Poogan's

COURTYARD

# Plated Menu Options

# TIER I
# PLATED MENU OPTIONS
**$52**

**Starter**
*Host Choice Of:*

**Seasonal Soup**
*Toast Point*

**Petite Green Salad** ***GF***
*Field Greens, Tomatoes, Cucumbers, Balsamic Vinaigrette*

**Entrée**
*Host Choice of 2:*

**Shrimp & Grits**
*Andouille Sausage, Bell Peppers, Sweet Onions, Tasso Ham Gravy*

**Southern Fried Chicken**
*Whipped Potatoes, Collard Greens, Hot Honey*

**Sweet Tea Glazed Salmon** ***GF***
*Carolina Gold Rice, Lemon Herbs, Asparagus*

**Country Fried Pork Chop**
*Hot Honey Fried Brussel Sprout & Sweet Potato Hash*

**Dessert:**
*Host Choice Of:*

**Warm Seasonal Bread Pudding**

**Southern Banana Puddin'**
*Nilla Wafers, Whipped Cream*

# TIER II
# PLATED MENU OPTIONS
**$60**

**Starter**
*Host Choice Of:*

**She Crab Soup**
*Sherry, Lump Crab*

**Wedge Salad** ***GF***
*Bacon, Bleu Cheese, Tomatoes, House-made Ranch*

**Entrée**
*Host Choice of 2:*

**Braised Beef Short Rib**
*Carolina Gold Rice Pilaf, Roasted Asparagus, Jus*

**Shrimp & Grits**
*Andouille Sausage, Bell Peppers, Sweet Onions, Tasso Ham Gravy*

**Southern Fried Chicken**
*Whipped Potatoes, Collard Greens, Hot Honey*

**Lump Crab Cakes**
*Cream Corn, Local Greens, Roasted Asparagus, Lemon Herb Vinaigrette*

**Grilled Pork Chop**
*Sweet Potato Puree, Brussel Sprout & Bacon Hash*

**Dessert:**
*Host Choice Of:*

**Key Lime Pie**
*Chantilly Cream*

**Chocolate Bourbon Mousse**
*Cookie Crisp*

# TIER III
# PLATED MENU OPTIONS
**$72**

## Starters

**Poogan's Famous Biscuits**
*Whipped Honey Butter*

***and***

***Host Choice Of:***

**Cauliflower Bisque** ***GF***
*Truffle Oil*

**Seasonal Grilled Fruit Salad** ***GF***
*Arugula, Goat Cheese, Candied Pecans, White Balsamic Vinaigrette*

## Entrée

***Host Choice of 3:***

**CAB Beef Tenderloin Filet** ***GF***
*Whipped Potatoes, Bean & Frisée Salad*
*Grilled Cipollini Onion, House Steak Sauce*

**Shrimp & Grits**
*Andouille Sausage, Bell Peppers*
*Sweet Onions, Tasso Ham Gravy*

**Crispy Pork Belly**
*Brussel Sprout Hash, Corn Pudding*

**Lump Crab Cakes**
*Cream Corn, Local Greens,*
*Roasted Asparagus Lemon Herb Vinaigrette*

**Seared Scallops**
*Farro, Spring Peas, Corn, Bacon, Tomato Gravy*

**Chicken & Dumplings**
*Herb Crusted Chicken, Sweet Potato Gnocchi*
*Red Wine Demi-Glace*

## Dessert:

***Host Choice Of:***

**Hummingbird Pecan Pie**
*Whiskey Caramel*

**Flourless Chocolate Cake** ***GF***
*Raspberry Coulis*

Poogan's

COURTYARD

# Event Menu

# Hors D'oeuvres

**Goat Cheese Pops** ***GF***
***Choice Of:***
*Pecan, Herbs & Bacon*
*Dried Apricots & Thyme*
*Pistachio*
*Sundried Tomato*
*Everything Bagel Spice*

**Deviled Eggs** ***GF***
***Choice Of:***
*Classic Southern*
*Pimento Cheese & Jalapeno*
*Bloody Mary, Bacon & Celery*

**Watermelon & Feta Bite** ***GF Seasonal***
*Basil, Balsamic Reduction*

**Peach Caprese Skewer** ***Seasonal***
*Mozzarella, Bourbon Gastrique*

**Seared Ahi Tuna**
*Benne Seed Wafer, Wasabi Aioli*

**Fried Green Tomato Bite**
*Herbed Goat Cheese, Seasonal Chutney*

**Chicken & Waffle Basket**
*Hot Honey, Maple Whipped Cream*

**Pulled Pork Cornbread Crisp**
*Signature BBQ Sauce, Pickled Red Onion*

**Charleston Hoe Cake**
*Smoked Salmon, Lemon Zest*

**Crostini**
***Choice Of:***
*Filet & Bleu Cheese*
*Smoked Salmon & Herbed Cream Cheese*
*Pimento Cheese & Bacon Jam*
*Herbed Goat Cheese & Seasonal Vegetable*
*Brie, Fruit & Honey*

**Pimento Cheese Fritters**
*Bacon Jam*

**Stuffed Mushrooms**
***Choice Of:***
*Crab*
*Sausage*
*Herbed Goat Cheese*

**Petite Crab Cakes**
*House Remoulade*

**Crab & Corn Hush Puppy**
*Southern Crema*

**Shrimp & Grit Taster**
*Andouille Sausage, Sweet Onions*
*Bell Peppers, Tasso Ham Gravy*

**Bay Scallop**
*Parsnip Puree, Scallion Foam*

**Lowcountry Shrimp Cocktail**
*Cocktail Sauce, Lemon*

**Cheese & Charcuterie**
*Cured Meats, Artisanal Cheeses*
*Accompaniments*

# Stations

**Lowcountry Boil**
*Local Shrimp, Corn, Potatoes, Andouille Sausage, Cocktail Sauce, Lemons, Hot Sauce*

**Fried Chicken Picnic**
*Buttermilk Biscuits, Hot Honey, Pickles*
***Choice of Two Sides:***
*Whipped Potatoes, Mac & Cheese, Collard Greens, Charred Broccoli*

**Barbecue Buffet***
*Pulled Pork, Sweet Rolls, Pickles, House-made Sauces*
***Choice of Two Sides:***
*Potato Salad, Mac & Cheese, Collard Greens, Charred Broccoli*
**Add Whole Hog Display – Market Price*

**Porch's Famous Shrimp & Grits**
*Andouille Sausage, Sweet Onions, Bell Peppers, Tasso Ham Gravy*

**Lowcountry Tacos**
*Flour Tortillas, Carolina Gold "Green" Rice*
***Choice of Two Proteins:***
*Pulled Pork, Grilled Chicken, Blackened Catfish, Mixed Vegetables, Garlic Lime Shrimp*
***Choice of Four Toppings:***
*Slaw, Pickled Red Onion, Sour Cream, Cheddar, Guacamole*
*Pico de Gallo, Corn & Black Bean Relish, Salsa Verde*

# Sweet Endings

Red Velvet Cream Cheese Brownies

Bourbon Chocolate Mousse

Key Lime Pie

Hummingbird Pecan Pie

Banana Pudding
*Whipped Cream, Nilla Wafer*

Seasonal Cheesecake

# Buffets

## Salads

**Classic Caesar**
*Romaine, Parmesan, Herbed Croutons*
*House-made Dressing*

**Strawberry Fields** ***GF***
*Field Greens, Red Onion, Strawberries*
*Goat Cheese, Southern Pecan Praline*
*Balsamic Vinaigrette*

**Southern Spring Mix** ***GF***
*Tomatoes, Bacon, Bleu Cheese,*
*House-made Ranch*

**Grilled Radicchio** ***GF***
*Romaine, Sundried Tomato*
*Bacon-Mustard Vinaigrette*

**Southern Spring Mix** ***GF***
*Tomatoes, Bacon, Bleu Cheese*
*House-made Ranch*

**Pecan & Cranberry** ***GF***
*Baby Mixed Greens, Red Onion*
*Dried Cranberries, Candied Pecans*
*Goat Cheese, Orange Vinaigrette*

## Sides

**Sweet Potato & Brussel Sprout Hash** ***GF***

**Smoked Gouda Mac & Cheese**

**Whipped Potatoes** ***GF***

**Asparagus** ***GF***

**Collard Greens** ***GF***

**Charred Broccoli** ***GF***

**Roasted Brussel Sprouts** ***GF***
*Bacon, Brown Sugar, Shallots*

**Rosemary Red Potatoes** ***GF***

**Country Style Green Beans** ***GF***
*Tomato, Bacon, Onion*

## Proteins

**Grilled Pork Chop** ***GF***

**Country Fried Pork Chop**

**Herbed Crusted Pork Loin** ***GF***

**Grilled Chicken Breast**
*Wild Mushroom Sauce*

**Southern Fried Chicken**

**Braised Beef Short Ribs**

**Herb Crusted Beef Tenderloin** ***GF***

**Sweet Tea Glazed Salmon** ***GF***

**Local Seasonal Catch**
*Lemon-Thyme Beurre Blanc*

**Crab Cakes**

# Brunch Menu

# Stations & Buffets

**Smoked Salmon Display**
*Mini Bagels, Cream Cheese, Capers*
*Tomatoes, Red Onion*

**Yogurt Parfait**
*Fresh Berries, Granola, Honey*

**Porch's Famous Shrimp & Grits**
*Andouille Sausage, Sweet Onions*
*Bell Peppers, Tasso Ham Gravy*

**Oatmeal Bowl**
*Baked Apples, Dried Fruit, Pecans, Brown Sugar*

**Farm Fresh Scrambled Eggs**
*Cheddar, Chives, Salsa*

**Composed Lowcountry Breakfast**
*Scrambled Eggs, Buttermilk Biscuits & Whipped Honey Butter*
***Choice Of:***
*Sausage or Bacon*
***and***
*Breakfast Potatoes or Grits*

**Chef Attended Omelet Station**
*Farm Fresh Whole Eggs & Egg Whites*
*Cheddar, Goat Cheese, Bacon, Spinach*
*Mushrooms, Onion, Bell Peppers, Tomatoes*

**Biscuits & Gravy**
*Scrambled Eggs*

**French Toast "Bread Pudding"**
*Fresh Berries, Whipped Cream, Syrup*

# Additions

**Breakfast Potatoes**
*Bell Peppers, Onion*

**Bacon**

**Sausage**

**Turkey Sausage**

**Sweet Spiral Ham**

**Hash Brown Casserole**

**Assorted Breakfast Pastries**
*Whipped Butter & Jams*

**Fruit Salad**

**Baked Apples**

**Cheese Grits**

# PLATED BRUNCH

## Starter

**Poogan's Famous Biscuits**
*Whipped Honey Butter*

## Entrée

***Host Choice of 2:***

**Vegetarian Quiche & Arugula Salad**
*Herbed Goat Cheese, Grape Tomatoes, Red Onion*

**Porch's Famous Shrimp & Grits**
*Andouille Sausage, Bell Peppers, Sweet Onions, Tasso Ham Gravy*

**Chicken & Waffles**
*Sorghum Butter*

**Stuffed French Toast**
*Brioche, Berries & Cream, Maple Syrup, Bacon*

**Biscuits & Gravy**
*Scrambled Eggs*

**Smoked Salmon Flatbread**
*Cream Cheese, Capers, Red Onion, Tomato, Lemon Zest*

**Open-Faced Egg White Omelet** *GF*
*Blistered Tomatoes, Artichoke Hearts, Mushrooms, Arugula, Goat Cheese, Home Fries*

**Steak & Eggs** *GF*
*Breakfast Hash*

# SIPS. LIBATIONS. REFRESHENTS.

*Bar minimum of 2 hours required. Priced per person, per hour.*

## BARLEY & BOTTLES 10

*Select 4:*
Budweiser, Bud Light, Michelob Ultra, Yuengling
Stella Artois, Corona, Hard Cider, Seltzer

*Select 4:*
Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot
Pinot Noir, Malbec, Cabernet Sauvignon, Zinfandel

## MARKET STREET 12

*Select 3:*
Budweiser, Bud Light, Michelob Ultra, Yuengling
Stella Artois, Corona, Hard Cider, Seltzer

*Select 3:*
Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot
Pinot Noir, Malbec, Cabernet Sauvignon, Zinfandel

*Select 4:*
Svedka Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon
Sauza Silver Tequila, Jack Daniels Whiskey, Dewars Scotch

## HIGH SPIRITS 15

*Select 4:*
Budweiser, Bud Light, Michelob Ultra, Yuengling, Stella Artois, Corona
Freehouse Green Door, Westbrook White Thai, Hard Cider, Seltzer

*Select 4:*
Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot
Pinot Noir, Malbec, Cabernet Sauvignon, Zinfandel

*Select 4:*
Tito's Vodka, Bombay Gin, Mt. Gay Rum, Makers Mark Bourbon
Crown Royal Whiskey, Johnnie Walker Scotch, Casamigos Tequila

## LOWCOUNTRY LOCAL 18

*Select 5:*
Freehouse Green Door, Westbrook White Thai, Budweiser, Bud Light
Michelob Ultra, Yuengling, Stella Artois, Corona, Hard Cider, Seltzer

*Select 5:*
Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot
Pinot Noir, Malbec, Cabernet Sauvignon, Zinfandel

*Spirits:*
Dixie Vodka, Nippitaty Gin, Striped Pig Rum, Virgil Kaine Bourbon

## BAR PACKAGES INCLUDE:

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda
Cranberry Juice, Orange Juice, Grapefruit Juice
Lemons, Limes

*Disposable barware included. Glassware available to rent.*

## EYE OPENER BRUNCH BAR 9

Southern Bloody Mary's
*Picked Okra, Olives, Lemons*

Classic Mimosas
*Sparkling Wine, Orange Juice, Peach Juice*

## ADDED TOUCHES

Prosecco

Rosé

Hot Coffee Service

Champagne Toast

Signature Cocktails

Bar Upgrades
*Sweet & Dry Vermouth, Sour Mix, Olives, Cherries, Oranges*