SALTHOUSE

SEATED DINNER SAMPLE MENU

PASSED HORS D'OEUVRES SELECTIONS

DEVILED FARM EGG
Pickle Jus | Caviar | Chive (GF)

TENNESSEE COUNTRY HAM & BURRATA CROSTINI
Salthouse Apple Butter | Aged Balsamic | Bulls Bay Sea Salt

LAMB GYRO
Salthouse Spiced Lamb | Braised Greens | Feta | Tzatziki | Phyllo Cup

BELGIAN ENDIVE CANAPÉ
Blue Cheese Mousse | Smoked Cranberry Jam | South Carolina Roasted Pecan | Zest of Lemon

DINNER SERVICE

Each Table will be set with Artisanal Bread Basket & Whipped Butter

INTRODUCTION

SPINACH SALAD
Baby Spinach | Seasonal Melon | English Cucumber | Toasted Hazelnut | Feta | Vanilla Vinaigrette (GF,V)

ENTRÉE

PETITE BEEF FILET & SHRIMP SKEWER
Carolina Gold Middlins Rice | Benne Seed Asparagus | Thyme Demi | Lemon Beurre Blanc (GF)

VEGETARIAN OPTION – STUFFED SPAGHETTI SQUASH
Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry | Thyme | South Carolina Pecan

DESSERT & COFFEE

PETITE DESSERT DISPLAY
Pecan Pie Tartlets | Mini Cupcakes | Salted Caramel Chocolate Truffle

SALTHOUSE COFFEE STATION
Freshly Brewed Coffee Served with all accompaniments (Creamer, Sugar, Sweeteners)

PASSED LATE NIGHT MUNCHIES

FRIED CHICKEN BISCUIT
Bourbon Brown Sugar Gravy

Menu Price Per Guest $81.25

(plus service charge, labor, set up, tax and other event specific charges)