

Passed Appetizers SELECT ONE FROM EACH CATEGORY

SEAFOOD

house-made hushpuppies, crab spread

rock shrimp, crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kataifi

MEAT

smoked confit chicken wings, alabama white bbq sauce, giardiniera

mini tacos, choice of:

- old school, ground beef, corn, potatoes, spinach, cheddar & jack cheeses, pico de gallo
- ortiz, marinated chicken, chimichurri, grilled corn, caramelized onions, sautéed peppers, queso fresco
- cochinita pibil, yucatan-style roasted & marinated pork, pickled red onions, tostones

bison & pork meatballs, mustard demi-glace

VEGETARIAN

caprese skewers, mozzarella, cherry tomato, basil, balsamic glaze

deviled eggs, sriracha or celery

bruschetta, goat cheese, pickled onions, tapenade

Salad CHOICE OF TWO

caesar, jalapeño cornbread croutons, parmigiano reggiano

napa garden, romaine, swiss chard, kale, roasted peppers, golden beets, dates, goat cheese, toasted almonds, sunflower vinaigrette

wedge, tomatoes, walnuts, smoked bacon, blue cheese, herbs, olive oil

Entrees CHOICE OF TWO

filet mignon meatloaf, seared, english peas, heirloom carrots, tomato jam

ruby red trout, louisiana spiced, collard slaw

burnt end mac & cheese, house bbq, fontina, pecorino, chicharrón crumble

chicken & waffles, honey butter, texas pete, maple syrup

artichoke carbonara, bucatini, english peas, hearts of palm, parmigiano reggiano, black pepper

smoked short rib, farmer vegetables, ravigote, parmesan chips

Sides CHOICE OF ONE

crispy brussels sprouts, bacon, parmesan, malt vinegar

mac & cheese, 3 cheese blend, crushed potato chips

cauliflower fried rice

roasted heirloom carrots

asparagus, lemon zest, manchego, truffle

robuchon whipped potatoes

BUY UP OPTION seafood ice display, shrimp, crab & clams \$10 per person

\$60 PER PERSON MENU

Passed Appetizers SELECT ONE FROM EACH CATEGORY

SEAFOOD

salmon carpaccio, joey's greens, sherry glazed cippolini, fennel pollen lavosh
tempura fried gulf shrimp, remoulade
hamachi crudo on crispy rice paper

MEAT

pork nuggets, confit pork, smoked mozzarella, jalapeño, bbq sauce
bison & pork meatballs, mustard demi-glace
chicken pinchos, skewered, achiote lime glaze

VEGETARIAN

bruschetta, mozzarella, tomatoes & arugula pesto or cured smoked salmon,
dill-caper cream cheese & red onion
whipped honey goat cheese, naan bread & crostini
wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

Salad CHOICE OF TWO

caesar, jalapeño cornbread croutons, parmigiano reggiano
mixed lettuces, dried pear, macadamia nut, pickled onion, manchego,
apple cider vinaigrette
spinach & watercress, sea island red peas, snap peas, aged white cheddar,
salsa verde vinaigrette

Entrees CHOICE OF THREE

hanger steak, onion jam, watercress sauce, herbed butter
faroe island salmon, seared, sautéed cabbage, smoked bacon, coriander vinaigrette
pork chop, breaded, house-smoked bacon, pork jus
shrimp & grits, blackened, jalapeno, avocado gravy
amish chicken, carrot puree, chicken demi

Sides CHOICE OF TWO

sweet potato hash
creamed brussels sprouts
fingerling potatoes & mushrooms
gruyere spaetzle
spaghetti squash, sautéed kale
asparagus, lemon zest, manchego, truffle
roasted heirloom carrots

BUY UP OPTION seafood ice display, shrimp, crab & clams \$10 per person

THE GREGORY

THE CHARLOTTE

\$70 PER PERSON MENU

Passed Appetizers SELECT ONE FROM EACH CATEGORY

SEAFOOD

kanpachi crudo, ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame seed, mint, cilantro, puffed rice

carpet bagger oyster shooters, beef tartare, pickled mustard seeds, mignonette

jumbo shrimp cocktail, lemon gel, cocktail sauce pipettes

lobster gratin, creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes

MEAT

asian pig wings, sake soy glaze, cilantro, sambal

wagyu steak tartare, pine nut gremolata

chicken lollipop, black garlic, rosemary

VEGETARIAN

bruschetta, mozzarella, tomatoes & arugula pesto or cured smoked salmon, dill-caper cream cheese & red onion

wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

white truffle arancini, tomato soffrito

Salad CHOICE OF TWO

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, manchego, honey mustard dressing

herbed goat cheese, arugula, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette

grilled romaine, hearts of palm, artichoke hearts, smoked bacon, blue cheese, champagne mustard vinaigrette

Entrees CHOICE OF THREE

7 oz. filet mignon, butter & sauce

seasonal fish, chef's selection & preparation

pork porterhouse, candied jalapeño, bourbon maple

crab cappelletti, lump crab, herbed cheese cappelletti, fried oyster mushrooms

lamb, mint demi, mint chimichurri

Sides CHOICE OF TWO

sweet potato hash

creamed brussels sprouts

robuchon whipped potatoes

gruyere spaetzle

spaghetti squash, sautéed kale

asparagus, lemon zest, manchego, truffle

roasted heirloom carrots

BUY UP OPTION seafood ice display, shrimp, crab & clams \$10 per person

HORS D'OEUVRES

\$45 per person CHOICE OF EIGHT

VEGETARIAN

caprese skewers, mozzarella, cherry tomato, basil, balsamic glaze

honey goat cheese, fig & olive tapenade, naan & crostini

deviled eggs, sriracha, smoked salmon or celery

bruschetta, goat cheese, pickled onions, tapenade or mozzarella, tomatoes arugula pesto

hummus, candied pepitas, naan & crostini

not so standard potato chips, parmesan, sauce flight: gochu-jang mayo gold sauce, smoked romesco

wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

french onion mac & cheese, caramelized onion, cavatappi, gruyère, provolone, parmesan

SEAFOOD

house-made hushpuppies, crab spread

rock shrimp, crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kadaifi

hamachi crudo on crispy rice paper

shrimp louie lettuce cups, gulf shrimp, avocado, tomato, iceberg, louie dressing

MEAT

pork nuggets, confit pork, smoked mozzarella, jalapeno, bbq sauce

chicken pinchos, skewered, achiote lime glaze

flautitas, crispy mexico city-style taquitos, shredded chicken, tomatillo salsa, queso fresco, avocado cream, red cabbage, elotes

fired-up chicken wings, dry rubbed, grilled or crispy, cajun garlic butter

bison & pork meatballs, mustard demi-glace

smoked confit chicken wings, alabama white bbq sauce, giardiniera

mini tacos, choice of:

- **old school**, ground beef, corn, potatoes, spinach, cheddar & jack cheeses, pico de gallo
- **ortiz**, marinated chicken, chimichurri, grilled corn, caramelized onions, sautéed peppers, queso fresco
- **cochinita pibil**, yucatan-style roasted & marinated pork, pickled red onions, tostones

BUY UP OPTION seafood ice display, shrimp, crab & clams \$10 per person

HORS D'OEUVRES

\$65 per person

VEGETARIAN PICK 3

wild mushroom cigars, garlic, thyme, mascarpone, parmigiano reggiano

white truffle arancini, tomato soffrito

bruschetta, goat cheese, pickled onions, tapenade or mozzarella, tomatoes arugula pesto

goat cheese tortelli, balsamic roasted dates, rosemary & cashew vinaigrette, pickled pearl onion

leek fondue, goat cheese, fontina, gruyère, dark beer, crostini

french onion mac & cheese, caramelized onion, cavatappi, gruyère, provolone, parmesan

SEAFOOD PICK 5

carpet bagger oyster shooters, beef tartare, pickled mustard seeds, mignonette

kanpachi crudo, ponzu-avocado vinaigrette, apple, cucumber, avocado, serrano pepper, black sesame

jumbo shrimp cocktail, lemon gel, cocktail sauce pipettes

salmon carpaccio, joey's greens, sherry glazed cippolini, fennel pollen lavosh

tempura fried gulf shrimp, remoulade

maryland crab cakes, mustard lemon aioli

crab salad on brioche crisp, granny smith apple

lobster & grits, white grits, fennel, spring onion, buttered hot sauce, charred chachitos

stuffed baked clams, lump crab, cherrystone clams, parmesan, bread crumbs

MEAT PICK 4

pork belly, fried green tomato, pimento cheese

asian pig wings, sake soy glaze, cilantro, sambal

wagyu steak tartare, pine nut gremolata

seared ribeye on potato cake

dry-aged ribeye, horseradish, sourdough

local charcuterie

hanger steak, carved, herbed butter, watercress sauce

pork tenderloin, carved, cocoa crusted, pork jus

BUY UP OPTION seafood ice display, shrimp, crab & clams \$10 per person