Sampling of Circa

First Course
62°C FARM EGG
White Cheddar Infused Anson Mills Grits, Bresaola,
Tomato Buttermilk Gravy, Scallions

*****

Main Course
SWEET TEA INFUSED ASHLEY FARMS CHICKEN BREAST
Grilled Asparagus, Crispy Fingerling Potatoes, Lemon Brown Butter sauce

~or~

GRILLED FAROE ISLAND SALMON FILET
Carolina Gold “Risotto” with Baby Spinach n’ Goat Cheese, Grilled Mepkin Abbey
Oyster Mushrooms, Grand Marnier Beet Sauce

*****

Sweet Finish
SELECT ONE DESSERT
(See Dessert List)

Coffee and Tea Service

$50.00 per person
+ 20% Gratuity
+ 11% Sales Tax

All prices are exclusive of tax, gratuity and beverages.
All final contracts must be signed no less than two weeks prior to the event.
All guarantees must be received 72 hours prior to the event.
Southern Seasoned

First Course
A SAMPLING OF PRESERVED HEIRLOOM TOMATO & OLIVE OIL SOUP
Heart of Palm Relish

*****

Second Course
WEDGE LETTUCE SALAD
Cucumbers, Carrots, Radishes, Farm House Cheese,
Spicy Pecan n’ Honey Mustard Dressing

*****

Main Course
GRILLED “1855” BEEF TENDERLOIN
Potato & Carrot Mousseline, Broccolini, Crispy Lemon Garlic Onion Rings,
Rosemary Demi Glace
~OR~
PAN SEARED BASS
Collard Green “Potlikker”, Field Peas, Spicy Sorghum Bacon Butter,
Pineapple Pico de Gallo

*****

Sweet Finish
SELECT ONE DESSERT
(See Dessert List)

Coffee and Tea Service

$65.00 per person
+ 20% Gratuity
+ 11% Sales Tax

All prices are exclusive of tax, gratuity and beverages.
All final contracts must be signed no less than two weeks prior to the event.
All guarantees must be received 72 hours prior to the event.
Gourmand Delight

First Course
VERMONT CREAMERY “FROMAGE DU JOUR”
Marcona Almond Butter, Seasonal Fruit Gelée, Serrano Ham,
Spinach Pistou, Rosemary Crostini

Second Course
SEARED SEA SCALLOP
Celery Root Puree, Beech Mushroom & Fennel Salad, Calamansi Vinaigrette

Third Course
BLACKENED FLOUNDER
Caramelized Onion and Corn Polenta, Braised Leek, Green Tomato Remoulade

Fourth Course
PIEDMONTESSE BEEF SHOULDER FILET
Garlic Roasted Potato, Kale, Honey Glazed Carrot, Cherry Brandy Demi-Glace

Sweet Finish
SELECT ONE DESSERT
(See Dessert List)

Coffee and Tea Service included

$75.00 per person
+ 20% Gratuity
+ 11% Sales Tax

All prices are exclusive of tax, gratuity and beverages.
All final contracts must be signed no less than two weeks prior to the event.
All guarantees must be received 72 hours prior to the event.
Grand Tasting

First Course
CHILLED SHRIMP SALAD
Quinoa, Coconut Espuma, Spicy Mango Coulis, Cilantro, Beets, Jalapeno Snow
*****

Second Course
CHICKEN FRIED QUAIL BREAST
Hoppin’ John Pilaf, Gochujang Aioli, Collard Green Sauce
*****

Third Course
BENNE SEED SEARED TUNA
Grilled Haricot Verts, Black Garlic & Olive Paint, Crispy Fingerling Potatoes,
Smoked Paprika Powder, Heirloom Tomatoes
*****

Fourth Course
HERB de PROVENCE LAMB CHOPS
Ginger Sweet Potato “Casserole”, Fava Beans, Pearl Onions, Truffle Demi-Glace
*****

Fifth Course
WAGYU SHORT RIB
Foie Gras Grits, Asparagus, Butter Poached Turnips,
Preserved Blackberry Pan Sauce
*****

Sweet Finish
DESSERT DUO – SELECT TWO DESSERTS
(See Dessert List)

Coffee and Tea Service

$100.00 per person
+ 20% Gratuity
+ 11% Sales Tax

All prices are exclusive of tax, gratuity and beverages.
All final contracts must be signed no less than two weeks prior to the event.
All guarantees must be received 72 hours prior to the event.
Desserts

CRÈME BRÛLÉE
with Brown Butter Financier
(Crème Brûlée Flavors = Chocolate, Tahitian Vanilla Bean, or Plantation Rice)

*****

BANANA FRITTERS
Caramel Chocolate Sauce, Vanilla Ice Cream

*****

WARM CHOCOLATE TRUFFLE CAKE
Chocolate Sauce, Vanilla Ice Cream

*****

CAROLINA GOLD RICE PANNA COTTA
Pecan Praline, Peach Jam, Brown Butter Financier

*****

WARM PINEAPPLE UPSIDE DOWN CAKE
Caramel Sauce, Vanilla Ice Cream

*****

KEY LIME TART
Raspberry Coulis, Raspberries, Vanilla Bean Whipped Cream
Hors d’oeuvres

Butler Passed Selections
Priced Per Piece
Vegetable Parmesan Stuffed Crimini Mushrooms
$1.50 ++ per piece
Benne Seed Crusted Chicken Satays with Ginger Peanut Sauce
$2.25++ per piece
Smoked Salmon Mousse, Crispy Wonton, Capers, Lemon Oil
$3.00++ per piece
Caramelized Applewood Bacon BLT
$2.00++ per piece
Petite Crab Cake Soufflé, Tomato Jam
$2.50++ per piece
Shrimp Mango Spring Roll, Spicy Honey Dijon Dip
$3.00++ per piece
Sweet Potato Puff with Pecan Butter
$3.25++ per piece
Veggie Shooters with Green Goddess Dressing
$3.25++ per piece
Wild Boar Sausage & Cheddar Kabob with Chive Pesto
$2.50++ per piece

Displayed Selections
Priced Per Person
Fresh Seasonal Fruit Display
$2.50++ per person
Assorted Domestic and Imported Cheeses served with assorted Crackers
$3.75++ per person
Garden Vegetable Crudités served with Buttermilk Goat Cheese Dip
$2.25++ per person
Grilled Baby Mushrooms tossed in Herbs de Provence and Balsamic Reduction
$2.25++ per person
Chilled Shrimp with Vodka Cocktail Sauce
$3.75++ per person
Orange Poached Salmon served with Vanilla Bean Yogurt
$3.25++ per person
Smoked Garlic and Key Lime Hummus served with toasted Pita Chips
$3.00++ per person
Warm Cheese Fondue served with Bread Squares and Strawberries
$3.50++ per person

Server Fee - $50.00 for up to 3 hours per 20 guests
Per Person Price is based on a one hour reception
+10.5% tax
+20% gratuity