



Circa
1886

Banquet Information

Michael Dawson, Event Manager

843-853-7828

mdawson@circa1886.com



Sampling of Circa

FIRST COURSE

62° FARM EGG

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

MAIN COURSE

SWEET TEA 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*

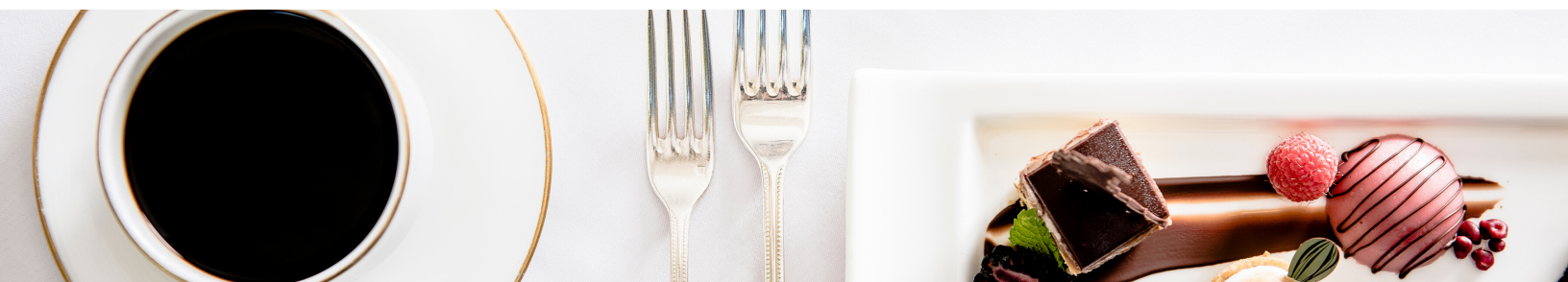
SWEET FINISH

SELECT ONE DESSERT

(See Dessert List)

\$50.00 per person + +

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.





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Southern Seasoned

FIRST COURSE

TOMATO AND OLIVE SOUP

*Sampling of preserved heirloom tomatoes with
heart of palm relish*

SECOND COURSE

WEDGE LETTUCE SALAD

*Cucumbers, Carrots, Radishes, Farm House
Cheese, Spicy Pecan n' Honey Mustard Dressing*

MAIN COURSE

GRILLED "1885" 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*

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Gourmand Delight

FIRST COURSE

VERMONT CREAMERY "FROMAGE DU JOUR"

*Pine Nut 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

PIEDMONTESE BEEF SHOULDER FILET

*Garlic Roasted Potato, Kale, Honey Glazed Carrot,
Cherry Brandy Demi-Glace*

SWEET FINISH

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\$75.00 per person + +

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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

House Coffee and Tea Service

(See Dessert List)

\$100.00 per person + +

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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 +11% tax +20% gratuity



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Consumption Bar

ALL DRINKS ARE CHARGED BY CONSUMPTION

House Brands	\$7.00 - \$9.00
Premium Brands	\$10.00 - \$13.00
Super Premium Brands	\$14.00 - \$35.00
Wines by the Glass	See Wine List
Bottle Wines	See Wine List
Domestic Beer	\$4.00 - \$6.00
Imported Beer	\$5.00 - \$10.00
Soft Drinks	\$2.00
Iced Tea	\$2.00
Juices	\$2.00

Our restaurant manager will be glad to help you select the perfect wines to make your event a night to remember.

Open Bar can be arranged. Please inquire at time of booking.

Bartender Fee - \$50.00 for up to 3 hours per 20 guests.

11% tax on non-alcoholic beverages, beer and wine

16% tax on liquors

20% gratuity added to all beverages





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Brunch Menu

SOUP

Chilled Cantaloupe Soup with Balsamic Syrup

SALAD

Farmers Lettuce tossed with English Cucumbers, shredded Carrots, Baby Tomatoes & Shaved Red Onion served with Roasted Pepper Vinaigrette

ENTREES

Carolina White Shrimp served over Cheddar Grits topped with Bacon sliced Tomatoes and stewed Peppers

or

Vanilla battered French Toast served with Orange Butter, Vermont Maple Syrup and Applewood Bacon

or

Bacon Cheddar Quiche served with a Seasonal Fruit Salad and Creamy Grits

DESSERTS

Select One Dessert

(See Dessert List)

\$50.00 Per Person

All prices are exclusive of tax, gratuity and beverages



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Seated Lunch Menu

APPETIZER

(PLEASE CHOOSE ONE OF THE FOLLOWING)

CIRCA SALAD

*Farmers Lettuce, English Cucumbers, Shredded Carrots, Baby Tomatoes,
Shaved Red Onion, Roasted Pepper Vinaigrette*

MUSHROOM BISQUE

Garnished with a Tomato and Green Onion Relish

CUCUMBER GAZPACHO

Garnished with Lemon Avocado Oil

MAIN COURSE

(PLEASE CHOOSE ONE OF THE FOLLOWING)

GRILLED PETITE FILET \$50

Whipped Idaho Potatoes, Seasonal Vegetables, Cabernet Reduction

SEARED CHICKEN BREAST \$40

Sun-dried Cherry Risotto, Lemon Mornay

GRILLED ATLANTIC SALMON \$35

Over Baby Greens, Caramelized Banyuls Vinaigrette

FRIED CAROLINA QUAIL \$45

Cracked Pepper Bechamel, White Cheddar Grits, Wilted Spinach

CHEF'S VEGETABLE TASTING \$35

DESSERT

(PLEASE CHOOSE ONE OF THE FOLLOWING)

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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 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

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