

## \$50 PER PERSON MENU

*Passed Appetizers* SELECT ONE FROM EACH CATEGORY**SEAFOOD**

house-made hushpuppies, crab spread

rock shrimp, crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kataifi

**MEAT**

smoked confit chicken wings, alabama white bbq sauce, giardiniera

mini tacos, choice of:

- old school, ground beef, corn, potatoes, spinach, cheddar & jack cheeses, pico de gallo
- ortiz, marinated chicken, chimichurri, grilled corn, caramelized onions, sautéed peppers, queso fresco
- cochinita pibil, yucatan-style roasted & marinated pork, pickled red onions, tostones

bison & pork meatballs, mustard demi-glace

**VEGETARIAN**

caprese skewers, mozzarella, cherry tomato, basil, balsamic glaze

deviled eggs, sriracha or celery

bruschetta, goat cheese, pickled onions, tapenade

*Salad* CHOICE OF TWO

caesar, jalapeño cornbread croutons, parmigiano reggiano

napa garden, romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette

wedge, tomatoes, walnuts, smoked bacon, blue cheese, herbs, olive oil

*Entrées* CHOICE OF TWO

filet mignon meatloaf, seared, english peas, heirloom carrots, tomato jam

ruby red trout, louisiana spiced, collard slaw

burnt end mac & cheese, house bbq, fontina, pecorino, chicharrón crumble

chicken & waffles, honey butter, texas pete, maple syrup

artichoke carbonara, bucatini, english peas, hearts of palm, parmigiano reggiano, black pepper

smoked short rib, farmer vegetables, ravigote, parmesan chips

*Sides* CHOICE OF ONE

crispy brussels sprouts, bacon, parmesan, malt vinegar

mac & cheese, 3 cheese blend, crushed potato chips

cauliflower fried rice

roasted heirloom carrots

asparagus, lemon zest, manchego, truffle

robuchon whipped potatoes

**BUY UP OPTION** seafood ice display, shrimp, crab & clams \$10 per person

# THE GREGORY

\$60 PER PERSON MENU

## *Passed Appetizers* SELECT ONE FROM EACH CATEGORY

### SEAFOOD

salmon carpaccio, joey's greens, sherry glazed cippolini, fennel pollen lavosh  
tempura fried gulf shrimp, remoulade  
hamachi crudo on crispy rice paper

### MEAT

pork nuggets, confit pork, smoked mozzarella, jalapeño, bbq sauce  
bison & pork meatballs, mustard demi-glace  
chicken pinchos, skewered, achiote lime glaze

### VEGETARIAN

bruschetta, mozzarella, tomatoes & arugula pesto or cured smoked salmon, dill-caper cream cheese & red onion  
whipped honey goat cheese, naan bread & crostini  
wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

## *Salad* CHOICE OF TWO

caesar, jalapeño cornbread croutons, parmigiano reggiano  
mixed lettuces, dried pear, macadamia nut, pickled onion, manchego, apple cider vinaigrette  
spinach & watercress, sea island red peas, snap peas, aged white cheddar, salsa verde vinaigrette

## *Entrées* CHOICE OF THREE

hanger steak, onion jam, watercress sauce, herbed butter  
faroe island salmon, seared, sautéed cabbage, smoked bacon, coriander vinaigrette  
pork chop, breaded, house-smoked bacon, pork jus  
shrimp & grits, blackened, jalapeno, avocado gravy  
amish chicken, carrot puree, chicken demi

## *Sides* CHOICE OF TWO

sweet potato hash  
creamed brussels sprouts  
fingerling potatoes & mushrooms  
gruyere spaetzle  
spaghetti squash, sautéed kale  
asparagus, lemon zest, manchego, truffle  
roasted heirloom carrots

**BUY UP OPTION** seafood ice display, shrimp, crab & clams \$10 per person

## \$70 PER PERSON MENU

### *Passed Appetizers* SELECT ONE FROM EACH CATEGORY

#### SEAFOOD

- kanpachi crudo**, ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice
- carpet bagger oyster shooters**, beef tartare, pickled mustard seeds, mignonette
- jumbo shrimp cocktail**, lemon gel, cocktail sauce pipettes
- lobster gratin**, creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes

#### MEAT

- asian pig wings**, sake soy glaze, cilantro, sambal
- wagyu steak tartar**, pine nut gremolata
- chicken lollipop**, black garlic, rosemary

#### VEGETARIAN

- bruschetta**, mozzarella, tomatoes & arugula pesto or cured smoked salmon, dill-caper cream cheese & red onion
- wild mushroom cigars**, garlic, thyme, mascarpone, parmigiano reggiano
- white truffle arancini**, tomato soffrito

### *Salad* CHOICE OF TWO

- baby kale mix**, heirloom carrots, honey crisp apple, pecans, watermelon radish, manchego, honey mustard dressing
- herbed goat cheese**, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette
- grilled romaine**, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette

### *Entrées* CHOICE OF THREE

- 7 oz. filet mignon**, butter & sauce
- seasonal fish**, chef's selection & preparation
- pork porterhouse**, candied jalapeño, bourbon maple
- crab cappelletti**, lump crab, herbed cheese cappelletti, fried oyster mushrooms
- lamb**, mint demi, mint chimichurri

### *Sides* CHOICE OF TWO

- sweet potato hash**
- creamed brussels sprouts**
- robuchon whipped potatoes**
- gruyere spaetzle**
- spaghetti squash**, sautéed kale
- asparagus**, lemon zest, manchego, truffle
- roasted heirloom carrots**

**BUY UP OPTION** seafood ice display, shrimp, crab & clams \$10 per person

THE CHARLOTTE

# HORS D'OEUVRES

*\$45 per person* CHOICE OF EIGHT

## VEGETARIAN

**caprese skewers**, mozzarella, cherry tomato, basil, balsamic glaze

**honey goat cheese**, fig & olive tapenade, naan & crostini

**deviled eggs**, sriracha, smoked salmon or celery

**bruschetta**, goat cheese, pickled onions, tapenade or mozzarella, tomatoes arugula pesto

**hummus**, candied pepitas, naan & crostini

**not so standard potato chips**, parmesan, sauce flight: gochu-jang mayo gold sauce, smoked romesco

**wild mushroom cigars**, garlic, thyme, mascarpone, parmigiano reggiano

**french onion mac & cheese**, caramelized onion, cavatappi, gruyère, provolone, parmesan

## SEAFOOD

**house-made hushpuppies**, crab spread

**rock shrimp**, crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kadaifi

**hamachi crudo** on crispy rice paper

**shrimp louie lettuce cups**, gulf shrimp, avocado, tomato, iceberg, louie dressing

## MEAT

**pork nuggets**, confit pork, smoked mozzarella, jalapeno, bbq sauce

**chicken pinchos**, skewered, achiote lime glaze

**flautitas**, crispy mexico city-style taquitos, shredded chicken, tomatillo salsa, queso fresco, avocado cream, red cabbage, elotes

**fired-up chicken wings**, dry rubbed, grilled or crispy, cajun garlic butter

**bison & pork meatballs**, mustard demi-glace

**smoked confit chicken wings**, alabama white bbq sauce, giardiniera

**mini tacos**, choice of:

- **old school**, ground beef, corn, potatoes, spinach, cheddar & jack cheeses, pico de gallo
- **ortiz**, marinated chicken, chimichurri, grilled corn, caramelized onions, sautéed peppers, queso fresco
- **cochinita pibil**, yucatan-style roasted & marinated pork, pickled red onions, tostones

**BUY UP OPTION** seafood ice display, shrimp, crab & clams \$10 per person

# HORS D'OEUVRES

*\$65 per person*

## VEGETARIAN PICK 3

**wild mushroom cigars**, garlic, thyme, mascarpone, parmigiano reggiano

**white truffle arancini**, tomato soffrito

**bruschetta**, goat cheese, pickled onions, tapenade or mozzarella, tomatoes arugula pesto

**goat cheese tortelli**, balsamic roasted dates, rosemary & cashew vinaigrette, pickled pearl onion

**leek fondue**, goat cheese, fontina, gruyère, dark beer, crostini

**french onion mac & cheese**, caramelized onion, cavatappi, gruyère, provolone, parmesan

## SEAFOOD PICK 5

**carpet bagger oyster shooters**, beef tartare, pickled mustard seeds, mignonette

**kanpachi crudo**, ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame

**jumbo shrimp cocktail**, lemon gel, cocktail sauce pipettes

**salmon carpaccio**, joey's greens, sherry glazed cippolini, fennel pollen lavosh

**tempura fried gulf shrimp**, remoulade

**maryland crab cakes**, mustard lemon aioli

**crab salad on brioche crisp**, granny smith apple

**lobster & grits**, white grits, fennel, spring onion, buttered hot sauce, charred chachitos

**stuffed baked clams**, lump crab, cherrystone clams, parmesan, bread crumbs

## MEAT PICK 4

**pork belly**, fried green tomato, pimento cheese

**asian pig wings**, sake soy glaze, cilantro, sambal

**wagyu steak tartare**, pine nut gremolata

**seared ribeye** on potato cake

**dry-aged ribeye**, horseradish, sourdough

**local charcuterie**

**hanger steak**, carved, herbed butter, watercress sauce, rolls

**pork tenderloin**, carved, cocoa crusted, pork jus

**BUY UP OPTION** seafood ice display, shrimp, crab & clams \$10 per person