



One Catering Weddings

Small Plate Stations

Chef Attended

Low Country "Grits Bar" |

carolina gold rice grits – smoked tomato & tasso gravy – sautéed creole shrimp – andouille sausage
charred peppers & onions – scallions – bacon – shredded cheddar – served in individual cups

Japanese Robata (Skewer) Station |

Chef Attended

(choice of three)

chili marinated chicken – beef – shrimp – salmon – tuna – pork – seasonal vegetables
assorted dipping sauces

Traditional Stir-Fry Station |

Chef attended

choice of beef – chicken – shrimp – oriental vegetables served with steamed rice – asian salad
served in traditional chinese takeout boxes with assorted sauces

Build Your Own "Spud" Station |

creamy yukon gold mashed potatoes – crisp bacon – green onions – chopped broccoli
slow roasted mushrooms – sour cream – pimento cheese – gravy

The Slider Station |

(choice of two)

all natural beef sliders - pulled carolina BBQ pork – fried chicken biscuit slider – black bean veggie burger
accompanied with all the "fixins" & house chips

Breakfast for Dinner |

chicken & waffles – walnut crusted french toast – breakfast sausage – bacon – crispy hash browns – roasted veggie frittata
add smoked salmon display with capers – chopped egg – red onions – cream cheese – toast points – crostini | \$2.00

Skillet Side Station |

includes corn bread muffins & whipped honey butter

pimento mac n' cheese – wild rice pilaf – cheddar loaded potatoes – new potato salad – red bliss shallot & butter potatoes
southern braised greens – sautéed green beans – wood fired roasted vegetables – sweet corn succotash – squash casserole

Build Your Own Salad Station |

choice of mixed greens or chopped romaine – marinated tomatoes – shaved carrots – cucumbers – shredded cheddar cheese
crumbled bacon – croutons – choice of two: buttermilk ranch, lemon vinaigrette, balsamic vinaigrette & danish blue cheese

Outdoor Southern Oyster Bash |

steamed, grilled, baked & fried oysters, chili, brunswick stew, cornbread, chopped salad...just to name a few
chef consulted & attended

Low Country Boil |

shrimp or crawfish – sausage – sweet corn – red potatoes – onions – corn bread muffins – carolina slaw
chef consulted & attended

Chef Attended Carving Stations

Pepper & Thyme Crusted Filet Mignon |

caramelized onions - fresh baked rolls - fresh horseradish crème – au jus sauce

Herb Roasted Prime Rib of Beef |

wild mushroom ragout – fresh horseradish crème – fresh baked rolls

Marinated Roasted Beef Top Round |

green peppercorn sauce – petite sourdough rolls

Brown Sugar Glazed Virginia Ham |

georgia peach chutney – angel biscuits

Oriental Marinated Pork Loin |

hoisin bbq – scallion pancakes

Spit Roasted Berkshire Pork Loin |

warm apple chutney – bacon bourbon glaze

Whole Roasted Carolina Fresh Turkey |

cranberry salsa – georgia peach chutney – petite herb rolls

Roasted Ashley Farm's Stuffed Chicken Breast |

sun dried tomatoes – chevre – spinach – madeira sauce

Cedar Plank Roasted Salmon |

soba noodle salad – cracked mustard sauce

The Pasta Station |

(choice of two)

Seasonal Ravioli – sautéed garden vegetables – fresh herbs – sweet cream butter & white wine

Garganelli – crispy pancetta – roasted tomatoes – chili – shaved shallots & marinara – chicken or shrimp

Penne Pasta – italian sausage – fresh tomatoes – basil – parmesan cream sauce

Fettuccini Pasta – roasted mushrooms – sweet peas – roasted chicken – goat cheese alfredo

Ricotta Gnocchi – smoked chicken – sweet onions – garlic – broccolini – white wine pan sauce

Orecchiette – crispy prosciutto – sweet garlic – fava beans – pepperoncini – fresh herbs

Three Meat Traditional Lasagna – house marinara – ricotta cheese – three meat bolognaise – fresh herbs

Pesto Basil Vegetarian Lasagna - house made pesto – ricotta cheese – seasonal vegetables – fresh herbs

Upstream's Signature Sushi Station

Ultimate Sushi Display |

choice of 3 Signature Rolls rolls

paltered with wasabi, pickled ginger, seaweed salad and soy sauce

- Spicy Hawaiian Roll...peppered tuna, asparagus, mango
- Philly Roll...smoked salmon, cream cheese, scallions
- Upstream Roll...crab, avocado, cucumbers, flying fish roe
- Flaming Salmon Roll...salmon, asparagus, peppers, radish sprouts
- Shrimp Tempura Roll...fried shrimp, cucumber, flying fish roe
- Dragon Roll...BBQ eel, crunchy shrimp, avocado, asparagus
- Firecracker Roll...sweet & sour calamari, peppers, avocado
- Rainbow Roll...tuna, salmon, sea bass, avocado, green bean, peppers
- Alaskan Roll...smoked salmon, shrimp, crab, avocado
- California Roll...crab, avocado, cucumber
- Planet Green Roll...cucumber, red pepper, avocado, scallions, mango
- The "Red Hot" Roll...spicy tuna, avocado, siracha sauce
- Ebi Shrimp & Crab Roll...pecky-toe crab, mango, avocado

Ultimate Sushi Experience |

Choice of 5 Signature Rolls, sliced fresh sashimi, & hand rolls

Chef Attended

- 5 Premium Signature Rolls from above
- Sashimi of Ahi Tuna, Wild Salmon, Hamachi, Shrimp & Calamari on Rice
- Hand Rolls of lobster, Shrimp & Tuna
- Fresh Seaweed Marinated Salad
- Pickled Ginger, Fresh Wasabi & Soy Sauce

Something Sweet

Chef's Assorted Sweet Bites |

goey cookies – double chocolate brownies – mini pecan pies – cheesecake bites – petite fours – macarons

Iron Skillet Cobbler Station |

brown sugar oat crust – vanilla bean Chantilly cream – choice of apple, blueberries, cherries, triple berry, peach

Famous Gelato Cart |

6 flavors of gourmet gelato – gelato cart & server – ask us about our alcohol infused flavors!

add waffle cones

Late Night Affair

Wrap up your party right!

Grill Party |

natural pork and beef hot dogs – all american pub burgers – toasty buns – pimento cheese – fresh sauerkraut – chili
caramelized onions – pickle relish – ketchup – deli mustard

South of the Border Station |

braised beef – chili & lime chicken – shredded smoked pork – tortilla chips – crispy & soft tortillas
fire roasted salsa – shredded cheddar – lettuce – sour cream – add guacamole

Wing Station |

(choice of two)

hot buffalo – dry cajun – barbelo – garlic parmesan – teriyaki – sweet bbq
served with carrots – celery – choice of blue cheese or ranch dressing