



**DIYC Plated Reception**

**\$\$\$ + Tax + Gratuity**

Passed Appetizers

*please choose four*

Braised beef short rib tostada

Applewood bacon wrapped scallops

Potato latke, spiced pear compote

Feta stuffed lamb meatball, tzatziki

Orange and ginger glazed chicken skewers

Mozzarella stuffed arancini

Truffled tartare on curried wonton

Pickled shrimp skewer

Chip coated fish bite with hot honey

Fried green tomato & pimento cheese

Pulled pork & collard green wonton

Lowcountry shrimp roll

Citrus crab salad in endive

**First Course**

*Please choose one*

Shaved squash Caesar salad

Gem lettuces and fine herbs, champagne vinaigrette

Curried butternut squash

She crab, crispy crab claw, sherry



### **First Course**

*Please choose one*

Shaved squash Caesar salad  
Gem lettuces and fine herbs, champagne vinaigrette  
Curried butternut squash  
She crab, crispy crab claw, sherry

### **Plated Entree**

*choice of two guests will pre-select*

Pan seared local fish, salsa verde  
Cast iron seared strip loin bordelaise  
Bacon wrapped pork tenderloin, red pepper relish  
Chicken piccata capers & white wine  
Red wine braised short ribs, red wine reduction  
Garlic and herb grilled shrimp, lemon/parsley butter

*Choose one set*

Whipped potatoes, lemony asparagus  
Parsnip puree, braised fennel, citrus supreme, shaved rainbow carrot  
Hand rolled gnocchi, petite peas, carrots, and pearled onion  
Stone ground grits, butterbean succotash, tomato creole

Potato gratin and charred brussel sprouts  
Mushroom and wild rice pilaf, garlic green beans