

harvest

SEASONAL KITCHEN

PLATED GROUP DINNER MENU

Supper One

\$36 per person

APPETIZER

Select one

Deviled Eggs

spinach / candied pecan /
beet chow chow / dill /
pickled mustard seeds

Chicken and Biscuit

candied jalapeño goat
chèvre / candied
jalapeños / peaches /
basil chiffonade /
cornmeal biscuit

Carrot Hummus

benne seeds / chickpeas /
sweet potato chips /
beet chips /
rainbow microgreens

SALAD

Select one

Baby Mixed Greens

cucumber / cantaloupe /
goat feta / savory granola /
spiced green goddess
dressing

Baby Kale

blackberries /
toasted garbanzo beans /
smoked mozzarella /
blackberry balsamic
vinaigrette

Chicken & Black Rice Soup

carrots / celery /
onion

ENTRÉE

Select two for your
guests to choose from

Creole Pan Seared Shrimp

Carolina Gold dirty rice /
spinach / celery /
baguette

Pork Enchiladas

house corn tortillas /
seasonal succotash /
queso fresco /
tomatillo sauce

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

DESSERT

Select one

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Blueberry Chocolate Almond Tart

dark chocolate crust /
almond chocolate filling /
milk chocolate ice cream /
blueberry jam

Coffee, iced tea, and soft drinks are included in all dinner packages.

We are committed to preparing our menus with environmentally and socially responsible products. To maintain this focus, some products in our menu may change on short notice based on seasonal and regional availability. To stay true to this effort, we may substitute appropriate alternatives as necessary.

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SEASONAL KITCHEN

Supper Two

\$44 per person

APPETIZER

Select one

Crispy Ribs

House pickled vegetables /
Texas barbecue sauce

Artisanal Cheese Board

Chef's choice of meats
and cheeses /
grilled baguette

Pimento & Cheese

ham / cheddar / burrata /
blackened tortilla chips /
candied jalapenos /
cilantro

SALAD

Select one

Serrano Caesar

pepper jack /
pumpnickel croutons /
serrano caesar dressing

Baby Kale

blackberries /
toasted garbanzo beans /
smoked mozzarella /
blackberry balsamic
vinaigrette

Beet Salad

red beets /
pickled golden beets /
goat chevre / farro /
beet chips / sherry dressing

Chicken & Black Rice Soup

carrots / celery / onion

ENTRÉE

Select three for your
guests to choose from

Creole Pan Seared Shrimp

Carolina Gold dirty rice /
spinach / celery /
baguette

Top Sirloin Steak *

okra potato hash / corn /
garlic yogurt sauce /
pickled okra / crispy okra

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

Pork Tenderloin

sweet potato hash /
queso fresco / salsa verde

DESSERT

Select one

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Blueberry Chocolate Almond Tart

dark chocolate crust /
almond chocolate filling /
milk chocolate ice cream /
blueberry jam

*All steaks are served medium if there are more than 18 guests.

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SEASONAL KITCHEN

Supper Three

\$52 per person

APPETIZER

Select one

Lamb Meatballs

smoked baby carrots /
fried tarragon /
roasted red pepper /
herb buttermilk

Marinated Shrimp & Sweet Potato Crisp

lemon vinaigrette

Artisanal Cheese Board

Chef's choice of meats
and cheeses /
grilled baguette

SALAD

Select one

Tomato

pickled sweet peppers /
farro / focaccia croutons /
basil vinaigrette /
Full Quivers garlic basil
cheese / microgreens

Baby Kale

blackberries /
toasted garbanzo beans /
smoked mozzarella /
blackberry balsamic
vinaigrette

Beet Salad

red beets /
pickled golden beet /
goat chevre / farro /
beet chips / sherry dressing

Chicken & Black Rice Soup

carrots / celery /
onion

ENTRÉE

Select three for your
guests to choose from

Top Sirloin Steak *

okra potato hash / corn /
garlic yogurt sauce / pickled
okra / crispy okra

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

Pan Roasted Red Fish

potato puree / tomatillo /
red bell pepper / chorizo /
tomatillo glaze /
chipotle butter /
microgreens

Brined and Smoked Pork Chops

preserved eggplant butter /
sweet potato puree /
grilled zucchini / fried sage

DESSERT

Select one

Blueberry Chocolate Almond Tart

dark chocolate crust /
almond chocolate filling /
milk chocolate ice cream /
blueberry jam

Lemon Goat Cheese Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Toasted Chocolate Bread

toasted marshmallow /
toasted almond /
graham cracker crumbs

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SEASONAL KITCHEN

Supper Four

\$60 per person

APPETIZER

Select two for your guests to choose from

Duck Breast

confit fingerling potatoes /
crispy duck butter /
parsley puree /
crispy parsley

Lamb Meatballs

smoked baby carrots /
fried tarragon /
roasted red pepper /
herb buttermilk

Butter Poached Shellfish

chorizo / spaghetti squash /
Swiss chard / radish /
daikon radish cream sauce /
radish sprouts / nutmeg

Crispy Ribs

house pickled vegetables /
Texas barbecue sauce

SALAD

Select one

Tomato

pickled sweet peppers /
farro / focaccia croutons /
basil vinaigrette /
Full Quivers garlic basil
cheese / microgreens

Beet Salad

red beets /
pickled golden beet /
goat chevre / farro /
beet chips / sherry dressing

Warm Kale Salad

crispy pancetta /
roasted butternut squash /
candied pecans /
fresh pear / farro /
smoked mozzarella /
apple cider vinaigrette

ENTRÉE

Select three for your guests to choose from

Grilled Rack of Boar

herb dressed roasted spring
onion / white grits /
sherry sage pork jus /
sorrel / sumac / lardo

Buffalo Prime Rib

smoked / cocoa-crust /
mole / sautéed broccolini /
daikon radish crème fraiche /
orange zest

Pan Roasted Red Fish

potato puree / tomatillo /
red bell pepper / chorizo /
tomatillo glaze /
chipotle butter /
microgreens

Roasted Chicken

sautéed spinach /
black rice / tomato jus /
mole / fried sage /
benne seed

Grass Fed Filet *

roasted carrot mashed
potatoes / baby carrots /
green garlic puree /
cilantro / black garlic

DESSERT

Select two for your guests to choose from

Blueberry Chocolate

Almond Tart

dark chocolate crust /
almond chocolate filling /
milk chocolate ice cream /
blueberry jam

Lemon Goat Cheese

Icebox Pie

goat cheese / lemon /
graham cracker crust /
whipped meringue

Squash Pound Cake

candied lemon zest /
butternut squash pastry
cream / orange segments

Toasted

Chocolate Bread

toasted marshmallow /
toasted almond /
graham cracker crumbs

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