

SALTHOUSE

CATERING

TASTING PLATE STATIONS SAMPLE MENU

PASSED HORS D'OEUVRES SELECTIONS

DUCK CONFIT CANAPÉ

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

LOCAL CLAM CEVICHE

Little Neck Clam | Orange | Lemongrass | Rainbow Carrot | Fennel

LOCAL CHEESE CROSTINI

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

COCKTAIL HOUR DISPLAY

CHEF'S THE BEST OF SEASON DISPLAY

Local Seasonal Vegetables
(Roasted, Pickled, Marinated, Raw)

Seasonal Sliced Fruits & Berries

Imported & Domestic Cheeses

Salthouse Jams & Garnish

Mixed Nuts | Assorted Olives

Assorted Charcuterie | Gourmet Mustards

Lavosh Chips | Crostini

DINNER STATIONS

CHEF PRESENTED TASTING PLATES

STATION #1 – SALTHOUSE SHRIMP & GRITS

Local Seared Shrimp | Bell Pepper | Onion | Tennessee Tasso Gravy

STATION #2 – BUTTERNUT SQUASH RAVIOLI

Shaved Brussels Sprout | Sage | Brown Butter | Candied Pecan Crumble

STATION #3 – HERB RUBBED BEEF TENDERLOIN

Potato Gratin | Horseradish Dijonnaise | Assorted Rolls

Menu Price Per Guest \$66.75

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

