



# CATERING MENU

**CHARLESTON BOUTIQUE CATERING** When you are looking for a caterer in Charleston to handle your wedding or another special event, you want exceptional food artfully and flawlessly delivered to your guests. You expect your caterer to have the artistic talent, logistical experience, and downright resourcefulness to make your whole event flow seamlessly. Blending all these elements, The Pampered Palate of Charleston, SC, offers delicious food and the consistently high level of service you expect to make your event perfect.

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## ***HORS D' OEUVRES***

### **COLD VEGETABLE**

**Filo Tarts**, Goat Cheese, Cremini Mushroom, Red Onion Jam

**Caramelized Pear Crostini**, Mascarpone Cheese, Saba, Everything Bagel Spice

**Bruschetta**, Tomato, Fresh Mozzarella, Basil, Balsamic, Filo Shell

**Compressed Watermelon Skewer**, Mirin, Basil, Feta Cheese

### **HOT VEGETABLE**

**Petite Grilled Cheese**, Pimento Cheese, Smoked Paprika

**Marsh Hen Mills Grit Cakes**, Cream Cheese, Tomato Jam, Chive Oil

**Corn Meal Fried Green Tomatoes**, Charleston Pimento Cheese, Bacon Jam

**Whole Fried Okra**, Buttermilk Marinated, Spicy Orange Marmalade

**Boiled Peanuts**, Salted or Cajun

**Vegetable Spring Rolls**, Asian Dipping Sauce, Toasted Sesame

**Fried Mac and Cheese**, Cheddar, Mozzarella, White Truffle

**Risotto Croquettes**, Parmesan Reggiano, Pesto, Smoked Tomato

**Tomato Pie Tarts**, Basil, Cheddar, Dukes Mayo

**Mushroom Tart**, Duxelle, Marsala, Blue Cheese, Fig Preserves

### **FLATBREADS**

Wild Mushroom, Truffle Alfredo, Chives, Fresh Mozzarella, Parmesan EVOO

Ricotta, Chevre, Cremini, Charred Onion, Radicchio, Fig Jam

Roma Tomato, Pesto, Fresh Mozzarella

Prosciutto, Date and Asparagus, Parmesan Bechamel, Saba

Roasted Peaches, Arugula, Prosciutto, Ricotta, Reduced Balsamic

## COLD SEAFOOD

**Petite Lobster Salad Rolls**, Split Top Bun, Celery, Lemon Aioli

**Poached Shrimp Salad**, Meyer Lemon, Fresh Herbs, Celery, Toast Point

**Shrimp Ceviche**, Avocado, Cucumber, Bell Pepper, Red Onion, Sweet Chili Vinaigrette

**Smoked Salmon Mousse**, Lemon Crème Fraiche, Caviar, Dill, Savory Waffle Cone

**Tuna Tartare**, BBQ Spice, Mango, Avocado Mousse, Wonton Chip

**Mini Poke Bowl**, Sashimi Tuna, Sweet Onion, Soy, Sushi Rice, Cucumber, Daikon

**Shrimp Cocktail**, Pickling Spice, Cocktail Sauce

## HOT SEAFOOD

**Blue Crab Cakes**, Red Pepper Puree, Lemon, Old Bay

**Fried Shrimp**, Coconut, Curry, Cilantro

**Prosciutto Prawns**, Basil, Romesco Sauce

**Bacon Wrapped Scallops**, Truffle Honey, Chives

**Shrimp and Grit Hand Pies**, Geechie Boy Grits, Tasso Ham, Caper Remoulade

**Lowcountry Baked Oysters**, Deviled Crab, Parmesan

**Fried Oyster**, Buttermilk Marinated, Corn Meal, Horseradish Remoulade

**Conch Fritter**, Bell Pepper, Celery, Caper Remoulade

**Shrimp Taco**, Spicy Marmalade, Jicama-Cilantro Slaw

## COLD MEAT

**Pork Belly BLT**, Romaine, Cherry Tomato, Garlic Mayo

**Blackened Chicken Wraps**, Red Pepper, Caramelized Onion, Cilantro

**Grilled Beef Crostini**, Boursin Cheese, Caraway, Pecan and Parsley Gremolata

**Country Pork Pate**, Red Onion Jam, Toasted Baguette

**Deviled Eggs**, Cornichons, Dijon, Maldon Sea Salt

**“Bacon and Eggs”**, Deviled Eggs, Bacon Jam, Scallions

## HOT MEAT

**Chicken and Waffles**, Savory Waffle Cone, Maple Butter

**Homemade Meatballs**, Sweet Southern BBQ Sauce

**Buffalo Chicken Tart**, Valentina Hot Sauce, Blue Cheese

**Crispy Pork Belly Lollipop**, Unagi Sauce, Chives

**Mediterranean Beef Skewer**, Roasted Peppers, Red Onion, Cucumber Yogurt

**Herb Roasted Lamb Skewer**, Maldon Sea Salt, Mint Oil

**Ginger Marinated Chicken Satays**, Toasted Sesame, Spicy Peanut Sauce

**Chorizo and Potato Hand Pies**, Espelette, Chimichurri Sauce

**Pork Belly Hand Pies**, Napa Cabbage, Cilantro, Hoisin, Thai Chili BBQ

**Southern Pork Empanada**, Pulled Pork, Buttermilk Biscuit, Pickled Relish, Mustard BBQ

**Pecan Encrusted Buttermilk Fried Chicken**, Kentucky Bourbon, Sweet Potato

**Duck Confit Strudel**, Cream Cheese, Cranberry Coulis

**Italian Sausage Bread**, Parmesan, San Marzano Tomatoes

## DIPS

*Mix and match, all dips presented with Carrots, Celery and Water Crackers*

South Carolina Shrimp Dip

Lump Crab and Artichoke Dip

Roasted Red Pepper Hummus

Pimento Cheese

Caramelized Onion, Spinach and Artichoke

## TEA SANDWICHES & BISCUITS

**Poached Chicken Breast**, Red Grapes, Celery, Basil Aioli

**Pimento Cheese**, Scallion, Smoked Paprika

**Genoa Salami**, Parmesan, Roasted Peppers, Italian Herbs, Torta Roll

**Local Shrimp Salad**, Cajun Spices, Hawaiian Sweet Roll

**Maine Lobster**, Tarragon Aioli, Hawaiian Sweet Roll

**Country Ham Biscuits**, Apple Butter

**Thick Cut Bacon**, Sweet and Spicy Onion Marmalade, Cheddar Biscuit

**Cucumber and Dill**, Cream Cheese, White Bread

**Beef Tenderloin**, Boursin, Red Onion Jam

**Fried Chicken**, Pickles, Honey Mustard. Hawaiian Sweet Roll

## DISPLAYS

**Lowcountry Tasting Platter**, Pork Rinds, Pimento Cheese, Boiled Peanuts, Pickled Okra

**Charcuterie**, Chef Selected Cured Meats, Sweet Pepper Relish, Baguette, Whole Grain Mustard, Housemade Pickles

**Artisanal Cheese**, Rustic Bread, Water Crackers, Seasonal Fruit, Date and Cherry chutney, Honeycomb

**Crudité**, Seasonal Raw Vegetables, Buttermilk Ranch and House Made Blue Cheese

**Seasonal Fruit**, Seasonal Fresh Fruit, Honey Yogurt

**Harvest Vegetable**, Selection of Raw and Grilled Vegetables, Seasonal Chutneys and Sauces, Rustic Bread

## RAW BAR

**Select Oysters on the Half Shell**, Radish Mignonette, Hot Sauce, Cocktail, Lemon

**Oyster Shooters**, Tito's, House Bloody Mary Mix

**Jumbo Lump Blue Crab Salad**, Fresh Herbs, Lemon Juice, Fleur De Sel

**Split King Crab Legs**, Cocktail Sauce, Caper Remoulade

**Poached Local Shrimp**, Pickling Spices, Cocktail Sauce, Caper Remoulade, Lemon

**Pickled Shrimp**, Romaine Lettuce, Coriander, Fennel, Pepper, Red Onion

**Maine Lobster**, Cocktail Sauce, Tarragon Aioli

**Chilled Calamari Salad**, Fresh Herb Vinaigrette, Snap Peas, Red Peppers

**Seared Rare Tuna**, Sesame, Tamari Soy, Wasabi Aioli, Crispy Wontons

## SALAD OPTIONS

\*\*\*Plated, Stationary or Family Style Service

**Poached Apple**, Crispy Prosciutto, Blue Cheese, Greens, Honey Mustard Vinaigrette

**Shrimp Ceviche**, Cucumber, Red Onion, Peppers, Avocado, Romaine, Cilantro, Sweet Chili Vinaigrette

**Baby Spinach**, Goat Cheese, Spiced Pecans, Crispy Onions, Maple Bacon Vinagrette

**Mixed Green**, Boursin Cheese, Apples, Almonds, Raspberry Vinaigrette

**Wedge**, Crispy Pork Belly, Basil Marinated Tomatoes, Red Onion, Blue Cheese Dressing

**Caprese**, Tomato, Mozzarella, Greens, Basil, Saba, Everything Bagel Spice

**Southern Spinach**, Hard Boiled Egg, Roasted Pearl Onions, Corn Bread Croutons, Bacon-Maple Vinaigrette

**Garden**, Cherry Tomatoes, Cucumber, Carrots, Croutons, Balsamic Vinaigrette

**Candied Beet and Goat Cheese**, Walnuts, Baby Greens, White Wine Vinaigrette

**Chopped**, Kale, Romaine, Radicchio, Macadamia Nuts, Grapefruit, Feta, Persimmon Vinaigrette

**Greek**, Romaine Lettuce, Kalamata Olives, Feta Cheese, Tomato, Cucumber, Greek Vinaigrette

**Caesar**, Sourdough Croutons, Parmesan, Caesar Dressing

## MEAT OPTIONS

\*\*\*Stationary or Family Style Service

**Whole Roasted Prime Rib**, Maldon Sea Salt, Horseradish, Au Jus

**Whole Roasted Filet of Beef**, Maldon Sea Salt, Horseradish, Bay Laurel Jus

**Whole Roasted New York Strip**, Maldon Sea Salt, Chimichurri Sauce

**Smoked or Slow Roasted Beef Brisket**, House Made BBQ Sauces

**Braised Boneless Beef Short Ribs**, Natural Cabernet Braissage, Maldon Sea Salt

**Pan Roasted Leg or Rack of Lamb**, Rosemary, Thyme, Garlic, Rosemary Jus, Horseradish, Mint Jelly

**Herb Roasted Pork Loin**, Whole Grain Mustard Dijonaise, Apple Cider Jus

**Thyme and Rosemary Roasted Pork Tenderloin**, Turkish Fig and Port Jus

**Hickory Smoked Pulled Pork**, Hawaiian Sweet Rolls, Housemade BBQ Sauces

**Slow Roasted Baby Back Ribs**, Dry Rub, Sweet or SC Mustard

**Spiral Sliced Ham**, Whole Grain Mustard, Brown Sugar and Chili Glazed

**Hickory Smoked Pulled Chicken**, Hawaiian Sweet Rolls, Housemade BBQ Sauces

**Herb Roasted Chicken Quarters**, Tarragon and Vidalia Onion Jus

**Maple Leaf Farms Duck Breast**, Apricot and Vouvray Gastrique

**Crispy Duck Leg Confit**, Port and Bing Cherry Jus

**Panko Encrusted Chicken Roulade Options Served with Seasonal Sauces**

\*Spinach, Ricotta, Parmesan

\*Portobello, Ricotta, Marsala

\*Pimento Cheese

\*Prosciutto, Ricotta

**Kabobs**, Beef, Lamb, Chicken, or Shrimp, Seasonal Vegetables, Chimichurri Sauce

**SEAFOOD OPTIONS**

*\*\*\*Stationary or Family Style Service*

**Blue Crab Cakes**, Red Pepper Puree, Lemon, Old Bay

**Seared Rare Tuna**, Cucumber, Radish and Cilantro Salad, Wasabi Aioli, Tamari Soy

**Shrimp and Grits**, Marsh Hen Mills Grits, Bacon, Scallions, Tomato Nage

**Local Fish**, Seasonal Preparation

**Lowcountry Boil**, Local Shrimp, Smoked Sausage, Corn on the Cob, New Potatoes, Cocktail Sauce, Lemon, Old Bay

**Shrimp Scampi Skewers**, Garlic, White Wine, Fresh Herbs

**Steamed Local Oysters**, Cocktail Sauce, Saltine Crackers, Hot Sauce

**Steamed Snow or King Crab Legs**, Salted Drawn Butter, Cocktail Sauce

**Diver Scallops**, Seasonal Preparation

## VEGETABLE SELECTIONS

\*\*\**Stationary or Family Style Service*

**Grilled Seasonal Vegetables**, Italian Herb Vinaigrette

**Braised Napa Cabbage**, Vidalia Onion, Garlic Sea Salt

**Asparagus**, Lemon Oil, Almonds

**Herb Roasted Vegetables**

**Collard Greens**, Bacon, Sweet Onion, Apple Cider Vinegar

**Succotash**, Corn, Okra, Butterbeans, Tomato

**Wild Mushrooms**, Chives, White Truffle

**Roasted Cauliflower**, Coconut and Yellow Curry

**Patio Beans**, Butterbeans, Kidney Beans, Vidalia Onion, Cheddar, Sweet BBQ

## STARCH SELECTIONS

\*\*\**Stationary or Family Style Service*

**Whipped Potatoes available in the following preparations**

Traditional, Boursin Cheese, Loaded with Sour Cream, Bacon, Cheddar and Chives, or Roasted Garlic

**Roasted Sweet Potatoes**, Olive Oil, Sea Salt, Fresh Thyme

**Marsh Hen Mill Grits**

**Mac and Cheese Casserole**, Mozzarella, Cheddar, Pepper Jack

**Roasted New Potatoes**, Rosemary, Thyme, Garlic

**Hash Brown Casserole**, Aged Cheddar, Vidalia Onion

**Seasonal Pasta Selection**

**Rice Pilaf**, Wild Mushrooms, Celery, Onion, Parsley

**Saffron Rice**, Holy Trinity, Smoked Paprika

**Charleston Red Rice**, Smoked Sausage, Peppers, Celery Onion, Tomatoes

**Ricotta Gnocchi**, Haricot Vert, Roasted Pearl Onions, Brown Butter, Sage

**Faro “Risotto”**, Charred Scallion, Bacon, Parmesan

**Carolina Gold Rice**, Bay Laurel, Butter, Sea Salt

## **BREAD SERVICE**

### **Bread Choices**

Assorted Dinner Rolls, Buttermilk Biscuits, Corn Bread, French Baguette

### **Butter Choices**

Garlic and Fresh Herb, Fire Roasted Red Pepper, Honey, Truffle and Sea Salt

## **THEMED STATIONS**

**Macaroni and Cheese Station**, Available Topping Include Crispy Bacon, Scallions, Roasted Broccoli, Sautéed Mushrooms, Caramelized Onions, Fried Chicken Bites, Grilled Chicken, Honey Ham, Pulled Pork

**Whipped Yukon Gold or Sweet Potato Bar**, Available Toppings Include Cheddar Cheese, Bacon, Scallions, Caramelized Onions, Whipped Butter, Sour Cream, Gravy, Grilled Chicken, Fried Chicken, Pulled Pork

### **Slider Station**

\*Substitutions Allowed

Mini Cheeseburger Sliders, Bread and Butter Pickles, Chopped Onion, Ketchup, Mustard

Fried Chicken, Hawaiian Sweet Roll, Pickle

Crispy Pork Belly, Buttermilk Biscuit, Spicy Marmalade

Tater Tots or French Fries

### **Italian Station**

\*Substitutions Allowed

Mozzarella, Extra Virgin Olive Oil, Basil, Arugula, Aged Balsamic

Ricotta Gnocchi, Wild Mushrooms, Shaved Parmesan, Chives

Meatballs, San Marzano Marinara

Garlic Bread

### **Asian Station**

\*Substitutions Allowed

Chilled Lo Mein Salad, Snap Peas, Baby Corn, Bell Peppers, Cilantro, Toasted Sesame, Tamari Soy Vinaigrette

Pork Pot Stickers, Ginger Soy Dipping Sauce

Vegetable Spring Rolls, Duck Sauce

Grilled Chicken Satays, Spicy Peanut Sauce

### **BBQ Station**

\*Substitutions Allowed

Hickory Smoked Pulled Pork, Sweet Rolls, Assorted BBQ Sauces

Slow Roasted Ribs, BBQ Spice

Cole Slaw, Caraway, Cider Vinegar, Dukes Mayo

Patio Beans Butterbeans, Kidney Beans, Vidalia Onion, Cheddar, Sweet BBQ

Potato Salad, Celery, Onion, Parsley

### **Lowcountry Station**

\*Substitutions Allowed

Blue Crab Cakes, Red Pepper Puree, Lemon Old Bay

Shrimp and Grits, Bacon, Scallions, Tomato Nage

Charleston Red Rice

Corn Bread Muffins

Corn Maque Choux

### **Mexican Station**

\*Substitutions Allowed

Yukon Gold and Chorizo Empanada, Chimichurri Sauce

Shrimp Taco, Cojita Cheese, Serrano Peppers, Mango and Bell Pepper Slaw

Tortilla Chips, Salsa

Roasted Corn and Tomatilla Salad, Cumin, Bell Peppers, Black Beans

## **COMPOSED SMALL PLATED**

Small plates are composed dishes that can be served on stations or passed. Most small plates will require the station to be chef attended. The following dishes can be customized to your preferences.

### **Seafood Options**

Sautéed Shrimp, Marsh Hen Mills Grits, Bacon, Scallions, Lowcountry Tomato Nage

Blue Crab Cake, Cream less Cream Corn, Butter Beans, Red Pepper Puree

Pan Roasted Local Fish, Faro Risotto, Seasonal Vegetables, Tomato Jam

Seared Rare Tuna, Rice Noodles, Cucumber, Radish, Tamari Soy

Pan Roasted Local Fish, Jimmy Red Grits, Blue Crab, Asparagus, Brandy Butter

### **Lamb Option**

Rosemary Roasted Rack of Lamb, Sweet Corn Spoon Bread, Haricot Vert, Marsala Jus, Mint Oil

### **Beef Options**

Braised Beef Short Ribs, Ricotta Gnocchi, Shitake Mushrooms, Pearl Onions, Braising Juices  
Filet of Beef, Aged Cheddar and Hash Brown Casserole, Grilled Asparagus, Glace, Sea Salt  
Prime Rib, Yukon Gold Potato Gratin, Wild Mushrooms, Porcini Jus, Rosemary Salt  
Spiced Flank Steak, Cream less Cream Corn, Fried Okra, Chimichurri Sauce

### **Poultry Options**

Herb Encrusted Chicken Scaloppini, Cavatelli, Butterbeans, Corn, Cherry Tomatoes, Red Onion and Caper Relish  
Spinach, Ricotta and Parmesan Chicken Roulade, Lowcountry Red Rice, Tomato Jam, Chive Oil  
Crispy Duck Leg Confit, Carolina Gold Rice, English Peas, Mushrooms, Bing Cherry Jus

## **PLATED DINNERS**

Entrees listed below will be served with accompanying vegetable appropriate to the season

**Beef Tenderloin and Blue Crab Cake**, Aged Cheddar and Hash Brown Casserole, Pepper Puree, Bay Laurel Jus

**Beef Tenderloin**, Boursin Whipped Potatoes, Green Peppercorn Jus

**Stuffed Flounder**, Local Blue Crab, Charleston Red Rice, Lemon Beurre Blanc

**Herb Encrusted Fish**, Bacon and Scallion Faro “Risotto”, Tomato Jam

**Pan Seared Jumbo Scallops**, Ricotta Gnocchi, White Truffle Velouté

**Glazed Bone in Pork Chop**, Cajun Corn Maque Choux, Bourbon and Maple

**Shrimp and Grits**, Marsh Hen Mills Grits, Tasso Ham Gravy

**Stuffed Chicken Roulade**, Wilted Spinach, Ricotta, Truffled Sweet Potatoes, Gruyere Bechamel

**Braised Beef Short Ribs**, Yukon Gold Potato Puree, Cabernet Jus, Maldon Sea Salt, Sweet and Spicy Cabbage

## **LATE NIGHT SNACKS**

**Cheeseburger Slider**, Pickles, Onions, Ketchup, Mustard Packets, Shoestring Fries

**Mini Corn Dogs**, Spicy Honey Mustard, Tater Tots

**Crispy Chicken Wings**, Togarashi, Sweet Chili Dipping Sauce

**Soft Pretzels, Sea Salt**, Irish Ale and Cheddar Fondue

**Italian Sausage Bread**, San Marzano Tomato Sauce

**Carnitas Tacos**, Shredded Pork, Cilantro, Sweet Onion

## **DESSERTS**

The Pampered Palate offers a wide variety of dessert options for your event. Whether you are looking for a decadent selection of mini desserts and cupcakes or a composed dessert to compliment your plated meal we are more than happy to share our seasonal selections with you. We are also happy to coordinate wedding cakes for our clients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.