

DROP 'N GO

All items are delivered in aluminum containers or cardboard platters, along with basic disposable dinnerware.
Tax and delivery not included.

ENTREES

Packed Full to Feed 20 people

Buttermilk Fried Chicken ~ \$128

A mix of dark and white pieces, marinated in buttermilk for 24 hours before being pan fried to crispy goodness.

Herb Roasted Chicken ~ \$158

A feta brined 6 oz boneless, skinless chicken breast coated with herbs before being roasted.

Dijon and Maple Glazed Salmon ~ \$178.00

A 5 oz salmon piece, seared and finished in the oven with a delicious Dijon mustard and maple syrup glaze.

Mediterranean Quinoa Bowl ~ \$158

Fluffy quinoa with roasted sweet potatoes, red onion, red bell pepper, sliced olives, toasted pine nuts and goat cheese. Finished with pan seared tofu and loads of herbs.

Lasagna Bolognese ~ \$188

House-made pasta sheets layered with our bolognese sauce, béchamel sauce and topped with mozzarella cheese.

Fall Inspired Vegetarian Lasagna ~ \$168

House-made pasta sheets layered with roasted butternut squash, spinach, caramelized onions, ricotta and mozzarella.

Mac 'n Cheese ~ \$158

A 3 cheese blend with penne pasta, southern pulled BBQ pork and pickled jalapeños. Finished with some garlic butter breadcrumbs and drizzle of bbq sauce.

Jambalaya ~ \$178

A cajun favorite! Charleston gold rice cooked with tomatoes, chicken and spicy andouille sausage.

SIDES

20 side servings per order

Veggies/\$49.95

Roasted Seasonal Vegetables
Candied Brussel Sprouts
Broccoli Rabe with Lemon and Parmesan
Garlic Sautéed Green Bean Almandine
Anson Mills Stewed Red Peas

Starches/\$49.95

Potato Mash
Spinach and Feta Orzo Pasta
Lemon and Herb Potato Salad
Charleston Gold Rice Pilaf
Mac 'n Cheese - add 14.95

STARTER PLATTERS

20 servings per order

Crudite ~ \$60

Fresh Veggies served with a choice of two dips:

Chef's hummus, pimento cheese, green goddess dressing or herb parmesan dressing

Cheese & Crackers ~ \$88

Crisp crostini served with three cheese dips:

Smoked salmon cream cheese spread, pimento cheese, blue cheese dip, herbed ricotta

Crostini, Dips & Crudite ~ \$100

Crisp crostini served with veggies and two of the following:

Chef's hummus, pimento cheese, smoked salmon cream cheese spread, green goddess dressing or parmesan herb dressing

Fruit, Cheese & Crackers ~ \$112

Seasonal fruit platter served with crisp crostini and a choice of two:

Blue cheese mousse, pimento cheese, smoked salmon cream cheese spread, herbed ricotta cheese dips

SALADS

20 servings per order

Garden Salad ~ \$52.5

Mixed green and veggies with your choice of parmesan herb dressing, honey balsamic vinaigrette or honey mustard.

Caesar Salad ~ \$52.5

Crisp hearts of romaine leaves, house made caesar dressing, croutons and Parmesan cheese.

Farmers Salad ~ \$62.5

Mixed greens, seasonal veggies, farmstead cheese, sunflower seeds and honey balsamic vinaigrette

HOUSE-MADE SWEETS

20 servings per order

Seasonal Bread Pudding ~ \$58

Seasonal fruit baked in a brioche bread custard served with a bourbon caramel anglaise sauce

Loaded Brownies ~ \$45

Big, super fudgy brownies loaded with marshmallows, chocolate chips and walnuts

Salted Caramel Cupcake ~ \$56

Vanilla and lemon scented cupcakes topped with a cream cheese frosting and salted caramel.

Assorted Cookie Platter ~ \$45

A mix of chewy chocolate chip, macadamia nut and cinnamon raisin

Payment

A 25% deposit is requested for order of more than \$200. Final order & balance are due 7 days prior. We accept cash, business checks, Visa, MasterCard & AMEX.