



COLD HORS D' OEUVRES

Priced per piece - Number of pieces determined by final guest count

Deviled Eggs

The Classics ~ Smoked Paprika & Scallion	\$1.25
Southern Style ~ Pimento Cheese, Crisp Bacon & Pickled Jalapeno	\$1.50
Kicked Up ~ Curry, Avocado & Caviar	\$1.75

On a Stick

Antipasto Skewer ~ Vine Ripened Tomato, Fresh Mozzarella, Kalamata Olive, Balsamic Glaze, Extra Virgin Olive Oil	\$1.95
H2O & Feta Skewer ~ Crisp Compressed Watermelon, Local Feta, Thinly Shaved Mint & Balsamic Honey Reduction (seasonal)	\$1.95

Other Cold Handheld Delights

Zesty Gazpacho Shooters ~ Cucumber Relish, Fresh Dill & Sweet Chili Oil	\$2.25
Absolut Pepper Bloody Mary Shrimp Shooter ~ Old Bay Cocktail Shrimp	\$4.50
BLT Bites ~ Vine Ripened Tomato, Crisp Bacon, Bib Lettuce & Roasted Garlic Aioli	\$2.75
Black & Blue Bites ~ Blackened Beef Tender, Whipped Blue Cheese, Caramelized Sweet Onion, Fresh Herbs on Holland Rusk	\$3.95
Smoked Salmon Canapé ~ Whipped Smoked Salmon Mousse, Red Onions, Fried Capers, Crispy Dill on Crostini	\$3.95
Chicken Salad in Phyllo ~ Curried Chicken Salad, Spiced Pecans, Plumped Currants & Fresh Chives	\$2.50



Spring Rolls ~ Pork or Shrimp, Bean Sprouts, Carrots, Basil, and Vermicelli Wrapped in Rice Paper	\$3.50
Mushroom Tartlet ~ Phyllo Cup, Savory Herb Cream Cheese, Brandied Mushroom Duxelles, Garlic Confit & Fresh Herbs	\$2.75
Pimento Cheese Bite ~ Heirloom Tomato, Pimento Cheese, Apple Smoked Bacon, Green Onion	\$2.75
Caprese Crostini ~ Olive Oil Charred Focaccia, Fresh Mozzarella, Balsamic Marinated Heirloom Tomatoes, Fresh Basil	\$2.50
Fig & Bacon Tartines ~ Grainy Bread, Whipped Ricotta, Black Mission Figs, Local Honey, Crispy Apple Smoked Bacon & Extra Virgin Olive Oil	\$3.95



COLD PLATTERS & DISPLAYS

Priced per person

Sliced Melons & Berries ~ The Season's freshest Melons & Berries Sliced and displayed with Honey Citrus Gastrique, Flake Sea Salt	\$4.50
Crisp Vegetable Crudit� ~ Fresh Seasonal Vegetables with Zesty Ranch Dressing for Dipping	\$4.00
Char Grilled Seasonal Vegetables ~ Seasonal Vegetables, Char Grilled and served with Extra Virgin Olive Oil, Honey Infused Balsamic Reduction and Fresh Herbs	\$4.50
Domestic & Imported Cheese Display ~ Local & Imported Hard and Soft Cheeses with Seasonal Fruits, Whimsical Embellishments, Spiced Nuts, House Crostini & Crackers	\$6.50
Fire Roasted Peppers & Burrata ~ Fire Roasted Local Sweet Bell Peppers, Fresh Burrata Cheese, Extra Virgin Olive Oil, Fresh Torn Basil, Cracked Black Pepper & Pink Himalayan Salt	\$6.50
Mediterranean Display ~ Trio of Hummus topped with Infused Oils, Assorted Quick Vegetable Pickles, Flame Roasted Vegetables, Grilled Naan, Focaccia and Lavash Crackers	\$7.50
Pan Seared Pork Tenderloin ~ Sweet Tea and Herb Brined, Pan Seared and Sliced Served with Local Apple Chutney, Big Red BBQ Sauce, Cole Slaw Relish & Mini Brioche Rolls	\$10



Grilled Brie ~ Char Grilled Double Cream Brie, Seasonal Fruits, Spiced Pecans, Roasted Almonds, House-Made Jams, Crispy Crostini, and Assorted Crackers	\$9
Charcuterie Board ~ Local & Imported Cured and Air-Dried Meats, Local & Imported Hard and Soft Cheeses with Whimsical Embellishments, Spiced Nuts and House Crostini	MP
Sliced Blackened Bistro Beef Tenderloin ~ Sliced Cajun Spiced Angus Beef Tenderloin, Fire Roasted Red Pepper Horseradish Cream, Lusty Monk Original Sin Mustard, Garlic Herb Aioli, Mini Brioche Rolls	MP
Classic Shrimp Cocktail ~ Old Bay Poached Jumbo Shrimp, Toasted Peppercorn Cocktail Sauce, Champagne Sauce, Charred Lemons	MP
Make Your Own Nachos Bar ~ Tri Colored Tortilla Chips, Beefy Bean Chili, Warm Queso Cheese, Tomato Salsa, Salsa Verde, Pico de Galo, Cilantro Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Pickled Red Onion and Sliced Jalapenos	\$8.50
Fondue for You ~ Local Beer Cheese Fondue, Gruyere & Herb Fondue Served with Crusty Breads, Freshly Baked Pretzel Bites, Rosemary Roasted Potatoes, Broccoli Florets, House-Made Meatballs, and Sweet Italian Sausage	\$9.50



HOT HORS D' OEUVRES

Priced per piece - Number of pieces determined by final guest count

Sliders

The Classics ~ Angus Beef Patty, American Cheese, Pickle, Lettuce & Tomato	\$3.95
Southern Style ~ Low & Slow Pulled Pork, Tangy Blueberry BBQ & Crunchy Cole Slaw & Pickled Jalapeno	\$3.95
Nashville Hot ~ Crispy Chicken, Nashville Hot Sauce, Pickle & Cilantro Slaw	\$3.95

On a Stick

Chicken Tikka ~ Charred Yogurt Curry Marinated Chicken, Bell Pepper & Tzatziki Sauce	\$2.75
Souvlaki Chicken ~ Lemon, Garlic & Herb Marinated, Char Grilled, Cucumber Yogurt Sauce	\$2.75
Lamb Kofta ~ Spiced Lamb Meatball, Char Grilled, & Tzatziki Sauce	\$3.95
Beef or Chicken Satay ~ Skewered Beef or Chicken, Spicy Peanut Sauce & Sesame Seeds	\$2.95
Blackened Shrimp ~ Spiced Rubbed, Char Broiled & Romesco Sauce	\$3.75
Bacon Wrapped Peach ~ Wedged Local Peach, Apple Smoked Bacon, Sweet Jalapeno Glaze	\$2.95
Sosaties ~ Apricots, Beef or Lamb, Charred Onion	\$4.50



One Bite Delights

Low Country Crab Cake ~ Old Bay Remoulade, Bread & Butter Pickle	\$3.95
Reuben Eggrolls ~ Crispy Eggroll Wrapper with Smoked Corn Beef, Sauerkraut, Gruyere Cheese and Russian Dressing Dipping Sauce	\$3.75
Goat Cheese Stuffed Shrooms ~ Baby Bella's, Local Goat Cheese, and Herb Crumb	\$2.95
Mac & Cheese Bites ~ Three Cheese Mac, Crispy Fried, Herb Buttermilk Dressing	\$2.95
Onion Goat Cheese Tartlet ~ Balsamic Glazed Onions, Goat Cheese, Garlic Confit & Fresh Herbs	\$2.75
Smoked Peppadew Poppers ~ Sweet Peppadew Pepper, Garlic Cream Cheese, Bacon	\$2.50
Crispy Mozzarella ~ Fresh Ciliegine Mozzarella, Herb Panko, Roasted Tomato Coulis	\$2.50
BBQ Glazed Meatballs ~ House Made Meatball, Sweet & Spicy Cheerwine BBQ Sauce	\$2.95
Bacon Wrapped Scallops ~ Pecan Smoked Bacon, Dry Pack Scallops, Maple Drizzle	\$4.50
Southern Ham Biscuit ~ Buttermilk Biscuit, Pit Style Ham, Grainy Honey Mustard, Chives	\$2.50



WARM/HOT PLATTERS & DISPLAYS

Priced per person

- Smoked Chicken & Pimento Cheese Dip** ~ Pimento Cheese, House Smoked Chicken, Crisp Bacon, Green Onions, House-made BBQ Chips and Crostini \$3.95
- Warm Lump Crab Dip** ~ Lump Crab, Cream Cheese, Fresh Herbs
Baked to a Golden Brown, served with Crusty Bread and House-made Crostini MP
- Spinach & Artichoke Dip** ~ Fresh Spinach, Artichoke Hearts, Fire Roasted Peppers, Three Cheese Blend, baked to a Golden Brown
Served with Crusty Bread and House-made Crostini \$3.50
- Warm Goat Cheese** ~ Local Goat Cheese, Balsamic Glazed Red Onions, Garlic Confit, Blistered Tomatoes
Served with Crusty Bread and House-made Crostini \$5.95
- Mashed or Baked Potato Bar** ~ Freshly Baked Russet, Sweet and Yukon Gold Potatoes Whipped Butter, Sour Cream, Crisp Bacon, Green Onions, Brown Sugar, Cheddar Cheese and other Chef's Whimsical Embellishments \$8.95
- Warm Soft Pretzel Display** ~ Freshly Baked Bavarian Style Pretzels
Served with Assorted Gourmet Mustards and a Local Beer Cheese Fondue \$7.95



CARVING STATIONS

Chef Attended, additional fee applies

Apple Smoked Turkey Breast ~ Sweet Tea Brined Airline Turkey Breast, Cajun Infused Aioli, House-Made Sweet Pickles, Herb Jus Lié & Mini Brioche Rolls	\$9.95
Slow Smoked Pit Style Ham ~ Honey Horseradish Glazed, Local Apple-Sage Chutney, Grainy Mustard & Calvados Cream Sauce with Mini Brioche Rolls	\$10.95
Whole Roasted Sides of Salmon ~ Herb Pesto Crusted, Heirloom Tomato Chutney, Roasted Red Pepper Coulis, Mini Brioche Rolls	\$11.95
Char Grilled Pork Loin ~ BBQ Spice Rubbed Pork Loin, Grilled Corn & Sweet Pepper Chow-Chow, Roasted Jalapeno Aioli, Cheerwine BBQ Sauce, Mini Brioche Rolls	\$12.95
Baron of Beef ~ Slow Roasted Garlic and Herb Crusted Top Round of Beef, Horseradish Cream, Lusty Monk Mustard, Shallot Infused au Jus, Mini Brioche Rolls	\$14.95
Beef Tenderloin ~ Pan Roasted Herb Crusted Beef Tenderloin, Red Wine Reduction Caramelized Onion Jam, Mushroom Conserve, Mini Brioche Rolls	MP
Slow Roasted or Slow Smoked Herb Crusted Prime Rib ~ Fresh Rosemary Au Jus, BBQ Horseradish Cream Sauce, Lusty Monk Aioli, and Mini Brioche Rolls	MP



LIVE ACTION STATIONS

Chef Attended, additional fee applies

Priced per person

Pasta Station, Choice of Two

\$13.95

Penne ala Vodka ~ Penne Pasta tossed with a Rustic Tomato, Cream, Vodka, Chili Flake & Basil

Sausage & Gemelli ~ Italian Sausage, Broccoli, Roasted Peppers Tossed with Gemelli Pasta & Garlic Herb Sauce

Chicken & Rigatoni ~ Grilled Chicken, Blistered Tomato & Fresh Peas Tossed with Rigatoni Pasta & Alfredo Cream

Spaghetti Bolognese ~ Al dente Spaghetti Tossed with a Rich Meat Sauce, Cream, Basil and Parmesan Reggiano

Tortellini ala Pesto ~ Cheese Filled Tortellini Tossed with Grape Tomatoes, Assorted Mushrooms & Fresh Basil Pesto

Shrimp Puttanesca ~ Gulf Shrimp, Garlic, Olives, and Capers Tossed with Penne Pasta & White Wine Tomato Sauce

Stone Ground Grits Station

Cheddar Cheese Grits & Parmesan Cheese Grits

\$12.95

Assorted Toppings to include ~ Garlic Shrimp, Blackened Chicken, Crispy Bacon, Caramelized Onions, Green Onions, Blistered Tomatoes, English Peas, Roasted Mushrooms, Jalapeno Peppers, Fresh Herbs, Cheddar Cheese, Local Goat Cheese, Whipped Butter & Garlic Confit

Southern Style Shrimp & Grits

\$14.50

Rich & Creamy Stone Ground Grits, Sautéed Shrimp, Andouille Sausage, Bell Pepper, Tomato, Green Onion, and Low Country Gravy

100 WOOD ROW SPARTANBURG, SC 29306



Mac & Cheese Station, Choice of Two

\$12.95

Classic Mac ~ Sharp Cheddar Sauce, Pit Style Ham, Toasted Breadcrumbs, Herbs

Buffalo Chicken Mac ~ Smoked Gouda Sauce, Buffalo Chicken, Green Onion, Candied Bacon with Blue Cheese Crumbles

Creole Mac ~ Creole Cream Sauce, Andouille Sausage, Tomatoes, Bell Peppers, Scallions

Southern Mac ~ Sharp Cheddar Sauce, Fire Roasted Peppers, Smoked Bacon, Pulled Pork, BBQ Sauce Drizzle

Caprese Mac ~ Creamy Alfredo Sauce, Dried Heirloom Tomatoes, Basil, Fresh Mozzarella & Cracked Black Pepper

Kicked Up Mac ~ Truffled Alfredo Sauce, Lobster Meat, English Peas, Crispy Leeks +\$4.00

Risotto Station, Choice of Two

\$14.50

Mushroom & Herb ~ Shiitake, Oyster, Cremini Mushrooms, Preserved Lemon, Fine Herbs, Parmesan

Roasted Beef & Goat Cheese ~ Roasted Red & Golden Beets, Garlic Confit, Local Goat Cheese

“Carbonara” ~ Smoked Bacon, Caramelized Onion, English Peas, Black Pepper, Parmesan

Seasonal Vegetable (Vegan) ~ Season’s Freshest Vegetables, Herbs & Roasted Vegetable Broth

Shrimp & Leek ~ Gulf Shrimp, Charred Leeks, Roasted Garlic, Lemon Zest, Romano Cheese

Tomato Caprese ~ Heirloom Tomatoes, Basil, Fresh Mozzarella, Cracked Black Pepper, Parmesan

Seafood & Puff Pastry Station

MP

Gulf Shrimp, Bay Scallops, Fresh Crabmeat, Lobster Newberg Sauce, Sautéed Leeks, Sherry Wine, Fresh Herbs, Savory Puff Pastry



BUILD YOUR OWN BUFFET

Served Buffet Style. Includes the following:
Garden Salad with Ranch & Balsamic or Classic Caesar Salad
Protein, Choice of Style, Choice of 2 Sides, Yeast Rolls, Whipped Butter, and Chef's Choice Dessert

Choose Your Protein:

Grilled Marinated Chicken Breast	\$19
Pan Roasted Chicken Breast	\$19
Slow Roasted & Sliced Pork Loin	\$22
Pan Roasted Atlantic Cod	\$23
Pan Roasted Salmon	\$24
Slow Roasted and Sliced Baron of Beef	\$24
Grilled & Sliced Bistro Filet	\$26
Duo (choose 2 proteins & 2 styles)	\$29

Choose a style:

Wild Mushroom Marsala Cream
Lemon, Caper Piccata
Hunter (mushroom, tomato, bacon, herbs, and demi)
Provencal (garlic, caper, olive, herbs, and tomato)
Grainy Mustard & Herb
Charred Leek, White Wine Cream
Citrus Rosemary Beurre Blanc
Grilled Pineapple Chutney
Red Wine, Caramelized Shallot, and Herb
Demi

Choose 2 sides:

Roasted Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Sweet Potato Bacon Hash
Yellow Basmati w/ Scallions
Smoked Gouda Mac & Cheese
Green Bean, Shallots, Almond
Southern Style Collards
Seasonal Vegetable, Garlic Butter
Roasted Vegetable Medley, Herbs
Sweet Corn Succotash
Steamed Broccoli, Lemon, Garlic Confit



DINNER BUFFETS
Priced Per Person

Vintage Toast BBQ **\$19**

Slow Smoked Pulled Pork, Big Red & Carolina Gold BBQ Sauces,
Creamy Tidewater Cole Slaw, Real Deal Mac & Cheese, BBQ Baked Beans, Garlic Dill Pickle
Chips, Chilled Broccoli and Bacon Salad, and Yeast Rolls

Add an additional protein:

BBQ Chicken Quarters +\$4
Smoked St. Louis Ribs +\$7

Southern Classic **\$19**

Buttermilk Fried Chicken, Herb Roasted Yukon Gold Potatoes, Low Country Collards,
Garden Salad with Assorted Topping and Buttermilk Ranch & Balsamic, Freshly Baked Biscuits

Add an additional protein:

Smothered Boneless Pork Chop +\$5
Fried NC Catfish +\$6

Italian Countryside **\$23**

Parmesan & Basil Crusted Chicken, Roasted Plum Tomato & Garlic Sauce
Penne alla Vodka, Gnocchi with Roasted Vegetables and Pesto, Steamed Broccoli
with Preserved Lemon and Garlic Confit, Caesar Salad, and Garlic Bread

Add an additional protein:

Grandma's Meatball +\$4
Sicilian Baked Cod +\$6



DINNER BUFFETS CONTINUED
Priced Per Person

The Toast **\$26**

Slow Roasted & Sliced Herb Crusted Pork Loin, Applejack Brandy & Grainy Mustard Cream, Sweet Potato Rosemary au Gratin, Shallot Sauteed Haricot Vert with Toasted Pecans, Fresh Garden Salad with Ranch & Balsamic Dressings, Freshly Baked Rolls & Butter

The Downtown **\$34**

Sliced Thyme & Garlic Crusted Roast Beef with Forest Mushroom Conserve & Red Wine Reduction, Herb Roasted Chicken Breast with White Wine Leek Cream, Roasted New Potatoes with Garlic Confit, Vegetable Medley with Herb Butter, Vintage Toast Chopped Salad with Ranch & Balsamic Dressings, Freshly Baked Rolls & Butter

The Uptown **MP**

Chef Carved Prime Rib of Beef, Herbed au Jus, Horseradish Cream, Pan Roasted Chicken Breast with Chasseur Sauce, Real Butter Garlic Mashed Potatoes, Roasted Asparagus & Carrots, Vintage Toast Chopped Salad with Ranch & Balsamic Dressings, Freshly Baked Rolls & Butter

Add An Entrée

Add an additional protein to any of the above buffets for an additional charge per person

Herb Roasted Chicken	\$4	Sliced Herb Pork Loin	\$5
Baked Salmon	\$6	Sliced Roast Beef	\$8