



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*
Tripp Farms,
Traditional Accompaniments

RECEPTION MENU

Priced per Piece

Fried Green Tomato, Lump Crab Remoulade

Salt and Pepper South Carolina Quail, Spiced Peach Preserves

Low Country Crab Cakes, Dressed Greens & Creole Mustard

Oysters on the Half, Traditional Cocktail

Calabash Calamari Cups, Smoky Paprika Aioli

Smoked Beef Brisket Sliders

Sustainable Shrimp Cocktail

Tripp Country Ham, Petite Biscuit

California Roll

Shrimp Tempura Roll

California Roll

Spider Roll

Tuna Nigiri

Salmon Nigiri

Oysters Rockefeller

Pimiento Cheese & Cucumber Tea Sandwiches

Lump Crab Deviled Eggs

Lobster Corn Dog, Sundried Tomato Ketchup

* Stations requiring an Attendant or Carver will be subject to an additional \$100.00 charge, Per Attendant or Carver, based upon a maximum of two hours.