

S LTHOUSE

DINNER BUFFET SAMPLE MENU

SOUTHERN ANTIPASTO DISPLAY

Chef's Selection House Made 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
Chow-Chow | Lavosh Chips | Crostini

DINNER BUFFET

SALTHOUSE SALAD

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

BENNE SEED ASPARAGUS

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

SMASHED PURPLE POTATOS

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

PAN SEARED SALMON

Preserved Lemon Relish (GF)

GRILLED FLANK STEAK

Chimmichurri (GF)

SALTHOUSE ASSORTED BREAD | ROLLS & WHIPPED BUTTER

Menu Price Per Guest \$52.00

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

