Stations

CRU SHRIMP & GRITS  fontina, mozzarella, cheddar, pepper jack
garlic seared shrimp, andouille sausage, apple smoked bacon,
tomato, peppers, white wine butter sauce

MAC & CHEESE  award winning four cheese macaroni
fontina, cheddar, monterey jack, mozzarella
with apple smoked bacon & scallions
upgrade your station with the following additional toppings:
lobster meat, jumbo crab meat, bay scallops, fried chicken bites

BAJA STATION  select from the following tacos:
citrus marinated local fish with shredded cabbage & chipotle sour cream
rioja braised short rib with jicama-papaya salsa & lime-habanero crème fraîche
pork al pastor with chimichurri & granny smith apple slaw

HAND-ROLLED SUSHI  spicy tuna roll, california roll, dragon roll, vegetarian roll
edamame & carrot salad
pickled ginger, wasabi, soy sauce

HOUSEMADE PIZZA  all pizzas are prepared with fontina & mozzarella cheeses:
italian sausage, roma tomato, asiago cheese, basil
housemade smoked salmon, chives, caramelized onions, dill crème fraîche
pancetta, shiitake mushrooms, sweet peppers, parmesan
spicy chicken, spinach, ricotta, tomato, oregano

OYSTER ROAST  steamed market oysters, saltine crackers, hot sauce, cocktail sauce, and lemon wedges

HIBACHI ACTION STATION  select from the following proteins: chicken, shrimp, beef, tofu
with fried rice, sauteed zucchini, squash, onions, baby corn, & snow peas
japanese aioli, ginger glaze, toasted sesame seeds

SLIDERS  select from the following options:
mini angus hamburger, cheddar, ketchup, mustard, pickle
fried green tomato, roasted jalapeño pimento cheese
pulled short rib, smoked gouda, king’s hawaiian roll
pulled adobo pork, apple slaw, sc & nc vinegar
southern fried chicken & waffles, maple-bacon aioli, waffle bread
open-faced crab cake slider, caper rémoulade

LOWCOUNTRY BOIL  shrimp, corn, red potato, smoked sausage
jalapeño corn muffins and tahini butter

TRADITIONAL SPANISH PAELLA  local shrimp, mussels, clams, sausage, chicken,
saffron rice with parsley, chives, oregano

PIG ROAST  smoked suckling pig
nc vinegar, sc mustard, and honey bourbon bbq sauce
select from the following: stewed okra & tomatoes, lowcountry coleslaw, baked beans
cornbread bites, rolls, whipped butter
## Stations

### RISOTTO CHEF STATION
- select from the following made-to-order risotto:
  - white wine & parmesan with english peas, mushrooms, lardons
  - cajun shrimp & housemade andouille sausage with peppers & onions
  - butternut squash & sage with lamb bacon
  - lobster & asparagus with melted leeks & lemon zest

### SOUP TASTING
- wisconsin beer cheese soup with soft pretzel bites
- tomato soup with cheese straws
- charleston she crab soup with biscuits

### TASTE OF THE CARIBBEAN
- curried chicken thighs, coconut jasmine rice, golden raisins, conch fritters, fried plantains, jerk aioli, grilled pineapple

### Carving Chef Station:

<table>
<thead>
<tr>
<th>PROTEIN</th>
<th>SAUCES</th>
<th>SIDES</th>
<th>BREADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>pepper seared tenderloin of beef</td>
<td>green peppercorn jus</td>
<td>four cheese macaroni</td>
<td>rustic rolls &amp; baguette</td>
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<tr>
<td>grilled marinated shoulderloin of beef</td>
<td>horseradish crème fraische</td>
<td>parmesan whipped potatoes</td>
<td>buttermilk biscuits</td>
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<tr>
<td>new york strip steak</td>
<td>cognac roasted vidalia hollandaise</td>
<td>roasted garlic whipped potatoes</td>
<td>or cornbread</td>
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<tr>
<td>roasted rosemary leg of lamb</td>
<td>caramelized onion zinfandel demi glace</td>
<td>farro &amp; baby kale</td>
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<tr>
<td>stuffed pork tenderloin</td>
<td>honey dijon jus</td>
<td>grilled vegetable platter</td>
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<tr>
<td>bone-in duroc pork chop</td>
<td>chimichurri</td>
<td>crispy brussel sprouts</td>
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<tr>
<td>smoked cajun turkey breast</td>
<td>creole glace</td>
<td>roasted garlic haricot verts</td>
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<tr>
<td>maple &amp; brown sugar glazed ham</td>
<td>morel butter</td>
<td>roasted corn succotash</td>
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<tr>
<td>smoked pork belly</td>
<td>vidalia onion soubise</td>
<td>inquire about seasonal sides</td>
<td></td>
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</tbody>
</table>