



Sampling of Circa

First Course

62°C FARM EGG

*White Cheddar Infused Anson Mills Grits, Bresaola,
Tomato Buttermilk Gravy, Scallions*

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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

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(See Dessert List)

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Gourmand Delight

First Course

VERMONT CREAMERY "FROMAGE DU JOUR"
*Marcona Almond Butter, Seasonal Fruit Gelée, Serrano Ham,
Spinach Pistou, Rosemary Crostini*

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Second Course

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

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Third Course

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

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Fourth Course

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

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Sweet Finish

SELECT ONE DESSERT
(See Dessert List)

Coffee and Tea Service included

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

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Grand Tasting

First Course

CHILLED SHRIMP SALAD

Quinoa, Coconut Espuma, Spicy Mango Coulis, Cilantro, Beets, Jalapeno Snow

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Second Course

CHICKEN FRIED QUAIL BREAST

Hoppin' John Pilaf, Gochujang Aioli, Collard Green Sauce

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Third Course

BENNE SEED SEARED TUNA

*Grilled Haricot Verts, Black Garlic & Olive Paint, Crispy Fingerling Potatoes,
Smoked Paprika Powder, Heirloom Tomatoes*

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Fourth Course

HERB de PROVENCE LAMB CHOPS

Ginger Sweet Potato "Casserole", Fava Beans, Pearl Onions, Truffle Demi-Glace

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Fifth Course

WAGYU SHORT RIB

*Foie Gras Grits, Asparagus, Butter Poached Turnips,
Preserved Blackberry Pan Sauce*

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Sweet Finish

DESSERT DUO – SELECT TWO DESSERTS

(See Dessert List)

Coffee and Tea Service

\$100.00 per person

+ 20% Gratuity

+ 11% Sales Tax

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Desserts

CRÈME BRÛLÉE

with Brown Butter Financier

(Crème Brûlée Flavors = Chocolate, Tahitian Vanilla Bean, or Plantation Rice)

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BANANA FRITTERS

Caramel Chocolate Sauce, Vanilla Ice Cream

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WARM CHOCOLATE TRUFFLE CAKE

Chocolate Sauce, Vanilla Ice Cream

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CAROLINA GOLD RICE PANNA COTTA

Pecan Praline, Peach Jam, Brown Butter Financier

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WARM PINEAPPLE UPSIDE DOWN CAKE

Caramel Sauce, Vanilla Ice Cream

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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