



Circa
1886



Banquet Information

Michael Dawson, Event Manager

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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*

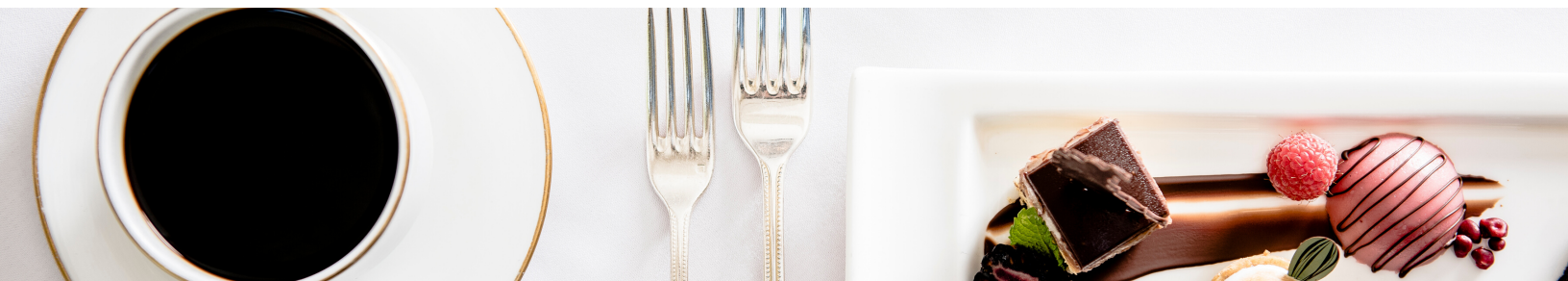
SWEET FINISH

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*

SWEET FINISH

SELECT ONE DESSERT

(See Dessert List)

\$65.00 per person + +

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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

SELECT ONE DESSERT

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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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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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