



BUILD A MENU

We've assembled our most popular items for you... those that have received rave reviews time and time again. To help you stick to your budget, we've arranged each category with the least expensive items toward the top of the list and the most expensive items toward the bottom. And don't forget... we're always open to new ideas, so if you don't see your favorite dish listed below, let us know and we'll do our very best to accommodate your request!

HOT OR COLD HORS D'OEUVRES

Boiled Peanuts
Assorted Veggies with Homemade Ranch Dipping Sauce
Assorted Fresh Cut Fruit Tray
Homemade Chips and Salsa (A classic for 29 years!)
Bourbon BBQ Lil Smokies
Meatballs (Mushroom Gravy, Marinara, or Honey Chipotle BBQ Sauce)
Cider Pulled Pork Sliders
Assorted Cheese & Cracker Tray (Cheddar, PepperJack, Swiss)
Assorted Pinwheel Sandwiches
Tomato and Basil Bruschetta
Hot Spinach and Artichoke Dip with Assorted Crackers
Pimento Cheese Spread with Garlic Crostini
Assorted Mini Quiches
Assorted Marinated Vegetables
Angus Beef Sliders
Baby Tomato Pies
Fresh Mozzarella, Tomato, and Basil Stacks
Sliced Ham on Mini Sweet Potato Biscuits with the Crazy Dutchman's Special Mustard
Gourmet Italian Meat and Cheese Tray
Peel & Eat Shrimp with Homemade Cocktail Sauce
Our Original Charleston Real Crab Dip with Assorted Crackers
Gourmet Cheese Tray (Selections Based on Availability)
Prosciutto wrapped Asparagus Spears
Mini Crab Cakes with Creole Remoulade
Bacon Wrapped Scallops with Zesty Chipotle BBQ Dipping Sauce

ENTREES

Gourmet All Beef Hot Dogs
Lemon Pepper Roasted Chicken Quarters
Seasoned Roasted Chicken Quarters
Cider Pulled Pork BBQ with Sandwich Buns and 2 BBQ Sauces
Three Bean Chili (Vegetarian)
Homemade Beef and Bean Chili
Homemade Chicken and Black Bean Chili
BBQ Chicken Skewers
Marinated Chicken Skewers with Peanut Sauce
Traditional or Boneless Fried Chicken
Roasted Turkey

Mexican Taco Bar (with Taco Shells, Shredded Cheese, Lettuce, and Tomato)
Sliced Spiral Ham with Honey Glaze
Grilled Steak and Chicken Fajita Bar (Sautéed Peppers and Onions, Cheese Sour Cream, and Flour Tortillas)
Sliced Roast Beef in Mushroom Gravy
Lowcountry Boil (Shrimp, Sausage, Fresh Corn on the Cob, New Potatoes – Cooked on Site)
Award Winning Baby Back Ribs
Charleston Shrimp and Grits (Traditional or Tasso Gravy)
Sliced Herb Crusted Pork Tenderloin
Sliced Beef Tenderloin with Horseradish Cream Sauce

SCRUMPTIOUS SIDES

Fresh Baked Cornbread Muffins
Dinner Rolls
Vidalia Onion Coleslaw
Big Flavor Black Beans (Vegetarian)
White Rice
Spanish Rice
Charleston Red Rice with Sausage
Collard Greens
Traditional Green Beans with Bacon & Almonds
Fresh Corn on the Cob
Potato Salad
Pesto Pasta Salad
Garlic Mashed Potatoes
Cornbread Stuffing
BBQ Baked Beans
Tomato and Onion Salad
Fresh Salad Greens (Classic Iceberg or Spring Mix)
Caesar Salad
Fresh Mozzarella, Tomato, and Basil Stacks
Harvey's Famous Macaroni and Cheese
Sautéed Veggie Medley (Yellow Squash, Zucchini, and Carrots)
Mashed Potato Bar (with bacon, sour cream, shredded cheese, and scallions)
Roasted New Potatoes
Roasted Sweet Potatoes
Roasted Butternut Squash Dusted with Cinnamon and Brown Sugar
Balsamic Glazed Asparagus
Fresh Green Beans Sautéed with Bacon and Almonds

DESSERTS

Assorted Bakery Tray
Banana Pudding
Mini Key Lime Pies
Coca-Cola Cake
Mini Pecan Pies

