

# Mama Mia

## Family Style Menu

### APPETIZERS (CHOOSE 2)

Burrata w/ roasted tomatoes + focaccia

Charcuterie board

Herb goat cheese + apricot jam phyllo cups

Gourmet flatbreads

Prosciutto wrapped melon

### SALADS (CHOOSE 1)

Shaved fennel + citrus

Marinated cannellini bean

Antipasto

Caprese

### ENTREES (CHOOSE 1)

Chicken cacciatore

Vegetable risotto

Caccio de pepe

Eggplant parmigiana

### GRILLED PROTEINS (CHOOSE 1)

Herb chicken

Oven baked salmon

Local shrimp

Grilled steak

### SIDE DISHES (CHOOSE 2)

Grilled vegetable antipasti

Focaccia or garlic bread

Parmesan polenta

Roasted broccoli piccata

Pasta (marinara, alfredo or pesto)

### DOLCI (CHOOSE 1)

Cocoa Panna Cotta

Olive oil cake

Tiramisu

Gelato





## Pricing Details

### MAMA MIA GROUP PRICING

5-7 people / \$895

8-10 people / \$1,400

10-12 people / \$1,750

12-15 people / \$2,275

*\*taxes + fees included*

Pricing on all menus listed are subject to change based any additional the menu items, + number of guests.

Final menu + guest count are locked in once deposit is made.

50% of total costs are due upon final menu selections.

Deposits are non-refundable.

*Gratuuity not included.*





# Final Fiesta

## FAMILY STYLE MENU

### APPETIZERS

Chips + mild salsa	Included
Grilled chicken wings	\$6
Jalapeno poppers	\$4
Shrimp ceviche	\$9
Queso	\$3
Guac	\$2

### SALSA

	(16 oz)
Grilled pineapple	\$10
Mango	\$8
Salsa verde	\$8
Pico de galo	\$7

### ENTREES

	per person
Chicken Enchiladas	\$22
Stuffed bell peppers	\$18
Empanadas	\$20
Taco Bar	\$35
Includes: Pulled chicken, carnitas + local shrimp	
Toppings: shredded lettuce, cojita, limes, sour cream, pickled red onions	

### SIDES

	per person
Cuban spiced black beans	\$4
Grilled peppers, onions	\$5
Grilled squash + zucchini	\$7
White rice	\$2
Mexican rice	\$3
Street corn salad	\$5

### DESSERTS

	per person
Churros	\$10
Rice pudding	\$4
Individual lava cakes	\$8
Key lime pie	\$5



prices are per person. 40% service charge added to sub total.

Gratuity not included



# GIRL DINNER



## DIPS

Served with local sourdough + crisp garden veggies

- REALLY PRETTY HUMMUS** \$10  
EVOO, sunflower seeds, pistachios, fresh herbs, sea salt
- PIMP CHEESE** \$9  
House made pimento cheese
- GREEN GODDESS** \$13  
Greek yogurt, fresh herbs, spinach, EVOO, capers, lemon
- SPINACH ARTICHOKE** \$18  
Classic spinach artichoke dip + naan bread
- CAVIAR SERVICE**  
Russet potato chips, chives, creme fraiche, bilinis  
TIER 1: basic roe (whitefish) TIER 1: \$40  
Tier 2: sturgeon TIER 2: \$75

## FINGER FOODS

Cooked onsite using avocado oil

- LUMPIA** \$14  
Local item! Filipino spring rolls + sweet chili sauce
- GREEN TOMATOES** \$10  
Charleston staple. Comeback + green chili aioli
- CHICKEN TENDERS** \$20  
Pecan crusted + classic. stone ground honey mustard, bbq, tahini maple
- COCONUT SHRIMP TOAST** \$22  
Sweet chili + sracha aioli  
Recipe from "party People" cookbook
- MOZZARELLA STICKS** \$10  
House marinara + creamy hot sauce

## BOARDS

### WINGS + FRIES \$35

Grilled or oven baked. Tossed in variety of sauces. celery, carrots, hemp ranch. Stonon potatoes, chimichurri

### SEAFOOD \$95

Local shrimp cocktail, mini crab cakes, smoked fish dip, Tuna poke cups, oysters on half shell



### \$22 CHEESE + FRUIT

Artisan cheeses, jams, honey, fruit, crackers

### \$30 CHARCUTERIE

Cured meats, artisan cheese, jams, nuts, crackers

### \$27 BREAKFAST

Mini quiche  
French toast sticks  
Turkey bacon strips

### \$55 CHARLE-CUTERIE

Classic Charleston snacks  
benne waffers, cheese straws, candied pecans, deviled eggs, pickled items, Pulled pork sliders

### \$45 PIZZA

Gourmet flat breads  
mini caeser or House salad  
assorted cookies

### ITALIAN NIGHT \$95

Mini bowls of pasta (2)  
small salads (1)  
garlic bread  
individual tiramisus

pesto  
Sunday sauce  
alfredo  
mornay

Gnocchi shaped  
fettuccine  
stuffed



caeser  
caprese  
anitpasta

Menus can be modified to allergies + restrictions.

Each price is per person. 40% service charge/tax applied to sub total

# Breakfast

## Drop off menu

\*Items can be substituted for gluten + dairy free for an additional charge.

### Shrimp + Grits \$35

Local shrimp, local grits\*, blistered cherry tomato, corn, scallion, shrimp gravy\*

### Egg muffins (24 pieces) \$21

Choose from veggie or meat eggs, cheese, toppings

### Breakfast Burritos \$25 for 5

Spinach wrap\*, Cheese, Avocado, Eggs  
Choose veggie or turkey sausage  
Includes sour cream + salsa

### French Toast Casserole \$19

Ready to bake! Choose from blueberry, classic, or chocolate chip

### Pancakes\* \$5 per person

Choose: plain, banana, chocolate chip, or blueberry

### Individual Yogurt Parfaits \$20 for 6

Your choice of yogurt, blueberries, strawberries, hemp seed, honey

### Maple Tahini Fruit Bowl \$21

Chef favorite! Apple, strawberry, blueberry, pineapple, cholella, tahini maple dressing, hemp seeds

### Tropical Fruit Tray \$23

Pineapple, strawberry, kiwi, grapefruit, oranges, star fruit

### Overnight Oats \$12 / 32 oz

Almond milk, hemp seed, chia seed  
Choice of: PB+J, strawberry banana, blueberry almond

### Chocolate Chia Pudding \$10 / 16 oz

Almond milk, Truvani protein powder, freeze dried raspberries, shaved almonds

## Baked Goods\*

by the dozen...

Donuts	\$21
Muffins	\$15
banana bread	\$17
scones	\$12



## SIDES

	Per person
Bacon	\$4
Turkey Sausage	\$3
Grits*	\$3
Sweet Potato hash	\$4
Potatoes O'brien	\$4

Prices are per person.

40% service charge added to sub total.

Gratuuity not included

# SOUTHERN SOIREE MENU

## APPS

Per Platter price

Tea sandwiches: egg salad, shrimp salad, chicken salad, or pimento cheese	\$28 per dozen
Local shrimp cocktail- 1lb	\$30
Oyster raw bar	mrkt
Fried green tomatoes with pimento cheese	\$20 per dozen
Deviled eggs- 24 pieces	\$18
BBQ pork ribs	1 rack- \$25 2 racks- \$46
Mini Crab cakes- 24 pieces	\$30



## ENTREE

Low Country Boil: Local shrimp, andouille sausage, red potato, corn, old bay, lemon, cocktail	\$45
Local catch	mrkt
Pecan chicken with stone ground honey mustard	\$10
Blackened shrimp pasta	\$12
Chicken bog	\$10
Pulled pork sandwiches	\$8
Breaded pork cutlets + gravy	\$11
Southern surf + turf BBQ pork ribs + shrimp skewers	\$20
Local shrimp + grits	\$18

## ROTISSERIE

Available for on-site parties of 20+ people  
See website for details

## SIDES

Tropical fruit bowl	\$4
Squash casserole	\$4
rosemary sweet potato mash	\$2
Succatash	\$3
Field pea salad	\$4
Skillet cornbread with honey butter	\$4
Charleston red rice	\$4
Grits	\$2
Picnic potato salad	\$2
Mac + Cheese	\$4



## DESSERTS

Chocolate Lava Cake on-site only	\$12
Banana puddin'	\$6
Charleston chews	\$20 per dozen
Key lime Pie 12 individual or 10' pie	\$13
Pecan pie 12 individual or 10' pie	\$18
Strawberry shortcake Southern biscuit + cool whip	\$20



Prices are per person unless otherwise stated in category.

35% service charge added to sub total.

Gratuity not included

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