

2025 Menu

Let Mike work with you in selecting the perfect menu for you and your guests to enjoy.

A written estimate* of menu and services is always provided in planning your party along with a written contract.

*Costs are based on selections and attendee amounts as well as seasonal availability.

Hosting Service Fee**

My party hosting service fee of \$450** includes: the procurement of food; set up and preparation of menu items; buffet, family style or plated serving; replenishments; boxing up of leftovers; full clean up of dinner and kitchen area.

**Includes up to 6 hours of time on site of home/event space up to 25 people

** Parties of 2 to 8 people, the service charge will be \$375

** Parties over 25, the service charge will be \$500

** Maximum service of 40 people

** Parties over 30 people may require an additional server and \$150 charge

** 3-3.5 hours of food prep required prior to dinner service

COLD APPETIZERS

Charcuterie Platter *assorted cheeses, crackers, fresh vegetables and dip; fresh & dried fruits, smoked sausage w/ mustard, gherkins & olives*

Roasted Tomato Bruschetta *w/ bread, olives, & Italian charcuterie*

Caprese Salad Skewers *w/ olives & tortellini and balsamic dip*

Chili Lime & Avocado Shrimp Bites

Bloody Mary Shrimp Shooters *served virgin w/ bacon, olives, gherkins & lemons*

Steak Crostinis *topped w/ horseradish or basil mayonnaise sauce*

HOT APPETIZERS

Sweet & Savory Cocktail Meatballs - *Mike's famous!*

Warm Puff Pastry Bites of Pimento Cheese

Warm Puff Pastry Bites of Spinach Artichoke

Crab Cake Phyllo Cup Bites *w/ remoulade sauce*

Stuffed Dates *w/ goat cheese, wrapped in prosciutto and balsamic glaze*

Chorizo Stuffed Mushroom Caps

SLIDERS

BBQ Pulled Pork w/ pickles
Flank Steak w/ horseradish of basil mayonnaise dressing
Caprese w/or w/o prosciutto
Savory Chicken or Tuna Salad
Cheeseburger w/ lettuce, pickles & burger sauce

SALADS

Caesar
Mixed Greens w/ basil vinaigrette
Caprese
BLT Chopped w/ blue cheese dressing
Arugula & Seasonal Fruit Salad w/ goat cheese & pomegranate dressing
Fixings Platter mixed greens, fresh veggies, croutons, toppings w/ assorted dressings
Italian Antipasti w/ peppers, artichokes, hearts of palms, provolone, salami & olives
Israeli Salad w/ chick peas, tomatoes, onions, cucumbers, feta, fresh herbs & lemon
Southwestern w/ mixed greens, peppers, roasted corn, avocado & tortilla strips w/ cilantro
lime vinaigrette
Pasta Salad farfalle or tortellini w/ veggies in light vinaigrette
Fresh Berry Fruit Salad w/ watermelon, grapes, strawberries, blueberries & blackberries

CHICKEN ENTREÉS

Grilled Herbed Chicken Breast Filets
Chicken Skewers w/ assorted sauces
Caprese w/ tomatoes, mozzarella, basil & balsamic drizzle
Piccata w/ lemon & butter wine sauce & capers
Marsala w/ mushrooms & marsala wine sauce
Spinach & Artichoke
Chicken Vinny w/ olives, capers, peppers & onions (can be made spicy!)

BEEF ENTREÉS

Sliced Top Sirloin *w/ or w/o mushrooms*
Sliced Marinated Flank Steak
Beef Tenderloin Medallions *in port wine sauce*
Beef Tenderloin Medallions *w/ side bleu cheese, horseradish, bernaïse sauces*

PORK ENTREÉS

Sausage & Peppers
BBQ Baby Back Ribs
Pork Tenderloin Medallions *in a mustard moscato sauce*
Pork Tenderloin Medallions *in a fig & onion sauce*

SEAFOOD ENTREÉS

Crab Cakes *w/ remoulade sauce (avg 2/person)*
Citrus Shrimp & Rice *w/ cilantro*
Shrimp & Grits *(a Low Country favorite!)*
Shrimp Scampi *w/ bread crumb topping*
Salmon Filet *served in butter/lemon sauce, creamy dill, or honey orange glaze*
Seared Local Catch *in moscato wine sauce (Grouper, Snapper, Trigger, Carolina Jack or Flounder based on availability)*
Seafood Oscar *local catch topped w/ lump crab in a bernaïse sauce*
Lobster Tails *w/ herbed butter & moscato wine sauce*
Steamed Mussels *in marinara or garlic & white wine sauce*

VEGETARIAN ENTREÉS

Stuffed Peppers *w/ rice & vegetable mix in tomato sauce*
Field Roast Sausage & Pasta Primavera
Pasta Primavera *in pesto sauce (can be made vegan)*
Stir Fry Vegetables *over rice in Thai chili or tahini sauce w/ peanuts*
Vegetable Lasagna *(can be made vegan)*
Vegetable Quiche - *customized to your preferences*

STARCHES

Herbed Roasted Potatoes
Fondant Potato Medallions (*lightly fried and baked tender with/ buttery broth*)
Mashed Red Potatoes
Loaded Mashed Potatoes *topped w/ cheese, sour cream, chives & bacon crumbles*
Herbed Rice Pilaf
Baked Ziti *aka Italian Mac n cheese*
Macaroni & Cheese *topped w/ Cheez Its crumbles*
Smoked Gouda Macaroni & Cheese
Rigatoni Pasta with Roasted Artichokes & Peppers

VEGETABLES

Asparagus *w/ balsamic glaze**
Roasted Brussel Sprouts *w/ balsamic glaze**
Sautéed Green Beans*
Sautéed Mixed Vegetables *of zucchini, carrots & green beans*
Honey Butter Carrots
Roasted Broccoli *w/ olive oil & lemon zest*
Sautéed Spinach *w/ garlic & olive oil*
Corn on the Cob *w/ herbed butter sauce*
* *bacon or prosciutto crumbles topping option*

THEMED DINNERS

Low Country Boil *of seasoned local shrimp, potatoes, corn on the cob & smoked sausage w/ lemons, cocktail & hot sauces & herbed butter served family style*
Taco Bar *seasoned choices of beef/chicken/shrimp w/ tortillas, veggies, rice, Mexican street corn and fixings*
Pasta Bar *Penne, Spaghetti and/or tortellini pasta in choice of marinara, a la vodka or alfredo sauces, meatballs & sausage, mixed vegetables & garlic bread*
BBQ *of pulled pork, chicken & ribs w/ slider buns, pickles, sauces, mac n cheese, cole slaw & green beans*
Cocktail *a selection of finger foods & appetizers*

Thinking about a Brunch? Discuss w/ Mike in planning the perfect morning event!

DESSERTS

Ice Cream Sundae Bar *of vanilla, chocolate & strawberry ice cream w/ syrups, whipped cream, sprinkles, toppings, fresh strawberries & bananas*

Peaches & Cream Ice Box Cake *a refreshing dessert topped with peaches & caramel sauce*

Chocolate & Raspberry Ganache Cake *w/ black raspberry chip ice cream*

Trifles or Parfaits *Chocolate & Oreo Cream / Tiramisu / Key Lime / Banana Pudding*

Flourless Chocolate Torte *(orange, raspberry or mint flavored options)*

Vanilla Cheesecake Bar *w/ assorted syrups & fruit preserves*

Apple or Peach Cobbler *w/ ice cream*

Bananas Foster *w/ fried butter cake*

DIETARY RESTRICTIONS

Should you or any of your guests have dietary allergies such as gluten, milk, nuts, sodium restrictions or any other food concerns, Mike will work to prepare alternate versions or substitute ingredients to meet those concerns.