

# Dinner

Menu is priced per guest and must extend to the entire guest count

Our Chef recommends serving the same starter to all guest

## Starters

**Jumbo Lump Crab Martini**, Avocado, Hard-Boiled Egg, Diced Tomato, Spicy Remoulade **24**

**Shrimp Cocktail**, Bibb Lettuces, Lemon, Cocktail Sauce **16**

**Fried Green Tomato Stack**, Pimento Cheese, Shaved Country Ham, Chow Chow Tartar Sauce **14**

## Soups

7

**Traditional Vichyssoise**  
**Butternut Squash**  
**Gazpacho**  
**Cream of Tomato and Basil**

**Wild Mushroom and Cognac**  
**French Onion**  
**Chef's Selection of Seasonal Options**

## Seafood Soups

**She Crab**  
**Lobster Bisque**  
**Chilled Tomato Shrimp**  
**10**

## Starter Salads

**Mixed Greens**, Toasted Pine Nuts, Roasted Tomatoes, Sprouts, Sherry Vinaigrette **8**

**Caesar**, Romaine Lettuce Hearts, Herb Croutons, Anchovies, Roasted Tomatoes, Caesar Dressing **9**

**Poached Pear**, Baby Oak Lettuces, Candied Walnuts, Goat Cheese, Creamy Champagne Vinaigrette **11**

**Iceberg Wedge**, Bacon, Bleu Cheese, Tomato, Crisp Onions, Creamy Dressing **9**

**Chef's Selection of Seasonal Options**

## Entrées

Our Chef recommends serving the same entrée to all guests. If you would like to offer your guests a choice of **two entrees in advance**, there will be a surcharge of \$5.00 per entree. **Choice of two sides** unless noted otherwise. Place cards for each guest indicating the entrée ordered are required. All entrées include Freshly Baked Bread, Coffee, and Gourmet Tea.

**Petit Filet of Beef Tenderloin** 5 oz Filet, Shredded Gruyere Potato Gratin, Seasonal Vegetables, Red Wine Butter **50**

**Add** Maine Lobster Tail **Market Price**

**Add** Crab Cake topped with Lemon Thyme Beurre Blanc **14**

**Add** Petit Salmon Filet\* **8**

**Add** Shrimp Scampi **8**

**Add** Crab-Stuffed Jumbo Shrimp\* **12**

**Add** Lowcountry Shrimp and Grits **10**

\*The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.

Prices are subject to change. 07/23

- Braised Beef Short-Rib**, Pan Sauce 44
- Spice-Roasted Pork Tenderloin**, Grain Mustard Cream 32
- Pan-Roasted Natural Chicken Breast**, Sweet Onion Jus 30
- Country Club Chicken Breast**, Stuffed with Herbed Cream Cheese, Gruyere Potato Gratin, Julienne of Smithfield Ham, Baby Vegetables, Supreme Sauce 32
- Blackened Chicken and Shrimp**, Tasso Gravy 35
- Sautéed Jumbo Lump Crab Cake**, Lemon Butter Sauce 50
- Pan-Seared Salmon**, Saffron Cream Sauce 38
- Mushroom and Goat Cheese Ravioli**, Wild Mushroom Fricassee, Charred Grape Tomato, Sherry Cream Sauce, *Choice of one side* 30
- Grilled Portobello, Roasted Red Pepper, Squash**, Salsa Verde, - *Choice of one side* 25
- Seasonal Risotto**, Creamy Arborio, Seasonal Vegetables, Parmesan– *No additional side included* 25

## Sides

- |  |                                |
|--|--------------------------------|
| Crispy Brussels Sprouts                | Whipped Potatoes               |
| Braised Collard Greens                 | Smoked Gouda Grits             |
| Lemon Baby Green Beans                 | Roasted Fingerling Potatoes    |
| Grilled Zucchini and Corn              | Shredded Gruyere Potato Gratin |
| Wilted Spinach                         | Citrus Scented Rice            |
| Grilled Asparagus with Roasted Peppers | Herb Spätzle                   |

## Desserts

*Our Chef recommends serving the same dessert to all guest*

- Honeycomb Cheesecake**, Caramelized White Chocolate, Vanilla Poached Pears 8
- Apple Pie**, Spiced Caramel 8
- CCV Delight**, Vanilla Ice Cream, Snickers Pieces, Oreo Crust 8
- Chocolate Decadence**, Dark Chocolate Cake, Chocolate Ganache, Chocolate Mousse, Vanilla Bean Whipped Cream 8
- Tiramisu**, Mascarpone Mousse, Coffee Soaked Vanilla Cake, Chocolate Coffee Sauce 8
- Seasonal Fruit Pavlova**, Soft Airy Meringue, Seasonal Fruit Compote 8
- Crème Brûlée**, Chocolate Ganache 8
- Seasonal Duo**, your choice of two miniature options from above 12
- Add to any Dinner Selection**, A la Mode 2

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