

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

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### 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

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### 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

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### 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

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### 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

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### 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

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## **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

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## *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

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### *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.wahoogrilldecalur.com](http://www.wahoogrilldecalur.com) for plated-service menus, event beverage packages, event policies, and to inquire about your event!