DINNER BUFFET OR FAMILY STYLE SELECTIONS

Named after some of our favorite local "houses", these menus can be re-arranged or altered to meet your personal tastes.

ISLAND HOUSE

BRUSSELS SPROUT SLAW

Shaved Brussels Sprouts | Carrot | Apple Cider Vinaigrette (GF, VE)

SMOKED PULLED BBO PORK

Choice of BBO Sauce (GF)

LEMON THYME CHICKEN

Lusty Monk Honey Mustard (GF)

SMOKED CHEDDAR MAC-N-CHEESE

Cavatappi Pasta | Mornay Sauce (V)

BBQ BOILED PEANUT BAKED BEANS

Boiled Peanuts | Tomato | Sorghum | Smoked Paprika (GF, VE)

ASSORTED ROLLS

Honey Butter

CARRIAGE HOUSE

SPINACH SALAD

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

SALTHOUSE CRAB CAKES

Remoulade | Roasted Red Pepper Relish

BBQ SPICE RUBBED PORK LOIN

Charred Corn Relish (GF)

MUSTARD-BRAISED CAULIFLOWER

Lusty Monk Mustard | Caper | Lemon | Herb Bread Crumbs (V, VE)

SOUTHERN STYLE GREEN BEANS

Vidalia Onion | Ham Hock | Hot Sauce (GF)

ASSORTED ROLLS

Smoked Sea Salt Butter

NATHANIEL RUSSELL HOUSE

CAESAR SALAD

Romaine Hearts | Parmesan | Focaccia Crouton | Caesar Dressing

FRESH CAVATELLI PASTA

Haricot Verts | Pesto | Parmesan (V)

CHICKEN PARMESAN

Herb & Pecorino Breadcrumbs | Fresh Mozzarella | San Marzano Tomato Sauce | Marinated Arugula

PORCHETTA

Sage Breadcrumbs | Roasted Garlic | Meyer Lemon | Parmesan

ROASTED BRUSSELS SPROUTS

Shallot | Lemon | Parmesan (GF, V)

GARLIC BREAD

California Olive Oil | Lemon

LEGARE-WARING HOUSE

SALTHOUSE SALAD

Local Greens | South Carolina Pecan | Aged Gouda | Dried Blueberry | Grape Tomato | White Balsamic Gastrique (GF, V)

PAN SEARED SALMON

Pickled Rhubarb Pureé (GF)

GRILLED FLANK STEAK

Chimmichurri (GF)

BENNE SEED ASPARAGUS

Parmesan Powder | Fresh Lemon | Toasted Benne Seed (GF, V)

SMASHED PURPLE POTATOES

Sorghum | Roasted Garlic | Boursin | Chive (GF, V)

ASSORTED BREAD & ROLLS

Whipped Butter



DINNER BUFFET OR FAMILY STYLE SELECTIONS

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THOMAS BENNETT HOUSE

GREEN SALAD

Romaine & Bibb Lettuces | Oven-Roasted Tomato | Shaved Carrot | Fresh Mint | Focaccia Crouton | Asiago | Red Wine Vinaigrette (V)

SALTHOUSE MEATLOAF

Red Eye Gravy

GRILLED BBQ SPICE SHRIMP SKEWERS

Lemon Butter (GF)

POTATO PURÉE

Roasted Garlic | Chive (GF, V)

SMOKED COLLARD GREENS

Bacon | Sweet Onions | Apple Cider Vinegar (GF)

SALTHOUSE BUTTERMILK BISCUITS

Whipped Butter

ROPER HOUSE

RED RUSSIAN KALE SALAD

Local Tomato | Dried Blueberry | Sunflower Seed | Aged Gouda | English Pea | Lemon Vinaigrette (GF, V)

HERB RUBBED BEEF TENDERLOIN

Horseradish Dijonnaise (GF)

PAN-SEARED LOCAL, SEASONAL FISH

Candied Carrot Coulis (GF)

ANSON MILLS CAROLINA GOLD MIDDLINS RICE

Aged Gouda (GF, V)

ROASTED BROCCOLINI

Shaved Garlic (GF, VE)

ARTISANAL BREAD BASKET

Whipped Butter

