



AMERICAN CAFÉ

Customizations

Priced per Guest

Display of Fresh,
Seasonal Fruits

Tray of Vegetable Crudités
House Hummus Dip

Platter of American
Raw Milk Cheeses
Lavash Flatbread Crackers,
Tennessee Sourwood Honey &
Smoked Marcona Almonds

Plate of Artisan Charcuterie
House Cured Pickles

Carved Beef Tenderloin*

Carved Loin of Mahi Mahi
* Jerk Seasoned, Yellow Rice,
Black Beans & Pineapple Salsa

Rotisserie Roasted Pork
Loin*
Heritage Berkshire Pork,
Traditional Accompaniments.

Carolina Shrimp Boil*
Shrimp, Potatoes, Corn &
Sausage

Carved Heritage Turkey *
Madeira – Onion Gravy

Cheerwine Glazed TN
Ham*

ELEGANT DISPLAYS

Chilled Seafood Display

Serves 6-8 People

Ahi Tuna, California Dungeness Crab, Boothbay Lobster, Oysters on the Half Shell and Jumbo Shrimp Paired with Traditional Garniture Elegantly displayed on 2 tiers over shaved ice

Wasabi's Sushi Boat

Serves 6-8 People

California, Crazy Ari, Crunchy Shrimp and Spider Rolls; Tuna, Escolar, Salmon, King Crab and Shrimp Nigiri; Seaweed Salad
Arranged on a themed Sushi Boat with House Wasabi and Soy

Serious Eats

Serves 12 People

Smoked Brisket Sliders, Lowcountry Crab Cakes, Salt and Pepper Quail, Calabash Calamari, Fried Green Tomatoes w/ Lump Crab Remoulade, Tennessee Bacon Tasting,

The Big Chill

Serves 12 People

Ahi Tuna, California Dungeness Crab, Boothbay Lobster, Oysters on the Half Shell and Jumbo Shrimp Paired with Traditional Garniture,
California, Crazy Ari, Crunchy Shrimp and Spider Rolls; Tuna, Escolar, Salmon, King Crab and Shrimp Nigiri; Seaweed Salad with House Wasabi and Soy

Low Country Crab Cakes –

Dressed Greens & Creole Mustard

Smoked Brisket Sliders –

Signature BBQ and Crispy Onions

Salt & Pepper Carolina Quail –

Spiced Peach Preserves, Chive Biscuit

Calabash Calamari –

Smoky Paprika Aioli

Tripp Farms Ham Biscuit Platter –

Buttermilk Biscuits, Yellow Mustard and Pickles