



WEDDINGS REHEARSALS

Over the last decade Charleston, South Carolina has become one of the top wedding destinations in the country. With a multitude of picturesque venues, delicious local cuisine, and good ole 'southern hospitality', it's easy to see why!

With so many choices though, the wedding planning process can quickly become a bit overwhelming, especially if you're planning your event from out of town. That's where our expert staff with over 28 years of food service and events experience comes in. We can help you design a menu that will complement any theme and satisfy your vision and budget.

The menus featured here were designed for real customers and many happy couples throughout the years. Take a look and let us help you design your ideal event menu today.

FULL DINNER BUFFET 150 Guests

- > Marinated Vegetable Platter
- > Mini Crab Cakes with Creole Remoulade
- > Gourmet Cheese Plate
- > Herb Crusted Pork Tenderloin Medallions
- > Sautéed Shrimp in Tasso Gravy over Creamy Stone-Ground Yellow Grits
- > Garlic Whipped Potatoes
- > Fresh Green Beans Sautéed with Bacon and Almonds
- > Spring Mix Salad with Balsamic Vinaigrette Dressing
- > Fresh Baked Cornbread Muffins and Dinner Rolls

About this event: This upscale wedding for 150 guests at Pepper Plantation began with an elegant assortment of marinated vegetables, gourmet cheeses, and one of our house specialties, mini crab cakes. We provided a custom tailored bar featuring the bride and groom's favorite wines and a selection of locally brewed beers. In addition to providing food and bar services, we also helped to coordinate the rentals for this event, including all tables, chairs, and linens.

HEAVY HORS D'OEUVERS 130 Guests

- > Assorted Fresh Cut Fruit
- > Gourmet Cheeses
- > Original Charleston Real Crab Dip
- > Peel and Eat Shrimp with Homemade Cocktail Sauce
- > Fresh Mozzarella, Tomato, and Basil Mini Stacks
- > Hot Spinach and Artichoke Dip
- > Sliced Beef Tenderloin with Horsey Cream Sauce and Dinner Rolls
- > Marinated Grilled Chicken Skewers with Peanut Sauce
- > Mini Crab Cakes with Creole Remoulade
- > Mashed Potato Bar (Bacon, Shredded Cheese, Sour Cream, Scallions)

About this event: Although this wedding took place in the fall, the menu is versatile enough to serve year round. It offers a balanced combination of hot and cold items with an ample variety of proteins, vegetables, and starches. Guests enjoyed fresh cut fruit, crab dip, and a selection of gourmet cheeses during cocktail hour, which also featured an upgraded bar with beer, wine, and a signature cocktail of Firefly Sweet Tea Vodka and Lemonade. Multiple stations and appetizer plates allowed guests to mingle while enjoying a bit of everything.

CASUAL HEAVY HORS D'OEUVERS 300 Guests

- > Assorted Vegetable Tray with Buttermilk Ranch
- > Homemade Chips and Salsa
- > Meatballs in Mushroom Gravy
- > Meatballs Marinara
- > Bourbon BBQ Lil Smokies
- > Cider Pulled Pork Sliders with 2 BBQ Sauces
- > Mild and BBQ Wings with Blue Cheese
- > Fresh Baked Dinner Rolls and Cornbread Muffins

About this event: If you've got a big guest list and a small budget, it's imperative to make every dollar count. The above menu works well because it combines a number of substantial items that are also budget-friendly.

CASUAL WEDDING 75 Guests

- > Assorted Fresh Vegetables with Buttermilk Ranch
- > Assorted Fresh Cut Fruit
- > Assorted Cheese and Cracker Tray
- > Cider Pulled Pork with Sandwich Buns and 2 BBQ Sauces
- > Marinated Grilled Chicken Skewers
- > Macaroni and Cheese
- > Green Beans with Bacon and Almonds
- > Vidalia Onion Coleslaw

About this event: Following a barefoot beach ceremony, guests made their way back over the dunes to Pelican Watch Shelter at Folly Beach County Park to enjoy a beautiful sunset and this 'beach meets bbq' menu. Arguably one of our most popular combinations, this menu is well-rounded, yet simple. Although the county park does not allow hard liquor to be served at their open air shelters, beer and wine are permitted.

CASUAL REHEARSAL DINNER 40 Guests

- > Cider Pulled Pork with Sandwich Buns and 2 Sauces
- > Southwest Seasoned Chicken Quarters
- > Charleston Red Rice with Sausage
- > Potato Salad
- > Fresh Corn on the Cob
- > Fresh Salad Greens with Buttermilk Ranch and Vinaigrette Dressings
- > Mini Key Lime Pies

About this event: This client had booked the Cooper River Room at the Mt. Pleasant Visitor's Center for their wedding the following day, so the Sweet Grass Pavilion, also on site at the Visitor's Center, was the perfect location for a low-key rehearsal dinner/ welcome party for their out of town guests. The goal was to create a menu featuring local specialties that would give their guests a taste of the Low Country without upstaging the next day's more lavish festivities.

