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 you vision, we would love to create gust for you

BACKYARD BBQ

Carolina BBQ Pork

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

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

LOW COUNTRY

Low Country Boil

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

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

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

POTATO BAR

Baked Potato Bar (Choose 1)

Baked Sweet Potato

Butter ~ cinnamon ~ brown sugar ~ marshmellows ~ chopped pecans

Baked Potato Bar

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

CARVING STATIONS

Beef Tenderloin

Assorted dinner rolls and horseradish cream

Farmhouse Ale Braised Brisket

Assorted dinner rolls and tangy mustard sauce

SALAD STATION

SDC Cold Salads (Choose 1)

Garden Salad

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

Spinach Strawberry Salad

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

Heart of Romaine

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



SDC SINGATURE FARMERS MARKET STAND

The Farmers Market

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

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 bite spicy peach syrup

GRITS

Low Country Shrimp & Grits

Jumbo shrimp 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

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)

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

Taco Bar

(Choice of 2 proteins) Comes with soft, flour tortillas. Corn tortillas available upon request

Baja Pork Strips, Braised Taco Beef, Grilled Cod, Lime Chicken

Toppings

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

Additional Topping

Guacamole

