CHEF ATTENDED STATIONS

All carving stations are accompanied with silver dollar rolls and biscuits

- Eye of Round with Creamy Horseradish Sauce $13pp
- Coca-Cola Glazed Ham with Creole Mustard $9pp
- Leg of Lamb with Apple and Mint Chutney $15pp
- Lacquered Duck with Coffee-Citrus Caramel $11pp
- Filet of Salmon with Whipped Buttermilk and Dill $12pp
- Cajun Fried Turkey with Cranberry Mustard $10pp

PASTA STATION $11PP

Choose Two: Penne, Orzo, Farfalle, Gluten Free Penne
Choose Two: Marinara, Alfredo, Arabiatta, White Wine Butter, Pesto
Choose an Addition: Grilled Seasonal Vegetables $5pp
                     Gulf Shrimp with Garlic, Lemon and White Wine $10pp
                     Braised Short Rib $8pp
                     Caramelized Sea Scallops $15pp
                     Shallots and Bacon $7pp

SPECIALTY ACTION STATIONS

- Red Wine Braised Short Rib with Celery Root Puree $10
- Savannah Red Rice with Gulf Shrimp and Andouille Sausage $11
- Seared Sea Scallops Over White Cheddar Grits and Bacon Jam $16
- Crispy Carolina Gold Rice, Holy Trinity, Root Vegetables $7
- Raw Bar - Oysters on the Half Shell and Red Snapper Tartar $18
- Polenta Cake with Brown Butter Amaretto Sauce Vanilla Ice Cream $5
- Flambeed Doughnuts with Rum, Sea Salt, and Chocolate Ice Cream $6
- Classic Crepes Suzette $5
THREE COURSE PLATED EVENTS

Choose one from each section

APPEITIZER

Baby Lettuce, Warm Pecan Dusted Goat Cheese, Black Pepper Vinaigrette, and Crushed Strawberries
Chopped "Cobb" Salad with Pan Au Levain Tuille
Shaved Roots, Whipped Buttermilk, Arugula and Mushroom Soil Puree of Caramelized Onion and Bacon with Grilled Cheese Crouton
Crab Bread Pudding with Bearnaise and Citrus Salad
Pickled Shrimp Cocktail, Traditional Cocktail Sauce and Buttered Saltines

ENTRÉE

Hand Carved Beef, Butter Roasted Roots, Herb Salad and Whipped Horseradish Cream Cornmeal Dusted Mountain Trout, Pickled Okra Salad with Cheddar Grits
Braised Pork Shoulder, Natural "Gravy" with Green Apple Horseradish Seared Chicken Breast with Lemon and Thyme Butter and Whipped Potatoes and Green Bean Succotash Soy-Ginger Salmon, Buttered Basmati Rice, Charred Baby Bok Choy Lacquered Duck, Orange-Coffee Caramel and Sweet Potato Puree with Marinated Cabbage

DESSERT

KSU Honey Crème Brûlée with Scottish Shortbread Chocolate Ganache Cake with Crushed Fresh Berries Vanilla Bean Panna Cotta with Passion Fruit And Berries Peach Pie Cake, Sweet Cream Frosting Triple Chocolate Layered Mousse with Chocolate Tuiles