

748 King Street
Mount Pleasant, SC 29464



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HORS D'OEUVRES

- Prosciutto Wrapped Melon or Asparagus** - with Balsamic Drizzle
- Local Fish Ceviche** - Seasonal Flavors
- Vegetable Crudité** - Served with Green Goddess Dressing
- Artisan Cheese & Charcuterie Board**
- Shrimp Salad Deviled Eggs**
- Mini Lobster Rolls**
- Cheeseburger Sliders** - with Lettuce, Onion, Comeback Sauce
- BBQ Pulled Pork Sliders** - with Carolina Mustard or Hickory BBQ Sauce
- Tuna Poke Cups** - Avocado, Soy, Green Grapes, Scallion, Wonton
- Mushroom Bruschetta** - Crostini, Fresh Herbs, Feta
- Mr. Irv's Smoked Salmon** - with Capers, Red Onion, Cream Cheese, and Crackers
- Grinder Sliders** - Turkey, Prosciutto, Provolone, Tomatoes, Lettuce, Oil & Vinegar
- Caprese Skewers** - Tomato, Mozzarella, Basil, Balsamic Drizzle
- Endive** - Whipped Goat Cheese, Spiced Pecans, Succotash
- Ham & Gruyere Cheese Straws**
- Mini Tomato Pies**
- She Crab Soup Shooters**
- Pimento Cheese Biscuits**
- Duck Confit Biscuits**
- Pork Belly Bites** - Bread & Butter Pickles, Hot Honey
- Poached Shrimp** - Marinated Artichoke, Meyer Lemon Tartar Sauce
- Little Gem Lettuce Cups** - Marinated Feta, Shaved Radish, Green Goddess Dressing
- Beef Sliders** - Pickled Red Onions, Dijonaise, Crispy Shallots
- Mini Crab Cakes** - ChowChow, Remoulade
- Scallop Tostada** - Avocado, Salsa Verde

SOUPS & STEWS

- Charleston She Crab**
- Cream of Tomato**
- Curried Chickpea**
- Corn Chowder**
- Vegetable Minestrone**
- Bahamian Fish Stew**
- Seafood Gumbo**
- Chicken and Sausage Gumbo**
- Tuscan Chicken Chili**
- Vegetarian Chili**
- Beef Chili**

DIPS

- Charleston Crab Dip** • **Hot Spinach & Artichoke Dip**
- Smoked Fish Dip** • **Smoked Gouda Pimento Cheese**
- Roasted Red Pepper Hummus**
- Eggplant Caponata with Whipped Ricotta & Crostini** • **Shrimp Dip**

SALADS

- Mixed Green Salad** - Carrot, Cucumber, Radish, and Choice of Dressing
- Arugula and Spinach Salad** - Strawberries, Feta, Candied Pecans, and Balsamic Vinaigrette
- Traditional Caesar** - House Made Dressing & Croutons
- Caprese** - Fresh Basil, Mozzarella, Cracked Pepper, Balsamic Vinaigrette
- Cucumber, Onion, & Tomato** - Greek Vinaigrette
- Chef's Salad** - Seasonal
- Baby Beet** - Arugula, Goat Cheese, Spiced Pecans

DRESSINGS:

- Buttermilk Ranch
- Green Goddess
- Balsamic Vinaigrette
- Italian
- Honey Mustard
- Caesar

BRUNCH

Breakfast options available upon request

BBQ

(Choice of House made Mustard, or Hickory Barbecue Sauce)

Pulled Pork

Smoked Sausage

Pork Belly

Whole Chicken

Half Chicken

Pork Ribs

Chicken Wings

Prime Rib

PASTAS

Traditional Lasagna - Meat Sauce

Seasonal Vegetable Lasagna - Bechamel Sauce

Italian Sausage - Penne Pasta, Bell Peppers, Marinara

Braised Beef & Pork - Rigatoni Pasta, Sunday Gravy

Duck Confit - Casarecce Pasta, Mushroom Ragù

SEAFOOD

Lowcountry Shrimp and Grits - Tomato Gravy

Lump Crab Cakes* - Roasted Red Pepper and Remoulade

BBQ Shrimp Skewers - Comeback Sauce

Sautéed Scallops - White Wine Cream Sauce

Shrimp Cocktail Peel & Eat Shrimp*

Pickled Shrimp*

Roasted Local Fish Piccata - Capers, Garlic, White Wine, Butter

Roasted Salmon - Choice of Everything Seasoning, Teriyaki, or Pesto

Grilled Bacon Wrapped Scallops'

Poached Lobster - Drawn Butter

Fresh Seared Yellow Fin Tuna - Ginger Soy/ Cream Sauce

Shrimp Creole

FROGMORE STEW—A LOWCOUNTRY BOIL

with Fresh Local Shrimp, Fresh Sweet Corn, Smoked Sausage, Red Potatoes, Seasonings

Optional Additions - Choice of Blue Crabs, Clams, Crawfish or Mussels

OYSTERS

OYSTER ROASTS

STEAMED (Gulf or Local Clusters)

(Set up fee includes tables, drums, gloves, knives, crackers, hand towels, hand sanitizer, sauces, cookers are provided)

RAW OYSTER DISPLAY - (East or West Coast)

Optional Additions - Shrimp Cocktail, Local Fish Ceviche, Mini Lobster Rolls

SIDE ITEMS

Rice Pilaf • Red Rice • Hoppin' John • Dirty Rice • Baked Potatoes • Mashed Potatoes

Roasted Sweet Potatoes with Hot Honey • Herb Roasted Baby Potatoes • Root Vegetable Gratin

Roasted Brussels Sprouts with Sweet Chili Sauce • Fresh Green Beans with Bacon & Crispy Shallots • Green Bean Casserole

Lima Beans • Baked Beans • Black Beans and Rice • Collard Greens • Grilled Vegetables • Lemon & Herb Roasted Asparagus

Corn on the Cob • Squash Casserole • Southern Succotash • Southern Potato Salad (Mayonnaise Based)

French Potato Salad with Herb Vinaigrette • Macaroni & Cheese

Fresh Fruit Salad • Calabash Cole Slaw • Antipasto Pasta Salad

STATIONS

Below are stations options but you can customize a station with any of our proteins accompanied by the sides items of your choosing

PASTA

This station is chef-attended. Chef will cook guest's choice of sauce and mix in. The guest is then guided to choose their own additional toppings at a connecting table. This is done in an effort to keep the line moving.

Sauces: Classic Mornay, Classic Tomato, Bolognese, Pesto (Choose 1 or 2)

Mix In: Braised Beef, Grilled Chicken, Lobster, Shrimp, Pork Belly, Crab, Roasted Vegetables, Italian Sausage, Duck Confit, Pulled Pork (Choose 2)

Toppings: Assortment of Cheeses, Herb Toasted Panko, Crispy Bacon Bits, Scallions

MAC & CHEESE

Sauces: Smoked Gouda, Cheddar Parmesan, Pepper Jack (Choose 1)

Toppings: Diced Tomatoes, Crispy Bacon Bits, Herb Toasted Panko, Assortment of Cheeses, Scallions, Crispy Country Ham

You may add Mix Ins from other stations

RISOTTO

This station is chef-attended. Chef will cook guest's choice of sauce and mix in. The guest is then guided to choose their own additional toppings at a connecting table. This is done in an effort to keep the line moving.

Sauces: Garlic Parmesan, Tomato, Seasonal Vegetable Puree, Pesto (Choose 1 or 2)

Mix In: Braised Beef, Grilled Chicken, Lobster, Shrimp, Pork Belly, Crab, Roasted Vegetables, Roasted Mushrooms, Asparagus Tips, Italian Sausage, Duck Confit, Pulled Pork (Choose 2)

Toppings: Assortment of Cheeses, Herb Toasted Panko, Crispy Bacon Bits, Scallions

TACO BAR

Choice of Meats: Ground Beef, Pulled Chicken, Carnitas Style Pork, Shrimp, Local Fish

Accoutrements: Flour Tortillas, Rice and Black Beans, Pico de Gallo,

MEAT & POULTRY

Roasted Beef Tenderloin, Rubbed with Cracked Pepper, Herbs, Rolls and Condiments

Grilled Pork Tenderloin - Mustard Crusted

Grilled Top Round of Beef - Fresh Rolls, Horseradish Cream

Grilled Chicken Strips - Ranch, Honey Mustard, BBQ Sauce

Chicken Piccata - Capers, Garlic, White Wine, Butter

Meatballs - Sweet and Sour, Stroganoff or BBQ Sauce

Grilled Carolina Quail - Cornbread Stuffing, Sorghum-Mustard Glaze

Baked or Spiral Ham - Rolls and Condiments

Red Wine Braised Short Ribs

Roasted Rack of Lamb - Herb Crusted, Mint Sauce

Smoked Turkey - Rolls and Gravy

Whole Roasted Chicken - Choice of Sauces: Garlic & Herb Butter, Yogurt, Gravy

Chicken Roulade - Spinach, Sun Dried Tomato, Feta, Cream Sauce

Roasted Chicken - Breast, Thighs, Drumsticks, Wings - Choice of Flavor: Greek, Lemon Pepper, BBQ

Chicken Bog

SWEETS

Seasonal Fruit Display • Brownies

Lemon Squares • Seasonal Fruit Cobblers

Banana Pudding • Strawberry Shortcake (Seasonal)

Chocolate Mousse served with Whipped Cream • Caramel Pound Cake

Lemon Cream Cheese Pound Cake • Kentucky Bourbon Pecan Pie

Pecan Pie • Charleston Chews • Chocolate Chip Cookies

Oatmeal Cookies • Key Lime Bars • Lemon Cake • S'mores Blondies • Chocolate Millionaire Bars



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