

OFFERING THE FINEST TOURS & EVENTS ON CHARLESTON HARBOR SINCE 1908



## Dinner Menu Options

*on the Charleston Princess & Carolina Belle*



Dinners include (1) Salad, (2) Entrées, (2) Sides and (1) Dessert.  
— Choose from Options Below —

*All entrées are accompanied by Housemade Rolls and Whipped Butter.*

### **SALAD – Select One**

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Grated Parmesan Cheese & House-Made Caesar Dressing

Garden Salad

English Cucumber, Tomato, & Balsamic Vinaigrette or Buttermilk Ranch Dressing

Mixed Baby Greens

Smoked House Bacon, Chargrilled Corn, Dried Tomatoes & Poppy Seed Vinaigrette

## ENTRÉES – Select Two

Pulled Smoked Barbecued Pork  
Honey Mango Barbecue Sauce

House-Smoked Pork Loin  
Cuban Mojo | Peach Chipotle Chutney

Roasted Tomato Ziti  
Grilled Italian Sausage | Sweet Onions |  
Roasted Red Peppers

Lemon Herb Roasted Chicken

BBQ Chicken  
Carolina Mustard Barbecue Sauce

Sliced Top Round of Beef  
Demi Glace

Shrimp Penne Pasta  
Roasted Garlic Cream Sauce | Roasted  
Red Peppers | Sautéed Shrimp

Buttermilk Fried Chicken

## Vegetarian & Vegan Dinner Entrée Options

*One vegetarian entrée can be selected for a specific amount of guests if requested ahead of time. It may also replace one main entrée selection on the buffet.*

Eggplant Parmesan  
Marinara Sauce | Roasted Eggplant | Cheese

Seasonal Vegetable Risotto  
Zucchini | Peppers | Asparagus | Corn  
Herbed Cream Cheese

Penne Pasta  
Marinara | Pecorino Romano

Vegan Paella  
Saffron-Scented Long Grain Rice

## SIDES – Select Two

Lowcountry Red Rice  
Smoked Sausage | Green Peppers

Roasted New Potatoes  
Roasted Red Peppers | Scallions

Grilled Seasonal Vegetables  
Garlic | Extra Virgin Olive Oil

Sage-Roasted Sweet Potatoes

Creamy Macaroni & Cheese  
Sharp White Cheddar | Fontina | Smoked Gouda

Southern Style Green Beans  
Caramelized Onions | Bacon

Buttermilk Mashed Potatoes

Bacon & Bleu Cheese Coleslaw

## DESSERT – Select One

Southern Style Strawberry Shortcake  
Sugared Drop Biscuits | Whipped Cream

Peach Cobbler  
Cinnamon Whipped Cream

Assorted Cookies and Brownies  
Choc. Chip | Oatmeal Raisin | Sugar | Classic Brownie

Coconut Choc. Chip Bread Pudding  
Ultimate Coconut Sauce

## Hors d'Oeuvres Displays - \$10 Per Person

*(in addition to a dinner buffet)*

**Please select one:**

### Fruit and Cheese Display

Assorted Artisan Cheeses, Seasonal Fruit & Berries, Crackers & Lavosh

### Mediterranean Display

Hummus, Vegetable Crudité, Tzatziki Yogurt Sauce, Tuscan White Bean Salad, Pita Chips & Crostini

### Lowcountry Display

White Cheddar Pimento Cheese, Chilled Carolina Crab Dip, Seasonal Berries, Crackers & Lavosh

## Decor

### Napkins

White Linen Dinner Napkins — \$1.00 per person

Choice of Color Polyester Dinner Napkins — \$1.25 per person

*(orders must be placed in quantities of 10)*

### China | Flatware | Water Goblets

Replace High-Quality Disposables with White Dinner China

& Stainless Flatware — \$5 per person

Water Goblets with Ice Water at each seat — \$1.25 per person

### Centerpieces

Compote bowls of neutral floral blooms accented with greenery — \$150 each

*(Floral blooms may include: hydrangeas, roses, mixed greenery)*

Grouping of cylinder vases with pillar candles accented with lush greenery sprigs — \$120 each

