



---

## STANDING RECEPTIONS

50 person minimum

---

### HAPPY HOUR BUFFET

#### **Raw Vegetable Crudités**

with Broccoli and Cauliflower Florets, Cherry Tomatoes,  
Carrot and Celery Sticks and Olives with Parmesan Peppercorn Dip

#### **Pimento Cheese Ball**

Rolled in Praline Pecans with  
Grape Cluster Garnish and Crackers

#### **Teriyaki Meatballs**

with Pineapple and Scallion

#### **Buttermilk Fried Chicken Bites**

with Ranch Dip

---

### THE CLASSIC COCKTAIL

#### **Assorted Premium Cheeses Accented**

with Marcona Almonds,  
Dried Fruits and Toast Rounds

#### **Bouquet of Garden Vegetables**

Asparagus, Grilled Zucchini, Eggplant,  
3 Color Tomatoes, Roasted Mushrooms  
with Green Goddess Dipping Sauce

#### **Carving Board Display**

with Lemon Oregano Chicken Breast  
with Artichoke Aioli

#### **Carving Board Display**

with Maitre d' Spiced Bistro Steak  
with Horseradish Sauce

#### **Warm Charleston Crab Dip**

with House Baked Salt  
and Pepper Cracker Bread

#### **Chunk Fresh Fruit and**

#### **Strawberry Display (*Seasonal*)**

Served with Chocolate Fondue and  
Chilled Vanilla Bean Crème Anglaise

---

### THEMED STATION IDEAS

**Mexican Station**

**Mediterranean Station**

**Asian Station**

**Italian Station**

**Shrimp and Grits Station**

**Mashed Potato Martini Bar**

**Risotto Station**