

**A five star restaurant experience at your home! Great for parties of 2-20 people.  
Mix and match items to create the perfect menu. Craving something you don't see here? Chef Mari can make a  
wide variety of cuisines that will always meet your dietary needs and taste buds. Just ask!**

***Cocktail Hour Appetizers***

***Choose 1-2***

Caprese skewers with balsamic glaze  
Charcuterie board  
Local shrimp cocktail  
Crab cakes with spicy remoulade  
Seasonal Hummus with crisp garden veggies and pita  
Stuffed mushrooms (add italian sausage or beyond burger)  
Fried green tomatoes with pimento cheese  
Fried duck nuggets  
Pecan crusted chicken bites with honey mustard  
Open face tea sandwich bites  
(herbed cream cheese, shaved radish, cucumber & micro greens)  
(Shrimp, Ham or egg salad with micro greens)

***Soups/ optional first course***

***Choose one or skip***

French Onion with gruyere crostinis  
Butternut Squash with rosemary focaccia bread  
Tomato basil with tortellini pasta with buttery garlic knots  
Gazpacho: Cucumber + dill or Watermelon + lobster

***Salads / First or second Course***

***Choose one***

Spinach, radicchio, apple & beet slaw, roasted butternut squash, toasted almond dressing  
HeartBeat Salad  
(Mixed greens, artichokes, pepitas, roasted beets, hemp hearts, lemon marjoram dressing)  
Chilled Asian noodle salad  
Spicy mussels with chorizo and local baguette  
Caprese burrata salad with pesto and balsamic dressing, pinenuts  
Arugula, prosciutto, gorgonzola, pear salad with balsamic glaze

***Entrees***

***Choose one***

Local shrimp and grits  
Pecan crusted chicken breast with mustard cream sauce  
Stuffed chicken with gorgonzola mornay

Crab stuffed white fish  
Crab cakes with spicy remoulade  
Baked salmon filet with tropical mango salsa  
Salmon en crouete with marjoram white wine cream sauce  
Scallop and mushroom risotto with fresh herbs + olive oil  
Pork tenderloin with apple and sweet onion compote  
Apple brined sliced pork tenderloin  
Grilled beef tenderloin with red wine reduction and gorgonzola butter  
Black peppercorn steaks  
Cast iron duck breast with cherry or orange glaze  
Marinated portobello caps stuffed with succotash (vegan)  
Oven roasted Butternut Squash over marinated lentils (vegan)  
Lentil Meatball patties with fresh herb salsa verde (vegan)

### ***Sides***

#### ***Choose one or two***

Roasted veggies  
(carrots, celery root, red skin potatoes, brussels, with rosemary & marjoram)  
Crispy prosciutto wrapped asparagus  
Butter beans tossed in brown butter and thyme  
Wilted spinach, garlic, shallot, lemon  
Glazed carrots  
Steamed broccolini  
Truffle mushroom risotto  
Charleston red rice  
Crispy herb crusted diced potatoes  
Rosemary Mashed potatoes (russet or sweet)  
Duchess potatoes

### ***Desserts***

Banana pudding (individual cups or trifle)  
Bananas foster  
Pavlovas  
Dark chocolate chia pudding with shaved almonds and raspberries  
Apple crisp a la mode  
Chocolate chip pumpkin bread with ice cream  
Triple berry cobbler with streusel cake and hand whipped cinnamon whipped cream  
Cupcakes  
Fruit and cheese board  
Key lime pie  
Pecan pie

**\*Prices are based on the number of people, menu (groceries). Plus the on-site Chef's service fees ranging from \$500-\$1,000. Book your free consultation on our website today!**