



CHARLESTON TOURS & EVENTS

Catering Menus for the Schooner Pride & Charleston Lady

Menu 1

Chilled Summer Gazpacho
Jerk Chicken Cucumber Mint sauce on side
Fresh Dill & Pea Baby Red Potato salad
Grilled Summer Vegetables
Cucumber, Tomato, Shallot Salad dressed with basil vinaigrette
Fresh fruit Trifle

Price per Person \$42.95

Menu 2

Arugula Salad with Pears, Strawberries & Gorgonzola Cheese with Raspberry Vinaigrette
Sesame Grilled Asparagus
Teriyaki Flank Steak Roulades with Roasted Cherry Tomato's relish
Potato & Chive Cakes with Scallion Sour Cream on side
Assorted Mini Dessert Tray (Lemon Cream Cheese Bites, Chocolate Dipped Strawberries, and Banana Pecan Cheesecake Bites)

Price Per person \$47.95

Menu 3

Summer Salad: Strawberries, Blueberries, Toasted Pecans, Goat Cheese with Poppy Seed Dressing
Citrus Glazed Salmon or Lemon Basil Chicken Breast
Wild Rice Pilaf
Grilled Vegetable Skewers
Lemon Glazed Pound Cake with caramelized walnuts

Price per Person \$47.95

Menu 4

Assorted Sandwich Platter (Chicken Salad Croissant, Turkey & Havarti, Italian, Ham & Brie, Vegetarian) Served with Pasta Salad, Broccoli Salad, Fresh Fruit Platter and Assorted Cookies & Brownies

Price per Person \$29.95

Menu 5

Super Salad (Chicken Salad, Egg Salad, Tuna Salad and Pimiento Cheese) Served with BC Salad (Mixed greens & Romaine, Grape Tomato, English Cucumber's, Dried Cranberries, Mandarin Oranges) Parmesan & Crumbled Blue Cheese & Dressings on side. Fresh Fruit Platter, Summer Pasta Salad, Brownies

Price per Person \$25.95

Menu 6

Fried Chicken (Buttermilk Fried Chicken Boneless Breasts) Served with Southern Potato Salad, Southern Style Cole Slaw, Green Beans, Cheddar Cheese Biscuits, Banana Pudding and Chocolate Pudding Tarts

Price per Person \$30.95

Menu 7

Tex Mex Meal (Steak & Chicken Fajitas, Tri Color Peppers & Onions, Sour Cream, Shredded Cheddar Cheese, Guacamole, Pico Da Gallo, Flour Tortillas, Grilled Shrimp Kabobs with Mango Salsa, Salsa & Chips, Strawberry Short Cakes

Price per Person \$46.95

Menu 8

Seafood Sandwiches Meal: (Lobster Club, Grilled BBQ Shrimp Club, served with Fresh Fruit Kabobs with Honey Almond Dipping Sauce, Kettle Chips with Herb Aioli, Tomato Corn & Cilantro Salad, and Lemon Cream Cheese Bites

Price per Person \$49.95

Menu 9

Italian (Anti Pasto Platter) Prosciutto, Hard Salami, Capicola, Soppressata, Fresh Mozzarella, Roasted Red Pepper, Artichoke Hearts, Assorted Olives, Fresh Baguette, Dijon Mustard. Served with Caprese Salad, Asparagus wrapped with Prosciutto, Crudite Tray with 2 dips, Cheese & Fresh Fruit Platter, Mini Tiramisu

Price per Person \$42.95

Menu 10

Slider Bar (Cheese Burger, fried chicken, BBQ Pulled Pork) Served with Toppings: Pickles, Lettuce Tomato, Red Onion, Honey Dijon Aioli, BBQ sauces, Southern Slaw, Pickled Ginger & Arugula) Truffle Chive devil Eggs, Macaroni Salad, House Made Chips, 7 Layer Bars

Price Person \$34.95

Menu 11

Heavy Appetizers Southern Style (Mini Tomato Basil Pies, Hot Ham & Smoked Gouda Cheddar Cheese Biscuits , Mini Fried Green Tomato topped with House made Pimiento Cheese & Goat Cheese, Mini Crab Cakes topped with Cajun Remoulade, Pomegranate BBQ Bacon wrapped Shrimp Skewers, Tarragon, Pecan Chicken Salad Tea sandwiches, Crudit  Tray with 2 Dips, Mini Pecan Chocolate Tarts

Price per Person \$49.95

Menu 12

Heavy Appetizers: Three Cheese Stuffed Mushrooms, Caramelized Onion & Goat Cheese Tarts, Beef Tenderloin Bruschetta, Thai Grilled Chicken Skewers, Tomato & Bocconcini Skewers with Balsamic Glaze, Bacon Wrapped Scallops, Salmon Cakes with Dill Remoulade, Soppresseta Cheese Puff Pastry, Assorted Cheesecake Bites

Price per person \$53.95

**All menus include disposable plates, utensils, napkins and cups. There will be 16% service tax and an \$100.00 delivery fee on all menus. Please note that this is a sailboat and food is self-served picnic style after initial set-up by the caterer or crew.*