



## APPETIZERS

### Dips and Spreads

Mediterranean- *Hummus, Tabouleh, Tzatziki*  
Italian- *White Bean- Roasted Garlic & Basil, Tomato- Feta & Oregano and Caponata*  
Southern- *BGC Signature Pimiento Cheese, Carolina Caviar and Tomato, Basil & Cucumber*  
Mexican- *Black Bean w/ Queso Fresco, Mango Salsa and Pico de Gallo*

Hot Carolina Crab Dip  
Hot Spinach Gorgonzola Dip  
Hot Artichoke Dip  
Hot Sausage, Cheese and Salsa Dip  
Seafood Torte  
Whipped Feta

*\*\* Served w/ Lavosh, Grissini, Crackers or Tortilla Chips\*\**

### Charcuterie Boards

*Artisan Cheese, Salami, Sopressata, Capicola, Prosciutto, Nuts, Olives, Spreads*

Luxe Cheese + Charcuterie  
*Goat Cheese, Asher Bleu Cheese, Thomasville Tomme,  
Pecorino Romano, Apple-Smoked Cheddar, Red Dragon, Red Wine or Porter-Infused Cheddar, Serrano Ham,  
Finocchiona, Soppressata, Salami Rosa*

Beaufort Fruit and Cheese  
*BGC Signature Pimento Cheese, Smoked Gouda White Cheddar Pimento Cheese, Apple Slaw, Spiced Pecans*

### Bruschetta's

Heirloom Tomato & Whipped Feta w/ Fresh Mint  
Caramelized Onion, Goat Cheese & Preserved Fig  
Tomato, Fresh Mozzarella, Basil & Balsamic Drizzle  
Gorgonzola, Pear & Honey  
Boursin & Tapenade  
Curried Lentils, Roasted Tomato & Fresh Mint

### Grilled Flat Breads

Traditional- Red Sauce, Pepperoni & Shredded Mozzarella  
Caprese- Garlic, Fresh Mozzarella, Roma Tomato, Fresh Basil, Salt & Fresh Pepper  
Pear, Caramelized Onion, Gorgonzola & Candied Pecan  
Roasted Vegetables, Ricotta, Shredded Mozzarella & Red Pepper Flakes

### Seafood Mini's

Miniature Carolina Crab Cakes w/ Sauce Remoulade  
Local Shrimp Gazpacho  
Local Shrimp Cocktail  
Local Fried Oysters, Sauce Remoulade  
Scallops Wrapped in Bacon  
Southern Fried Soft Shell Crab w/ Lemon Tartar Sauce  
Shrimp Wrapped in Bacon  
Ahi Napoleon w/ Cilantro & Sweet Chile Garlic Sauce  
Tuna Tartare w/ Avocado & Cilantro  
Fresh Grouper Ceviche  
Pastrami-Smoked Salmon Caper Crème Fraîche, on Crostini

### Vegetable Mini's

Tomato & Pimiento Cheese Tarts  
Brie & Grape Salsa Phyllo Tarts  
Spinach & Mozzarella Stuffed Mushrooms  
Caprese Skewers, Mozzarella, Tomato, Basil  
Prosciutto wrapped Cantaloupe  
Prosciutto wrapped Asparagus  
Feta stuffed Dates, Balsamic Glaze  
Miniature Spanakopita  
Black Bean Cakes w/ Mango Drizzle  
Black Eyed Pea Cakes w/ Cilantro Pesto  
Watermelon & Feta Spikes w/ Chili Oil  
Fried Ricotta Stuffed Squash Blossoms w/ Balsamic Drizzle  
Vietnamese Vegetable Rice Paper Wraps w/ Spicy Dipping Sauce  
KFC Cauliflower

### Stuffed Mini's

Sweet Potato Country Ham Biscuits w/ Maitre de Butter  
Pork, Ham, Dill Pickle, Swiss & Honey Cup Mustard on House made Focaccia  
Grilled Smoked Salmon, Slaw, Swiss & Remoulade on Miniature Rye  
Grilled Mini Reuben  
Lumpia Rolls w/ Dipping Sauce

# SALADS

## Very Berry Salad

*Mixed Greens, Fresh Berries, Goat Cheese, White Balsamic Vinaigrette*

## Grilled Pear Salad

*Baby Greens, Grilled Bosc Pears, Gorgonzola Cheese, Spiced Pecans, Cranberry Vinaigrette*

## Georgia Peach Salad\*

*Arugula, Grilled Peaches, Gorgonzola, Spiced Pecans, White Balsamic Vinaigrette*

## Aunt Marion\*

*Mixed Greens, Granny Smith Apples, Red Onion, Gorgonzola Crumbles, Cranberry Vinaigrette*

## Blood Orange Salad\*

*Arugula, Shaved Fennel, Blood Orange Slices, Feta, Spiced Pecans, Blood Orange Vinaigrette*

## Mediterranean Salad

*Mixed Field Greens, Oven-Roasted Tomatoes, Shaved Manchego Cheese, Sunflower Seeds, Champagne Splash*

## Produce Salad

*Seasonal Greens, Cucumber, Cherry Tomatoes, Julienne Vegetables*

## Classic Caesar

*Romaine, Shaved Parmesan, House made Garlic Croutons, Caesar Dressing*

## Beet Salad

*Artisan Greens, Citrus-Marinated Yellow + Red Beets, Goat Cheese, Seasonal Berries, White Balsamic Vinaigrette*

## Watermelon Salad

*Watermelon + Arugula Stack, Crumbled Feta, Candied Walnuts, Balsamic Glaze*

## Blood Orange Salad

*Arugula, Shaved Fennel, Blood Orange Slices, Feta, Candied Pecans, Blood Orange Vinaigrette*

## The Wedge

*Iceberg Lettuce, Applewood-Smoked Bacon, Crumbled Bleu Cheese, Tomatoes, Green Goddess Dressing*

## Tomato Caprese Stack

*Heirloom Tomatoes + Fresh Mozzarella Stack, Local Basil, Balsamic Glaze*

# ENTREES

## CHICKEN

Chicken Florentine

*Spinach, roasted tomatoes, artichokes on linguine*

Grilled Marinated Breast of Chicken  
*w/ Caponata, Gorgonzola on Spinach Orzo*

Chicken Saltimbocca  
*Brandied Cream Sauce, Wilted Spinach & Pasta*

Grilled Marinated Breast of Chicken  
*w/ Leeks and Cream, jasmine rice*

Butter Chicken  
*Sauteed Spinach & Garlic and Roasted Cauliflower*

Roasted Honey Thyme Chicken, roasted red potatoes, Apple Cider Broth (GF)

Lemon-Herbed Chicken, celery root & potato puree, White Wine Reduction (GF)

Crispy Chicken with Peach Salsa

Tuscan Chicken Spinach + Fontina Cheese-Stuffed,  
Sun-Dried Tomatoes, Tri-Colored Orzo, Creamy Herb Sauce

Granny's Chicken

Fried Chicken

## BEEF

Grilled Sirloin of Beef  
*w/ mushroom port wine sauce and fried onions, Au gratin potatoes*

Grilled Sirloin of Beef  
*w/ smoked tomato gorgonzola butter, fried onions, mashed potatoes*

Bacon Wrapped Filet Mignon **OR** Sliced Beef Tenderloin  
*Topped w/ Maitre de Hotel Butter, Rosemary Roasted Potatoes*

Prime Rib of Beef  
*w/ Jus, Horseradish Sauce, Twice Baked Potato*

Grilled Sirloin of Beef  
*on Garlic Mashed Potatoes w/ Roasted Mushroom Bourbon Butter Sauce Topped with Fried Onions*

Filet Mignon  
*Horseradish Mashed Potatoes, Rosemary Garlic Butter*

## PORK

Pork Scallopine Marsala  
*w/ Orzo & Spinach & Fresh Romano*

Molasses Pork Tenderloin Caramelized Granny Smith Apples, Applejack Brandy Sauce

Grilled Pork Tenderloin  
Roasted mushroom bourbon butter, mashed potato

Pan seared Pork  
Brandy porcini crème, spring pea risotto

Pulled Pork

## SEAFOOD

Local Grilled Mahi Mahi or Tuna  
*W/ mango salsa or yogurt chili sauce, jasmine rice, locally sourced vegetable*

Blackened or Grilled Local Fish  
*w/ Mango Salsa, Jasmine Rice*

Grilled Local Fish Piccata  
*w/ Artichokes, Fresh Spinach and Jasmine Rice*

Sauteed Shrimp & Scallops  
*Spinach, Garlic, Roasted Tomatoes, White Wine Sauce, Fresh Basil on Pasta OR*  
Roasted Mushroom Risotto

Grilled Local Tuna  
*w/ Wasabi Slaw, Sweet Garlic Chili Sauce, Jasmine Rice, Fried Won Tons & Cilantro*

Grilled Mahi Mahi  
*on Spinach Pilaf w/ Lemon Caper Buerre Blanc*

BBQ Shrimp  
*Saffron Rice Topped w/ Fried Leeks*

Lemon Pepper-Crusted Salmon Garlic Parmesan Risotto, Lemon Caper Butter

Citrus-Seared Sea Bass Cauli lower + Parsnip Purée,  
Lemon Beurre Blanc (GF)

# ACCOMPANIMENTS

Jasmine Rice

Rice Pilaf

Wild Rice

Wild Rice Pilaf Roasted Corn, Sautéed Onions

Mashed Potatoes

Garlic Mashed Potatoes

Au 'Gratin Potatoes

Rosemary Roasted Red Potatoes

Roasted Truffle Fingerling Potatoes Rosemary, Truffle Oil

Tri-Color Potato Gratin Red, Blue + Yellow Potatoes

Deluxe Mac n Cheese

Cavatappi Pasta Sautéed Spinach, Wild Mushrooms, Sun-dried Tomatoes, Pesto Cream

Roasted Mushroom Risotto

Cheese Tortellini Fresh Peas, Prosciutto, Citrus Beurre Blanc

Wild Mushroom Risotto Imported Parmesan, Fresh Herbs

Spinach and Parmesan Orzo

Roasted Vegetable Platter

*Variety of seasonal vegetables*

Roasted Root Vegetables Rooftop Honey Glaze