

**SOUTHEND BREWERY
& SMOKEHOUSE
EVENT MENU PACKAGE**

Hors D'oeuvre

Buffet Style Hors D'oeuvre

<i>BY THE PERSON</i>	
Chips & Salsa	\$0.50 per person
<i>BY THE POUND</i>	
Smoked Italian Sausage & Peppers with Crostini	\$12.00 per pound
Mini Pork Sandwiches	\$16.00 per pound
<i>BY THE DOZEN</i>	
Mushroom Tarts	\$12.00 per dozen
Fried Green Tomatoes	\$15.00 per dozen
Chicken Tenders with Honey Mustard	\$15.00 per dozen
Smokey Chicken Wings with Bleu Cheese	\$15.00 per dozen
Homemade Meatballs with Marinara	\$15.00 per dozen
Chicken Satay with Teriyaki Sauce	\$16.00 per dozen
Shrimp Cocktail	\$19.00 per dozen
Crab-Stuffed Mushrooms	\$20.00 per dozen
Assorted Sushi	\$20.00 per dozen
BBQ Smoked Ribs	\$20.00 per dozen
Crab Cakes	\$24.00 per dozen
Applewood Bacon Wrapped Scallops	\$24.00 per dozen
<i>BY THE TRAY</i>	
Vegetable Crudite with Ranch Dressing	Small:\$45(up to 25pp) Large:\$70(25pp-50pp)
Fruit and Cheese Display (Brie, Bleu, and Herbed Goat Cheeses)	Small:\$50(up to 25pp) Large:\$100(25pp-50pp)
Spinach & Artichoke Dip with Tortilla Chips (substitute oven baked herbed flatbread for \$0.50 per person)	Small:\$45(up to 25pp) Large:\$70(25pp-50pp)
Antipasti of Hummus, Cheeses, Tapenades, & Pita Chips	Small:\$50(up to 25pp) Large:\$100(25pp-50pp)
Dessert Display (Cookies, Brownies, Dessert Bars)	Small:\$50(up to 25pp) Large:\$100(25pp-50pp)

(tax and gratuity not included)

A la Carte Menus

A la Carte Menu # 1

Plated Dinner: \$29.95 per person

You Select:

- 1) 1 type of salad (from salad list)
- 2) 4 entrees for guests to choose from
- 3) 1 dessert (from dessert list)

Each guest's name and entrée selection must be submitted at least one week prior to the event. ENTRÉE IS THE ONLY COURSE THAT THE INDIVIDUAL IS REQUIRED TO SELECT. Salad, entrée and dessert will be served in individual portions to each guest (if house mixed greens is selected for salad choice, gravy boats of ranch and balsamic vinaigrette dressings will be available on each table).

Buffet Dinner: \$27.95 per person

You Select:

- 1) 1 type of salad (from salad list)
- 2) 2 entrees
- 3) 2 sides (from side list)
- 4) 1 dessert (from dessert list).

Additional sides are \$1.95 per person

Additional entrees are \$3.95 per person

Additional desserts are \$2.95 per person

ENTRÉE CHOICES*

- Grilled Citrus Chicken
- BBQ Meatloaf
- Herb Roasted Pork Loin
- 1/2 Rack of BBQ Pork Ribs
- Grilled Chicken Penne Pasta
- Grilled Vegetable Penne Pasta
- Blackened Catfish
- Fried Catfish
- BBQ Beef Brisket
- Pesto Encrusted Chicken

***Sides for plated dinner entrees are pre-selected by the chef**

Includes Soda, Coffee, and Tea

(Tax and Gratuity not Included)

A la Carte Menu #2

Plated Dinner: \$35.95 per person

You Select:

- 1) 1 appetizer (from appetizer list)
- 2) 1 type of salad (from salad list)
- 3) 4 entrees for guests to choose from
- 4) 1 dessert (from dessert list)

Each guest's name and entrée selection must be submitted at least one week prior to the event. ENTRÉE IS THE ONLY COURSE THAT THE INDIVIDUAL IS REQUIRED TO SELECT. Salad, entrée and dessert will be served in individual portions to each guest (if house mixed greens is selected for salad choice, gravy boats of ranch and balsamic vinaigrette dressings will be available on each table). Appetizer will be served buffet style and will be set up before guests arrive.

Buffet: \$33.95 per person

You Select:

- 1) 1 appetizer (from appetizer list)
- 2) 1 salad (from salad list)
- 3) 2 entrees
- 4) 2 sides (from side list)
- 5) 1 dessert (from dessert list).

Additional sides are \$1.95 per person

Additional entrees are \$3.95 per person

Additional desserts are \$2.95 per person

ENTRÉE CHOICES*

- Applejack Brandy Marinated Pork Tenderloin
- Grilled Sashimi Tuna
- Grilled BBQ Salmon
- Golden Fried Shrimp
- Low Country Crab Cakes
- Certified Angus Prime Rib
- Spinach and Artichoke Stuffed Chicken
- Crab stuffed Flounder
- Bourbon Marinated South Carolina Quail
- Roast Tenderloin of Beef (add \$4.00 per person)

***Sides for plated dinner entrees are pre-selected by the chef**

Includes Soda, Coffee, and Tea
(Tax and Gratuity not included)

Salads, Sides, and Desserts

SALAD LIST

- House mixed greens, spiced pecans, Asiago, and golden raisins with ranch and balsamic vinaigrette dressings
- Seasonal berry salad with bleu cheese, Mandarin oranges, and berry vinaigrette
- Caesar salad with croutons and Asiago cheese

SIDE LIST

- Green bean Soubise
- Herb roasted asparagus
- Roasted vegetables
- Creamed spinach
- Macaroni and cheese
- Garlic mashed potatoes
- Herb roasted Yukon gold potatoes
- French fries
- Baked beans
- Black beans
- Cole slaw
- Mashed sweet potatoes
- Wild rice
- Red rice
- Grits
- Collard greens

DESSERT LIST

- Key lime pie
- Double fudge brownie
- New York cheesecake
- French doughnut bread pudding
- Homemade apple cobbler
- Chocolate mousse

Pre-Set Menus

Southend's Famous Barbeque Pork Buffet

Mixed Green Salad with Ranch and Balsamic
Vinaigrette Dressings

Southend's Famous Pulled Pork Barbeque with Two
Regional Sauces
(Smokey: Tomato Base and
Golden: Mustard Base)

Baked Beans
Cole Slaw
Potato Salad

Double Fudge Brownie

Includes Soda, Coffee, and Tea

\$19.95 per person

(Tax and Gratuity not included)

Southend Italian Buffet

Appetizer

Antipasti of tapenades, cheeses, and hummus

Salad

Traditional Caesar

Entrees

Chicken Parmesan with angel hair pasta

Shrimp and roasted vegetable risotto in
truffle cream

Vegetable

Garlic spinach

Dessert

Sabayon with fresh berries and pizelles

\$29.95 per person

(tax and gratuity not included)

Lowcountry Seafood Buffet

Appetizer

Crab Cakes

Salad

House mixed greens with spiced pecans, Asiago cheese,
and golden raisins

Entrees

Shrimp and Grits

Seafood Perlaw with shrimp, mussels, fish,
clams, and scallops

Vegetable

Charleston Green Beans

Dessert

Key Lime Pie

\$34.95 per person

(tax and gratuity not included)

Buffet Gourmand

Appetizer

Bacon wrapped scallops

Salad

Marinated tomatoes, hearts of palm,
and mixed greens

Entrees

Roasted tenderloin of beef with white truffle
whipped potatoes

Lobster Newberg over Carolina rice

Vegetable

Creamed Spinach

Dessert

New York Cheesecake

\$39.95 per person

(tax and gratuity not included)

Southend Brewery Custom Dinners

Includes meeting with Chef, Todd Garrigan and Event Coordinator, Jana Hodge to create a dinner to your exact specifications.

The sky is the limit with this option, and the menu will be priced accordingly.

Southend Brewery and Smokehouse

Banquet Bar Packages

	<u>25 pp</u>	<u>50 ppl</u>	<u>75 ppl</u>	<u>100 pl</u>
one hour beer & wine	\$300	\$600	\$900	\$1200
two hour beer & wine	\$525	\$1050	\$1575	\$2100
three hour beer & wine	\$750	\$1500	\$2250	\$3000
one hour well bar	\$400	\$800	\$1200	\$1600
two hour well bar	\$650	\$1300	\$1950	\$2600
three hour well bar	\$875	\$1750	\$2625	\$3500
one hour premium bar	\$525	\$1050	\$1575	\$2100
two hour premium bar	\$875	\$1750	\$2625	\$3500
three hour premium bar	\$1225	\$2450	\$3675	\$4900