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

<table>
<thead>
<tr>
<th>Pulled Smoked Barbecued Pork</th>
<th>BBQ Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey Mango Barbecue Sauce</td>
<td>Carolina Mustard Barbecue Sauce</td>
</tr>
<tr>
<td>House-Smoked Pork Loin</td>
<td>Sliced Top Round of Beef</td>
</tr>
<tr>
<td>Cuban Mojo</td>
<td>Peach Chipotle Chutney</td>
</tr>
<tr>
<td>Roasted Tomato Ziti</td>
<td>Shrimp Penne Pasta</td>
</tr>
<tr>
<td>Grilled Italian Sausage</td>
<td>Roasted Garlic Cream Sauce</td>
</tr>
<tr>
<td>Sliced Top Round of Beef</td>
<td>Buttermilk Fried Chicken</td>
</tr>
<tr>
<td>Cuban Mojo</td>
<td>Peach Chipotle Chutney</td>
</tr>
<tr>
<td>Sautéed Shrimp</td>
<td></td>
</tr>
</tbody>
</table>

## 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.

<table>
<thead>
<tr>
<th>Eggplant Parmesan</th>
<th>Penne Pasta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinara Sauce</td>
<td>Roasted Eggplant</td>
</tr>
<tr>
<td>Seasonal Vegetable Risotto</td>
<td>Vegan Paella</td>
</tr>
<tr>
<td>Zucchini</td>
<td>Peppers</td>
</tr>
<tr>
<td>Saffron-Scented Long Grain Rice</td>
<td></td>
</tr>
</tbody>
</table>

## SIDES – Select Two

<table>
<thead>
<tr>
<th>Lowcountry Red Rice</th>
<th>Creamy Macaroni &amp; Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Sausage</td>
<td>Green Peppers</td>
</tr>
<tr>
<td>Roasted New Potatoes</td>
<td>Southern Style Green Beans</td>
</tr>
<tr>
<td>Roasted Red Peppers</td>
<td>Scallions</td>
</tr>
<tr>
<td>Grilled Seasonal Vegetables</td>
<td>Buttermilk Mashed Potatoes</td>
</tr>
<tr>
<td>Garlic</td>
<td>Extra Virgin Olive Oil</td>
</tr>
<tr>
<td>Sage-Roasted Sweet Potatoes</td>
<td>Bacon &amp; Bleu Cheese Coleslaw</td>
</tr>
<tr>
<td>Buttermilk Mashed Potatoes</td>
<td></td>
</tr>
</tbody>
</table>

## DESSERT – Select One

<table>
<thead>
<tr>
<th>Southern Style Strawberry Shortcake</th>
<th>Assorted Cookies and Brownies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugared Drop Biscuits</td>
<td>Whipped Cream</td>
</tr>
<tr>
<td>Peach Cobbler</td>
<td>Cinnamon Whipped Cream</td>
</tr>
<tr>
<td>Buttermilk Fried Chicken</td>
<td></td>
</tr>
<tr>
<td>Coconut Choc. Chip Bread Pudding</td>
<td>Ultimate Coconut Sauce</td>
</tr>
</tbody>
</table>
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