



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

SELECT ONE DESSERT

(See Dessert List)

Coffee and Tea Service

\$65.00 per person

+ 20% Gratuity

+ 11% Sales Tax

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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*

☆☆☆☆☆

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

☆☆☆☆☆

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

☆☆☆☆☆

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