Displayed & Chef Attended Stations .

Our stations are design to create a unique atmosphere for your guests. Displayed and Chef Attended stations are perfect for your cocktail hour or your reception dinner.

Bring us your vision, we would love to create just for you!

BACKYARD BBO

Carolina BBQ Pork \$9.75

Build your own - buns and a selection of vinegar, mustard and tomato base sauces ~ creamy coleslaw ~ ruffle potato chips ~ dill pickle spears

CHICKEN FRY

Crispy Chicken \$9.75

SDC seasoned fried chicken cutlets ~ southern green beans (caramelized onions & bacon) ~ baked beans ~ buttermilk biscuits with peach butter

LOW COUNTRY

Low Country Boil \$14.75

Jumbo shrimp (5 per guest), corn on the cob, smoked pork sausage, onions & baby red potatoes ~ mini corn bread muffins with honey butter

MAC & CHEESE

Mac & Cheese Bar \$6.95

Build you own - elbow & mini bowtie pasta, aged cheddar & smoked gouda sauces, diced ham, diced chicken, green peas, diced tomatoes, shreddes carrots and green onions

BUILD YOUR OWN PASTA

Pasta Bar \$6.95

Mini bowtie & penne pasta ~ basil pesto & parmesan cream sauces ~ grape tomaotoes, green onions, sweet bell peppers, olives & green peas.

POTATO BAR

Baked Sweet Potato \$4.95

Butter ~ cinnamon ~ brown sugar ~ marshmellows ~ chopped pecans

Baked Potato Bar \$4.95

Butter ~ sour cream ~ green onion ~ shredded cheddar cheese ~ chopped bacon

CARVING STATIONS

Beef Tenderloin \$16.95

Assorted dinner rolls and horseradish cream

Farmhouse Ale Braised Brisket \$13.95

Assorted dinner rolls and tangy mustard sauce

SALAD STATION

Garden Salad \$3.75

English cucumber, baby heirloom tomatoes, carrots & classic green goodness dressing.

Spinach Strawberry Salad \$3.75

Fresh spinach, strawberries, feta and almonds with a honey poppy seed dressing.

Heart of Romaine \$3.75

Heirloom tomatoes, shaved parmesan cheese, garlic bread croutons and caesar dressing.



SDC SINGATURE FARMERS MARKET STAND

The Farmers Market 10.75 pp

Fresh strawberries, cantaloupe,
watermelon, grapes & balsamic honey dip
~ pickled okra and carrots, grilled
(chilled) zucchini and yellow squash,
heirloom tomatoes and olives ~ chorizo,
capicola, salami and pepperoni ~ Chapel
Hill Creamery hickory grove & calvander
cheese ~ sliced french baguette &
crackers

SWEET & SAVORY

Southern Biscuit Bar \$9

Sweet potato biscuit with honey ham and blackberry balsamic drizzle ~ Buttermilk biscuits & sausage gravy ~ Strawberry biscuit with honey mascarpone and blueberries preserves ~ Buttermilk biscuit with fried chicken fillet and spicy peach syrup

GRITS

Low Country Shrimp & Grits \$14.95

Jumbo shrimp (5 each) sautéed with sweet peppers and onions in a tasso ham gravy served over creamy stone ground grits with bacon and cheddar cheese

DIRTY GRITS

Duck Confit & Dirty Grits \$14.95

Salt and herb cured duck braised in rich duck fat and served over tasso stone ground grits

SLIDER STATION

Comes with kettle chips, pickled okra and carrots

Slider Bar (Choose 2) \$9.75

-NC style pork bbq served on a buttermilk
biscuit with apple slaw
- Ale braised brisket with creamy
horseradish sauce
-Burger slider with caramelized onion
and sharp cheddar cheese

• Falafel slider with avocado hummus and
tahini sauce
- Pulled buffalo chicken slider with

whipped blue cheese, lettuce and tomato

LET'S TACO BOUT IT

Mini Taco Bar \$9.75

(Choice of 3 proteins)
Comes with mini soft, flour tortillas and
mini hard shell corn tortillas

Baja Jackfruit, Braised Taco Beef, Grilled Cod, Lime Chicken

Toppings

Shredded cabbage~ queso fresco ~ pickled red onions ~ pico de gallo ~ salsa verde ~ mango salsa ~ sour cream ~ limes

Additional Topping \$1

Guacamole

