

## COLD LUNCH BUFFET

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SANDWICH TRAYS	\$3.50
POTATO, MACARONI, PASTA SALAD	\$1.25
FRUIT SALAD OR CUT FRUIT	\$1.95
CHIPS OR PRETZELS	\$.75
BROWNIE OR COOKIE	\$1.00
BOTTLED WATER OR SODA	\$1.25
TEA BY THE HALF GALLON	\$3.00
COOLER OF ICE	\$5.00

## EXECUTIVE BOXED LUNCHES

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YOUR CHOICE OF TURKEY, HAM ROAST BEEF, CHICKEN SALAD, TUNA SALAD, PIMENTO CHEESE, EGG SALAD OR VEGETARIAN. INCLUDES SIDE SALAD OF PASTA, FRUIT, POTATO OR MACARONI. CHIPS OR PRETZELS, COOKIE AND A BEVERAGE	\$6.95
ADD BACON	\$1.00

BREAD SELECTIONS:  
MULTIGRAIN, WHITE, RYE, PUMPERNICKEL  
OR CROISSANTS

## EXECUTIVE SALADS

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DELUXE CHEF	\$6.95
LEAF LETTUCE, TOMATOES, CUCUMBER, BLACK OLIVES, CARROTS, RED ONION, SWISS & CHEDDAR CHEESE, HAM, TURKEY, AND HARDBOILED EGG SERVED WITH A SIDE OF FRUIT SALAD, CRACKERS, COOKIE AND A BEVERAGE	

DIET PLATE	\$6.95
CUT MELON, STRAWBERRIES, GRAPES, ORANGE WEDGES, & TOMATOES ON A BED OF LETTUCE WITH YOUR CHOICE OF ONE SCOOP OF CHICKEN SALAD, TUNA SALAD, OR EGG SALAD SERVED WITH CRACKERS, COOKIE AND A BEVERAGE	

DRESSINGS:  
HOUSEMADE RANCH, ITALIAN, FAT FREE  
RASPBERRY VINEGARETTE, GREEK  
VINEGARETTE, OR THOUSAND ISLAND.

BEVERAGE SELECTIONS:  
COKE, DIET COKE, SPRITE, AND  
SWEET OR UNSWEET TEA

EXTRAS:	
COOLER OF ICE	\$5.00
TEA BY THE HALF GALLON	\$3.00

## DESSERTS

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	PER PERSON
STRAWBERRIES WITH DECADENT CHOCOLATE SAUCE	SEASONAL PRICING
OLD FASHIONED LEMON BARS	\$1.75
LEMON OR LIME TARTLETS	\$2.50
ASSORTED DESSERT BARS	\$2.25
BROWNIES	\$1.50
CARAMEL BROWNIES	\$1.75
CHOCOLATE CHEESECAKE BROWNIES	\$2.50
PECAN TASSIES	\$2.50
SPECIAL EVENT CAKES	CALL FOR INFO

## MENUS AND CUSTOMIZATION

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WE OFFER CUSTOM DINNER MENUS FOR  
FORMAL AND INFORMAL FUNCTIONS.

WE WELCOME THE OPPORTUNITY TO  
CUSTOMIZE A MENU TAILORED TO YOUR  
SPECIFIC REQUESTS OR BUDGETARY  
NEEDS.

## SERVICE STAFF

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FROM BLACK TIE TO CASUAL, WE CAN  
SUPPLY YOUR EVENT WITH EXPERIENCED  
STAFF, UNIFORMED WAITSTAFF,  
BARTENDERS & CHEF ATTENDANTS.  
HOURLY RATES APPLY.

## EQUIPMENT

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WE CAN ARRANGE FOR THE RENTAL  
OF ALL EQUIPMENT, LINENS, CHINA,  
FLATWARE & STEMWARE THAT MAY BE  
NEEDED FOR ANY EVENT.

## FLOWERS

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FLORAL ARRANGEMENTS CAN BE  
SUPPLIED BY OUR SOURCES OR WE CAN  
COORDINATE SERVICES THROUGH YOUR  
FLORIST.

## DELIVERY AND GRATUITY

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DELIVERY CHARGES ARE BASED ON  
LOCATION AND SET-UP.  
MINIMUM CHARGE \$20.00

GRATUITY FOR SERVICE STAFFED EVENTS  
ARE 15% OF FOOD TOTAL.

# THE SAVORY CHEFS



*Fine Catering*

DEBORAH S. CANDERS  
CHEF/CO-OWNER  
803.261.1125

LAUREN M. SCHLUETER  
CHEF/CO-OWNER  
803.799.6676

## HORS D'OEUVRES SELECTIONS

VEGETARIAN	PER PERSON
SPINACH DIP WITH TOASTED PITA POINTS	\$1.75
ARTICHOKE CHEESECAKE PATE WITH CRACKERS	\$1.75
BLEU CHEESE CHEESECAKE PATE WITH CRACKERS	\$1.75
MEXICAN SOMBRERO DIP WITH TORTILLA CHIPS	\$2.95
ARTICHOKE DIP WITH CRACKERS	\$1.50
ROASTED RED PEPPER DIP WITH TOASTED PITA POINTS	\$1.75
CHIPS AND SALSA	\$1.50
BLACK BEAN & CORN SALSA WITH TORTILLA CHIPS	\$2.50
VEGETABLE DISPLAY WITH ORIENTAL GINGER DIP	\$3.25
MINI VEGETABLE QUICHES	\$2.50
PIMENTO CHEESE SERVED ON MINI CROISSANTS	\$2.00
EGG SALAD SERVED ON MINI CROISSANTS	\$2.00
SPRING ROLLS SERVED WITH DUCK SAUCE	\$3.75
SPANAKOPITA	\$2.50
RED POTATOES STUFFED WITH SOUR CREAM, BACON & CHEDDAR CHEESE	\$2.75
CHEESE & FRUIT	PER PERSON
SEASONAL FRESH FRUIT DISPLAY STRAWBERRIES, CANTALOUPE, PINEAPPLE, GRAPES, HONEYDEW	\$3.25
FRUIT AND CHEESE DISPLAY	\$4.50
BRIE EN CROUTE WITH CARAMELIZED PECANS AND CRACKERS	\$3.50
INTERNATIONAL & DOMESTIC CHEESE TRAY SERVED WITH CRACKERS & FRUIT GARNI	\$5.50
ORANGE CREAM DIP	\$ .75

MEAT	PER PERSON
CHEESE & SAUSAGE TARTS	\$1.50
LAYERED TORTE IN BREAD	\$2.25
ASPARAGUS WRAPPED IN PROSCIUTTO	\$3.50
ASSORTED PINWHEELS	\$1.75
MELON WRAPPED PROSCIUTTO	\$2.75
SOY & BROWN SUGAR INFUSED WATER CHESTNUTS WRAPPED IN BACON	\$3.00
ANTIPASTO PLATTER (GENOA SALAMI, PROVOLONE & MOZZARELLA, PEPPROCCINI, ASPARAGUS, ASSORTED PEPPERS, AND ASSORTED OLIVES)	\$6.25
ROASTED BEEF AU POIVRE WITH ROLLS, HORSERADISH SAUCE & DIJONNAISE	\$4.95
RARE ROASTED BEEF TENDERLOIN SERVED WITH ROLLS AND HORSERADISH SAUCE	\$7.50
HERB ENCRUSTED PORK LOIN WITH ROLLS, HORSERADISH SAUCE & DIJONNAISE	\$4.95
PORK TENDERLOIN WITH ORIENTAL MARINADE OR ORANGE CHIPOTLE SAUCE WITH ROLLS AND SPREADS	\$5.50
HERB ENCRUSTED BABY NEW ZEALAND LAMB CHOPS WITH MINT JELLY	\$8.50
ASSORTED MINI QUICHES	\$2.50

POULTRY	PER PERSON
LIME CHICKEN MARINATED SKEWERS WITH AVOCADO CREAM DIP	\$4.50
CHICKEN SALAD ON MINI CROISSANTS	\$2.00
LEMON CHICKEN SALAD IN TARTLETS	\$2.75
ORIENTAL MARINATED CHICKEN TENDERS WITH WASABI	\$4.50
GRILLED & SKEWERED, MARINATED CHICKEN TENDERS WITH PEANUT SAUCE	\$5.50
SEAFOOD	PER PERSON
SHRIMP COCKTAIL WITH ZESTY COCKTAIL SAUCE	\$6.50
GRILLED SKEWERED SHRIMP WITH OREGANO & GARLIC	\$7.50
LOW COUNTRY CRAB DIP	\$3.25
KENT ISLAND CRAB DIP SERVED WITH BREAD ROUNDS	\$3.75
CAROLINA SHRIMP DIP SERVED WITH BREAD ROUNDS	\$3.75
OYSTERS ON THE HALF SHELL	MARKET PRICE
FROGMORE STEW (ALL INCLUSIVE) 15 PERSON MINIMUM	\$23.50
SPICY SUSHI GRADE TUNA SERVED ON ENDIVE WITH CHILI MAYO	\$8.50
WOOD SMOKED SIDE OF SALMON WITH ACCOUTREMENTS	\$5.50
SCALLOPS WRAPPED IN BACON	\$7.50
MAX'S CLAM DIP WITH POTATO CHIPS	\$1.75

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