## ROTISSERIE MENU

## Great for parties of 10-200 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!
Appetizer Options:

- Stuffed mushrooms with fresh thyme, rosemary, and truffle honey (Choose beyond burger or ground sausage)
- Prosciutto-wrapped asparagus
- Grilled pickles with tangy dill crema
- Grilled Watermelon and feta stacks with balsamic glaze \& fresh mint (seasonal)
- Grilled peaches, prosciutto basil (seasonal)
- Roasted red peppers, thinly sliced manchego, EVOO, fresh basil
- Asparagus with grilled melon salad
- Sliders (burgers, pulled pork, grilled or pulled chicken)
- Grilled Italian vegetable skewers (artichoke, red onion, tomato, shaved farm, basil, balsamic glaze) (GF/DF)
- Grilled toast points with various dips
- Oyster Rockefeller or grilled oysters (seasonal)
- Clams casino
- Grilled shrimp skewers (a variety of flavors available)
- Chicken Wings
- Flatbread
- Stuffed french bread pizzas (ground beef or ground chicken)


## Side Options:

- Fire-roasted broccoli (regular or spicy)
- Baked potatoes
- Grilled asparagus
- Summer squash medley
- Grilled street corn
- Marinated portobellos (Asian or balsamic)
- Fire-roasted bell peppers stuffed with Carolina gold rice
- Veggie kabobs


## Main Attractions:

- Mediterranean night:
- Whole or filet fish, steak, shrimp, chicken
- Whole vegetables "grazing board" style
- Hummus
- Tzatziki
- Olive tapenade
- Fresh naan bread
- Crisp garden vegetables
- Mexican night:
- Taco bar (2-3 proteins and multiple toppings bar)
- Quesadillas
- Grilled street corn (on the cob or shaved corn salad)


## Southern BBQ Menu:

- Served on wood chopping blocks "Grazing board" style
- Ribs
- Sausages
- Chicken options: half birds, drumsticks, thighs, wings, boneless breasts
- Frogmore Stew (aka. Lowcountry boil)
- Pork or beef tenderloin with chimichurri
- Steaks
- Grilled shrimp (try the DF/GF coconut \& peanut sauce)
- Surf and surf kabobs (steak, shrimp, corn)
- Ratatouille stuffed grilled portobellos
- Burger bar (vegan options available)
- Variety of sauces and toppings:
- Sweet potato chips
- Fried pickles
- Pimento cheese
- Pickled onions
- Fried onion
- Brazilian steakhouse (shaved beef, lamb, or chicken, grilled vegetable skewers, house-made sauces, pita bread)


## Dessert:

- Campfire smores
- Grilled peaches \& mascarpone puff pastry
- Tortillas Dessert Pizzas (grilled peaches, Dolce de Leche)
- Bacon wrapped oreos
- Cast Iron fruit cobbler


## Game Day Menu:

- Brats/Dogs/Burgers
- Tacos/Wings/Flatbreads
- Whole turkeys
- Tomahawk steaks
- Wood-fired dips and sauces


## Oyster Roast (Seasonal) Menu:

- Grilled and steamed oysters
- Add sides, appetizers, and desserts


## Grilled Pizza Menu:

- Gluten-Free \& Vegan options are available
- Variety of classic \& gourmet style pizzas assembled on-site and
- cooked in the wood-fired rotisserie.
- Grilled vegetables with pesto and SDT pesto

