

2026 Menu

Let Mike work with you in selecting the perfect menu for you and your guests to enjoy.

A written estimate* of menu and services is always provided in planning your party along with a written contract.

*Costs are based on selections and attendee amounts as well as seasonal availability.

Hosting Service Fee**

My party hosting service fee of \$450* includes: the procurement of food; set up and preparation of menu items; buffet, family style or plated serving; replenishments; boxing up of leftovers; full clean up of dinner and kitchen area.

*Includes up to 6 hours of time on site of home/event space up to 25 people

* Parties less than 10 people, the service charge will be \$375

*Parties over 25, the service charge will be \$550 with onsite time of 8 hours

** Maximum service of 40 people

** Parties over 30 people may require an additional server and \$200 charge

** 3-3.5 hours of food prep required prior to dinner service

COLD APPETIZERS

Charcuterie Platter *assorted cheeses with crackers, fresh & dried fruits & sliced meats*

Southern Style Charcuterie Platter *smoked gouda, pimento cheese spread, crackers, smoked sausage w/ mustard, gherkins & pickled okra*

Vegetable Crudités *sliced carrots, cucumber, radishes & zucchini w/ assorted dips & hummus*

Roasted Tomato Bruschetta *w/ bread, olives, & Italian charcuterie*

Caprese Salad Skewers *w/ olives & tortellini and balsamic dip*

Chili Lime & Avocado Shrimp Bites

Bloody Mary Shrimp Shooters *served virgin w/ bacon, olives, gherkins & lemons*

Steak Crostinis *topped w/ horseradish or basil mayonnaise sauce*

Low Country Oysters* *served chilled with/ lemons, sauces & seasonings and toast points*

❖ (In Season December - February)

HOT APPETIZERS

Sweet & Savory Cocktail Meatballs - *Mike's famous!*

Warm Puff Pastry Bites of Pimento Cheese

Warm Puff Pastry Bites of Spinach Artichoke

Crab Cake Phyllo Cup Bites *w/ remoulade sauce*

Chorizo Stuffed Mushroom Caps

Stuffed Dates *w/ goat cheese, wrapped in prosciutto and balsamic glaze*

SLIDERS - COCKTAIL PARTIES

BBQ Pulled Pork *w/ pickles*
Flank Steak *w/ horseradish or basil mayonnaise dressing*
Caprese *w/or w/o prosciutto*
Savory Chicken or Tuna Salad
Cheeseburger *w/ lettuce, pickles & burger sauce*

SALADS

Caesar
Mixed Greens *w/ basil vinaigrette*
Caprese *w/ balsamic drizzle*
BaconLettuceTomato Chopped *w/ blue cheese dressing*
Arugula & Seasonal Fruit Salad *w/ goat cheese & pomegranate dressing*
Italian Antipasti *w/ peppers, artichokes, hearts of palms, provolone, salami & olives*
Israeli Salad *w/ chick peas, tomatoes, onions, cucumbers, feta, fresh herbs & lemon*
Southwestern *w/ mixed greens, peppers, roasted corn, avocado & tortilla strips w/ cilantro lime vinaigrette*
Pasta Salad *farfalle or tortellini w/ veggies in light vinaigrette*
Fresh Berry Fruit Salad *w/ watermelon, grapes, strawberries, blueberries & blackberries*

CHICKEN ENTREÉS

Grilled Herbed Chicken Breast Filets
Chicken Skewers *w/ assorted sauces*
Caprese *w/ tomatoes, mozzarella, basil & balsamic drizzle*
Piccata *w/ lemon & butter wine sauce & capers*
Marsala *w/ mushrooms in marsala wine sauce*
Spinach & Artichoke *cream sauce*
Chicken Vinny *w/ olives, capers, peppers & onions (can be made spicy!)*

BEEF ENTREÉS

Sliced Top Sirloin *w/ or w/o mushrooms in marsala sauce*
Sliced Herbed Flank Steak
Beef Tenderloin Medallions *in port wine sauce*
Beef Tenderloin Medallions *w/ side bleu cheese, horseradish, bernaise sauces*

PORK ENTREÉS

Sausage & Peppers
BBQ Baby Back Ribs
Pork Tenderloin Medallions *in a mustard moscato sauce*
Pork Tenderloin Medallions *in a fig & onion sauce*

SEAFOOD ENTREÉS

Crab Cakes *w/ remoulade sauce (avg 2/person)*
Citrus Shrimp & Rice *w/ cilantro*
Shrimp & Grits *(a Low Country favorite!)*
Shrimp Scampi *w/ bread crumb topping*
Salmon Filet *served in butter/lemon sauce, creamy dill, or honey orange glaze*
Seared Local Catch *in moscato wine sauce (Grouper, Snapper, Trigger, Carolina Jack or Flounder based on availability)*
Seafood Oscar *local catch topped w/ lump crab in a bernaise sauce*
Lobster Tails *w/ herbed butter & moscato wine sauce*
Steamed Mussels *in marinara or garlic & white wine sauce*

VEGETARIAN ENTREÉS

Plant Based Sausage & Pasta Primavera
Pasta Primavera *in pesto sauce (can be made vegan)*
Stir Fry Vegetables *over rice in Thai chili or tahini sauce w/ peanuts*
Vegetable Quiche - *customized to your preferences*
Ask Mike about other options or suggestions

STARCHES

Herbed Roasted Potatoes
Fondant Potato Medallions (*lightly fried and baked tender with/ buttery broth*)
Mashed Red Potatoes
Loaded Mashed Potatoes *topped w/ cheese, sour cream, chives & bacon crumbles*
Herbed Rice Pilaf
Baked Ziti *aka Italian Mac n cheese*
Macaroni & Cheese *topped w/ Cheez Its crumbles*
Smoked Gouda Macaroni & Cheese
Rigatoni Pasta with Roasted Artichokes & Peppers

VEGETABLES

Asparagus *w/ balsamic glaze**
Roasted Brussel Sprouts *w/ balsamic glaze**
Sautéed Green Beans*
Sautéed Mixed Vegetables *of zucchini, carrots & green beans*
Honey Butter Carrots
Roasted Broccoli *w/ olive oil & lemon zest*
Sautéed Spinach *w/ garlic & olive oil*
Corn on the Cob *w/ herbed butter sauce*
* *bacon or prosciutto crumbles topping option*

THEMED DINNERS

Low Country Boil *of seasoned local shrimp, potatoes, corn on the cob & smoked sausage w/ lemons, cocktail & hot sauces & herbed butter served family style*
Taco Bar *seasoned choices of beef/chicken/shrimp w/ tortillas, veggies, rice, Mexican street corn and fixings*
Pasta Bar *Penne, Spaghetti and/or tortellini pasta in choice of marinara, a la vodka or alfredo sauces, meatballs & sausage, mixed vegetables & garlic bread*
BBQ *of pulled pork, chicken & ribs w/ slider buns or cornbread, pickles, sauces, mac n cheese, cole slaw & green beans*
Cocktail *a selection of finger foods & appetizers - let Mike help plan the perfect menu*

BREAKFAST/BRUNCH

Discuss w/ Mike in planning the perfect morning event!

Scrambled Eggs w/ Cheese

Western Omelette Bake

Omelette Bar (parties 10 or less)

Bacon and/or Sausage

Creamy Grits

HomeFried Potatoes

Pancakes or Belgium Waffles (*w/ choices of blueberries, strawberries, bananas or chocolate chips*) w/ butter & syrups

Buttermilk Biscuits

Fresh Fruit

Coffee & Tea w/ sugars & creamers

DESSERTS

Ice Cream Sundae Bar *of vanilla, chocolate & strawberry ice cream w/ syrups, whipped cream, sprinkles, toppings, fresh strawberries & bananas*

Peaches & Cream Ice Box Cake *a refreshing dessert topped with peaches & caramel sauce*

Chocolate & Raspberry Ganache Cake *w/ black raspberry chip ice cream*

Trifles or Parfaits *Chocolate & Oreo Cream / Tiramisu / Key Lime / Banana Pudding*

Flourless Chocolate Torte *(orange, raspberry or mint flavored options)*

Vanilla Cheesecake Bar *w/ assorted syrups & fruit preserves*

Apple or Peach Cobbler *w/ ice cream*

Bananas Foster *w/ fried butter cake*

DIETARY RESTRICTIONS

Should you or any of your guests have dietary allergies such as gluten, milk, nuts, sodium restrictions or any other food concerns, Mike will work to prepare alternate versions or substitute ingredients to meet those concerns.