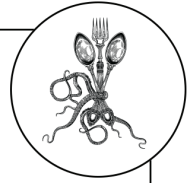


Entrees



FROM THE LAND

Beef Tenderloin or Petite Filet
Shallot Red Wine Reduction or Au Poivre

Braised Beef Short Rib
Red Wine, Thyme + Garlic

Roast Prime Rib
Slow Roasted in Red Wine, Thyme + Garlic

Grilled Marinated Flank Steak
Garlic, Herb + Balsamic

Sweet Tea Pork Loin
Pork Tenderloin Brined in Sweet Tea, Spices
+ Herbs

Garlic + Herb Pork Loin
Pork Tenderloin Marinated in Garlic, Herbs
+ Olive Oil

Bourbon BBQ Bone-In Pork Chop
Thick Cut Bone-In Pork Chop Marinated in
a Sweet Bourbon BBQ Sauce + Grilled

Grilled Skewers
Marinated Beef + Vegetables or Chicken + Vegetables

Lamb Chops
Slow Roasted Dijon + Herb Crusted Frenched
Lamb Chops

Pecan Encrusted Chicken Breast
Maple Bourbon Glazed

Chicken Piccata + Caramelized Lemon
Capers + White Wine Pan Sauce

Chicken Roulade
Bacon, Spinach, Mushrooms + Ricotta

Lemon Pepper Herbed Airline Chicken
Apple Cider Gastrique

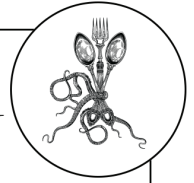
Pricing is available upon request and is determined by your particular event details.

Please email catering@saltandcharm.co for more information!



Entrees

FROM THE SEA & GARDEN



Shrimp + Grits

Local Shrimp Simmered in a Creamy Sauce with Red + Green Bell Peppers, Onion, Mushrooms, Bacon, Green Onion + White Cheddar Grits

Pan Seared Sea Bass

White Bean, Lemon + Olive Stew with Local Microgreens

Pan Seared Salmon

Lemon + Tarragon Beurre Blanc

Dijon + Panko Crusted Salmon

Lemon Zest + Parsley

S+C Crab Cakes

Jumbo Lump Crab with Red Bell Pepper, Green Onions, Herbs + Panko Seared in Browned Butter

Pan Seared Sea Scallops

Browned Butter Seared Jumbo Sea Scallops Seared In Browned Butter with Sautèed Shallots + White Wine

Frogmore Stew

Shrimp, Potatoes, Sweet Corn + Andouille Sausage

Wild Mushroom Gnocchi

Porcini Cream Sauce

Stuffed Acorn Squash

Wild Rice, Farro, Cranberry, Feta, Toasted Pecans + Herbs

Browned Butter Pasta

Tagliatelle with Browned Butter, Butternut Squash, Spinach + Mushrooms

Eggplant Rollatini

Rolled with Three Cheese Blend, Marinara, Encrusted with Panko + Parmesan

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