Gold Plated Dinner Menu
$40 | includes rolls & whipped butter

Hors D’oeuvres | choice of two

- Tomato & Mozzarella Skewers | grape tomatoes - basil - local mozz – balsamic reduction
- Feta & Melon Stacks | citrus marinade – cucumber relish – persian feta
- Signature Fig & Brie Crostini | fig jam – salted caramel
- Petite Country Ham Biscuits | pimento cheese – country ham
- Coconut Crusted Shrimp | mango-thai chili chutney
- Thai Chicken or Beef Satay | scallions – thai chili – peanut butter

Salads | choice of one

- Simple Salad | seasonal vegetables – candied pecans – lemon vinaigrette
- Wedge of Carolina Butter Lettuce | blistered tomato – bacon - blue cheese vinaigrette
- Caesar Salad | romaine – shaved parmesan reggiano – buttered croutons

Entrees | choice of two, all entrées are accompanied by a seasonal set

- Airline Chicken Breast
- 24hr Braised Beef Short Rib
- Pan Roasted Salmon
- Vegetarian Option | seasonal – local – chef selected

These menus are subject to change based on the seasonality and availability of certain ingredients
Please let us know of any allergies or dietary restrictions