Wedding & Events Menus



HAMPTON HALL CLUB

Morning Plated



Plated Breakfasts

All plated breakfasts include coffee, assorted teas, and juices

Sweet Beginning

Cinnamon Sugar French Toast Batter Fried Brioche | Vanilla Bean Whipped Butter | Maple Syrup

Choice of Sausage or Applewood Bacon Greek Yogurt and Berry Parfait \$18

Classic Plated Breakfast

Scrambled Eggs with Chives Breakfast Potatoes | Toasted Croissant

Choice of Sausage or Applewood Bacon

Greek Yogurt and Berry Parfait

\$18

Lowcountry Shrimp and Grits

Seared Shrimp | Pimento Cheese Grits | Bacon Gravy | Peppers | Onions | Poached Egg Greek Yogurt and Berry Parfait

\$18

Healthy Sunrise

Avocado Toast

Whole Wheat Toast | Avocado Mash | Poached Eggs | Pico de Gallo | Tossed Artisan Greens

Greek Yogurt and Berry Parfait

\$18

"Bagel and Lox" Flatbread

Naan Flatbread | Boursin Spread | Shaved Red Onion | Capers | Smoked Salmon | Sour Cream Drizzle | Everything Bagel Spices

Lemon and EVOO Tossed Greens

Greek Yogurt and Berry Parfait \$20

^{*}Chef Attendant Fee of \$100

^{**}Buffet Attendant Fee of \$50 per attendant required to serve buffets due to Covid-19 precautions.

Morning Buffets



Pastries and Coffee

Assorted Pastries
Mini Danish | Muffins | Coffee Cake

Beverages

Coffee | Assorted Teas | Orange Juice | Cranberry Juice

\$9 per guest

Traditional Breakfast

Assorted Pastries
Mini Danish | Muffins | Croissants

Greek Yogurt Parfait Bar Vanilla | Honey Yogurt Granola | Fresh Berries | Artisan Preserves

Fresh Fruit
Sliced Melon | Pineapple | Berries

Hot Breakfast

Scrambled Eggs | Breakfast Sausage Links | Applewood Smoked Bacon | Breakfast Potatoes

Beverages

Coffee | Assorted Teas | Orange Juice | Cranberry Juice

\$18 per guest

Continental Breakfast

Assorted Pastries Mini Danish | Muffins | Coffee Cake

Greek Yogurt Parfait Bar Vanilla | Honey Yogurt Granola | Fresh Berries | Artisan Preserves

Fresh Fruit
Sliced Melon | Pineapple | Berries

Beverages
Coffee | Assorted Teas | Orange Juice |
Cranberry Juice

\$13 per guest

Southern Breakfast

Biscuits and Gravy
Buttermilk Biscuits | Sawmill Gravy

Hot Breakfast

Scrambled Eggs | Breakfast Sausage Links | Applewood Smoked Bacon | Breakfast Potatoes

Shrimp and Grits
Pimento Cheese Grits | Local Shrimp |
Bacon Gravy

Fresh Fruit Sliced Melon | Pineapple | Berries

Beverages
Coffee | Assorted Teas | Orange Juice |
Cranberry Juice

\$24 per guest

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Morning Enhancements



Buffet Enhancements

Classic Benedict

Pit Smoked Ham | Poached Egg, Hollandaise | English Muffin \$3

Hampton Hall Benedict

Southern Style Crab Cake | Pit Smoked Ham | Poached Egg | Herb Hollandaise \$5

Smoked Salmon

Pastrami Cured Salmon | Whole Grain Crackers | Traditional Accompaniments

Pimento Cheese Grits

\$2

Biscuits and Gravy
Buttermilk Biscuits | Sausage Gravy
\$5

Pit Smoked Ham Carving Station Bourbon-Maple Glazed | Whole Grain Mustard \$8*

Chef's Omelet Station

Tomato | Peppers | Sweet Onion | Mushrooms | Spinach | Bacon | Sausage Cheddar | Swiss | American \$8*

Biscuits and Gravy
Buttermilk Biscuits | Sausage Gravy
\$5

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Morning Boxed Breakfast



Boxed Breakfasts Include

Hash Brown Potato Cakes, Fresh Fruit Cup, Fresh Brewed Coffee Station, Choice of Juice

\$16 per person

Choose Two Main Item Options

Hampton Hallwich

English Muffin | Fried Egg | Canadian Bacon | American Cheese

Morning Croissant

Croissant | Fried Egg | Sausage Patty | American Cheese

Hampton Breakfast Biscuit

Buttermilk Biscuit | Fried Egg | Crab Cake | Side of Hollandaise with Fresh Garden Herbs

Breakfast Burrito

Assorted Flavored Wraps | Scrambled Egg | Peppers | Onions | Chopped Chorizo Sausage | Cheddar-Jack Cheese | Side of Salsa

Lox in a Box

Everything Bagel | Smoked Salmon | Scallion Cream Cheese | Capers | Red Onion | Tomato

Continental

Pain au Chocolat | Blueberry Crumb Muffin | Fresh Berry and Greek Yogurt Parfait

Enhancements

Sides

Blueberry Muffin - \$3.00 Cranberry Orange Muffin - \$3.00 Clif Bar - \$2.30 Granola Bar - \$1.50 Kind Bar - \$3.00

Beverages

Fresh Made Smoothie (Choice of) - \$4.00

- Green Machine
- Orange Mango
- Strawberry-Banana
- Peanut Butter Cup and Banana

Canned Coca~Cola Products - \$1.50 Red Bull - \$4.50

Starbucks Frappaccino - \$3.50

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Lunch Buffets



Clubhouse Deli Board

Choice of Soup

- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- Butternut Squash Bisque

Choice of Mason Jar Salad

- Heirloom Tomato Greek Salad
- Tomato | Cucumber | Edamame | Dill
- Roasted Beet | Goat Cheese | Arugula
- Watermelon | Feta | Cilantro (In Season)

Deli Board

Deli Sliced Roast Beef | Oven Roasted Turkey Breast | Pit Smoked Ham

Sliced Domestic Cheeses

Pickles | Lettuce | Tomato | Red Onion

Creole Mustard | Dijon Mustard | Herb Aioli

Wheat and Country White Bread

House Fried Kettle Chips

House Baked Cookies and Brownies

Fresh Brewed Coffee, Hot Teas and Iced Tea \$18 per quest

Southern High Tea

Choice of Soup

- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- Italian Wedding Soup

Choice of Individual Mason Jar Salad

- Heirloom Tomato Greek Salad
- Marinated Tomato, Cucumber and Edamame
- Roasted Beet with Goat Cheese and Arugula
- Watermelon and Feta (In Season)

Tea Sandwiches (Choose 3)

- Pimento Cheese and Tomato on Sourdough
- Sliced Cucumber and Boursin
- Chicken Salad Croissant
- Shrimp Salad Croissant
- Sweet Cream Cheese and Strawberry
- Avocado BLT
- Roasted Turkey, Brie and Raspberry Jam
- Smoked Salmon and Boursin

Earl Grey Tea Pound Cake and Lemon Bars

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$18 per guest (\$3 per Additional Selection)

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Lunch Buffets



Southwest Fiesta

Nacho Bar

Fresh Fried Corn Tortillas | Tequila Spiked Queso Fundido | Sliced Jalapenos | Guacamole |
Pico De Gallo | Sour Cream | Black Olives | Shaved
Lettuce

Taco and Fajita Display

Pork Carnitas | Taco Spiced Beef Warm Flour Tortillas | Crispy Corn Tortillas Shaved Lettuce | Charred Salsa Rojo | Salsa Verde | Shredded Cheese | Sour Cream | Jalapenos | Chopped Tomatoes

Fajita Spiced Vegetables Zucchini | Yellow Squash | Peppers | Onions

Red Beans and Rice

Cinnamon Sugar Churros Vanilla Ice Cream | Hot Fudge

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$19 per guest (\$4 per Additional Taco Selection)

Southern Charm Salad Bar

Farm to Fork Salad Bar

Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette

Choice of Salads (Choose 2)

- Waldorf Chicken Salad
- Shrimp Salad with Dill and Cucumber
- Southern Egg Salad
- Potato Salad
- Greek Pasta Salad
- Roasted Vegetable and Farro Salad

Choice of Soup

- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- Butternut Squash Bisque

House Baked Rolls
Honey Butter

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$17 per guest (\$4 per Additional Soup or Salad Selection)

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Lunch Plated Luncheons



All Plated Lunches Include Salad or Soup, Bread Service, Entrée and Accompaniments

Choose a Salad or Soup

Artisan Baby Greens

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Sliced Red Onion | Shredded Cheddar | **Garlic Croutons**

Dressings: Balsamic Vinaigrette | Poppy Seed Dressing | Ranch | Bleu Cheese | Red Wine Vinaigrette

Caesar

Chopped Romaine Lettuce | Classic Caesar Dressing | Garlic Croutons | Shaved Parmesan | Hard Boiled Egg

Garden Caprese

Sliced Tomato | Burrata Mozzarella | Arugula | Fresh Basil | Pesto Vinaigrette | Aged Balsamic Drizzle \$3 Additional

Roasted Beets

Roasted and Lightly Pickled Beets | Arugula | Crumbled Goat Cheese | Praline Pecans | Orange-Thyme Vinaigrette \$3 Additional

Soups

She Crab Bisque \$2 Additional Tomato Basil Bisque Roasted Butternut Squash Bisque Chicken and Vegetable **Beef and Barley** Gazpacho

Entrée Selections

Grilled Chicken Breast

Choice of Sauce:

Herbs de Provence Jus Lie Provençal Tomato Ragout Mushroom and Marsala Demiglace Piccata Vin Blanc Roasted Pineapple Salsa Southern Red BBQ Glaze \$19

Seared Filet of Salmon

Choice of Sauce:

Asian Ginger BBQ Glaze Southern Red BBQ Glaze Sherry and Garden Dill Cream Piccata Vin Blanc Roasted Pineapple Salsa \$25

Crab Cakes

Choice of Sauce: Lemon-Dill Vin Blanc Roasted Pineapple Salsa Roasted Red Pepper Coulis \$23

Grilled Bistro Tender Steak

Choice of Sauce:

Roasted Mushroom Demiglace Bordelaise

\$21

Grilled Pork Tenderloin

Choice of Sauce:

Roasted Pineapple Salsa Southern Red BBQ Glaze Asian Ginger BBQ Glaze Mushroom and Marsala Demiglace \$18

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Lunch Plated Luncheons



Accompaniments

Choose Two

Haricot Vert and Baby Carrots

Sautéed Green Beans

Mushrooms | Shallots

Grilled Vegetable Ratatouille

Zucchini | Yellow Squash | Eggplant | Heirloom Grape Tomato | Fresh Garden Herbs

Steamed Green and White Asparagus

Grilled or Steamed Broccolini

Roasted Brussel Sprouts

Maple Syrup | Bacon | Sweet Onion

Herb Roasted Fingerling Potatoes

Buttery Whipped Potatoes

Roasted Garlic Mashed Potatoes

Boursin Pommes Duchess

Potato Gratin

Pimento Cheese Grits Cake

Herb and Parmesan Risotto

Barley Pilaf

Sweet Peas | Pearl Onions

Entrée Salads

Waldorf Chicken Salad

Artisan Baby Lettuces | Chicken Salad | Dried Cranberry | Granny Smith Apple | Praline Pecans | Tarragon Vinaigrette

\$18

Par 3

Artisan Baby Lettuces | Tomato | Cucumber | Chicken Salad | Tuna Salad | Shrimp Salad | Flatbread Crackers

\$19

Chef's Salad

Romaine Hearts | Roasted Turkey Breast | Smoked Ham | Cheddar Cheese | Cucumber | Tomato | Hard Boiled Egg | Chopped Bacon

Vegetarian Entrées

These entrees include all of the accompaniments

Four Cheese Ravioli

Fire Roasted Tomato Ragout | Sauteed Spinach | Shaved Parmesan \$19

Quinoa Bowl

Grilled Zucchini and Yellow Squash | Roasted Tomatoes | Kalamata Olives | Broccolini | Tzatziki Sauce \$20

Eggplant Parmesan

Julienne Squash and Red Pepper | Fettucine | Fire Roasted Tomato Ragout | \$18

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Lunch

Plated Luncheons



Plated Desserts

Flourless Chocolate Torte

Frangelico Whipped Cream | Fresh Berries \$6

Tiramisu

Espresso | Lady Fingers | Mascarpone Mousse \$6

Seasonal Fruit Crumble

Cinnamon Streusel | Vanilla ice Cream

Fall - Roasted Apple

Winter - Cranberry-Apple

Spring - Mixed Berry

Summer - Peach

\$9

Pound Cake and Berries

Macerated Berries | Vanilla Bean Whipped Cream | Lemon Curd

\$4

Banana Pudding

Roasted Banana | Nilla Wafers | Whipped Cream

\$7

Key Lime Pie

Whipped Cream | Berry Compote

\$7

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Lunch Boxed Lunches



Boxed Lunches Include

Apple | Choice of Side | Choice of Sweets | Bottled Water | Condiments | Napkin and Utensils

\$18 per person

Choose Two Sandwich Options

Roast Beef Sandwich

Boursin Spread | Roasted Tomato | Arugula | Pickled Red Onions | Ciabatta

Club Wrap

Roasted Turkey | Smoked Ham | Applewood Bacon | Cheddar | Lettuce | Tomato | Herb Aioli | Garlic-Herb Wrap

Chicken Salad Wrap

Chicken Salad | Craisins | Diced Apples | Arugula | Garlic-Herb Wrap

Roasted Turkey Wrap

Roasted Turkey | Brie Cheese | Fig and Rosemary Jam | Arugula | Garlic-Herb Wrap

Italian Hoagie

Smoked Ham | Capicola | Salami | Provolone | Lettuce | Tomato | Pickles | Banana Peppers | Italian Dressing | Hoagie Roll

Grilled Vegetable Wrap

Marinated Zucchini | Summer Squash | Red Onion | Eggplant | Red Pepper | Arugula | Spinach Wrap

Choice of Side:

Ms. Vickie's Sea Salt Potato Chips Chaddar Sun Chips Potato Salad Fresh Fruit Cup - \$1.50 Greek Pasta Salad - \$1.00 Granola Bar +\$1.50 Clif Bar +\$2.50

Choice of Sweets:

Triple Chocolate Chunk Cookie
Oatmeal Raisin Cookie
Peanut Butter Cookie
White Chocolate Macadamia Cookie +\$1.00
Lemon Square +\$2.00
Decadent Fudge Brownie +\$2.00
Gluten Free Raspberry Almond Bar +\$2.50

Beverages

Canned Coca-Cola Products - \$1.00 Red Bull - \$4.50 Starbucks Frappuccino - \$3.50

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Receptions Passed Hors d' Oeuvres



Cold Hors d' Oeuvres

Price Per Piece

Deviled Eggs Southern Style

Ham and Cheese Biscuit
Pit Smoked Ham | Pimento Cheese |
Cheddar-Garlic Biscuit
\$3

Deviled Ham Biscuit
Ham Salad | Bread and Butter Pickle | Buttermilk Biscuit

Goat Cheese Biscuit Chèvre Spread | Fig and Rosemary Jam \$3

Roasted Beets Cornet
Chèvre Mousse | Fresh Herbs | Pastry Cone

Smoked Salmon Cornet
Smoked Salmon Mousse | Preserved Lemon | Spinach
Pastry Cone
\$3.50

Tuna Poké Cornet Sweet Soy-Ginger Glaze | Avocado | Toasted Benne Seed | Squid Ink Pastry Cone \$4 Crab Cocktail Cornet

Crab Salad | Avocado Crema | Roasted Corn Salsa \$4

Antipasto Skewer

Artichoke | Marinated Tomato | Fresh Mozzarella| Genoa Salami | Kalamata Olive

Individual Crudité Seasonal Vegetables | Ranch Dip \$3

Shrimp Cocktail Skewer Bloody Mary Cocktail | Fresh Lemon \$3

Peppered Beef Crostini
Shaved Steak | Smoked Tomato-Horseradish Relish |
Arugula

\$3

Edamame Hummus Wonton Crisp | Toasted Sesame Seeds \$3

Avocado Toast Heirloom Grape Tomato | Garden Sprouts \$3

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Receptions Passed Hors d' Oeuvres



Hot Hors d' Oeuvres

Price Per Piece

Spanakopita

Spinach | Feta | Flaky pastry | Tzatziki

Individual Baked Brie

Peach | Ginger | Flaky Pastry

BBQ Pulled Pork Biscuits

Bread and Butter Pickles | Upstate Red BBQ | Buttermilk Biscuit

\$3

Buffalo Chicken Biscuits

Red Hot Glaze | Blue Cheese Crema | Celery Leaves

Sausage Biscuit

Smoked Sausage | Country Gravy

Spring Rolls

Vegetable \$3 | Pulled Pork \$4 | Coastal Carolina Vinegar BBQ

Bacon Wrapped Scallop

Applewood Bacon | Peach Glaze \$4

Southern Crab Cake

Cajun Remoulade | Fire Roasted Corn Salsa

Short Rib and Blue Cheese Tarts

Caramelized Onions

\$4.5

Shrimp and Grits

Pimento Cheese Grits | Bacon Gravy

Chicken and Waffle Cornet

Collard-Boursin Filling | Maple Syrup Glaze |

Fried Chicken

\$4

Lowcountry Boil Croquette

Chopped Smoked Sausage | Diced Shrimp | Smashed

Red Bliss Potato | Sweet Corn |

Old Bay-Lemon Aioli

\$4

Pretzel Bites

Beer Cheese Dip

Sweet and Sour BBQ Meatball

Black and White Sesame | Scallion

Lamb Lollipop Chops

Rosemary-Fig Glaze

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Receptions Chef Attended Stations



Hors d' Oeuvres Stations

Vegetable Crudité

Assorted Fresh Vegetables | Ranch Dressing | Roasted Garlic Hummus

\$6

Antipasto Display

Grilled Vegetables | Marinated Tomatoes | Artichokes | Olives | Italian Charcuterie | Fresh Mozzarella | Provolone | Gorgonzola | Grilled Flatbread | Crackers

\$12

Artisan Cheese Board

Assorted Roth Kase Creamery Cheeses | Fresh Berries | Dried Fruit | Pita | Lavash \$9

Southern Biscuit Bar

Fresh Baked Buttermilk and Cheddar Garlic Biscuits | Artisan Jams | Pit Smoked Ham | Pimento Cheese \$8 Whole Smoked Salmon

Chopped Egg | Red Onion | Capers | Whole Grain Crackers

\$525 per salmon (Serves 75 people)

Low Country Seafood Display

Poached Local Shrimp | Local Oysters on the Half Shell | Cocktail Crab Claws | Cocktail Sauce | Cajun Remoulade | Mignonette | Lemons | Hot Sauces | Crackers \$26

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Dinner Chef Attended Stations



The Carvery*

Dinner Rolls | Sea Salt Whipped Butter | House Pickles | Assorted Aioli and Mustards

- Slow Roasted Prime Rib \$18 Au Jus | Horseradish Cream
- Herb Roasted Beef Tenderloin \$20
 Mushroom Demi-Glace
- Rosemary & Cider Brined Turkey Breast -\$12

Fruit Chutney

- Pork Belly Porchetta \$14
 Fire Roasted Tomato Ragout
- Whole Roasted Salmon Filet \$15
 Preserved Lemon and Dill Vin Blanc

Taco Bar*

Flour Tortillas | Hand Made Sope Pico de Gallo | Salsa Verde | Shaved Lettuce | Fresh Limes | Queso Fresco | Chef Curated Toppings

Choose 2:

- Marinated Carne Asada
- Grilled Fajita Spiced Chicken Breast
- Blackened Mahi Mahi
- Pork Carnitas

\$15

Asian Stir Fry and Noodle Bar*

Jasmine Rice | Lo Mein Noodles | Asian bles | Assorted Toppings

Choose 2 Stir Fries:

- Korean Beef and Broccoli
- General Tso's Chicken
- Thai Curried Shrimp
- Teriyaki Baby Vegetable and Tofu

\$18

Sushi Bar*

Edamame | Soy Sauce | Wasabi | Pickled Ginger | Sea Weed Wakame Salad

Choose 2 Options:

- Spicy Tuna Roll
- California Roll
- Seattle Roll -Salmon | Avocado | Cucumber
- Shrimp Salad Roll
- Tuna Poke Bowl

Sticky Rice | Wakame | Avocado | Togarashi | Ginger-Sweet Soy Sauce

\$20

Whole Roasted Suckling Pig*

Choose a Style:

Southern BBQ Pig

Smoked Shoulder and Belly Stuffed Whole Pig | BBQ Dry Rub | Cornbread | Pickled Okra | Tomato and Cucumber Salad | Trio of Carolina BBQ Sauces - Coastal Vinegar and Pepper | Upstate Red | Carolina Gold ~or~

Hawaiian Kahlua Pig

Banana Leaf Wrapped Smoked Pig | Grilled Pineapple Salsa | Ginger-Soy BBQ Sauce | Hawaiian Sweet Rolls | Coconut-Pineapple Rice

Italian Porchetta

Basil Marinated Pork Shoulder and Belly Stuffed Pig |
Fresh Baked Caramelized Onion Focaccia Bread | Marinated and Grilled Vegetables | Marinated Tomatoes | Parsley and Basil Salsa Verde

\$2000 per pig

(Each whole roasted pig serves up to 75 people)

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Vegeta-

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Dinner Chef Attended Stations



Italian Pasta Bar*

Linguine | Gemelli | Gluten Free Penne Pastas Fire Roasted Tomato Ragout | Alfredo | Pesto White Wine | Butter | Garlic | Baby Spinach | Sautéed Onions | Sautéed Mushrooms | Black Olives | Artichoke Hearts | Fresh Tomatoes | Parmesan Cheese Grilled Chicken Breast | Italian Sausage

\$18

Pasta Station Additions:

- Hand Made Meatballs \$2
- Sautéed Local Shrimp \$3

Shrimp and Grits*

Local Shrimp Sautéed to Order | Pimento Cheese Grits | Smoked Sausage Etouffee | Bacon Gravy | Creole Style Stewed Tomatoes and Okra

\$12 per person

Seared Crab Cakes*

Hand made Crab Cakes Seared to Order | Fried Green Tomatoes | Roasted Corn Salsa | Cajun Remoulade | Whipped Hollandaise

\$12 per person

Gastro Pub*

Truffle Sea Salt Potato Chips | Assorted Pickles Choose 2:

- Prime Beef Sliders
 Cheddar Cheese | Bacon-Fig Jam
- Nathan's Famous Mini Hot Dogs Cucumber Chow Chow
- Pork Belly Bao
 Chinese Steam Bun | Quick Pickle Slaw | Ginger-Soy Glaze
- Pulled Pork Quesadilla
 Smoked Pork | Upstate Red BBQ Sauce |
 Cheddar Jack Cheese
- Grilled Cheese Brie | Peach-Ginger Jam
- Bistro Tender Cheese Steaks Caramelized Onion | Mushrooms | Whiz or Provolone

\$12 per person

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Hampton Hall Buffet

\$38 per Person

Choose a Salad Option

Farm to Fork Salad Bar

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Red Onion | Shaved Carrot | Chopped Bacon | Shredded Cheddar | Garlic Croutons | Ranch Dressing and House Vinaigrette

Steak House Wedge Bar

Baby Iceberg Wedges | Cucumber | Heirloom Grape Tomatoes | Red Onion | Blue Cheese | Bacon | Shredded Cheddar | Garlic Croutons | Ranch Dressing and Blue Cheese Dressing

Southern Salad Bar

Artisan Mixed Greens | Fried Green Tomatoes | Goat Cheese | Shredded Cheddar | Bacon | Pickled Red Onions | Tomato and Cucumber Salad | Green Goddess Potato Salad | Ranch Dressing and Vidalia Onion Vinaigrette

Salad Bar Enhancements

Crab and Avocado Cocktails \$4 per person Shrimp Cocktail Shooter \$3 per person

Chef's Selection of Soups \$3 per person

All Buffets include

Dinner Rolls and Whipped Sea Salt Butter

Choose Two Entrees

Chicken Picatta

Gemelli Pasta | Caper-Lemon Vin Blanc | Tomato

Stuffed Chicken Breast

Fontina and Mushroom Stuffing | Marsala Jus

Southern Fried Chicken

Country Gravy

Chicken Pot Pie

Buttermilk Biscuit Crust

Oven Roasted Pork Tenderloin

Fire Roast Apples

Braised Pork Cheeks

Brandy Demi-Glace

Bistro Tender Medallions

Fire Roasted Tomato Demi-glace

Beef Short Ribs Stroganoff

Gemilli Pasta | Roasted Mushroom Cream | Parsley

Shrimp and Grits

Pimento Cheese Grits | Bacon Gravy

BBQ Glazed Salmon

Upstate Red BBQ Sauce

Grilled Mahi Mahi

Grilled Pineapple Salsa

Eggplant Parmesan

Fire Roasted Tomato Ragout | Mozzarella | Parmesan | Basil

Portabella Mushroom Ravioli

Basil Pesto | Grape Tomatoes

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Hampton Hall Buffet

Choose Two Sides

Haricot Vert and Baby Carrots

Southern Style Green Beans Bacon | Sweet Onion

Southern Succotash
Peas | Carrots | Corn | Butter Beans | Tomato

Braised Collard Greens

Grilled Vegetable Ratatouille
Zucchini | Yellow Squash | Tomato | Eggplant

Roasted Brussel Sprouts
Maple Syrup | Bacon | Sweet Onion

Corn on Cobb Herb Butter | Sea Salt

Baked Mac and Cheese

Herb Roasted Fingerling Potatoes

Buttery Whipped Potatoes

Roasted Garlic Mashed Potatoes

Potato Gratin

Pimento Cheese Grits

Cilantro-Lime Rice

Barley and Pea Risotto Sweet Peas | Pearl Onions

Chef's Seasonal Vegetable

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Low Country Boil

Southern Salad Bar

Artisan Mixed Greens | Fried Green Tomatoes | Goat Cheese | Shredded Cheddar | Bacon | Pickled Red Onions | Tomato and Cucumber Salad | Green Goddess Potato Salad | Ranch Dressing and Vidalia Onion Vinaigrette

Fresh Baked Benne Seed Rolls Whipped Honey Butter

Frogmore Stew

Old Bay Poached Peel and Eat Shrimp | New Potatoes | Corn on the Cob | Smoked Sausage | Cocktail Sauce | Cajun Remoulade | Assorted Hot Sauces | Fresh Cut Lemons

Chicken and Waffles

House Made Buttermilk Fried Chicken | Belgian Waffles | Chili Infused Maple Syrup

Southern Style Green Beans Bacon | Caramelized Onions

Pimento Cheese Grits

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$42 per guest

LCB Enhancements

Steamed Local Oysters \$12 per person

Snow Crab Leg Clusters \$16 per person

Southern Pig Roast

Farm to Fork Salad Bar

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Red Onion | Shaved Carrot | Chopped Bacon | Shredded Cheddar | Garlic Croutons | Ranch Dressing and House Vinaigrette

Assorted Pickled Vegetables

Fresh Baked Benne Seed Rolls Whipped Honey Butter

Slow Roasted Stuffed Pig Roasted Peach Chutney | Blackberry BBQ Sauce

Shrimp and Grits

Sautéed Shrimp, Pimento Cheese Grits, Green Tomato and Crowder Pea Chow Chow and Creamy Shrimp Gravy

Ham Hock Braised Collard Greens

Carolina Gold Rice Pilaf

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$42 per guest*

(Southern Pig Roast is sold in increments of 75 guests)

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Latin Fiesta

Southwest Nacho Salad Bar

Fresh Fried Corn Tortillas | Shaved Lettuce | Diced Tomato | Cucumbers | Red Onion | Pickled Jalapenos | Black Olives | Pico de Gallo | Tequila Spiked Queso Fundido | Ranch Dressing and Cilantro Vinaigrette

Seafood Paella

Slow Baked Saffron Rice | Chorizo | Shrimp | Clams | Mussels | Fresh Peas | Fire Roasted Tomato

Mole Glazed Chicken

Oven Roasted Chicken | Mexican Chocolate Mole Sauce | Toasted Sesame Seeds

Pork Carnitas Sopes

Michoacan Braised Pork | Masa Sopes | Pico de Gallo | Shredded Lettuce

Mexican Street Corn

Chipotle Aioli | Cilantro | Cotijo Cheese

Fajita Spiced Vegetables

Zucchini | Peppers | Onion

Caramel Filled Churros

Vanilla Ice Cream | Hot Fudge | Sundae Toppings

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$41 per guest

All American Cookout

Picnic Salad Bar

Tossed Salad | Southern Potato Salad | Coleslaw | Tomato and Cucumber Salad | Fruit Salad

Cornbread

Whipped Honey Butter

Brasstown Beef Hamburgers

Sesame Seed Buns | Assorted Cheeses | Lettuce | Tomato | Red Onion | Traditional Condiments

Grilled Sweet Sausage

Peppers | Onions | Assorted Mustards

BBQ Pulled Pork

Memphis Red Sauce | Carolina Gold Sauce | Bread and Butter Pickles

Corn on the Cobb

Herb Butter | Sea Salt

Baked Beans

Fresh Brewed Coffee, Hot Teas and Iced Tea

20

\$35 per guest

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of \$100

Late Night

Dessert Stations & Snacks



Dessert Stations

Ice Cream Shoppe

Two Flavors of Ice Cream | Traditional Sundae Toppings | Hot Fudge | Caramel \$6

Whoopie Pie Bar

Traditional Chocolate Cookie Cakes | Vanilla Bean Cookie Cakes | Vanilla Buttercream Frosting | Chocolate Buttercream Frosting | Rainbow Sprinkles | Chocolate Chips | Crushed Oreo | Crushed Heath Bar \$7 per person

Add a Specialty Whoopie Pie

- Pumpkin Cookie Cake | Maple Buttercream
- Banana Cookie Cake | Praline Buttercream
- Lemon Cookie Cake | Raspberry Buttercream
 \$4 per person per Whoopie Pie

Southern Dessert Spread Choose 3

- · Peach Buckle with Ice Cream
- Banana Pudding
- Apple Crumble with Ice Cream
- Mini Pecan Pies
- Mini Sweet Potato Pie
- Red Velvet Cupcakes
- Strawberry Shortcakes

\$9

Tuscan Dessert Table
Tiramisu | Cannoli | Biscotti
\$9

Coffee Shoppe

Flavored Creamers | Chocolate Covered Spoons | Rock Candy Swizzle Sticks \$4

Late Night Snacks

2 Choices - \$8 per person

3 Choices - \$12 per person

Mac and Cheese Bites
Chipotle Ranch

Cheeseburger Sliders

American Cheese | Hampton Hall Burger Sauce | Lettuce | Tomato

Pulled Pork Sliders

Memphis BBQ Sauce | Bread and Butter Pickles

Flatbreads

Margherita | Pepperoni | BBQ Chicken

Kettle Chips

Pimento Cheese | Blue Cheese Fondue

Chicken & Biscuit Bites Honey-Chili Glaze

^{*}Chef Attendant Fee of \$100

^{**}Buffet Attendant Fee of \$50 per attendant required to serve buffets due to Covid-19 precautions.

Dinner Plated Dinners



All Plated Dinners Include Salad, Bread Service, Entrée and Accompaniments

Choose a Salad

Artisan Baby Greens

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Sliced Red Onion | Shredded Cheddar | Garlic Croutons

Dressings: Balsamic Vinaigrette | Poppy Seed Dressing | Ranch | Bleu Cheese | Red Wine Vinaigrette

Caesar

Chopped Romaine Lettuce | Classic Caesar Dressing | Garlic Croutons | Shaved Parmesan | Hard Boiled Egg

Wedge

Baby Iceberg Lettuce | Cucumber | Grape Tomato | Chopped Bacon | Red Onion | Blue Cheese Dressing and Crumbles | Aged Balsamic Drizzle \$3 Additional

Steakhouse Caprese

Broiled and Chilled Beefsteak Tomato | Burrata Mozzarella | Arugula | Grilled Red Onion | Pesto Vinaigrette | Aged Balsamic Drizzle \$3 Additional

Roasted Beets

Roasted and Lightly Pickled Beets | Arugula | Crumbled Goat Cheese | Praline Pecans | Avocado Dressing \$3 Additional

Asian Spinach

Soy Pickled Shiitakes | Mandarin Orange | Hearts of Palm | Shaved Radish | Sesame Vinaigrette \$3 Additional

Entrée Selections

Slow Roasted Beef Tenderloin Mushroom Ragout \$52

Braised Beef Short Rib Cabernet Jus

\$38

Grilled Bistro Tender Steak

Sauce Bearnaise

\$35

Chicken Cordon Bleu

Whole Grain Mustard and Tarragon Cream

\$37

Stuffed Statler Chicken Breast

Spinach, Roasted Tomato and Fontina Stuffing | Fire Roasted Tomato Ragout

\$36

Statler Chicken Marsala

Mushroom and Marsala Demi-glace

\$35

Grilled Pork Tenderloin

Seasonal Fruit Chutney

Spring and Summer - Peach and Ginger

Fall and Winter—Roasted Apple and Golden Raisin \$35

Herb Encrusted Local Catch

Lemon-Dill Beurre Blanc

Market Price

Sesame Crusted Salmon

Asian Ginger BBQ Glaze

\$36

^{*}Chef Attendant Fee of \$100

^{**}Buffet Attendant Fee of \$50 per attendant required to serve buffets due to Covid-19 precautions.

Dinner Plated Dinner



Specialty Entrées

These entrées include all of the accompaniments.

Braised Pork Cheeks

Ricotta-Herb Gnocchi | Roasted Squash | Kale | Cider Demi-Glace

\$38

Mushroom and Truffle Ravioli

Pesto Cream | Roasted Portabella Mushroom | Broccolini | Roasted Tomato

\$35

Eggplant Parmesan

Julienne Squash and Red Peppers | Fettucine | Fire Roasted Tomato Ragout

\$35

Duet Plates

Add the following to any of our Entrée Selections to create and Combination Plate for your guests

Crab Cake

\$6

Seasonal Fresh Catch

Market Price

Garlic Basted Shrimp

\$6

Crab Stuffed Shrimp

\$8

Butter Poached Lobster Tail

\$25

Chicken Cordon Bleu (Petit Portion)

\$9

Accompaniments Choose Two

Haricot Vert and Baby Carrots

Sautéed Green Beans

Mushrooms | Shallots

Grilled Vegetable Ratatouille

Zucchini | Summer Squash | Eggplant | Heirloom Grape Tomato

Steamed Asparagus and Baby Carrots

Grilled or Steamed Broccolini

Roasted Brussel Sprouts

Maple Syrup | Bacon | Sweet Onion

Herb Roasted Fingerling Potatoes

Buttery Whipped Potatoes

Roasted Garlic Mashed Potatoes

Boursin Pommes Duchess

Potato Gratin

Pimento Cheese Grits Cake

Herb and Parmesan Risotto

Barley Pilaf

Sweet Peas | Pearl Onions

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Dinner Plated Dinner



Plated Dinner Enhancements

Appetizer Course

Grilled Quail Blackberry BBQ | Roasted Mushrooms \$14

Low Country Crab Cake
Charred Corn Succotash | Red Pepper Puree
\$12

Lobster Ravioli Sherry-Dill Cream | Asparagus \$15

Goat Cheese and Lemon Ravioli Brown Butter | Thyme | Parmesan \$11

Soup Course

Tomato Basil Bisque \$5

Lobster Bisque \$7

She Crab Soup

\$7

Chicken and Vegetable Soup \$5

Beef and Barley Soup \$5

Butternut Squash Soup \$5

Gazpacho (Cold) \$6

Intermezzo Enhancement Sorbet

Lemon | Raspberry | Basil-Lime Gimlet | Orange | Peach-Ginger | Strawberry-Basil \$2

Plated Desserts

Flourless Chocolate Torte
Frangelico Whipped Cream | Fresh Berries
\$8

Tiramisu

Espresso | Lady Fingers | Mascarpone Mousse \$7

Seasonal Fruit Crumble

Cinnamon Streusel | Vanilla ice Cream

Fall - Roasted Apple Winter - Cranberry-Apple Spring - Mixed Berry Summer - Peach \$9

Chocolate Mousse Cube

Almond Crisp Filling | Chocolate Sauce | Whipped Cream \$9

Pound Cake and Berries

Macerated Berries | Vanilla Bean Whipped Cream | Lemon Curd

\$7

Banana Pudding

Roasted Banana | Nilla Wafers | Whipped Cream

\$7

Key Lime Pie

Whipped Cream | Berry Compote \$8

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