cheese (GF)

Mini Crab Cake with Bibb Lettuce, Fresno Aioli

Smashburger with Applewood Smoked Bacon, Pickles Cheddar, Dijonnaise (GF)

Nashville Hot Chicken with Coleslaw (DF)

## Build-Your-Own Nacho Station

\$40 PER GUEST

Smoked Pork Shoulder, Cumin Spiced Beef Chicken Tinga

Cheese Sauce, Choriqueso, Corn Chips Pico de Gallo, Crema, Guacamole

Shredded Cheddar Cheese, Pickled Jalapeño Corn, Beans, Cilantro, Lime

## Pizza Station

\$55 PER GUEST

### SELECT THREE

#### QUATTRO FORMAGGIO

Parmesan, Blue, Strachiatella, Mozzarella

#### PARMA

Fontina, Rosemary Scented Ham, Arugula

#### TRUFFLE

Bechamel, Black Truffle, Fromage Blanc Roasted Maitake Mushroom

#### LOMBARDA

House-Made Fennel Sausage, Aged Gouda, Broccolini

#### MARGHERITA

San Marzano Tomato, Bufalo Mozzarella, Basil

## Chicken Tender Station

\$45 PER GUEST

Hand-Breaded Chicken Tenders, Tallow French Fries Served with Honey

Mustard, Buffalo Sauce

## Grilled Cheese Station

\$35 PER GUEST

Rocket's Robiola Grilled Cheese with Aged Balsamic and Carolina Peaches

Classic American Cheese with Storey Farms Bacon and Heirloom Tomato

The Goatery Truffle Chevre, Fig Jam, Arugula

Served with Hand-Passed Tallow Fries and Tomato Basil Soup

THESE MENUS HAVE BEEN PREPARED ONLY FOR USE ON OUR FLEET. THEY ARE DESIGNED TO SERVE 4-10 PEOPLE BASED ON SIZE AND AVAILABLE SPACE.

## The Battery

\$38 PER GUEST

Individual House-Made Almond Granola with  
Dried Fruits and Coconut Flakes (DF)

Individual Jars of Local Yogurt with Fresh Berries (GF)

Selection of Fresh Seasonal Fruit (GF, DF)

Hard Boiled Storey Farms Eggs with Chives (GF, DF)

Assortment of Individual Cold Cereals accompanied by  
Whole, Skim, 2%, Soy, Almond Milks

Toast Station with Sliced Artisan Pullman Loaves  
English Muffins and Bagels (DF)

Bakery Selection of Fresh Baked Muffins and  
Buttery Croissants served with Creamy Butter and  
House Preserves

## River Run

\$68 PER GUEST

### PARFAIT

Hemp and Flax Seeds, Berries, Edisto Blueberry Honey  
Lowcountry Cream Vanilla Greek Yogurt  
House-Made Granola

### HOUSE-MADE SMOOTHIES (GF)

Kale, Pineapple and Papaya, South Carolina Peach and Basil  
and Chocolate Banana Flax

### FRESH PRESSED JUICES (GF, DF)

Blueberry, Watermelon, Lime, Basil, Beet, Ginger, Celery  
Orange

### AVOCADO TOAST ON MULTIGRAIN BREAD

### AÇAÍ BOWL

Fresh Berries, Toasted Coconut, Hemp Seeds (GF, DF)

### SELECTION OF LOCAL KOMBUCHA (GF)

## Whole Grains for Breakfast

\$28 PER GUEST

Warm Anson Mills Steel-Cut Oatmeal

Overnight "Oats" with Chia, Hemp, and Flax Seeds

Horchata Rice Porridge with Almond Milk, Royal Cinnamon

Golden Raisins, Toasted Almonds, Brown Sugar, Blueberries,  
Dried Tart Cherries

Edisto Blueberry Honey and Assorted Milks

## Lox Display

\$32 PER GUEST

Hardwood Smoked Salmon, Capers, Hard Boiled Farm Eggs  
Chives, Red Onion, Heirloom Tomatoes  
Assorted House-Made Bagels and Dill and Mint Cream Cheese

ADD KALUGA CAVIAR: \$100 PER OUNCE

THESE MENUS HAVE BEEN PREPARED ONLY FOR USE ON OUR FLEET. THEY ARE DESIGNED TO SERVE 4-10 PEOPLE BASED ON SIZE AND AVAILABLE SPACE.

## Cumberland Deli

\$82 PER GUEST

Build Your Own House Salad with Farmhouse Greens  
Heirloom Cherry Tomatoes, Kirby Cucumbers  
Heirloom Carrots, Braised Chickpeas  
Hearts of Palm, Pickled Red Onions

Tarragon Champagne Vinaigrette and  
Creamy Buttermilk Dressing (GF)

Cabbage and Collard Coleslaw with Red and Green Cabbage  
Red Onion (GF, DF)

Country Potato Salad with Fingerling Potatoes, Chives  
Crispy Bacon, Cheddar Cheese, Celery, Whole Grain Mustard  
(GF)

Rustic Display of Smoked Turkey Breast  
Herb-Marinated Chicken Breast, Black Forest Ham  
London Broil Rare Roast Beef  
Balsamic Braised Portobello Mushroom (GF, DF)

Accompanied with Sliced Sharp Cheddar, Gruyere  
Aged Provolone Cheeses, Sweet Gem Lettuce  
Beefsteak Tomatoes, Red Onions  
House-Made Dill Pickles, Assorted Mediterranean Olives

Assorted Bags of Lowcountry Kettle Potato Chips

Individual Fruit Salads

Traditional Condiments of Dijon Mustard  
Dukes Mayonnaise, Horseradish Cream

Artisan Ciabatta, Focaccia  
Thick-Cut Whole Grain Breads

Dessert

## Ravenel Cookout

\$90 PER GUEST

House Salad with Farmhouse Greens, Heirloom Tomatoes  
Cucumbers, Pickled Red Onions, Balsamic Vinaigrette  
Buttermilk Dill Dressing (GF)

Cabbage and Collard Coleslaw with Red and Green Cabbage  
Red Onion (GF, DF)

Legare Farm Tomato, Fresh Mozzarella, Pistachio Pesto (GF)

PASSED

Grilled 6oz Smashburgers, Storey Farms Chicken Sandwiches  
Brasstown Beef Hotdogs (GF, DF)

Relish Platter of Sweet Gem Lettuce, Heirloom Tomato  
Shaved Red and White Onion, House-Made Dill Pickles  
(GF, DF)

Accompanied with sliced Sharp Cheddar, Gruyere  
Aged Provolone Cheeses, Lettuce, Pickled Jalapeño

Ketchup, Mayonnaise, Mustard (GF)

Assorted Bags of Lowcountry Kettle Potato Chips

Dessert

## A La Carte Savory Break Items

Power Bars and Granola Bars  
\$7 EACH

Individual Jars of Assorted Nuts  
\$12 EACH

Mini Candy Bars  
\$10 EACH

Individual Bags of Lowcountry Kettle Potato Chips  
\$6 EACH

Individual Cheese and Charcuterie Boards  
\$20 EACH

Individual Crudites with Buttermilk Dill Dressing  
\$15 EACH

THESE MENUS HAVE BEEN PREPARED ONLY FOR USE ON OUR FLEET. THEY ARE DESIGNED TO SERVE 4-10 PEOPLE BASED ON SIZE AND AVAILABLE SPACE.

## Seafood

\$14 PER PIECE

Sesame-Crusted Tuna with Togarashi, Poached Asian Pear

Smoked Salmon Tartar, Pickled Ginger, Miso, Sake

Watermelon and Mint Gazpacho with Tarvin Shrimp  
(GF, DF)

Dressed Barrier Island Oyster, Horseradish, and Tomato

## Vegetarian

\$10 PER PIECE

Truffle Buratta, Thyme, Roasted Morel, Rye Toast

Raspberry, Milkhouse Thistle Camembert, Balsamic, Brioche

Carrot Tartare with Fennel Dill Yogurt Dressing, Toasted Rye  
(GF, DF)

The Goatery Chevre with Marcona Almonds  
Whipped Quince Jam (GF)

Vegetable Summer Roll with Basil, Cilantro, Sweet Peppers  
Edamame, Silken Tofu (DF)

## Meat & Poultry

\$12 PER PIECE

Wagyu Beef Carpaccio Shaved with Pecorino, White Truffle  
Mustard, Arugula

Beef Suja Skewers, Toasted Peanut Spice

Duck Confit, Scallion Pancake with Orange Hoisin Sauce  
(DF)

Mini Chicken Lettuce Wraps with Basil, Cilantro, Mint (DF)

Chicken Yakitori Skewers, Ginger, Sesame, Soy  
(GF, DF)

Miniature Crispy Chicken Biscuit, Pimento Cheese  
Dill Pickles

## Luxury Canapé

\$16 PER PIECE

Kaluga Caviar, Mini Potato Roll, Chive Crème Fraiche

Dressed Crab with Lemon, Capers, and Dill

Hudson Valley Foie Gras Mousse, Brioche, Vanilla, Sauternes

Bay Scallop Ceviche with Mango, Ginger, Chili Oil, Lime,  
Mint (GF, DF)

Lowcountry Oyster Shooter, "Clamato" (GF, DF)

THESE MENUS HAVE BEEN PREPARED ONLY FOR USE ON OUR FLEET. THEY ARE DESIGNED TO SERVE 4-10 PEOPLE BASED ON SIZE AND AVAILABLE SPACE.

## Sliced Fruit & Berries

\$26 PER GUEST

Sliced Compressed Melon, Pineapple, Mango

Stone Fruit, Kumquat, Kiwi, Berries

Pomegranate Greek Yogurt Dipping Sauce (GF)

## Culinary Garden

\$30 PER GUEST

Heirloom Vegetable Crudite, Celery, Rainbow Carrots  
Zucchini, Crookneck Squash, Buttermilk Dill Dressing

Carnival Cauliflower, Broccolini, Asparagus, Labneh (GF)

## Mezze

\$48 PER GUEST

Marinated Vegetables, Olives, Dates

Mini Jars of Tabbouleh and Citrus and Olive Salad

Marinated Octopus and Fava Beans

Hummus, Lemon Tahini, Taramosalata

Lavash and Warm House-Made Pita (DF)

## Antipasto

\$52 PER GUEST

Buffalo Mozzarella, Marinated Heirloom Tomatoes  
Roasted Sweet Peppers

Castelvetrano and Olives, Artichokes  
Prosciutto Wrapped Dates

Caper and Tarragon White Bean Dip

Black Olive and Ricotta Bruschetta

Rosemary Olive Focaccia, Grissini

## Dips

\$45 PER GUEST

Maryland Crab, Old Bay Crackers

Spinach and Artichoke, Crispy Garlic Pita Toast

Skordalia, Roasted Garlic and Potato Spread, Lavash

Pimento Cheese, Fried Pickle Chips

## Charcuterie & Cheese

### ARTISAN CHEESE FROM

### JOHNS ISLAND CHEESEMONGER

\$40 PER GUEST

Chef's Assortment of Soft, Firm, and Washed Rind Local and Globally Selected Cheeses

Served with Honey, Assorted Fruit, Dried Fruit, and Nuts

Biscuit Crackers, House-Made Baguettes, Sourdough Breads

### CHARCUTERIE

\$48 PER GUEST

Chef's Assortment of Local Country Hams, Artisan Salumi  
Mushroom Pate and Terrines

Served with Grilled Bread, Berries, Local Honey  
Dijon Mustard, Assorted Mustards, Pickled Vegetables  
Flatbread, Crostini

## Chilled Seafood

\$34 PER GUEST

Carolina White Shrimp, Carolina and East Coast Oysters  
Dressed Maryland Crab with Lemon, Caper, Dill  
Clammer Dave's Clams on the Half Shell  
Snow Crab Claws, Mussels Escabeche (GF, DF)

Served with Lemon Wedges, Saltines, Cocktail Sauce,  
Copper Vinegar Mignonette, Louis Sauce

KING CRAB LEGS +\$20 PER GUEST

MAINE LOBSTER COCKTAIL +\$15 PER GUEST

## Sushi

\$90 PER GUEST

BASED ON SIX PIECES PER PERSON

Elaborate Display of Signature Rolls to include Spicy Tuna  
Shrimp Tempura, Garden Roll, Miniature Chirashi Bowls  
Salmon and Yellowtail Sashimi (DF)

Served with Pickled Ginger, Wasabi, Soy Sauce

## Dessert

## Hosted Bars

\$300 PER BARTENDER (UP TO 3 HOURS)  
\$80 FOR EACH ADDITIONAL HOUR  
(1) BARTENDER REQUIRED FOR EVERY 50 GUESTS

## Signature

\$18 PER DRINK

Tito's Vodka

Miles Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Jack Daniel's Whiskey

Chivas Regal Scotch

Crown Royal

Cordials to include Baileys and Kahlúa

## Premium

\$20 PER DRINK

Ketel One Vodka

Tanqueray Gin

Myers's Dark Rum

El Jimador Reposado Tequila

Sazerac Rye Whiskey

1792 Bourbon

Gentleman Jack Whiskey

Glenmorangie 10 Year Scotch

Hennessey VS Cognac

## The Grand

\$22 PER DRINK

Grey Goose Vodka

Hendrick's Gin

Emperor Mauritian Heritage Rum

Captain Morgan Private Stock Spiced Rum

"Hardy Reserve Barrel" Patron Tequila

Glenlivet 12-Year-Old Single Malt Scotch

Elijah Craig Bourbon

Crown Royal Reserve

Cordials to include Courvoisier VSOP and Sambuca Romana in addition to the signature offerings

## Beer Selections

\$10 PER DRINK

PICK FOUR BRANDS FOR YOUR BAR

Michelob Ultra

Bud Light

Stella Artois

Miller Lite

High Noon Seltzers

LOCAL & CRAFT

Estuary Mexican Lager

Commonhouse IPA

## Wine Selection

\$16 PER DRINK

PICK TWO WINE GRAPE VARIETIES FOR YOUR BAR

The Cooper Reserve Pinot Grigio

The Cooper Reserve Chardonnay

The Cooper Reserve Cabernet Sauvignon

The Cooper Reserve Pinot Noir

The Cooper Reserve Rose



## Hosted Bars

HOSTED HOURLY BARS INCLUDE SODAS, STILL AND SPARKLING WATER, FRESHLY SQUEEZED JUICES, AND COCKTAIL MIXERS. BAR PACKAGES ARE PRICED PER PERSON AND ONLY INCLUDE BEVERAGES SERVED AT THE BAR. \$300 PER BARTENDER (UP TO 3 HOURS), \$80 FOR EVERY ADDITIONAL HOUR. 1 BARTENDER REQUIRED FOR EVERY 50 GUESTS.

## Signature

\$45 FIRST HOUR

\$27 EACH ADDITIONAL HOUR

Tito's Vodka

Miles Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Jack Daniel's Whiskey

Chivas Regal Scotch

Crown Royal

Cordials to include Baileys and Kahlúa

Selection of 4 Beer Brands

Selection of 2 Wine Varieties

## Premium

\$50 FIRST HOUR

\$30 EACH ADDITIONAL HOUR

Grey Goose Vodka

Bombay Sapphire Gin

Myer's Dark Rum

Sailor Jerry Spiced Rum

Casamigos Blanco Tequila

Bulleit Bourbon

Johnny Walker Black Label Scotch

Crown Royal

Cordials to include Disaronno and Grand Marnier in addition to the signature offerings

Selection of 5 Beer Brands

Selection of 4 Wine Varieties

## The Grand

\$55 FIRST HOUR

\$33 EACH ADDITIONAL HOUR

Grey Goose Vodka

Hendrick's Gin

Emperor Mauritian Heritage Rum

Captain Morgan Private Stock Spiced Rum

"Hardy Reserve Barrel" Patron Tequila

Glenlivet 12-Year-Old Single Malt Scotch

Elijah Craig Bourbon

Crown Royal

Cordials to include Courvoisier VSOP and Sambuca Romana in addition to the signature offerings

Selection of 6 Beer Brands

Selection of 4 Wine Grape Varieties

## Beer & Wine Bar

\$32 FIRST HOUR

\$23 EACH ADDITIONAL HOUR

Michelob Ultra

Bud Light

Stella Artois

Miller Lite

High Noon Seltzers

LOCAL & CRAFT

Estuary Mexican Lager

Commonhouse IPA

Bell's Amber

The Cooper Reserve Pinot Grigio

The Cooper Reserve Chardonnay

The Cooper Reserve Cabernet Sauvignon

The Cooper Reserve Pinot Noir

The Cooper Reserve Rose

## Add On Cordials

\$18 PER DRINK

Camus VSOP

Cointreau

Grand Marnier

B&B

Disaronno Amaretto

Drambuie

Frangelico

Bailey's

Kahlúa

Sambuca Romana

## Hosted Bars

CASH BAR PRICING INCLUDES ALL SERVICE CHARGES, AND TAX. \$300 PER BARTENDER (UP TO 3 HOURS), \$80 FOR EVERY ADDITIONAL HOUR. ONE BARTENDER IS REQUIRED FOR EVERY 50 GUESTS. A MINIMUM OF \$600 (GRATUITY INCLUSIVE) REVENUE IS REQUIRED FOR EACH BAR. SHOULD THE TOTAL BAR REVENUE NOT REACH OR EXCEED THE REQUIREMENT, THE VARIANCE WILL BE APPLIED TO THE MASTER BILL.

## Signature

\$23 PER DRINK

Tito's Vodka

Miles Gin

Bacardi Silver Rum

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Jack Daniel's Whiskey

Chivas Regal Scotch

Crown Royal

Cordials to include Baileys and Kahlúa

## Premium

\$25 PER DRINK

Ketel One Vodka

Tanqueray Gin

Myers's Dark Rum

El Jimador Reposado Tequila

Sazerac Rye Whiskey

1792 Bourbon

Gentleman Jack Whiskey

Glenmorangie 10 Year Scotch

Hennessey VS Cognac

## The Grand

\$28 PER DRINK

Grey Goose Vodka

Hendrick's Gin

Emperor Mauritian Heritage Rum

Captain Morgan Private Stock Spiced Rum

"Hardy Reserve Barrel" Patron Tequila

Glenlivet 12-Year-Old Single Malt Scotch

Elijah Craig Bourbon

Crown Royal Reserve

Cordials to include Courvoisier Vsop and Sambuca Romana in addition to the upscale offerings

## Beer Selections

DOMESTIC \$11, IMPORTED \$13, CRAFT \$15  
PICK FOUR BRANDS FOR YOUR BAR

Michelob Ultra

Bud Light

Stella Artois

Miller Lite

High Noon Seltzers

LOCAL & CRAFT

Estuary Mexican Lager

Commonhouse IPA

## Wine Selection

\$20 PER DRINK

PICK TWO WINE GRAPE VARIETIES FOR YOUR BAR

The Cooper Reserve Pinot Grigio

The Cooper Reserve Chardonnay

The Cooper Reserve Cabernet Sauvignon

The Cooper Reserve Pinot Noir

The Cooper Reserve Rose

### Champagne Bar

\$29 PER PERSON

Freshly Squeezed Orange, Cranberry,  
Guava, Passion Fruit, and Acai Juices

### Champagne Toast

\$14 PER PERSON

House Sparkling Wine

### Whiskey & Bourbon Bar

CURATED SELECTION,  
PRICE DEPENDENT ON CHOICE

### Spritz Bar

\$22 PER PERSON

A selection of flavors, signature spritz cocktails as a special  
addition to your event.

### Tablesides Wine Service

PRICED ON CONSUMPTION PER BOTTLE  
HOUSE WINE PRICING STARTS AT \$65 PER BOTTLE

### Specialty Cocktails

\$22 PER DRINK

Specialty cocktails can be curated by bartenders  
or specials requests from clients.

### Zero-Proof Cocktails

\$18 PER DRINK

Specialty non-alcoholic cocktails can be curated by bartenders  
or specials requests from clients.

### Sparkling Wines

**ROCCHINA – PROSECCO, PROSECCO DI TREVISO, ITALY BRUT**

\$75 BOTTLE

Typical fruity notes for the region with hints of apple and pear.

**DOYARD “VENDEMAIRE 1ER CRU” BRUT, CHAMPAGNE, FRANCE OPEN**

\$240 BOTTLE

Expressive nose where pastries, brioche, and dried fruit intermix. Full-bodied, vinous, and powerful yet at the same time melted and long-lasting.

**VEUVE CLICQUOT – CARTE JAUNE, CHAMPAGNE, FRANCE BRUT**

\$135 BOTTLE MINIMUM 90-DAY LEAD TIME REQUIRED

Perfect balance of vanilla and toasted brioche, strength and silkiness.

### Rosé Wines

**THE PALE – CÔTES DE PROVENCE, FRANCE**

\$80 BOTTLE

The Pale embodies all the characteristics of an authentic Rose from Provence. It is expressive both inside and out and bears great aromatic freshness on the nose followed by more subtle, fruity notes on the palate.

**CHÂTEAU D’ESCLANS – WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE**

\$95 BOTTLE

The rewarding taste profile is full and lush while being bone dry with a smooth finish. Highly approachable and enjoyable with a broad range of cuisine.

### White Wines

**CLOUDY BAY – SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**

\$100 BOTTLE

Zesty and vibrant nose, with notes of juicy citrus and makrut lime underpinned by subtle white nectarine and passionfruit notes.

**MERRY EDWARDS – SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA**

\$165 BOTTLE

A plethora of tropical notes of white pineapple, ripe passionfruit, mango, and guava. The palate is round and open, with accents of ruby red grapefruit, honeysuckle, and melon married with a burst of crisp, refreshing acidity.

**FROG’S LEAP – CHARDONNAY, NAPA VALLEY, CALIFORNIA**

\$105 BOTTLE

Clean, fresh, and restrained, a unique combination of barrel fermentation followed by extended “sur lie” aging in concrete vats.

**CAKEBREAD – CHARDONNAY, NAPA VALLEY, CALIFORNIA**

\$165 BOTTLE

Excellent balance between fruit characters and acidity in grapes. Floral aromas mingle with fresh citrus, orange blossom, and white peach characters, and the palate is weighty yet balanced, with a mouth-coating texture and a clean, mineral finish.

**SANTA MARGHERITA – PINOT GRIGIO, TRENTINO, ITALY**

\$90 BOTTLE

Clean intense aroma with a bright, well-balanced taste and a delightful aroma of Golden Delicious apples.

**MONTINORE ESTATE – PINOT GRIS, WILLAMETTE VALLEY, OREGON**

\$115 BOTTLE

Intensive opening fruit-forward aromas of white peach, pear, and lilac wafting forth. The mid-palate is slightly soft and plush, with flavors of melon, fresh green apple, and a touch of honey. Bright, cleansing acidity offers a quenching finish.

**DO FERREIRO – ALBARINO, RIAS BAXIAS, SPAIN**

\$100 BOTTLE

Scents of white flowers, granny smith apples, and yellow gage plums. The finish is persistent, nervy, and satisfying.

**TERRA D’ORO – MOSCATO, CALIFORNIA**

\$85 BOTTLE

Inviting aromas of honey, white peach, honeysuckle, pineapple, and lemon zest. The wine has a pleasing viscosity on the palate and finishes with fresh acidity.

## Red Wines

### AU BON CLIMAT – PINOT NOIR, CENTRAL COAST, CALIFORNIA \$100 BOTTLE

Dried cherry, raspberry tart, spicy oak, and hints of earth, balanced and food friendly, complete with oak, tannin, alcohol, fruit, and acid all brought together in one seamless statement.

### ADELSHEIM – PINOT NOIR, WILLAMETTE VALLEY, OREGON \$115 BOTTLE

Not too ripe, fresh, and juicy, and full of complexity and nuance.

### JOSEPH JEWELL – PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA \$130 BOTTLE

A little dark earth impression is peaking in on the core of lightly steeped raspberry and blackberry fruit, providing some character, while light anise and tea hints check in as well. A subtle mineral edge adds length to the finish.

### DUCKHORN – MERLOT, NAPA VALLEY, CALIFORNIA \$100 BOTTLE

From aromas of ripe cherry and black plum to its fine-grained tannins and lively complexity, this is a lovely expression of Napa Valley Merlot. On the palate, the flavors are rich and fleshy, with luxurious layers of black currant, red licorice, fig compote, blueberry, and crushed rose petal flowing to a long, elegant finish.

### MERRYVALE – MERLOT, NAPA VALLEY, CALIFORNIA \$155 BOTTLE

It opens with notes of raspberries, violets, and spice; the fragrance is very true to the varietal with tones of blackberries and flowers. The mouth shows great freshness and soft tannins, highlighting this beautiful, cool climate Merlot with a great drinkability.

### DECOY – LIMITED, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA \$100 BOTTLE

This luxurious and gorgeous Cabernet Sauvignon offers a perfectly balanced structure, with dark fruit aromas of blackberry and black cherry complemented by hints of lavender and savory spice.

### MERRYVALE – CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA \$155 BOTTLE

Abundant dark fruit on the nose such as plum, blackberry, and cherries, with a touch of leather and graphite. On the mouth it starts with lively acidity that brings a freshness to the wine, then it evolves on soft tannins and a very velvety texture.

### THE COUNSELOR – CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA \$115 BOTTLE

Very dark, almost opaque violet-black color. Red cherry and red raspberry aromas segue into juicy blackberry, fig, and plum flavors. Mocha, spice, and toasty oak further round out the profile.

### ALTESINO – ROSSO DI MONTALCINO, TUSCANY, ITALY \$105 BOTTLE

Brilliant ruby-red color, this classic Rosso offers sumptuous aromas of ripened blackberries and dark cherries. On the palate, the wine is generously well-rounded and rich with fruit-forward notes complimented by hints of leather and mesquite.

### LA RIOJA ALTA – VINA ARDANZA, RIOJA, SPAIN \$125 BOTTLE

Intense garnet red color with a clear rim. Outstanding aromatic intensity on the nose, with spicy and balsamic licorice, clove, nutmeg, and black pepper notes, enveloping a subtle hint of ripe red fruit: brandied cherry and raspberry jam.

### VENGE VINEYARDS “SCOUT’S HONOR” ZINFANDEL BLEND, CALISTOGA, CALIFORNIA \$125 BOTTLE

Full-bodied, concentrated, and gorgeous, this vintage features an assemblage of violets, dried cinnamon, white flowers, fresh-cut blue herbs, and a touch of barrel toast. The palate has loads of black fruits and sweet currants, pepper spice, and an enveloping masculinity of char and tannins.

### BENEGAS “JUAN BENEGAS” – MALBEC, MENDOZA, ARGENTINA \$100 BOTTLE

Aromas of herbs and ripe fruit shape the nose. The palate displays intense, ripe fruit flavors blended with herbaceous, oaky notes that are slightly bitter. It has good acidity and is full-bodied.

**Counter Culture Coffee**

\$150 PER GALLON

Freshly-brewed regular and decaffeinated blend with assorted Art of Tea served with half & half, skim, and almond milk; selection of sugars and sweeteners, honey, and lemon.

**Freshly-Brewed Iced Tea**

\$130 PER GALLON

Served with a selection of sugars and sweeteners, honey and lemon.

**House Bottled Water**

\$6 EACH

**Assorted Coca-Cola Soft Drinks**

\$8 EACH

**Fiji and Perrier Bottled Water**

\$9 EACH

**Red Bull Energy Drinks**

\$11 EACH

**Iced Coffee Drinks**

\$12 EACH

**VitaminWater**

\$11 EACH

**Assorted Topo Chico**

\$11 EACH

**Assorted Powerade**

\$11 EACH

**Gold Peak Tea**

\$11 EACH

**House-Made Lemonade** GF, DF, VG

\$105 PER GALLON

**House-Made Hot Chocolate** GF

\$130 PER GALLON

**Fruit-Infused Waters** GF, DF, VG

\$105 PER GALLON

Orange-Lime | Strawberry-Cucumber  
Cucumber-Lemon-Mint | Watermelon-Blueberry Pineapple-  
Strawberry

**Spa Smoothies & Juices**

\$145 PER DOZEN

MINIMUM ORDER IS 12 PER FLAVOR

**FARMER JONES KALE** GF, DF, VG

Kale, Banana, Hemp Seeds, Cinnamon

**PEANUT BUTTER AND BANANA** GF, DF

Peanut Butter, Banana, Cocoa, Cacao Nibs

**TROPICAL GREENS** GF, DF, VG

Mango, Pineapple, Carrot, Coconut Milk, Wheatgrass, Spinach

**BERRY-BANANA** GF, DF, VG

Strawberry, Banana, Coconut Milk, Lemon, Beet

**Fresh-Pressed Juices**

\$145 PER DOZEN

MINIMUM ORDER IS 12 PER FLAVOR

**GINGER, PINEAPPLE, CARROT** GF, DF, VG**LIME, MINT, WATERMELON** GF, DF, VG**ORANGE, LEMON, GINGER** GF, DF, VG



---

NO. 176 CONCORD STREET, CHARLESTON, SC 29401  
THECOOPER.COM