



S  ALTHOUSE
CATERING



FARM FRESH FULL SERVICE CATERING

Salthouse Catering has deep roots in the local culinary soil. Seasonal, local and sustainable products are the highlight of our menus which feature fresh produce from area farms, abundant seafood from local waters and heirloom ingredients worth talking about. Everything in our kitchen is chef driven and hand prepared and our guests definitely notice the difference.

We know that visitors come to Charleston with high expectations for the local dining scene. Salthouse Catering offers your guests restaurant-quality cuisine and service in the catered environment. We cater the parties you want to attend!

Serving the Charleston South Carolina Lowcountry and beyond, we offer a full array of catering services from Edisto, Beaufort and Savannah to Pawley's Island and anywhere in between. Whether you're looking for petite canapés and elegant hors d'oeuvres stations or a casual family-style dinner service, allow us to create a menu that reflects who you are and what you love.

Catering services include venue & vendor recommendations, custom menu creation, bar/ beverage service, logistical planning, rental coordination and event supervision to make sure your event runs smoothly from start to finish. Call or email us to check availability and begin your most special event. We look forward to working with you soon.



P A S S E D H O R S D ' O E U V R E S

*Designed to be chef assembled and server passed.
Pricing based on number of selections and duration of service.*

FROM THE OCEAN, CREEK, & RIVER

BEET CURED SALMON

Cured Salmon | Boursin | Rustic Crisp Bread

MINI SHRIMP & GRIT CAKE

Local Shrimp | Marsh Hen Mill Grit Cake |
Piquillo Pepper Confit | Tasso Ham Jam

AHI TUNA CROSTINI

Truffled Chickpea Purée | Candied Carrot Coulis |
Toasted Benne Seed

SPICY AHI TUNA

Edamame Purée | Salthouse Sweet-n-Sour | Wonton Cup

MINI CRAB CAKE **market price*

Remoulade | Roasted Red Pepper Relish

MINI LOBSTER BLT **market price*

Fresh Lobster Claw | Neuskies Bacon | Roasted Tomato Jam |
Toasted Brioche

SMOKED SALMON CANAPÉ

Salthouse Smoked Salmon | Fresh Dill | Crème Fraiche |
Salmon Roe | Pumpernickel

BLOODY MARY SHRIMP PIPETTES

Citrus Marinated Shrimp | Salthouse & Natural Blonde
Bloody Mary Mix | Fresh Lime (GF)

SALTHOUSE SHE CRAB SOUP SHOT

Sherry | Crème Fraiche

SHRIMP BEIGNET

Garlic Aioli

SEARED SCALLOP LOLLIPOP

Smoked Blueberry Gastrique | Benne Wafer Crumble |
Edible Flower

BLUE CORNMEAL FRIED OYSTER SPOON

Cajun Remoulade | Green Tomato Chow-Chow |
Smoked Paprika (GF)

FROM THE FARM

DUCK CONFIT CANAPÉ

Fig Jam | Black Pepper Aioli | Aged Gouda | Pickled Red Onion |
Toasted Brioche

TENNESSEE COUNTRY HAM & BURRATA CROSTINI

Salthouse Apple Butter | Aged Balsamic | Bulls Bay Sea Salt

DUCK REUBEN

Smoked Duck | Fermented Cabbage | Aged Provolone |
Russian Dressing | Pumpernickel Crostini

LAMB KEFTA

Marinated Cucumber | Mint | Feta Mornay

LAMB GYRO

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

FOIE GRAS PB&J

Foie Gras Mousse | Cashew Butter | Apricot Jam | Mini Toast

PÂTÉ MAISON

Chef Selection Pâté | Mini Toast

SHAVED BEEF CARPACCIO CROSTINI

Kale Caesar | Parmesan Reggiano | Cured Egg Yolk

BRAISED BEEF SHORT RIB SPOON

Smoked Potato Purée | Parmesan Gremolata | Fried Shallot

BBQ PORK NACHO

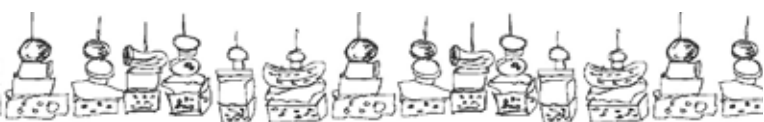
Creamed Corn | Sweet Potato Strings | Corn Tortilla (GF)

MINI KENTUCKY HOT BROWN

Smoked Turkey | Neuskies Bacon | Cajun Cheddar Mornay |
Tomato Jam | Toasted White Bread

GRILLED CHICKEN SKEWER

Alabama White Sauce | Pickled Okra | Fried Peanut (GF)



P A S S E D H O R S D ' O E U V R E S

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FROM THE FARM (CONT.)

MINI MEATBALL LOLLIPOP

San Marzano Tomato Sauce | Powdered Parmesan | Basil

PORK BELLY CRISP

Pimento Cheese Mousse | Fermented Cabbage | Crisp Bread

MINI SMOKED CHICKEN TACO

Blue Corn Taco Shell | Bacon Jam | Aged Cheddar | Cilantro (GF)

FROM THE FIELD

MELON, FETA, TOMATO PIPETTE

Seasonal Melon | Feta Mousse | Fresh Tomato |
Lemon Vinaigrette | Vanilla Sea Salt (GF, V)

LOCAL CHEESE CROSTINI

Salthouse Apricot Jam | Local Honey | South Carolina Pecan (V)

DROP-N-THE-BEET NAPOLEON

Red & Golden Beet | Local Goat Cheese | Pistachio (GF, V)

BELGIAN ENDIVE CANAPÉ

Blue Cheese Mousse | Smoked Cranberry Jam |
South Carolina Roasted Pecan | Fresh Lemon (GF, V)

WATERMELON CANAPÉ (SEASONAL)

Compressed Watermelon | Local Goat Cheese |
Pickled Rhubarb Relish | Vanilla Sea Salt (GF, V)

MINI BOILED PEANUT FALAFEL

Roasted Red Pepper Hummus (VE)

TEMPURA LOCAL OKRA

Goat Cheese Mousse | Pickled Rhubarb (V)

TOMATO PIE TARTLET

Local Tomato | Parmesan (V)

HEIRLOOM CAPRESE SPOON

Heirloom Tomato | Fresh Mozzarella | Balsamic Pearls |
Fresh Basil | Basil Oil (GF, V)

MINI FRIED EGGPLANT PARMESAN

Parmesan Mornay | Tomato Jam | Fresh Oregano (V)

PICKLED PEACH BRUSCHETTA

Whipped Mascarpone | Honey | Fried Mint (V)

AVOCADO TOAST

Marinated Tomato | Shaved Radish | Everything Spice | Brioche (V)

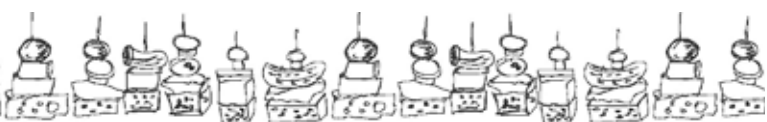
SALTHOUSE SOUP SHOTS

SPRING/SUMMER SOUPS (COOL)

Seasonal Gazpacho (GF, VE) | Carrot-Ginger (GF, VE) |
Chilled Corn Chowder (GF, V)

FALL/WINTER SOUPS (WARM)

Heirloom Tomato (GF, V) | Butternut Squash (GF, V) |
Truffle Potato (GF, V)



HORS D'OEUVRES DISPLAYS | DINNER STATIONS

Customized pricing available based on event details.

DISPLAYS

**bountiful, room temp displays work well for cocktail hour or grazing style stations*

CHEF'S SELECTION CHEESE

Imported & Domestic Cheese | Seasonal Fruit & Berries | Salthouse Jams | Assorted Nuts | Crostini (V)

ITALIAN ANTIPASTO

Sliced Cured Meat | Roasted Peppers | Fresh Mozzarella | Parmigiano-Reggiano | Marinated Artichokes and Mushrooms | Peruvian Peppers | Mustard Braised Cauliflower | Nicoise Olive Tapanade | Seasonal Caponata | Assorted Olives | Marcona Almonds | Crostini | Grissini Breadsticks

FARMER'S MARKET

Local Seasonal Crudit  | Green Goddess Dip | Traditional Hummus | Assorted Seasonal Sliced Fruit & Berries | Mixed Nuts | Lavosh (V)

CHEF'S BEST OF SEASON

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) | Seasonal Sliced Fruit & Berries | Imported & Domestic Cheese | Salthouse Jams & Garnish | Mixed Nuts | Assorted Olives | Assorted Charcuterie | Gourmet Mustards | Lavosh Chips | Crostini

SOUTHERN ANTIPASTO

Chef's Selection of House Made Local Pickles | Fresh Seasonal Vegetables | Salthouse Pimento Cheese | Boiled Peanut Hummus | Sliced Benton's Country Ham | North Carolina Serrano Ham | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Mini Buttermilk Biscuits | Pepper Jelly | Lavosh Chips | Cheese Zingers

SALTHOUSE BISCUIT BAR

House Made Mini Biscuits: Sweet Potato | Cheddar & Chive
Served with Condiments: Smoked Cranberry Jam | Apricot Jam | Apple Butter | Lusty Monk Mustard | Lemon-Boursin | Bacon-Chive Butter | Local Honey | Chef's Selection of Sliced Cured Meats | House Made Pickle Skewers | Mini Buttermilk Biscuits with Pimento Cheese & Roasted Red Pepper Jam

CHILLED RAW BAR

RAW BAR OYSTERS ON THE HALF SHELL

**market price per piece (100 pc min)*

Fresh Local Oysters | Little Neck Clams | Mignonette | Cracked Black Pepper Cocktail Sauce | Fresh Lemon | Horseradish | Saltines | Hot Sauce (GF except Saltines)

SHRIMP COCKTAIL (100 pc min)

Cracked Black Pepper Cocktail Sauce | Fresh Lemon (GF)

LOCAL CLAM CEVICHE ON THE HALF SHELL (100 pc min)

Little Neck Clam | Orange | Lemongrass | Rainbow Carrot | Fennel (GF)

SEASONAL CEVICHE CUPS (100 pc min)

Seasonal Local Fish & Shellfish | Fresh Cilantro | Citrus | Fried Plantain Garnish (GF)

CAVIAR SERVICE **market price per ounce*

Hackleback Caviar | House Made Potato Chips | Blinis | Chopped Egg | Red Onion | Cr me Fraiche

ROASTED OYSTERS ON THE HALF SHELL

**market priced per piece (100 pc min)*

Rockefeller: North Carolina Pancetta | Spinach | Parmesan | Herb Bread Crumbs

New Orleans Style: Parmesan | Romano | Garlic | Fresh Parsley | Lemon (GF)

SALTHOUSE SIDE OF SMOKED SALMON

Capers | Cr me Fraiche | Chopped Egg | Crostini

SMALL BITES

**a la carte items that make great additions to a display*

SALTHOUSE BISCUITS **PRICED PER SELECTION*

Mini Ham Biscuit: Sweet Potato Biscuit | Black Forest Ham | Austrian Gruyere | Lusty Monk Mustard

Mini Beef Tenderloin Biscuit: Cheddar & Chive Biscuit | Shaved Beef Tenderloin | Caramelized Shallots | Horseradish Dijonnaise

Mini Pimento Cheese Biscuit: Buttermilk Biscuit | Pimento Cheese | Roasted Red Pepper Jam (V)

SMOKED SALMON STUFFED POTATOES

Salthouse Smoked Salmon | Cr me Fraiche | Salmon Roe | Fresh Dill (GF)

SHRIMP & SAUSAGE PINCHOS

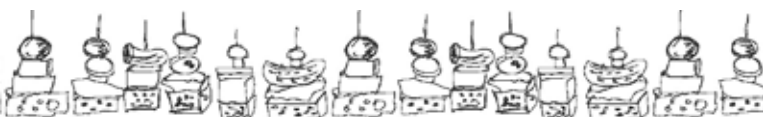
Local Shrimp | Chicken Sausage | Marinated Basil | Oven Roasted Tomato (GF)

MINI CRUDIT  CUP

Local & Seasonal Fresh Vegetables | Butterbean Hummus (GF, VE)

DEVILED FARM EGG

Pickle Jus | Caviar | Chive (GF)



HORS D'OEUVRES DISPLAYS | DINNER STATIONS

Customized pricing available based on event details.

SELF SERVICE STATIONS

**pair with a side item or two to create a customized station/
mini meal*

SALTHOUSE SLIDERS

**served with house made cucumber pickles and sea salt
potato chips. Priced per selection.*

BBQ Pork Sliders: Choose one sauce: Carolina Mustard,
Red Pepper Vinegar, Sweet Red Sauce

Duck Confit Sliders: Black Pepper Mayo | Aged Gouda |
Pickled Red Onion | Fig Jam

Mini Cheeseburger Sliders: Aged Cheddar | Ketchup |
Caramelized Onions | Everything Bun

Mini Croque-Monsieur Sliders: Shaved Black Forest Ham |
Austrian Gruyere Mornay

Cheerwine Glazed Pork Belly Sliders: Smoked Dukes Mayo |
House Made Pickles | Benne Seed Rolls

Beef N Cheddar Sliders: Horseradish Crème Fraiche |
Pickled Red Onion | Smoked Cheddar Mornay

FRIED CHICKEN BISCUIT

Buttermilk Biscuit | Crispy Fried Chicken | Bourbon-Brown
Sugar Gravy

SALTHOUSE GRILLED KABOBS **priced per selection*

All Kabobs Include: Bell Pepper | Pearl Red Onion |
Cremini Mushroom | Cherry Tomato

Beef: Chimichurri (GF)

Chicken: Sorghum Glaze (GF)

Shrimp: Pesto (GF)

Vegetable: Aged Balsamic Glaze (GF, VE)

BBQ SPICE RUBBED PORK LOIN

Charred Corn Relish | Pickled Jalapeño &
Cheddar Mini Corn Muffins

SALTHOUSE MAC-N-CHEESE BAR

Cavatappi Pasta | Five Cheese Mornay with Toppings to Include:
Neuskies Bacon | Oven-Roasted Tomato | Wisconsin Cheddar |
Chopped Asparagus | BBQ Fried Shallots | Hot Sauce | Scallions

CHEF ATTENDED TASTING PLATES

**chef prepared & presented plates*

SALTHOUSE CRAB CAKE

Shaved Carrot & Currant Slaw | Roasted Red Pepper Relish |
Remoulade

SALTHOUSE SHRIMP AND GRITS

Seared Local Shrimp | Bell Pepper | Onion |
Tennessee Tasso Gravy | Marsh Hen Mill Creamy Stone
Ground Grits (GF)

LOWCOUNTRY BOIL

Andouille Sausage | Local Shrimp | Baby Red Potato |
Fresh Corn on the Cob | Old Bay | Lemon | Cocktail Sauce (GF)

MAINE LOBSTER ROLL **MARKET PRICE*

Fresh Lobster Claw | Chervil | Lemon | Dukes Mayo |
Toasted Bun | Salthouse Potato Chips

LOCAL, SEASONAL, SUSTAINABLE PAN SEARED FISH

Spring / Summer Plate Options:

Seasonal Succotash | Candied Carrot Coulis (GF)

Seasonal Melon | English Cucumber | Heirloom Tomato |
Pickled Red Onion | Fresh Basil | Watermelon Gastrique |
Cornbread Crouton

**Grilled Peaches | Baby Arugula | Dried Cranberry |
Candied Pecan | Local Honey Vinaigrette (GF)*

**May through August*

Fall / Winter Plate Options:

Carolina Gold Middlins Rice | Roasted Garlic Broccolini |
Smoked Tomato Pureé (GF)

Roasted Sweet Potatoes | Braised Swiss Chard |
Beet Beurre Rouge (GF)

Candied Ginger & Parsnip Purée | Roasted Shiitake Mushroom |
Kale Chips | Pomegranate Jus (GF)

ROSEMARY CHICKEN SPIEDIE

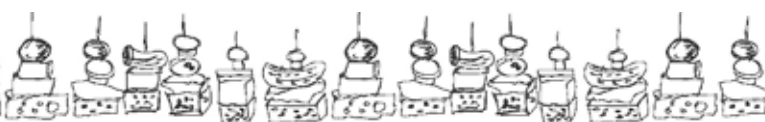
Quinoa | Fresh Cucumber | Dried Cranberry | Mint | Feta |
Red Wine Vinaigrette | Tennessee Sorghum Glaze (GF)

MEDITERRANEAN GRILLED CHICKEN

Chopped Greek Salad | Tzatziki | Hummus | Pita

GRILLED HARISSA LAMB CHOP

Tumeric-Parsnip Pureé | Roasted Cauliflower |
Mint Chimichurri (GF)



HORS D'OEUVRES DISPLAYS | DINNER STATIONS

Customized pricing available based on event details.

CHEF ATTENDED TASTING PLATES (CONT.)

COQ AU VIN

Braised Chicken | Roasted Pearl Onion | Shiitake Mushroom | Bacon Lardon | Farro

TENNESSEE HOT CHICKEN OR QUAIL

Sourdough | Fermented Green Tomato | Buttermilk Ranch

BRAISED SHORT RIB

Potato Puree | Mepkin Abbey Mushroom Ragout | Herb Pesto (GF)

COUNTRY FRIED CHICKEN

Smoked Cheddar Mac-n-Cheese | Bourbon Brown Sugar Gravy

BRAISED PORK SHANK

Hoppin John | Smoked Collard Greens | Pot Likker Jus (GF)

HERB RUBBED BEEF TENDERLOIN

Potato Gratin | Horseradish Dijonnaise (GF) | Assorted Rolls

PAN SEARED BUTCHER'S STEAK

Roasted Haricot Verts with Shallots | Lemon Beurre Blanc (GF)

GRILLED FLANK STEAK

Salthouse Salad | Chimichurri (GF)

PORCHETTA

Sage Breadcrumbs | Roasted Garlic | Meyer Lemon | Parmesan | Roasted Brussels Sprouts

SALTHOUSE SOFT TACOS

**choose one selection*

Buffalo Shrimp: Blue Cheese Coleslaw

Jerk Chicken: Shredded Iceberg Lettuce | Pineapple Chutney

Grilled Fish: Jicama Slaw | Avocado-Yuzu Purée | Green Papaya Relish

BUTTERNUT SQUASH RAVIOLI

Shaved Brussels Sprouts | Sage | Brown Butter | Candied Pecan (V)

CHEESE RAVIOLI

Heirloom Tomato Sauce | Lemon | Pistachios (V)

BOILED PEANUT FALAFEL

Cucumber Fregole | Green Garlic Yogurt | Red Pepper Hummus (V)

LATE NIGHT MUNCHIES

FRENCH FRY CONES

Garlic Aioli (GF, V)

POUTINE CONES

French Fries | Black Pepper Gravy | Cheese Curds | Smoked Aioli (V)

FRIED CHICKEN BISCUIT

Bourbon Brown Sugar Gravy

MINI CHEESE BURGER

Aged Cheddar | Ketchup | Caramelized Onions | Everything Bun

WALKING TACO

Fritos | Beef Chili | Sour Cream | Aged Cheddar | Scallion (GF)

SOFT PRETZEL BITES

Warm Local Beer Cheese Mustard (V)

SALTHOUSE SNACKS

**presented in glass canisters with scoops and bamboo cones for self service (priced per selection)*

Pork Rinds (GF) | Smoked Chex Mix (V) | Sea Salt Potato Chips (GF, VE) | Boiled Peanuts (GF, VE)



SALADS, SIDES, VEGGIES & STARCHES

Choose a side or two to accompany the protein options on dinner stations or a buffet.

FRIED GREEN TOMATOES

Goat Cheese Mousse | Pickled Pepper Relish (V)

BBQ BOILED PEANUT BAKED BEANS

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

SMOKED COLLARD GREENS

Bacon | Sweet Onions | Apple Cider Vinegar (GF)

SMASHED PURPLE POTATOES

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

POTATO GRATIN

Layered Idaho Potatoes | Austrian Gruyere | Cream (GF, V)

BRUSSELS SPROUT SLAW

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

FARRO & MUSHROOM SALAD

Mepkin Abbey Shiitake Mushroom | Salted Cashew | Truffle Butter (VE)

ANSON MILLS CAROLINA GOLD RICE SALAD

Almond | Dried Apricot | Pickled Red Onion | Parmesan | Oven Roasted Tomato | Fresh Herbs | Vanilla Vinaigrette (GF, V)

RED RUSSIAN KALE SALAD

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

ANSON MILLS CAROLINA GOLD MIDLINS RICE

Aged Gouda (GF, V)

STREET CORN SALAD

Grilled Corn | Piquillo Pepper | Sriracha Mayo | Fresh Cilantro | Cotija Cheese (GF, V)

LOWCOUNTRY RED RICE

Carolina Gold Rice | Andouille Sausage | Tomato | Onion | Bell Pepper (GF)

SALTHOUSE CAPRESE

Fresh Mozzarella | Heirloom Tomato | Aged Balsamic | Fresh Basil | California Olive Oil (GF, V)

BOILED PEANUT SALAD

Boiled Peanuts | Charred Corn | Tomato Confit | English Pea | Green Goddess (GF, V)

BENNE SEED ASPARAGUS SALAD

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

SOUTHERN STYLE GREEN BEANS

Vidalia Onion | Ham Hock | Frank's Hot Sauce (GF)

ROASTED BRUSSELS SPROUTS

Caramelized Onion | Pancetta Lardon | Brown Sugar | Aged Balsamic (GF)

MUSTARD-BRAISED CAULIFLOWER

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

SEASONAL SUCCOTASH

Cherry Tomato | Grilled Red Onion | Yellow Squash | Zucchini | Edamame | Charred Corn | Butter Beans | Blackeyed Peas (GF, V, VE)

GREEN PASTA SALAD

Rotini Pasta | Broccoli | Zucchini | Edamame | Asparagus | English Pea | Scallion | Green Goddess (V)

GARGANELLI PASTA SALAD

Shaved Manchego | Serrano Ham | English Pea | Fresh Mint | Garlic Aioli

ORZO PASTA SALAD

Roasted Zucchini & Squash | Grape Tomato | Olives | Fresh Herbs | Orange | Extra Virgin Olive Oil (VE)

SUMMER SQUASH SALAD

Fresh Squash Ribbons | Dried Cherry | South Carolina Pecan | Crumbled Feta | Fresh Basil | Lemon Vinaigrette (GF, V)

ASIAN SLAW

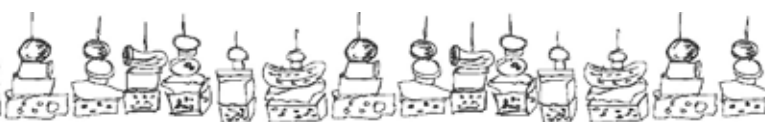
Bok Choy | Napa Cabbage | Rainbow Carrot | Scallion | Yuzu | Ginger & Soy Dressing (GF, VE)

BACON & BLUE CHEESE SLAW

Shaved Green Cabbage | Carrot | Bacon Lardon | Crumbled Blue Cheese (GF)

ROASTED BROCCOLINI

Shaved Garlic (GF, VE)





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 BBQ PORK

Choice of BBQ 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

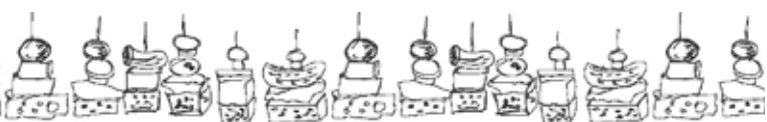
Parmesan Powder | Fresh Lemon | Toasted Benne Seed (GF, V)

SMASHED PURPLE POTATOES

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

ASSORTED BREAD & ROLLS

Whipped Butter



DINNER BUFFET OR FAMILY STYLE SELECTIONS

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

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 MIDLINS RICE

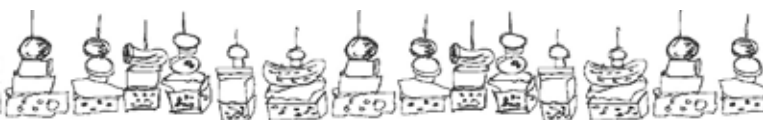
Aged Gouda (GF, V)

ROASTED BROCCOLINI

Shaved Garlic (GF, VE)

ARTISANAL BREAD BASKET

Whipped Butter



SEATED DINNER SERVICE

STARTERS

SALTHOUSE CAESAR

Romaine Hearts | Parmesan | Focaccia Crouton | Caesar Dressing

SALTHOUSE SALAD

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

GREEN SALAD

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

SOUTHERN SALAD

Romaine Hearts | Shaved Cucumber | Apple Wood Smoked Bacon | Aged Cheddar | Cornbread Crouton | Red Onion | Pimento Cheese Ranch

SPINACH SALAD

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

FARMER'S COMPOSED SALAD

Local Greens | Heirloom Grains | Other Seasonal Ingredients | Lemon Vinaigrette | Edible Flower (GF, VE)

CAPRESE SALAD

Fresh Mozzarella | Heirloom Tomato | Fresh Basil | Aged Balsamic | California Olive Oil (GF, V)

BEET CARPACCIO SALAD

Red & Golden Beets | Orange Segments | Roasted Pistachio | Goat Cheese | Arugula | Roasted Beet Vinaigrette (GF, V)

WEDGE SALAD

Romaine Heart | Cherry Tomato | Bacon Lardon | Benne Seed | Fresh Dill | Blue Cheese Dressing (GF)

ENTRÉES FROM THE FARM

HERB RUBBED BEEF FILET

Smoked Potato Purée | Benne Seed Asparagus | Bordelaise Sauce (GF)

BRAISED SHORT RIB

Aged Cheddar Grits | Mepkin Abbey Mushroom Ragout | Pickled Orange Gremolata

SMOKED PORK SHANK

Hoppin John | Roasted Carrot | Pot Likker Jus

CAST IRON SEARED LEMON THYME CHICKEN

Baked Mac-n-Cheese | Southern Style Green Beans | Lusty Monk Honey Mustard

COQ AU VIN

Pearl Onion | Neuskies Lardons | Mepkin Abbey Shiitake Mushroom | Farro | Tomato Broth

SORGHUM GLAZED CHICKEN BREAST

Carolina Gold Rice | Roasted Kale | Rosemary | Red Pepper Purée (GF)

CHICKEN PARMESAN

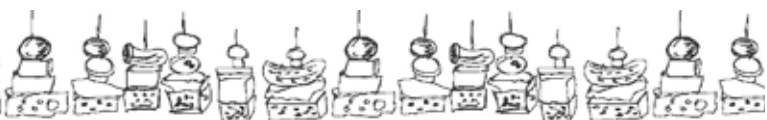
Cavatelli Alfredo | San Marzano Tomato Sauce | Fresh Mozzarella | Marinated Arugula

GRILLED BONE IN PORK CHOP

Potato Gratin | Smoked Collard Greens | Apple Chutney (GF)

PAN SEARED LAMB CHOPS

Parmesan Polenta Cake | Eggplant & Tomato Ratatouille | Seasonal Gremolata



SEATED DINNER SERVICE

ENTRÉES FROM THE OCEAN, CREEK & RIVER

PAN SEARED LOCAL FISH

Seasonal Succotash | Braised Local Greens |
Candied Carrot Coulis (GF)

SALTHOUSE CRAB CAKES

Garlic Smashed Potatoes | Shaved Brussels Slaw |
Red Pepper Purée | Remoulade

PAN SEARED SALMON

Wild Rice Risotto | Roasted Local Vegetables |

Pickled Rhubarb Puree (GF)

PAN SEARED SCALLOPS

Carolina Gold Middlins Rice | Garlic Mustard Greens |
Roasted Beet Purée | Candied Carrot Coulis (GF)

ENTRÉES FROM THE FIELD/VEGETARIAN

QUINOA CAKE

Oven Roasted Tomato | Fresh Herbs | Dried Berries |
Candied Carrot Coulis (VE, GF upon request)

MUSHROOM RAVIOLI

Mepkin Abbey Shiitake | Cremini | Fresh Oregano | Lemon |
Parmesan (V)

EGGPLANT PARMESAN

Herb Bread Crumbs | San Marzano Tomato Sauce | Fresh Basil |
Fresh Mozzarella | Marinated Arugula (V)

PEA RISOTTO

English Pea | Snap Pea | Smoked Mushroom |

Oven Roasted Tomato | Lemon | Parmesan Reggiano
(GF, V, VE upon request)

STUFFED SPAGHETTI SQUASH

Sweet Potato | Chickpea | Roasted Tomato | Dried Blueberry |
Thyme | South Carolina Pecan (GF, VE)

BUILD YOUR OWN SPLIT PLATE

**Offer your guests variety on one dinner plate. We suggest choosing one seafood and one meat option (surf and turf) to please a wide range of tastes. This type of dinner service also includes your choice of vegetarian entrée as an alternative option for your guests.*

PROTEINS: (choose two)

Butcher Steak	Crab Cake
Flank Steak	Local Fish
Herb Rubbed Petite Filet	Scallops
Lamb Chops	Shrimp Skewer
Lemon Thyme Chicken	Salmon
Pork Loin	

**all GF except Crab Cake which can be GF upon request / additional charge.*

SIDE ITEMS: (choose two)

Purple Potato Purée (V)	Roasted Haricot Verts with Shallots (V)
Benne Seed Asparagus (V)	Potato Puree (V)
Anson Mill Carolina Gold Middlins Rice (V)	Potato Gratin (V)
Smoked Collard Greens	Parmesan Polenta Cake (V)
Seasonal Succotash (VE)	Sorghum Roasted Carrots (VE)
Braised Local Greens (VE)	Roasted Brussels Sprouts (VE)
Roasted Garlic Broccolini (VE)	Roasted Fingerling Potatoes (VE)
Marsh Hen Mill Stone Ground Grits (V)	

**all GF except Polenta Cake*

SAUCES: (choose one)

Bordelaise	Seasonal Chutney (V)
Remoulade	Horseradish Dijonnaise (V)
Candied Carrot Coulis (VE)	Sorghum Glaze (VE)
Seasonal Gremolata (V)	Roasted Red Pepper Jam (VE)
Grilled Pineapple Salsa (VE)	
Lemon Beurre Blanc (V)	
Lusty Monk Honey Mustard (VE)	

**all GF*



BAKERY FRESH DESSERTS

PETITE DESSERTS

**priced per piece. typically recommend 2-3 pieces per person.
number of selections should not exceed number of pieces per person.*

MINI CUPCAKES

Vanilla | Chocolate | Carrot Cake | Lemon | Red Velvet

MINI PARFAITS

Strawberry Shortcake | Banana Pudding | Chocolate |
Caramel Apple | Pumpkin Spice

CHOCOLATE TRUFFLES

Dark Chocolate Grand Marnier | Dark Chocolate Sea Salt
Caramel | Milk Chocolate Bourbon | White Chocolate Coconut

TARTLETS

Key Lime | Lemon Meringue | Assorted Cheesecake |
Fresh Berry | Bourbon Pecan | S'mores | Coconut |
Apple or Peach Crisp

COOKIES

Chocolate Chip | Double Chocolate Chip Sea Salt |
Coconut Cream Cheese | Oatmeal Cranberry | Peanut Butter |
German Chocolate | Snickerdoodles | Triple Ginger

PETITE SQUARES

Dark Chocolate Brownie | S'mores | Key Lime | Lemon |
Oatmeal Jam | Pecan | Pecan Blondie |
Pumpkin Hazelnut Cheesecake

FOR THE BUFFET

SEASONAL FRUIT COBBLER

Southern Peach | Mixed Berry | Spiced Apple | Whipped Cream

ASSORTED BREAD PUDDING

S'mores | Apple Cinnamon | Rum Raisin

BANANA PUDDING

Layers Of Banana | Vanilla Wafers | Vanilla Custard |
Whipped Cream

SEATED DINNER/INDIVIDUALLY PLATED DESSERTS

SALTHOUSE LAYERED CHOCOLATE CAKE

Devil's Food Cake | Salted Caramel

COCONUT CREAM CAKE

Passion Fruit Curd | Toasted Coconut

TIRAMISU

Espresso Crème Anglaise | Dark Chocolate Shavings

VANILLA BEAN CHEESECAKE

Graham Cracker Crust | Seasonal Fruit Accompaniment

BOURBON PECAN TART

Strawberry Coulis | Vanilla Bean Whipped Cream |

Fresh Strawberries

CHOCOLATE NUTELLA GANACHE BAR

Raspberry Sauce | Candied Hazelnuts

LEMON TART

Crisp Meringues | Blueberry Compote

FLOURLESS CHOCOLATE CAKE

Assorted Fruit (GF)

WE ARE PLEASED TO OFFER HIGH QUALITY GLUTEN FREE,
DAIRY FREE AND VEGAN DESSERT OPTIONS. ASK TO SEE MENU.

**WHILE WE DON'T OFFER WEDDING CAKES, WE DO CUT AND
SERVE HOST PROVIDED WEDDING CAKE AT NO ADDITIONAL COST.*

