

## Breakfast

### Continental

**\$12.00 per person**

Season Fresh Fruit and Berries: Danish, Croissant, Biscuits and Muffins, Greek Yogurt: Orange & Apple Juice: Freshly Brewed Regular & Decaffeinated Coffee: Assorted Hot Teas

### Build Your Own Breakfast

**\$18.00 per person**

**Pick One Egg Item, Two Meat Items, Two Cereals, Grains & Starches Items and Two Sweet & Savory Items**

#### Eggs

Scrambled Eggs, Vegetable Quiche, Poached or Egg Whites

#### Meats

Thick Cut Bacon, Pork Sausages, Chicken Sausage, Sausage Gravy or Grilled Ham Steaks

#### Cereals, Grains & Starches

Steel Cut Oatmeal, White Cheddar Grits, Roasted Breakfast Potatoes, Hashbrowns or Local Bagels

#### Sweet & Savory

Lemon Ricotta Pancakes with Fresh Blueberries, Honey Butter and Maple Syrup

French Toast with Maple Syrup, Banana Walnut Compote and Cinnamon Butter

Hill Buttermilk Red Velvet Waffles with Whipped Butter and Maple Syrup

Smoked Salmon with Tomato, Capers, Onions and Lemon

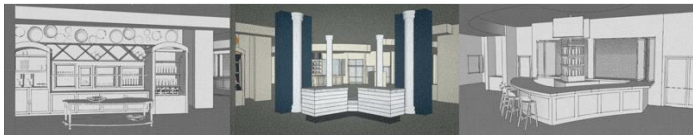
English Muffin Breakfast Sandwich with Scrambled Egg and Turkey Sausage

### Omelet Station (\$75 Chef Attendant)

**\$10.00 per person**

Whole Country Eggs, Egg Whites, Caramelized Onions, Peppers, Mushrooms, Spinach, Kale, Tomatoes, Ham, Bacon, Turkey Sausage and Goat Cheese

**For all buffets and stations we require 20 people or more.**



## Breaks (a la Carte Selections)

The Indigo Signature Cookies	<b>\$24.00 per dozen</b>
Assorted Muffins & Danish, Traditional Chocolate & Almond Croissants	<b>\$20.00 per dozen</b>
Soft Pretzels with Cheese and Creole Mustard	<b>\$24.00 per dozen</b>
Brownies and Blondie's	<b>\$26.00 per dozen</b>
Assorted Veggies with Hummus	<b>\$18.00 per person</b>
Assorted Fruit Platter with Greek Yogurt Dipping Sauce	<b>\$18.00 per person</b>
Dip Duo: Crab Artichoke Dip and Spinach Sundried Tomato Dip served with Pita Chips	<b>\$20.00 per person</b>

## Theme Breaks

### **Good for You** **\$16.00 per person**

A Trio of Hummus (Eggplant, Edamame and Beet)

Fresh Garden Pickled Vegetables

Served with Rice Crackers and Pita Chips

Watermelon Slushy

### **Vitality Boost** **\$18.00 per person**

Southern Deviled Eggs

House made Assortment of Nuts

Assortment of Flavored Popcorn

French Press Sparkler

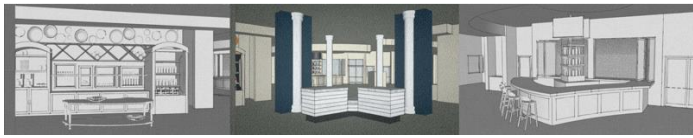
### **Sweet Treats** **\$15.00 per person**

Assorted Cookies

Mini Cheesecakes

Mini Assort Tarts

Chilled Milk Bar (Vanilla, Chocolate and Berry)



## Lunch Buffets

### Southern Comfort

\$24.00 per person

Homemade Cornbread & Biscuits with Whipped Butter

House Caesar Salad

#### (Choose 2 Proteins)

Buttermilk Fried Chicken **OR** BBQ Pulled Pork **OR** Pan Seared Salmon

Gouda Macaroni & Cheese

House Pickled Okra

#### Desserts (Choice of 2)

Banana Bourbon Bread Pudding

Crème Brule Topped with Berries

Tiramisu Cheesecake

Bruleed Lemon Tart

### New York Deli

\$20.00 per person

Apple Vinegar Coleslaw

Crispy Bacon Potato Salad

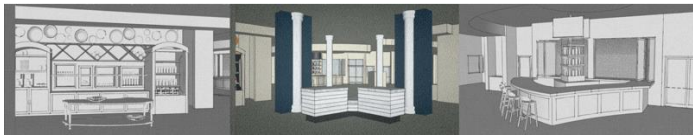
Meats: Roasted Turkey, Virginia Ham, Roast Beef

Grilled Vegetables with Humus

Lettuce, Tomato, Mustard Aioli and Pickles

House Made Chips

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**Desserts (Choice of 2)**

Banana Bourbon Bread Pudding

Crème Brule Topped with Berries

Tiramisu Cheesecake

Bruled Lemon Tart

**Nothing Like Italian**

**\$22.00 per person**

Baby Arugula Salad with Capers, Tomatoes and Lemon

**(Choose 2 Proteins)**

Chicken Saltimbocca or Eggplant Parmesan **OR** Tilapia Francaise **OR** Mussel Spicy Marinara

Spinach Ricotta Gnocchi with Carbonara Sauce

Black Pepper Rigatoni with Puttanesca Sauce

**Desserts (Choice of 2)**

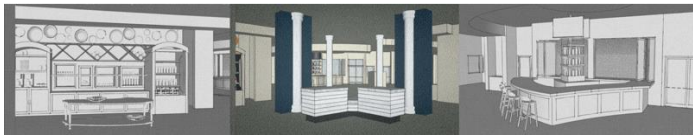
Banana Bourbon Bread Pudding

Crème Brule Topped with Berries

Tiramisu Cheesecake

Bruled Lemon Tart

**For all buffets we require 20 people or more.**



## Boxed Lunches

Each Include: Fresh Whole Fruit, Chips, Indigo Signature Cookie, Bottled Water or Coke Soft Drinks

Choose your sandwich and your side.

### Cold Turkey

**\$18.00 per person**

Roasted Turkey, Swiss Cheese, Lettuce, Tomato on Ciabatta Roll

### Roast Beef

**\$18.00 per person**

Roast Beef, Arugula, Shaved Parmesan, Horseradish Cream on Ciabatta Roll

### The New Yorker

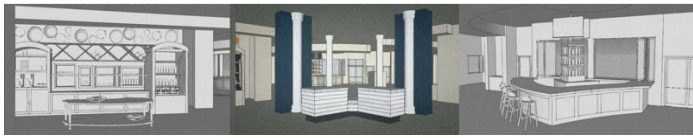
**\$18.00 per person**

Virginia Ham, Sharp Cheddar, Bibb Lettuce on Rye

### Vegetarian

**\$18.00 per person**

Grilled Garden Vegetables, Hummus with Feta on Whole Grain



**Butler Passed or Displayed Appetizers (Pick 3 for One Hour \$20.00 per person, Pick 4 for Two Hours \$38.00 per person or Pick 5 for Three Hour \$54.00 per person)**

**HOT**

Mini Porcini Ravioli

Raspberry Duck Tart

Rosemary Shrimp Skewer

Beef Sate with Peanut Sauce

Bacon Wrapped Date Stuffed with Goat Cheese

Grilled Prosciutto with Parmesan Figs

Smoke Trout Blinis with Crème Fraiche

Mini Chicken and Pecan Waffles

Eliza Pie

Roasted Oysters with Spicy Chorizo Butter

Goat Cheese and Spinach Empanadas

Mini Shrimp and Grit

Chicken Sate with Red Coconut Curry Sauce

Chicken Poblano Empanadas

Pigs in the Blanket with Whole Grain Mustard

Crab Stuffed Mushrooms topped with Parmesan Crumbs

Mini Crab Cakes with Tabasco Aioli

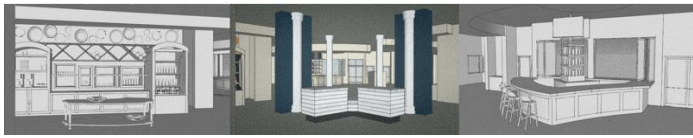
Beef Wellington with Truffle Aioli

Vegetable Spring Roll with Thai Chili Sauce

Stuffed Mushrooms with Spinach, Goat Cheese and Sundried Tomato Pesto

Stuffed Cherry Tomato with Quinoa and Goat Cheese

Caprese Skewers with Red and Yellow Pear Tomato, Mozzarella with Basil Pesto



## **FLATBREAD**

Fresh Figs, Blue Cheese and Arugula (Seasonal)

Prosciutto, Parmesan and Tomatoes

Fresh Mozzarella, Basil and Roasted Tomatoes

## **COLD**

Cucumber Banh Mi

Pickled Peach and Brie on Crostini

Water Melon, Feta and Basil Skewer

Shrimp Cocktail with Pickled Okra and Cocktail Sauce

½ Shell Oysters with Cucumber Mignonette

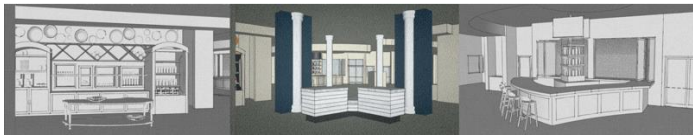
Smoked Salmon Latkes and Sweet Potato with Chive Crème Fresh

Tuna Tartare with Chili Oil, Micro Cilantro, Crispy Wonton in a Cucumber Cup

Pimento Cheese with Red Pepper on Crostini

Goat Cheese with Kalamata Olive Tapenade on Crostini

Crab Deviled Egg



## **Buffet Dinner**

**Dinner Buffet One \$30.00 Includes: 1 Salad, 2 Entrees, 2 Sides and 1 Dessert**

**Dinner Buffet Two \$40.00 Includes: 2 Salad, 2 Entrees, 2 Sides and 2 Desserts**

**Dinner Buffet Three \$50.00 Includes: 2 Salad, 3 Entrees, 3 Sides and 2 Desserts**

**Dinner Includes: Dinner Rolls, Butter, Coffee (Regular/Decaf) and Tea (Sweet/Unsweet) Station**

### **SALADS**

Baby Spinach with Beets, Pecans, Walnuts and Feta Cheese and Balsamic Dressing

Baby Romaine Hearts with Garlic Croutons, Shaved Parmesan and Creamy Caesar Dressing

Farm Greens with Watermelon Radish, Cucumber, Tomato and Buttermilk Ranch Dressing

### **ENTREES**

Roasted Chicken with Preserved Lemons and Thyme Jus

Pan Seared Chicken Breast with Pecans and a Peach Glaze

Sautéed Filet Tips with a Red Wine Shallot Sauce

Grilled Salmon Filet with Cherry Tomatoes, Capers and Lemon Butter

Pork Tenderloin with figs and a Sherry Demi Glaze

Grilled Portabella Mushroom stuffed with Spinach, Goat Cheese, Sundried Tomatoes, and Drizzled with a Balsamic Glaze

### **SIDES**

Basil Pesto Charred Vegetables

Honey Roasted Rainbow Carrots

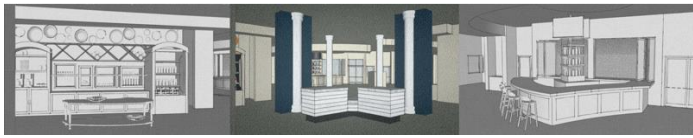
Mashed Potatoes (Chive, Goat Cheese, Creamy Butter or Garlic)

Quinoa with Feta and Fresh Mint

Basmati Coconut Confetti Rice

Swiss Charred Kale





Gouda Au gratin

Cheddar Stone Grits

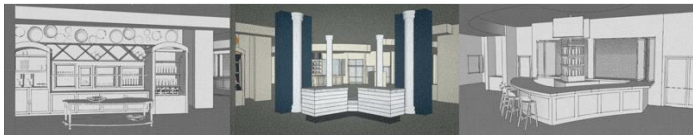
**DESSERTS**

Banana Bourbon Bread Pudding

Crème Brule Topped with Berries

Tiramisu Cheesecake

Bruled Lemon Tart



**For all buffets we require 20 people or more.**

## **Plated Dinner**

**Dinner Includes: One Salad, Dinner Rolls, Butter, One Course and One Dessert. Coffee (Regular/Decaf) and Tea (Sweet/Unsweet) Station**

### **SALADS**

Baby Spinach with Beets, Pecans, Walnuts and Feta Cheese and Balsamic Dressing

Baby Romaine Hearts with Garlic Croutons, Shaved Parmesan and Creamy Caesar Dressing

Farm Greens with Watermelon Radish, Cucumber, Tomato, Blue Cheese and Buttermilk Ranch Dressing

### **ENTREES**

Grilled Atlantic Salmon with Braised Apple Bacon Collard Greens and

Sea Island Red Peas **\$32.00 per person**

Shrimp Andouille with Cheddar Grits **\$30.00 per person**

Pan Seared Grouper with Grilled Corn, Heirloom Tomatoes, Feta Farrow **\$40.00 per person**

Grilled Beef Filet with Gruyere Au Gratin Potatoes and

Truffle Roasted Oyster Mushrooms **\$40.00 per person**

Braised Beef Short Rib, Parsnip Puree with Honey Rainbow Carrots **\$38.00 per person**

Wild Mushroom Porcini with Spinach and Goat Cheese Ravioli **\$28.00 per person**

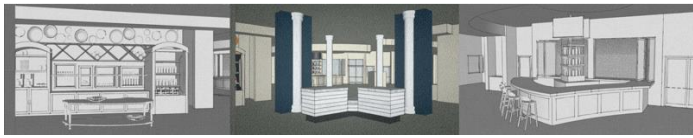
### **DESSERTS**

Banana Bourbon Bread Pudding

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Tiramisu Cheesecake

Bruled Lemon Tart



## ADD STATIONS

### Mount Pleasant Raw Bar

Pickled Oysters, Sustainable Shrimp Cocktail, Crab Claws with Jalapeño Cocktail Sauce,

Whole Grain Mustard Aioli, Cucumber Mignonette and Lemon Wedges

**Market Price**

### Charcuterie Station

**\$38.00 per person**

Prosciutto Di Parma, Duck Pate, Fennel Salami, Pickled Vegetables, Grilled Flatbread, Crostini, Focaccia Crisps with a Selection of D'Argental, Brebrousse, Stilton, Mitica, Drunk Goat Cheese, Dried and Seasonal Fruits, Crisps, Flatbreads and Crostini

### Carving Stations (Additional \$75 Chef Attendant Fee required Each Carving Station)

#### Hickory Smoked Ham

**\$140 Feeds up to 40**

Grain Mustard Remoulade and Freshly Baked Rolls

#### Whole Roasted Turkey

**\$ 104 Feeds up to 20**

Freshly Baked Rolls Fresh Cranberry Mayo

#### Roasted Pork Loin

**\$90 Feeds up to 30**

Pork Jus and Freshly Baked Rolls

#### Whole Roasted Tenderloin of Beef

**\$700 Feeds up to 30**

Bordelaise Sauce and Freshly Baked Rolls

#### Roasted Prime Rib

**\$450 Feeds up to 30**

Green Peppercorn Au Jus & Horseradish Cream & Freshly

Baked Rolls

#### Steamship Round

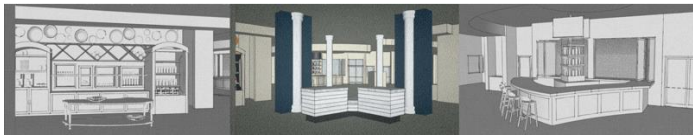
**\$600 Feeds up to 100**

Horseradish Cream and Freshly Baked Rolls

#### Whole Roasted Salmon

**\$120 Feeds up to**

**20** Preserved Lemons and Dill



**BEVERAGES (Bartender fee is \$100 per bartender)**

**Premium Brand Liquor** **\$10.00**

Woodford Reserve- Bourbon  
Dewar's- Scotch  
Ketel one- Vodka  
Bombay Blue- Gin  
Casa Noble Silver- Tequila

**Call Brand Liquor** **\$8.00**

Jim Beam- Bourbon  
Mount-Gay- Rum  
Smirnoff- Vodka  
Beefeater- Gin  
Goza Blanco- Tequila

**House Wine by the Glass** **\$7.00**

Proverb-Cabernet  
Proverb-Pinot Noir  
Proverb-Merlot  
Proverb-Rose  
Canyon-Chardonnay  
Canyon-Pinot Grigio  
Canyon-Moscato  
Canyon-Sauvignon Blanc

**Imported Beer per Bottle** **\$6.00**

Stella Artois  
Heineken  
Becks  
Corona  
Corona Light

**Domestic Beer per Bottle** **\$5.00**

Bud light  
Blue Moon  
Michelob Ultra  
Samuel Adams Boston Lager  
Yuengling

**Soft Drinks per Glass** **\$3.00**

Sprite  
Coke  
Diet Coke  
Ginger Ale