



STATION STYLE DINNER RECEPTION SAMPLE MENU

PASSED HORS D'OEUVRES SELECTIONS

SALTHOUSE SHE CRAB SOUP

Sherry | Crème Fraiche

PORK BELLY CRISP

Pimento Cheese Mousse | Fermented Cabbage | Crisp Bread

TEMPURA LOCAL OKRA

Goat Cheese Mousse | Pickled Rhubarb (V)

DINNER STATIONS

STATION #1 – SALTHOUSE SLIDER STATION

served with House Made Cucumber Pickles and Sea Salt Potato Chips

BEEF N CHEDDAR SLIDERS

Horseradish Crème Fraiche | Pickled Red Onion | Smoked Cheddar Mornay

ORZO PASTA SALAD

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

STATION #2 – SALTHOUSE SHRIMP KABOBS

Pesto (GF)

SEASONAL SUCCOTASH (GF)

CHEF ATTENDED TASTING PLATE STATION

(Chef Prepared & Presented Plates)

STATION #3 –COUNTRY FRIED CHICKEN

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

PASSED LATE NIGHT MUNCHIES

FRENCH FRY CONES

Garlic Aoli

Menu Price Per Guest \$52.25

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

