

see end of document for additional menu information



## Event Dinner Menu #1

\$45++ per guest

### Appetizers

(choose three for the table to share)

#### *Lump Crab Cakes*

spicy cajun remoulade

#### *Pimento Cheese Fritters*

flash fried, tomatillo jam

#### *Flash Fried Polenta*

goat cheese-chive polenta, wild mushrooms,  
roasted red pepper coulis, black truffle olive oil

#### *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 9) for more information

### Salad Course

#### *Farmer's Salad\**

chef's preparation of fresh, local ingredients

### Entrees

(guests may choose one of the following)

#### *Grilled Market Catch\**

seasonal preparation  
with side items

#### *Sesame-Crusted Ahi Tuna\*\**

pan seared with sesame seeds  
ginger glaze and wasabi cream  
wakeme salad\* / mashed potatoes\*

#### *Parmesan Encrusted Chicken*

baked golden brown in dijon and parmesan  
mashed potatoes\* / fresh seasonal vegetable\*

#### *Aged Angus New York Strip\**

certified angus beef, tamarind steak sauce  
mashed potatoes\* / fresh seasonal vegetable\*

additional vegetarian entrée available upon request

### Desserts

(choose two to offer your guests; each guest will receive an individual portion of the dessert of their choice)

#### *Bliss Cake*

semi-sweet chocolate cake,  
whipped cream, chocolate ganache

#### *Butterscotch Pot de Crème\**

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

#### *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 for the table to share)

#### *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

#### *Flash Fried Polenta*

goat cheese-chive polenta, wild mushrooms,  
roasted red pepper coulis, black truffle olive oil

#### *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 9) for more information

### Salad Course

#### *Mixed Green Salad\**

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### Entrees

(guests may choose one of the following)

#### *Sesame-Crusted Ahi Tuna\*\**

pan seared with sesame seeds  
ginger glaze and wasabi cream  
wakeme salad\* / mashed potatoes\*

#### *Parmesan Encrusted Chicken*

baked golden brown in dijon and parmesan  
mashed potatoes\* / fresh seasonal vegetable\*

#### *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  
mashed potatoes\* / fresh seasonal vegetable\*

additional vegetarian entrée available upon request

### Desserts

(choose two for the table to share)

#### *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 for the table to share)

#### *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 9) for more information

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### Salad Course

#### *Mixed Green Salad\**

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### Entrees

(guests may choose one of the following)

#### *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  
mashed potatoes\* / fresh seasonal vegetable\*

#### *Mediterranean Pasta*

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

additional vegetarian entrée available upon request

### Desserts

(choose two for the table to share)

#### *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 for the table to share)*

#### **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 9) for more information**

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### **Salad Course**

#### **Farmer's Salad\***

chef's preparation of fresh, local ingredients

### **Entrees**

*(guests may choose one of the following)*

#### **Curried Chicken Salad Sandwich\*\***

with walnuts and grapes on brioche  
choice of fries or fruit

#### **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

**additional vegetarian entrée available upon request**

### **Desserts**

*(choose two for the table to share)*

#### **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 for the table to share)**

#### ***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 9) for more information**

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### ***Entrees***

**(guests may choose one of the following)**

#### ***Curried Chicken Salad Sandwich\*\****

with walnuts and grapes on brioche  
choice of fries or fruit

#### ***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

**additional vegetarian entrée available upon request**

### ***Desserts***

**(choose two for the table to share)**

#### ***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 9) for more information

***Salad Course***

***Mixed Green Salad\****

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

***Entrees***

*(guests may choose one of the following)*

***Curried Chicken Salad Sandwich\*\****

with walnuts and grapes on brioche  
choice of fries or fruit

***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

**additional vegetarian entrée available upon request**

***Desserts***

*(choose two for the table to share)*

***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 for the table to share)**

#### **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 9) for more information**

### **Entrees**

**(guests may choose one of the following)**

#### **Steak and Eggs\***

new york strip, scrambled eggs  
stone ground white cheddar grits

#### **Curried Chicken Salad Sandwich\*\***

with walnuts and grapes on brioche  
choice of fries or fruit

#### **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  
stone ground white cheddar grits

**additional vegetarian entrée available upon request**

**add crab cake benedict for \$2 per guest (plated events only)**

### **Desserts**

**(choose two for the table to share)**

#### **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 9) for more information

### ***Assorted Breakfast Breads***

sweet cream butter

### ***Entrees***

*(guests may choose one of the following)*

#### ***French Toast***

mascarpone cream stuffed brioche, fresh peaches, sugared pecans  
choice of pepper bacon or chicken sausage

#### ***Curried Chicken Salad Sandwich\*\****

with walnuts and grapes on brioche  
choice of fries or fruit

#### ***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  
stone ground white cheddar grits

**additional vegetarian entrée available upon request**

**add crab cake benedict for \$2 per guest (plated events only)**

### ***Desserts***

*(choose two for the table to share)*

#### ***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 for dinner portions

choose 3 appetizers from the first group & 2 appetizers from the second group  
can be served family-style or 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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### *Flash Fried Polenta*

goat cheese-chive polenta, wild mushrooms,  
roasted red pepper coulis, black truffle olive oil

### *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 for guests ages 4 – 12 (\$8 per child)*

*& for guests 3 and under (no charge)*

|  |                  |
|--|------------------|
| 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 |
| Appetizer Menu                                 | \$19++ per guest |
| Appetizer Menu<br>(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 at restaurant's discretion. All of the items on the menu will be offered on the buffet except for some side items; please see our buffet-style menus for more information.*

Visit [www.wahoogrilldecatour.com](http://www.wahoogrilldecatour.com) for buffet-style menus, event beverage packages, event policies, and to inquire about your event!