



Full Service Entertaining



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Bar Snacks

- **pawleys straws** - house-made cheese straws
 - **carolina smackers** - zippy saltines
 - **hot peanuts** - garlic and spice
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Passed Hors d'Oeuvres:

Seafood:

- **tuna wontons:** wonton crisps with seared tuna, asian slaw and wasabi aioli
- **mini tacos:** tuna tartare with lime and sesame or soul shrimp (“bang bang”)
- **individual shrimp cocktail** in cockle shells
- **bacon wrapped, grilled shrimp** with whole grain honey or house bbq sauce
- **warm soul shrimp toasts** - (“bang bang”)
- **mini mason jars with shrimp and grits**
- **individual spoons with fried oysters** atop horseradish sauce
- **mini crab cakes** with horsin’ around sauce or basil aioli
- **warm crab and artichoke toasts**
- **fried grouper bites** with creek sauce or horsin’ around sauce
- **cornbread cakes** with blackened fish and cilantro lime sour cream

Meat:

- **southern spring rolls:** black eyed peas, collards and country ham with wasabi mustard
- **mini country ham biscuits:** myrtle’s original or southern sweet potato
- **warm brie bites** with pecans, maple syrup and bacon jam (edible spoons, +)
- **loaded red potato bites:** cheddar, bacon and spring onions with lime sour cream
- **crostini with beef tenderloin,** caramelized onions and horseradish sauce
- **focaccia bites with beef tenderloin,** arugula, caramelized onions, roasted pepper aioli
- **“baby burgers”:** 1-inch cocktail burger on a mini sesame bun: **classic** - cheddar, lettuce, tomato and onion or **specialty** - roasted pepper aioli, arugula and roasted tomato
- **mini tacos:** beef brisket with caramelized onions and sriracha aioli
- **mini mason jars with duck and grits**
- **fried duck wontons** with asian sauce
- **buffalo chicken bites** with celery and bleu cheese mixture

Vegetable:

- **okra fritters**
 - **tomato pie bites**
 - **fried Palmetto Cheese bites** with pepper jelly
 - **warm phyllo tarts** with apple onion relish, bleu cheese and balsamic glaze
 - **crostini with basil pesto cream cheese and sundried tomato salsa**
 - **fried green tomato bites** with creek sauce
 - **sushi (veg)- kapp** (cucumber, rice), **vegetable** (asparagus, avocado, cucumber, rice)
 - **benne seed wafers with Palmetto Cheese and pepper jelly**
 - **cucumber boats with boursin and fresh herbs**
 - **warm toast duo: OMG! Dip** (caramelized onion) and **Palmetto Cheese**
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Bite-Sized Stationary Hors d'Oeuvres:

Seafood:

- **sushi** - california, spicy tuna, shrimp tempura, spicy crab, dynamite, godfather, jb roll, hawaiian
- **sashimi** - shrimp, crab, salmon, white fish, tuna
- **zesty boiled shrimp** with cocktail dipping sauce and fresh lemon
- **lowcountry pickled shrimp** with onions and capers in a lemon vinaigrette (add Vegetables,+)
- **shrimp salad** with scallions in phyllo tarts
- **shrimp stuffed deviled eggs** with fresh dill
- **southern shrimp spread tea sandwiches**
- **smoked salmon bites** - pumpernickel with smoked salmon, whipped cream cheese, red onions and capers
- **oyster shooters** with cocktail and lemon with side of tabasco

Meat:

- **bamboo skewers:** pork or chicken with pineapple, peppers and maple mustard glaze
- **antipasto bamboo skewers:** genoa salami, italian cheese, tomatoes, olives, pepperoncini aioli
- **chicken bites:** fried, pickle brined and fried, grilled, soul (“bang bang”), buffalo, blackened, bour bon chili or jamaican jerk with a choice of horsin’ around sauce, cilantro lime sour cream, cool cucumber sauce or buttermilk ranch
- **chicken salad** tea sandwiches or in phyllo tarts
- **blt bites** - in endive cups or bread rounds

Vegetable:

- **endive with pears, blue cheese and walnuts**
- **apple slices dipped in blue cheese mixture and rolled in crushed pecans**
- **rosemary goat cheese bites** with fig preserves
- **Palmetto Cheese stacks on crostini or cucumber boats**
- **caprese skewers** of grape tomato, basil and fresh mozzarella with balsamic vinaigrette dipping sauce
- **Palmetto Cheese deviled eggs**
- **tea sandwiches: Palmetto Cheese,** vegetable cream cheese, minted radish with lemon aioli, pine apple cream cheese and open-faced cucumber cream cheese
- **mini cucumber/tomato sandwiches** with lemon dill and basil aioli



Stationary Hors d'Oeuvres:

- **butterbean hummus, white bean hummus or roasted red pepper hummus** served with pita crisps, fresh breads and seasonal bite sized Vegetables
- **terrine:** basil pesto cheese topped with sundried tomato, roasted red pepper salsa
- **baked baby saga blue cheese** with fruit chutney and crushed pistachios
- **jumbo or small wedges of assorted imported cheeses**
- **maytag blue cheese** with roasted walnuts and a sweet onion and apple relish
- **Palmetto Cheese** (shaped to order) with pepper jelly
- **fresh seasonal fruits or fruit skewers** with sweet yogurt sauce
- **fresh seasonal Vegetables:** grilled/roasted with vidalia onion vinaigrette or raw with **Palmetto Cheese**, buttermilk ranch or lemon dill sauce
- **roasted or blanched asparagus** with vidalia onion vinaigrette or lemon dill sauce
- **warm spinach and artichoke dip** with pita crisps or crostini
- **warm soul shrimp dip** - “bang bang” sauce
- **buffalo chicken dip**
- **classic hot crab dip**
- **display of grilled, sliced Meats** with fresh breads and accompanying sauces: beef tenderloin, maple glazed pork tenderloin, citrus brined pork loin, or fried turkey breast

Stations

Sushi Station:

self-serve or onsite sushi chef (+) rolled to order with appropriate sauces, soy and wasabi

- **veggie:** asparagus, avocado, cucumber, rice
- **california:** crab, cucumber, avocado
- **spicy tuna:** tuna, kimchee, scallions
- **shrimp tempura:** tempura shrimp, mayonnaise, cucumber, avocado
- **spicy crab:** crab meat, masago, spicy mayonnaise
- **dynamite:** baked white fish, masago, scallions, mayonnaise
- **godfather:** spicy salmon, cream cheese, asparagus tempura
- **jb roll:** salmon, cream cheese, avocado
- **hawaiian:** tempura style, salmon, pineapple, asparagus, cream cheese, coconut

Carving Stations:

Chef-Attended with assorted breads and accompanying sauces

- **beef tenderloin:** parsley pesto, horsin' around sauce
- **prime rib:** horseradish sauce, au jus
- **citrus-brined pork loin:** fruit chutney, pepper jelly
- **collard-stuffed pork loin:** pepper vinegar aioli, bourbon mustard sauce
- **beef brisket:** house bbq sauce, horseradish sauce, sriracha aioli
- **fried turkey breast:** cranberry orange marmalade, turkey gravy

Grits Stations:

(self-serve, or chef attended +) (mini mason jars available, +)

Signature Duck and Grits:

- **shredded duck breast** with gravy and duck cracklings

Shrimp and Grits:

- **loaded:** crumbled sausage, seafood cream, cheddar cheese
- **italian:** smoked sausage, tasso ham gravy
- **parmesan:** green pepper-onion cream, bacon, parmesan, scallions
- **light:** slivered peppers, onions, lemon bourbon sauce

Grits Bar:

- **meat:** sauteed shrimp with sauce choice or duck, gravy and cracklings
- **add sausage:** country sausage or smoked sausage
- **shrimp sauce:** seafood cream or tasso ham gravy
- **toppings:** cheddar, parmesan, monterey jack, scallions, bacon

Slider Bar:

- **classic burger** with lettuce, tomato, ketchup, mustard and mayonnaise
- **beef brisket** with horseradish sauce, house bbq and sriracha aioli
- **beef tenderloin** with horsin' around sauce and bourbon mustard sauce
- **prime rib** with horseradish sauce and au jus
- **shredded barbequ** with house bbq sauce and white bbq sauce
- **cuban with mustard** poppy seed sauce and whole grain honey
- **smoked turkey**, apple and brie with whole grain honey and fruit chutney

Chef-Attended Mini Crab Cake Station:

Creek Sauce, horsin' around sauce and basil aioli

Mini Taco Station:

served with appropriate cheeses, condiments and coordinating sauces, miniature hard and soft shell tacos

Meats:

- **beef brisket** with horseradish sauce, sriracha aioli and house bbq
- **seasoned ground beef** with picante sauce and pepper vinegar aioli
- **sauteed chicken breast** with fresh salsa and cilantro lime sour cream
- **shredded pork** with house bbq sauce and white bbq sauce
- **fried/grilled/blackened fish** with jalapeno tartar and fresh salsa
- **soul shrimp ("bang bang")** with sweet creamy thai sauce and tabasco

Chalkboard Charcuterie:

option to be displayed on a large chalkboard for your table

- **italian Meats and cheeses** with olives and fresh grapes, assorted spreads and accompanying breads, toasts and crackers

Chef-Attended Pasta Station:

skillet-tossed and warmed to order

- **pasta:** shell pasta, penne pasta or cheese tortellini
- **meat:** chopped shrimp, shredded chicken breast
- **vegetables:** roasted asparagus tips, sauteed wild mushrooms, sundried tomatoes, blanched broccoli florets, capers
- **cheeses:** shredded parmesan, feta
- **herbs:** chives, parsley
- **saucers:** chardonnay lemon butter, light mustard cream

Potato Bars:

(mini mason jars available, +)

- **mashed:** creamy smashed potatoes served with sides of butter, cheddar, monterey jack and parmesan cheeses, bacon, tomatoes, sour cream, scallions
- **sweet:** soft mashed sweet potatoes served with sides of butter, rosemary herb butter, sugar, brown sugar, pecans or walnuts, coconut, cinnamon, crushed pineapple, chocolate chips, praline or almond joy cookie bits
- **garlic:** creamy garlic cheese grits served with sides of country ham, crab Meat, bacon, scallions, tomatoes, pecans, cheddar and parmesan

Mac and Cheese Bar:

chicken, shrimp, bacon, country sausage, smoked sausage, cheddar, monterey jack and parmesan cheeses, bacon, tomatoes, scallions

Assorted Dip Station:

served with appropriate crackers, crostini, chips or scoops

- **cold: Palmetto Cheese** (original, jalapeno or bacon), pc and crab, OMG! Dip (caramelized onion), carolina caviar, crab dip, artichoke and crab dip, shrimp and crab dip, cream cheese and olive spread, collard green dip, it's all good dip, smoked trout dip
- **hot:** confetti corn dip, jalapeno popper dip, artichoke dip, buffalo chicken dip, king ranch dip, hot sausage dip, spinach and artichoke

Spreadable Cheese Display

served with appropriate crackers or crostini, benne seed wafers, cucumber boats or endive, and fresh grapes (edible spoons, mini cones, +)

- **cheeses:** boursin (herbed cheese), **Palmetto Cheese** (original, jalapeno or bacon), rosemary goat cheese, basil pesto cream cheese, warm brie, saga bleu, artichoke spread, OMG! Dip (caramelized onion dip), cream cheese and olive
- **toppings:** roasted red pepper tomato salsa, fig preserves, fruit chutney, bacon jam, pepper jelly, crumbled candied bacon, sweet onion apple relish

Fresh Fruit, Vegetable and Cheese Display

seasonal fruits with sweet yogurt sauce, domestic or imported cheeses with crackers and fresh grapes, seasonal Vegetables (grilled/roasted or raw) with vidalia onion vinaigrette, **Palmetto Cheese**, buttermilk ranch or lemon dill sauce

Chef-Attended Lowcountry Slaw Bar:

green, red and napa cabbages

- **toppings:** shredded carrots, slivered colored peppers, scallions, red onion, crunchy ramen noodles, pecans, slivered almonds
- **dressings:** sweet vinegar, oriental, creamy

Chef-Attended Lettuce Wrap Station:

chilled lettuce rounds, filled with teriyaki-glazed Meat and toppings

- **meats:** sauteed shrimp, chicken breast strips or london broil
- **toppings:** warm noodles, fresh garlic, mushrooms, spring onions, water chestnuts, shredded cabbage, pickled ginger, chopped roasted peanuts
- **enhancements:** rice wine vinegar, sesame oil, hoisin sauce, soy sauce or sriracha

Southern Biscuit Bar:

- **biscuits:** myrtle's (original), cheddar or **Palmetto Cheese**, peanut butter, sweet potato
- **sweet toppings:** whipped butter, honey butter, herbed butter, jellies and jams, peanut butter, maple syrup, nutella, honey, candied bacon, cookie butter
- **savory toppings:** bourbon mustard, homemade mayonnaise, ham, turkey, swiss, **Palmetto Cheese**, bacon



Desserts:

- triple chocolate brownies
- edible spoons with chocolate mousse
- chocolate tarts with tiramisu, pumpkin cream, mocha coffee, lemon or key lime filling
- mini edible cones with chocolate mousse, key lime or tiramisu
- key lime bites
- lemon bites
- raspberry bites
- pecan pie bites
- bessie bars
- white russian tiramisu bites - ladyfingers topped with chocolate kahlua cream cheese
- almond joy cookies
- pralines
- lemon velvet bars
- pudding shooters - oreo chocolate, banana, key lime, tiramisu, salted caramel

Late Night Passes:

- sliders or “baby burgers”
- mini tacos: beef brisket, ground beef, chicken, shredded pork, fish, soul shrimp
- chicken and waffle cones with bourbon pecan maple syrup
- adult mini grilled Palmetto Cheese and pepper jelly sandwiches
- palmetto mac and cheese bites with pepper jelly
- french fries in paper cones or mini mason jars: salted or truffled
- peanut butter biscuits with grape jelly or nutella
- adult rice krispie treat pops, dipped in chocolate with sprinkles
- chocolate dipped salty chips
- pbc&j doughnut holes - jelly-filled, nutella-dipped and peanut butter-drizzled
- pc minis to-go! 2 oz Palmetto Cheese cups with edible spoons, candied bacon, celery sticks, crackers or cheese straws

***Thanks for choosing Get Carried Away
We look forward to working with you!!***

