

HORS'DOEUVRES

PRICING PER PERSON (20 PIECE MINIMUM)

PASSED

FISH & SEAFOOD

Jumbo Shrimp Cocktail bloody mary cocktail sauce	3.50
Smoked Salmon Deviled Egg creme fraiche, chives	3.25
Lowcountry Boil Skewers kielbasa, shrimp, potatoes, aioli	3.00
Smoked Trout Dip gougere	3.25
Crab Arancini corn lemon oil	3.00

MEAT & POULTRY

Bacon Wrapped Local Quail mustard zq	3.50
Lamb Lollipop mint pesto	5.25
Southwest Chicken Eggrolls ranch dressing	3.50
Bourbon Glazed Meatballs chives	2.75
Fig & Blue Cheese Crostini bacon lardons	2.75

VEGETARIAN

Mac & Cheese Bites pepper relish	2.75
Spinach & Artichoke Dip Bites parmesan	2.75
Tomato Pie Tartlets herb ricotta	2.75
Seasonal Soup Shooters	2.75
Stuffed Mushroom gorgonzola, roasted red peppers	2.75

DISPLAYED

Cheese & Charcuterie meats, artisanal cheeses, fruit, mustards, pickles, crackers	10.00
Chilled Seafood Display shrimp, crab, mussels, oysters, sauces	24.00

House Potato Chips & Dips french onion, pimienta cheese, ranch dressing	6.00
Dessert Platter mini pies, truffles, cookies, petit fours	9.00

Vegetable Crudite seasonal produce, raw, grilled, preserved served with buttermilk dressing	7.00
Boiled Peanuts Hot Sauce	3.00

SIDES

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SOUTHERN STYLE GREEN BEANS	4	SQUASH CASSEROLE	5	MAC & CHEESE	6
MASHED POTATOES	4	BAKED BEANS	5	ROASTED ROOT VEGGIES	6
HOT TOMATO CHEESE GRITS	4	SWEET POTATO SOUFFLE	5	CREAMED CORN	6
CREAMY SLAW	4	COLLARD GREENS	5	BRUSSELS SPROUT	6

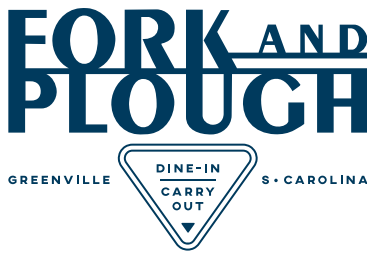
Cakes

Pricing for standard cakes in vanilla, carrot, or hummingbird with cream cheese icing.
Custom flavors or decorations add \$1 per serving.

8" Round Serves 8 - 10	60	3 Tier Serves 75 - 100	325	2 Layer 1/4 Sheet Serves 20 - 30	60
2 Tier Serves 25 - 30	175	2 Layer Half Sheet Serves 40 - 50	100	3 Layer 1/2 Sheet Serves 60 - 80	3.00



1629 E North St, Greenville, SC 29607 | (864) 609-4249



BUFFET STYLE BANQUETS

PRICING PER PERSON (20 PIECE MINIMUM)

SALADS | \$5

Garden Salad

mixed greens tomatoes, cucumbers, onions, croutons, ranch and vinaigrette on the side

Signature Salad

mixed greens, seasonal fruit, pecans, crumbled blue cheese, vinaigrette on the side

Classic "Wedge" Salad

iceberg, bacon, tomatoes, cucumbers, radish, creamy blue cheese dressing

WOOD FIRED PIZZA STATION | \$9

(\$200 Chefs Fee)

Pizza Trio: greenbrier italian sausage pizza, cheese pizza, pesto spinach and goat cheese pizza

MAC & CHEESE STATION | \$9

Mac & Cheese: Toppings: pulled pork, bacon, mushrooms, green onions, roasted red peppers

FARMHOUSE GRITS STATION | \$14

Tomato Cheese Grits

Toppings: shrimp, kielbasa, bacon, tomato gravy, green onions, cheddar

MASHED POTATO BAR | \$9

bacon, cheddar, sour cream, chives, butter

Add Grass Fed Beef Pot Roast
Additional \$3

GREENBRIER BBQ | \$9

Smoked & Pulled Pork or Chicken

sweet rolls, pickles, mustard q. alabama white sauce

VEGETARIAN LASAGNA | \$10

cacciatore vegetables, ricotta, provolone

PESTO GLAZED CHICKEN BREAST | \$12

Parmesan

CARVING STATION

(\$125 Chefs fee)

Smoked Greenbrier Ham | \$9

Grassfed Prime Rib | \$14

Greenbrier Pork Loin | \$12

served with sweet rolls, horseradish sauce, dijon mustard, garlic aioli, red onion, pickles

CRAB CAKES | \$15

mascarpone, chives, remoulade

CRAB STUFFED FLOUNDER | \$24

lemon beurre blanc

EGGPLANT PARMESAN | \$10

marinara, basil

PORK SCHNITZEL | \$14

jager gravy

GRILLED BEEF SIRLOIN | \$18

chimichurri

FRIED CHICKEN STRIPS | \$12

honey mustard, ranch dressing

BRUNCH BUFFET

AVAILABLE FOR PARTIES OF 25 OR MORE \$28 PER PERSON | 2 HOUR BUFFET INCLUDES ICED TEA, ORANGE JUICE, COFFEE & WATER

Biscuits, Bagels, Muffins

jam

Season Fruit Greek Yogurt

honey, granola

Doughnut Holes

bacon, apple bourbon glaze

Scrambled Eggs

vermont cheddar, chives

Mushrooms & Asparagus Frittata

goat cheese

Brioche French Toast

maple syrup

Hot Tomato Cheese Grits

Hashbrown Casserole

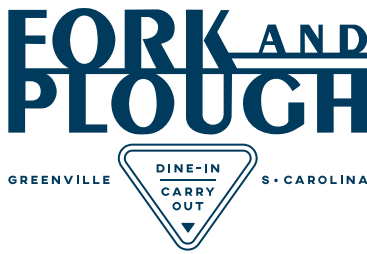
Peppered Bacon

Sausage Links

Add Shrimp & Grits \$12 Per Person



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SIT DOWN

\$46 PER PERSON

FIRST COURSE

PLEASE SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

SOUP

She Crab Soup
sherry, cream, chives

Tomato Bisque (Vegetarian)
basil, grilled cheese croutons

Shrimp Gumbo
andouille, tomatoes, fried okra garnish

SALAD OPTIONS

Strawberry & Goat Cheese Salad
arugula, pecans, balsamic vinaigrette

Local Bib Lettuce Salad
cucumber, bacon, fried green tomatoes, ranch

Hearts of Romaine
classic caesar, parmesan, croutons

ENTREE

PLEASE SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

Grilled Sirloin Steak
chimichurri

Roasted Airline Chicken Breast
sundried tomato pesto

Smoked Pork Tenderloin
mustard jus

Eggplant Parmesan Napoleon
parmesan, marinara

Panko Encrusted Salmon
dill butter sauce

Grilled Beef Tenderloin
bordelaise Sauce
(addition \$10 to set price)

ACCOMPANIMENTS

PLEASE SELECT 2 TO BE SERVED WITH ENTREES

Crispy Brussels Sprouts
Cheddar Grits
Sour Cream Mashed Potatoes

Asparagus
Roasted Cauliflower
Mac&Cheese

Red Rice
Tiny Green Beans Almandine

DESSERT

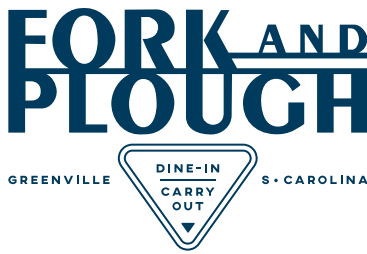
PLEASE SELECT ONE FOR YOUR GUESTS

Seasonal Cobbler
maple bourbon ice cream

S'more Bread Pudding
chocolate chips, mallow, vanilla ice cream

Warm Chocolate Cake
raspberries, whip cream, caramel

Dessert Platter
mini pies, truffles, cookies, petit fours
(additional \$5 to set price)



SIT DOWN

\$56 PER PERSON

FIRST COURSE

PLEASE SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

SOUP

She Crab Soup
sherry, cream, chives

Tomato Bisque (Vegetarian)
basil, grilled cheese croutons

Shrimp Gumbo
andouille, tomatoes, fried okra garnish

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arugula, pecans, balsamic vinaigrette

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cucumber, bacon, fried green tomatoes, ranch

Hearts of Romaine
classic caesar, parmesan, croutons

ENTREE

PLEASE SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

Grilled Sirloin Steak
chimichurri

Crab Stuffed Flounder
dill butter sauce

Smoked GB Farms Pork Chop
dill butter sauce

Semi Boneless Half Chicken
sundried tomato pesto

Eggplant Parmesan Napoleon
parmesan, marinara

Grilled Beef Tenderloin
bordelaise Sauce

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Asparagus
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