



Menu 1

First

Hot Smoked / Cold Smoked

Hot Smoked Salmon Spread, Cold Smoked Maple Bacon, Caraway Seed Bread

Or

Crudit 

French Breakfast Radish, Baby Daikon, Jade Zucchini, Cauliflower, Cucumber, Humus, Anchovy Sauce

Second

Tacos

Pull Lamb Brisket, feta, pickled red onion, jalape o

Shitake & Kale Stew, Salsa Verde

Roasted Red Pepper, Grilled Corn

Or

Sliders

100% Beef Patty, Smoked Cheddar, Pickle, Lettuce, Tomato

Pulled Pork, Shredded Cabbage, Savvy Sauce

Grilled Smoked Manchego Cheese, Bacon, Cranberry Sauce

Third

Baby Back Ribs, BBQ Sauce, Southern Slaw

BBQ Spring Chicken, BBQ Sauce, Roasted Cabbage

Lamb Ribs, BBQ Lentils, Garlic Aioli, Lemon

Jalape o Mac N Cheese

Farmers Market Salad

Fourth

Homemade Pecan Pie Or Apple Crumble Pie

Includes tea & coffee





Menu 2

First

Oysters, Fresh Shucked Seasonal Oysters, Lemon, Horseradish
Hot Smoked / Cold Smoked, Hot Smoked Salmon Spread, Cold Smoked Maple Bacon, Caraway Seed Bread

Or

Cheese/ Meat, 3 Artisan Cheeses, Pastrami, Beef Sausage, Pork Sausage, Grilled Peach, Honey, Grapes,
Caraway Seed Bread, Dried Fruit

Crudit , French Breakfast Radish, Baby Daikon, Jade Zucchini, Cauliflower, Cucumber, Black Pepper Sour
Cream, Anchovy Sauce

Second

Tacos, Pull Lamb Brisket, Feta, Pickled Red Onion, Jalape o
Shitake & Kale Stew, Salsa Verde
Roasted Red Pepper, Grilled Corn

Or

Sliders, 100% Beef Patty, Smoked Cheddar, Pickle, Lettuce, Tomato
Pulled Pork, Shredded Cabbage, Savvy Sauce
Grilled Smoked Manchego Cheese, Bacon, Cranberry Sauce

Third

Baby Back Ribs, BBQ Sauce, Southern Slaw
BBQ Spring Chicken, Hickory Wood, BBQ Sauce, Roasted Cabbage
Lamb Ribs, BBQ Lentils, Lemon, Aioli, Parsley

Or

Hot Smoked Salmon Fillet, Mashed Potato, Maple Glaze, Fennel, Capers
Low Country Boil, Crayfish, Mussels, Clams, Corn, Pork Sausage, New Potato, Leek, Cilantro, Clarified Butter,
Caraway Seed Bread

Sides, Jalape o Mac N Cheese
Farmers Market Salad

Fourth

Homemade Pecan Pie Or Apple Crumble Pie

Includes tea & coffee





Menu 3

First

Cold Lobster, Poached Canadian Lobster

Oysters, Freshly Shucked Seasonal Oysters, Lemon, Horseradish

Smörgåsbord, Hot Smoked Salmon Spread, Cold Smoked Salmon, Eel, and Scallops, Caraway Seed, & Pickles

Cheese/ Meat, 3 Artisan Cheeses, Pastrami, Beef Sausage, Pork Sausage, Grilled Peach, Honey, Grapes, Crusty Bread, Dried Fruit

Crudité, French Breakfast Radish, Jade Zucchini, CRFT-Spuds, Cucumber, Black Pepper Sour Cream, Anchovy Sauce

Second

Tacos, Pull Lamb Brisket, feta, pickled red onion, jalapeño

Shitake & Kale Stew, Salsa Verde

Roasted Red Pepper, Grilled Corn

Or

Sliders, 100% Beef Patty, Smoked Cheddar, Pickle, Lettuce, Tomato

Pulled Pork, Shredded Cabbage, Sousse

Grilled Smoked Manchego Cheese, Bacon, Cranberry Sauce

Third

Baby Back Ribs, BBQ Sauce, Southern Slaw

BBQ Spring Chicken, BBQ Sauce, Roasted Cabbage

Hot Smoked Salmon Fillet, Mashed Potato, Maple Glaze, Fennel, Capers

Low Country Boil, Crayfish, Mussels, Clams, Corn, Pork Sausage, New Potato, Leek, Cilantro, Clarified Butter, Caraway Seed Bread

Sides, Jalapeño Mac N Cheese

Farmers Market Salad

Fourth

Homemade Pecan Pie Or Apple Crumble Pie

Includes a tea or coffee

