

Table 301

CATERING

HEAVY HORS D'OEUVRES STATIONS

MENU #1- CASUAL

COCKTAIL HOUR

GRILLED CHEESE ACTION STATION:

White Truffle and Sharp Cheddar Grilled Cheese

Heirloom Tomato Bisque

BUTLER PASSED

PETITE FRIED GREEN TOMATO

Signature Pimento Cheese, Pickled Okra

HOUSEMADE SMOKED TROUT SPREAD

Cucumber Cup, Micro Beet

CANDIED BACON BLT CROSTINI

Basil Aioli, Arugula, Preserved Tomato, Crostini

DINNER

SMALL BITES STATION

Beets and Berries Salad Cups, Baby Greens, Feta, Orange Horseradish Crème Fraiche

HANDROLLED JAMALAYA FRITTERS

Remoulade

BRAVEHEART BEEF SLIDERS

Herb Mayo, Red Onion Jam

HOUSEMADE POTATO CHIPS

Clemson Blue Cheese Fondue

CHEF ATTENDED CARVING STATION

TABLE 301 SIGNATURE PORCHETTA

Mustard and Citrus Rub, Local Pork Belly, Fennel Agro Dolce

*Southern Succotash
Fresh Baked Yeast Rolls*

CHEF ATTENDED MAC AND CHEESE STATION

CAVATAPPI PASTA

Applewood Cheddar Sauce, Sharp Pepperjack Sauce

*Assorted Toppings to include Roasted Mushrooms, Chopped Bacon, Jalapenos, Caramelized Onions, Popcorn Chicken,
Marinated Steak Tips*

DESSERTS

BUILD YOUR OWN SHORTCAKE STATION

*Housemade Lemon Scones and Pound Cake
Assorted Berry Compotes and Fresh Whipped Creams*