



## Catering Menu

### Hors d'oeuvres

**Crab & Artichoke Dip - \$8**

Lump blue crab, artichoke hearts and a blend of cheeses served warm with pita points

**Fresh Bruschetta - \$4**

Fresh tomatoes and basil with our special balance of flavors served with grilled crostini

**Fresh Pico de gallo**

Fresh tomatoes and cilantro blended with great southwestern flavors served with crispy tortilla chips

**Roasted Red Pepper Hummus - \$6**

SCG made hummus flavored with roasted red bell pepper served with pita crisps

**Ratatouille - \$7**

A combination of your favorite grilled vegetables served on grilled crostini

**Caprese Pops**

Fresh mozzarella, basil and grape tomatoes on a pick with balsamic glaze drizzle

**Crab Stuffed Mushrooms - \$8**

Baked mushrooms filled with our crabmeat stuffing

**Sausage and Cheese Stuffed Mushrooms - \$7**

Baked mushrooms filled with chorizo sausage and cheddar cheese

**Spanikopita's - \$6**

Bite-sized phyllo with spinach and feta cheese filling

**Mini Quiche**

Choice of: smoked gouda, Florentine, spicy southwestern, artichoke and swiss or fully loaded with 3 cheeses, ham, bacon, peppers and onions

**Asparagus Roll-ups - \$7**

Asparagus spears rolled in pancetta

**Shrimp Cocktail - \$9**

Already peeled and deveined medium sized shrimp with SCG cocktail sauce and lemons

**Peel N Eat Shrimp - \$7**

Perfectly seasoned shrimp served with SCG cocktail sauce

**Bacon Wrapped Sea Scallops - \$8**

Sea scallops wrapped in applewood smoked bacon

**Tuna Tartar Cups - \$8**

Spicy tuna tartar served in cups made from cucumbers.  
May be served with fresh sockeye salmon or smoked salmon

**Tuna Tataki - \$10**

Ahi tuna crusted in black & white sesame seeds and seared rare.  
Served sliced with wasabi, pickled ginger, soy glaze and wakami salad.

**Thai Chicken Satay - \$5**

Grilled chicken breast meat served on skewers with our tasty peanut sauce

**Mini chicken salad croissants - \$6**

Homemade curried chicken salad on mini croissants

**Beef Roll-ups w/Teriyaki dipping sauce - \$8**

Marinated grilled steak rolled into bite-sized servings with teriyaki dipping sauce

**Assorted Finger Sandwiches - \$6**

Choice from - sliced pork w/mango chutney, roasted turkey with brie, curried chicken salad, shrimp salad with dill, cucumber & cream cheese, salmon mousse

**Trays**

**Cheese Tray for 30 guests - \$60**

A variety of cheeses served with red seedless grapes and apple slices

**Pesto, Sun dried Tomato, Cream Cheese Torta - \$36**

A cracker spread presented in layers of green (Pesto cream cheese), red (sun dried tomato cream cheese) and white (garlic cream cheese) served with assorted crackers.

**Fruit Tray for 30 guests - \$40**

A variety of in-season fresh fruit served with fresh fruit yogurt dip

**Vegetable Tray for 30 guests - \$30**

The usual variety of veggies including bite sized carrots, celery, marinated eggplant, broccoli, cauliflower, zucchini, and other seasonal vegetables. Served with a choice to a spicy bleu cheese dip or Italian vinaigrette dipping sauce.

**Antipasti with Grilled Vegetables Platter for 30 guests - \$72**

Cubed cheeses, variety of olives, sweet and dill pickles, grilled artichoke hearts, eggplant, red onion, bell peppers and marinated mushrooms

**Soups**

Lobster Bisque - \$65 per gallon

Seafood Gumbo - \$60 per gallon

Oyster & Artichoke Soup - \$50 per gallon

Chicken Tortilla Soup - \$38 per gallon

Salmon Cheddar - \$52 per gallon

Corn and Crab Chowder - \$60 per gallon

Crawfish Chowder - \$52 per gallon

**Entrées****Carved Prime Rib of Beef - \$20**

Served with au jus and horseradish cream sauce

**Carved Beef Tenderloin Mornay - \$24**

Topped with a savory mornay sauce

**Rack of Lamb - \$24**

Served with mint cabernet glaze

**Carved Pork Loin - \$18**

Served with red grape cabernet glaze

**Red Wine Braised Chicken - \$19**

Fall off the bone fantastic

**Turkey Roulade - \$20**

Turkey breast stuffed with spinach, pancetta, fresh herbs and Arborio rice, baked and served sliced in beautiful pinwheel presentation for individual servings

**Flounder filet - \$21**

Served with lemon, caper cream sauce

**Jambalaya - \$16**

Cajun rice dish with andouille sausage.

Chicken or Shrimp is an additional charge

**Low Country Boil – market price**

Seasoned to perfection shell-on shrimp cooked with red potatoes, corn on the cob, andouille sausage and mushrooms

**Fresh Local Seafood – Market Price**

Let's Talk!

**Salads****Tossed Caesar Salad - \$4**

With croutons and shaved parmesan cheese and creamy roasted garlic dressing

**Fresh Spinach Salad - \$4**

With apples, pecans and red onions and citrus vinaigrette dressing

**Sunset Spring Salad - \$4**

With dried cranberries and wonton crisps

Dressing choices are citrus vinaigrette, balsamic vinaigrette, blue cheese

**Assorted homemade salads - \$2**

Greek pasta salad, Caesar pasta salad, Southern potato salad

**Side Items - \$3 per guest**

**Risotto**

Wild Mushroom or pesto asiago

**Roasted Herbed Potatoes**

With Rosemary, pesto and roasted garlic

**Loaded up Mashed Potatoes**

Creamy mashed potatoes topped with cheddar cheese, crisp bacon and green onions

**Sweet Potato Soufflé**

**Wild Rice Pilaf**

**Southern Style Grits**

Cheddar Cheese or Cajun Andouille

**Asparagus Bundles**

Steamed? Asparagus wrapped in prosciutto or flank steak with green onion ties

**Haricot Verts**

Seasoned with roasted garlic and onions

**Zucchini Ribbons**

Served with braised mushrooms and lightly seasoned.

**Ratatouille**

Perfect combination of eggplant, tomatoes, onions and seasonings to enhance any entree

**Fried Green Tomatoes**

Cooked on site only and served with homemade remoulade

**Sweets**

**Whole Cheesecake – 12 slice - \$50**

Chocolate Bourbon Pecan, Pink Lemonade, White Chocolate Raspberry, Kiwi Passion, New York Style, Triple Chocolate, Mango Passion, Carrot Cake Cheesecake

**Whole Flourless Chocolate Cake – 12 slice - \$60**

**Key Lime Pie – 8 slice - \$24**

**Chocolate Bourbon Pecan Pie – 8 slice - \$32**

**Chocolate Dipped Strawberries – In season Market Price**