

see end of document for additional menu information



Event Dinner Menu #1

\$45++ per guest

Appetizers

(choose three, served on food stations)

Lump Crab Cakes

spicy cajun remoulade

Pimento Cheese Fritters

flash fried, tomatillo jam

*Grilled Polenta**

local wild mushrooms, black truffle olive oil,
parmigiano-reggiano

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

there are many more delicious appetizer options! additional appetizers can be added to your menu for \$2.50-\$3 per guest
see appetizer menu (page 10) for more information

Salad Course

(served on food stations)

*Farmer's Salad**

chef's preparation of fresh, local ingredients

Entrees

(served on food stations)

*Grilled Market Catch**

seasonal preparation
with side items

*Sesame-Crusted Ahi Tuna***

pan seared with sesame seeds
ginger glaze & wasabi cream
wakeme salad*

Parmesan Encrusted Chicken

baked golden brown in dijon and parmesan

*Aged Angus New York Strip**

certified angus beef, tamarind steak sauce
our chef prepares our NY Strip medium rare

sides: mashed potatoes, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

Bliss Cake

semi-sweet chocolate cake
whipped cream, chocolate ganache

Bread Pudding

topped with a rich bourbon glaze

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

*gluten free/**can be made gluten free



Event Dinner Menu #2

\$38++ per guest

Appetizers

(choose three, served on food stations)

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

*Grilled Polenta**

local wild mushrooms, black truffle olive oil,
parmigiano-reggiano

*Prince Edward Island Mussels***

tomatoes, white wine herb butter,
grilled holeman & finch bread

Pimento Cheese Fritters

flash fried, tomatillo jam

additional appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

Salad Course

(served on food stations)

*Mixed Green Salad**

organic field greens, carrots, tomatoes
honey balsamic vinaigrette

Entrees

(served on food stations)

*Sesame-Crusted Ahi Tuna***

pan seared with sesame seeds
ginger glaze & wasabi cream
wakeme salad*

Parmesan Encrusted Chicken

baked golden brown in dijon and parmesan

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

*Aged Angus New York Strip**

certified angus beef, tamarind steak sauce
our chef prepares our NY Strip medium rare

sides: mashed potatoes, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

*gluten free/**can be made gluten free



Event Dinner Menu #3

\$34++ per guest

Appetizers

(choose two, served on food stations)

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

Tomato-Basil Bruschetta

topped with parmesan, balsamic glaze drizzle

Pimento Cheese Fritters

flash fried, tomatillo jam

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

additional appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

Salad Course

(served on food stations)

*Mixed Green Salad**

organic field greens, carrots, tomatoes
honey balsamic vinaigrette

Entrees

(served on food stations)

*Charleston Shrimp & Grits**

sautéed and simmered in a spicy tomato cream sauce
over creamy stone ground white cheddar grits

Parmesan Encrusted Chicken

baked golden brown in dijon and parmesan

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

sides: mashed potatoes, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

*gluten free/**can be made gluten free



Event Lunch Menu #1

(available for lunch only)

\$24++ per guest

Appetizers

(choose two, served on food stations)

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

Tomato-Basil Bruschetta

topped with parmesan, balsamic glaze drizzle

Pimento Cheese Fritters

flash fried, tomatillo jam

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

there are many more delicious appetizer options! additional appetizers can be added to your menu for \$2.50-\$3 per guest
see appetizer menu (page 10) for more information

Salad Course

(served on food stations)

*Farmer's Salad**

chef's preparation of fresh, local ingredients

Entrees

(served on food stations)

*Curried Chicken Salad***

with walnuts and grapes
served with baguette

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

*Charleston Shrimp & Grits**

sautéed and simmered in a spicy tomato cream sauce
over creamy white cheddar grits

sides: white cheddar grits, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

*gluten free/**can be made gluten free



Event Lunch Menu #2

(available for lunch only)

\$22++ per guest

Appetizers

(choose two, served on food stations)

*Chicken Nam Sod**

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

Tomato-Basil Bruschetta

topped with parmesan, balsamic glaze drizzle

Pimento Cheese Fritters

flash fried, tomatillo jam

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

additional appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

Entrees

(served on food station)

*Curried Chicken Salad***

with walnuts and grapes
served with baguette

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

*Charleston Shrimp & Grits**

sautéed and simmered in a spicy tomato cream sauce
over creamy white cheddar grits

sides: white cheddar grits, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu
includes iced teas and sodas

*gluten free/**can be made gluten free



Event Lunch Menu #3

(available for lunch only)

\$20++ per guest

appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

Salad Course

(served on food station)

Mixed Green Salad*

organic field greens, carrots, tomatoes
honey balsamic vinaigrette

Entrees

(served on food stations)

Curried Chicken Salad**

with walnuts and grapes
served with baguette

Mediterranean Pasta

tossed with tomato-basil sauce,
sautéed spinach, mixed olives and goat cheese

Charleston Shrimp & Grits*

sautéed and simmered in a spicy tomato cream sauce
over creamy white cheddar grits

sides: white cheddar grits, fresh seasonal vegetable

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

Butterscotch Pot de Crème*

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes iced teas and sodas

*gluten free/**can be made gluten free



Event Brunch Menu #1

\$24++ per guest

Assorted Breakfast Breads

sweet cream butter

Appetizers

(choose two, served on food stations)

*Fresh Fruit Skewers**

honey dipping cream

Smoked Salmon Flatbread

crème fraiche and capers

French Toast Points

bite sized brioche

fresh berries, powdered sugar

*there are many more delicious appetizer options! additional appetizers can be added to your menu for \$2.50-\$3 per guest
see appetizer menu (page 10) for more information*

Entrees

(served on food stations)

*Aged Angus New York Strip**

tamarind steak sauce

our chef prepares our NY Strip medium rare

*Curried Chicken Salad***

with walnuts and grapes, served with baguette

*Charleston Shrimp and Grits**

sautéed shrimp simmered in a spicy tomato cream sauce

over creamy white cheddar grits

*Wahoo! Scramble**

sautéed spinach, tomatoes, mozzarella, basil, balsamic reduction

sides: mediterranean pasta salad, white cheddar grits

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream

maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee, iced tea, orange juice, cranberry juice

gluten free/can be made gluten free*



Event Brunch Menu #2

\$20++ per guest

appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

Assorted Breakfast Breads

sweet cream butter

Entrees

(served on food stations)

French Toast

brioche with vanilla maple syrup

Curried Chicken Salad**

with walnuts and grapes, served with baguette

Charleston Shrimp and Grits*

sautéed shrimp simmered in a spicy tomato cream sauce
over creamy white cheddar grits

Wahoo! Scramble*

sautéed spinach, tomatoes, mozzarella and basil
drizzled with a balsamic reduction

sides: mediterranean pasta salad, turkey sausage links, stone ground white cheddar grits

additional vegetarian entrée available by individual order

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

Butterscotch Pot de Crème*

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee, iced tea, orange juice, cranberry juice

*gluten free/**can be made gluten free



Signature Brunch Buffet

\$24++ per guest

this menu is reserved for parties of at least 20 and is offered as a buffet only

appetizers can be added to your menu for \$2.50-\$3 per guest - see appetizer menu (page 10) for more information

Assorted Breakfast Breads

sweet cream butter

Salad

(choose one, served on food stations)

*Mixed Green Salad**

organic field greens, baby carrots, tomatoes
honey balsamic vinaigrette

Mediterranean Pasta Salad

marinated seasonal vegetables, sundried tomatoes,
mediterranean olives, italian vinaigrette

Entrées

(served on food stations)

*Charleston Shrimp and Grits**

sautéed shrimp simmered in a spicy tomato cream sauce
over creamy white cheddar grits

*Blackened Chicken**

creole cream sauce

French Toast

brioche with vanilla maple syrup

*Scrambled Eggs**

cheddar & fresh herbs

Sides

(choose three, served on food stations)

*Turkey Sausage Links**

*Hashbrown Casserole**

*Fresh Sautéed Vegetable**

*White Cheddar Grits**

*Red Grapes **

in brown sugar-citrus cream

Desserts

(choose two, served on food stations)

Bread Pudding

topped with a rich bourbon glaze

Double Chocolate Brownie

caramel, chocolate ganache, pecans

*Butterscotch Pot de Crème**

butterscotch custard, vanilla whipped cream
maldon sea salt, caramel sauce

you may bring in an outside dessert; this fee is \$30. you can waive this fee by eliminating the desserts on the menu

includes coffee, iced tea, orange juice, cranberry juice

*gluten free/**can be made gluten free



Event Appetizer Menu

\$19++ per guest / \$34++ per guest during dinner hours

choose 3 appetizers from the first group & 2 appetizers from the second group
served on food stations

Artisanal Cheeses!**

paired with seasonal chutneys and preserves
fresh seasonal fruit

Shrimp Cocktail*!

spicy remoulade

Crab Cakes!

spicy cajun remoulade

Seared Steak Lettuce Cups*

new york strip tossed with diced cucumber,
mint, ginger, cilantro and crushed peanuts

Hawaiian Ahi Tuna Tartare

wasabi cream, toast points

Chicken Nam Sod*

marinated in chilies, lime, scallions, ginger
topped with peanuts in a lettuce cup

Grilled Prosciutto Flatbread

local goat cheese, prosciutto,
balsamic onions, arugula

Fried Calamari

spicy hoisin and mayhaw-citrus sauces
crisp banana peppers

Grilled Polenta*

local wild mushrooms, black truffle olive oil,
parmigiano-reggiano

Fresh Fruit Skewers*

honey dipping cream

Prince Edward Island Mussels**

(may not be available for summer events)

tomatoes, white wine herb butter,
grilled holeman & finch bread

Smoked Salmon Flatbread

crème fraiche and capers

French Toast Points

bite sized brioche
fresh berries, powdered sugar

Tomato-Basil Bruschetta

topped with parmesan,
balsamic glaze drizzle

Pimento Cheese Fritters

flash fried, tomatillo jam

Hummus and Vegetable Crudité*

raw seasonal vegetables
traditional hummus & dill cream sauce

includes iced teas and sodas

*gluten free/**can be made gluten free

appetizers can be added to any menu for \$2.50 per guest

! these can be added for \$3 per guest



Event Menu Pricing

(prices do not include tax or gratuity)

Pricing is locked in when the event deposit is placed

One check will be presented

Children's menu is available--please contact Event Team for pricing

Dinner Menu #1	\$45++ per guest
Dinner Menu #2	\$38++ per guest
Dinner Menu #3	\$34++ per guest
Lunch Menu #1	\$24++ per guest
Lunch Menu #2	\$22++ per guest
Lunch Menu #3	\$20++ per guest
Brunch Menu #1	\$24++ per guest
Brunch Menu #2	\$20++ per guest
Signature Brunch Buffet (buffet only, 20-person minimum)	\$24++ per guest
Appetizer Menu	\$19++ per guest
Appetizer Menu (served during dinner hours)	\$34++ per guest

(++ denotes tax & service fee)

You may bring in an outside dessert and a \$30 outside dessert fee will apply. You can waive this fee by eliminating the desserts included on your menu (does not include appetizer menu).

Menus for parties of 20 and more scheduled during peak times may be served on food stations. Buffet-style service may not be available in all event spaces – please contact our Event Team for more information.

Visit www.wahoogrilldecatour.com for plated-service menus, event beverage packages, event policies, and to inquire about your event!