

see end of document for additional menu information



## Signature Dinner Menu

\$52++ per guest

### Appetizers

(choose three for the table to share)

#### Artisanal Cheeses\*

paired with preserves & fresh seasonal fruit

#### Tuna Poke\*\*

avocado, cucumbers, chive, ginger

#### Joyce Farms Chicken Meatballs

red gravy, pecorino romano

#### Shrimp Cocktail\*

spicy remoulade

#### Mussels\*\*

spicy chorizo, fennel broth  
tomato concasse

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

(choose one to offer your guests)

#### Apple & Radicchio Salad\*

toasted pine nuts, goat cheese  
champagne vinaigrette

#### Mixed Beet & Spinach Salad\*

roasted beets, shaved black radish,  
toasted almonds, honey balsamic vinaigrette

### Entrees

guests may choose one of the following  
(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### Saffron Shrimp Risotto\*\*

saffron cream, peas, garlic chips

#### Grilled Halibut

potato gnocchi, leeks, beurre blanc

#### Southern Fried Chicken

springer mountain chicken, milk gravy  
mashed potatoes, braised collard greens with bacon

#### Braised Short Rib\*

parsnip puree, heirloom carrots, au jus

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)

#### Red Velvet Cheesecake

red velvet cheesecake, chocolate streusel crust  
ivoire whipped & vanilla bean ganache

#### Banana Parfait

banana served on warm banana ganache  
cinnamon shortbread, hazelnut brittle

#### Grasshopper Jar

bittersweet valrhona chocolate, cocoa wafer crumbs  
crème de menthe ganache, hot fudge 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 #1

\$45++ per guest

### Appetizers

(choose three for the table to share)

#### *Lump Crab Cakes*

spicy cajun remoulade

#### *Grilled Polenta\**

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

#### *Pimento Cheese Fritters*

flash fried, tomatillo jam

#### *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

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

chef's preparation of fresh, local ingredients

### Entrees

guests may choose one of the following  
(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### *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

(all three will be served for the table to share)

#### *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

#### *Grilled Polenta\**

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

#### *Fried Calamari*

spicy hoisin and mayhaw-citrus sauces  
crisp banana peppers

#### *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

#### *Mixed Green Salad\**

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### Entrees

guests may choose one of the following

(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### *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 10) 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

(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### *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

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**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 10) 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  
(host will email guests' selections by 4 days prior to event for events with 30+ guests)

**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 10) for more information

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### Entrees

guests may choose one of the following  
(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### *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 10) for more information

### ***Salad Course***

#### ***Mixed Green Salad\****

organic field greens, carrots, tomatoes  
honey balsamic vinaigrette

### ***Entrees***

guests may choose one of the following

(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### ***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 10) for more information*

### *Entrees*

*guests may choose one of the following*

*(host will email guests' selections by 4 days prior to event for events with 30+ guests)*

#### *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 10) for more information

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

sweet cream butter

### ***Entrees***

guests may choose one of the following

(host will email guests' selections by 4 days prior to event for events with 30+ guests)

#### ***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 during dinner hours

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

### **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*

Signature Dinner Menu	\$52++ per guest
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 (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).*

*Your selected menu may be served plated or on food stations at the restaurant's discretion, depending on the party size, event space, and time of day; please contact our Event Team with any questions.*

*Parties with plated service and final guest counts of 30 or more will be asked to provide guests' entrée selections 4 days prior to the event date to expedite service.*

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