



Oldfield Catering Guide





Thank you for your interest in Oldfield & congratulations on your engagement!

COMPLIMENTARY SERVICES

Oldfield provides White (85”) table overlays and choice of colored napkin (colors may vary), complete skirting of all buffet & station tables, 10(qty)(5ft) round tables, 100 banquet folding chairs, all silverware, plates & glassware. Setup up and breakdown of the tables, chairs & catering.

MISCELLANEOUS FEES

Bartender \$150/Bartender

Chef Attendant \$150/Chef

Food & Beverage Minimum \$10,000 (events cannot be combined to meet required minimum)

Extra Additional Rental Hour \$500/ hour (can only be added on the front of the event timeline)

MENU & TASTING

Prices are subject to change at the discretion of Oldfield. Final menu must be selected two (2) weeks prior to the event date. No food or beverage is to be brought in except for cakes & desserts. Tastings must be scheduled six (6) weeks prior to the event date. Complimentary tastings are available to the bride and groom and two (2) guests. Couple will be able to choose a total of six (6) items total from the catering guide. Any additional items & guests will be charged, unless approved by event director. As a liquor licensee, Oldfield will dispense all alcoholic beverages in a responsible manner and in accordance with the guidelines set forth by the SCLCB. NO alcoholic beverages may be brought into the Club. No person under the age of twenty one (21) years of age will be permitted alcoholic beverages..

As you browse our menus, keep in mind that nearly every aspect of this packet can be molded to fit your wishes. Please do not hesitate to make your requests known. I look forward to working with you!

Happy Planning!

Welcome

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BREAKFAST BUFFETS

Minimum of 40 people

Event Location: Magnolia Grill

OLDFIELD CONTINENTAL BREAKFAST

\$10 per guest

Assorted pastries, danishes, cinnamon rolls & seasonal fruit display



MAGNOLIA CAFÉ BREAKFAST

\$20 per guest

Bacon, sausage, scrambled eggs
stone ground grits OR o'brien potatoes
assorted pastries, danishes & cinnamon rolls
seasonal fruit display

BREAKFAST ENHANCEMENTS

Egg and omelet station \$5/person + \$150 chef fee applies

Waffles \$2.5/person

Pancakes \$2.5 /person

French toast \$2.5/person

Quiche Lorraine \$21 (*serves up to six*)

Vegetable quiche \$21 (*serves up to six*)

Mediterranean quiche \$21 (*serves up to six*)

ALL MENUS INCLUDE COFFEE, TEA & ORANGE JUICE IN PRICE

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Breakfast

BREAKFAST DROP OFFS

Minimum of 40 people

Event Location: Cottages

OLDFIELD CONTINENTAL BREAKFAST

\$10 per guest

Assorted pastries, danishes, biscuits & seasonal fruit display

OLDFIELD CONTINENTAL PLUS

\$14 per guest

Assorted pastries, danishes, biscuits, seasonal fruit display, Greek yogurt, berries & granola

BREAKFAST ENHANCEMENTS

Quiche Lorraine \$25 (serves up to six)

Ham & cheese quiche \$25 (serves up to six)

Mediterranean vegetable & feta quiche \$25 (serves up to six)



ALL BREAKFAST MENUS INCLUDE COFFEE, TEA & ORANGE JUICE IN PRICE

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Breakfast

BUFFET LUNCHEONS

Minimum of 25 people

EPICUREAN LUNCH BUFFET

\$25 per guest

Includes Freshly Baked Bread & Butter

Soup De Jour

ENTREE OPTIONS (choose two)

Grilled salmon niçoise salad
Grilled chicken Caesar salad
Grilled chicken teriyaki with kale slaw
Chicken picatta with pasta aglio e oilo
Herb roasted pork loin with wild rice pilaf
Balsamic marinated chicken thighs with roasted broccoli
Creole chicken with yellow rice

“PICNIC” LUNCHBUFFET

\$20 per guest

Includes Corn Muffins & Butter

ENTREE OPTIONS (choose two)

Fried chicken
Barbequed pulled pork with rolls, pickles and sauces
Barbequed chicken thighs
Barbequed chicken breast

SIDE OPTIONS (choose three)

Macaroni andcheese
Bakedbeans
Cole slaw
Kale slaw
Potato salad
Plantation house salad

MIX AND MATCH GOURMET SANDWICHES

\$15 per guest

Turkey on wheat, Oldfield signature chicken salad wraps, pimento cheese BLT sliders, ‘godfather’ on baguette

Kale Slaw & Chips
Freshly baked cookies

CLASSIC AMERICANA COOKOUT BUFFET

\$15 per guest

Hamburgers, hot dogs, grilled chicken with rolls, cheeses & condiments

Potato Salad & Cole Slaw
Freshly Baked cookies

Vegetarian burger available upon request*

ALL LUNCH MENUS INCLUDE WATER, TEA & SODA IN PRICE

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Luncheon's

PLATED LUNCHEONS

EPICUREAN LUNCH PLATED

Minimum of 25 people

\$25 per guest

Includes Freshly Baked Bread & Butter

FIRST COURSE (select one)

SOUP DE JOUR

PLANTATION HOUSE SALAD *artisan greens, grape tomatoes, cucumber, enoki mushrooms served with white balsamic dressing or buttermilk ranch dressing*

CLASSIC CAESAR SALAD *with chopped romaine hearts, garlic, croutons, parmesan Reggiano & house made dressing*

SECOND COURSE (select up to two)

GRILLED SALMON NICOISE SALAD *with baby greens, tomatoes, grilled potatoes, grilled beans, hardboiled eggs, kalamata olives & capers served with white balsamic dressing*

LOWCOUNTRY COUNTRY CRAB CAKES *with broccoli blue cheese slaw & mustard horseradish cream*

HERB-MARINATED CHICKEN BREAST *with natural jus lie, wild rice pilaf & Carolina squash mélange*

ROSEMARY-GRILLED SHRIMP *with parsley puree over risotto with prosciutto sweet peas*



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Luncheons

MEETINGS & ENHANCEMENTS

GOURMET TO GO BOXED LUNCH

\$15 per guest

Served in Barn Box with Handle | Available for Pick up or Drop Offs

Choice of any of the following (available in wraps or sandwiches)

Turkey & Swiss

Ham & Cheddar

Chicken Salad on Garlic Herb Wrap

Includes apple, candy bar, Miss Vickie's chips, cutlery, napkin & condiments

MEETING SNACKS & BEVERAGES

Freshly Baked Cookies \$18 per dozen

Dessert Bars & Brownies \$3 per guest

Candy Bars \$2 each

Energy Bars \$3 each

Snack Mix \$2 per bowl

Popcorn \$3 per bag

Tea & Lemonade Station \$2 per guest

Bottled Waters \$2 per guest

Assorted Sodas (Coke Products) \$3 per guest

Coffee & Hot Tea Station \$2 per guest



Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Meetings & Enhancements

PLATED DINNER GREENS SELECTION

Includes Freshly Baked Bread & Butter

GREENS (select one)

BABY GREENS SALAD (**INCLUDED**) *artisan greens, grape tomatoes, cucumber, enoki mushroom, served with white balsamic dressing or buttermilk ranch dressing*

CLASSIC CAESAR SALAD (**\$2 upgrade**) *chopped romaine hearts, garlic croutons, parmesan Reggiano & house made dressing*

TRICOLORE SALAD (**\$2 upgrade**) *arugula, radicchio, parmesan & white balsamic dressing*

ARUGULA FENNEL SALAD (**\$4 upgrade**) *orange segments, tomatoes, kalamata olives, & parmesan reggiano*

GRILLED ASPARAGUS & FENNEL SALAD (**\$5 upgrade**) *arugula, gorgonzola & white balsamic dressing*

SUMMER SALAD (**\$4 upgrade**) *spinach, cucumber, tomatoes, feta, sunflower seeds & lemon Oregano vinaigrette*

WEDGE OF ROMAINE (**\$4 upgrade**) *crispy bacon, tomatoes, gorgonzola & buttermilk ranch dressing*

INSALATA CRUDA (**\$5 upgrade**) *grilled & poached vegetables with warm goat cheese dressing & Aged balsamic*



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Plated Dinner Selections

PLATED DINNER ENTRÉE SELECTION

Selections are priced per person / Additional costs for multiple offerings

ENTREES (select ONE)

- HERB MARINATED CHICKEN BREAST | *natural just lie* (\$42)
- PROSCIUTTO WRAPPED CHICKEN BREAST | *sundried tomatoes, goat cheese & balsamic shallot compote* (\$45)
- SLOW ROASTED PORK CROWN ROAST | *Italian style salsa verde* (\$44)
- POMEGRANATE GLAZED PORK CHOP | *apple celeriac crust* (\$47)
- GRILLED FILET MIGNON | *red wine mushroom sauce & shiitake mushroom* (\$53)
- WINE BRAISED BONELESS SHORT RIBS (\$50)
- GRILLED SALMON | *apricot glaze* (\$47)
- GRILLED MAHI MAHI | *fennel citrus salsa* (\$47)
- OLDFIELD SIGNATURE CRAB CAKES | *house made lemon herb mayonnaise* (\$49)
- CRAB & FLOUNDER ROULADE | *lemon beurre blanc* (\$49)
- ROSEMARY GRILLED SWORDFISH | *artichoke tapenade* (\$46)
- PAN SEARED CORVINA | *lemon caper butter* (\$46)

DUAL PLATE OPTIONS

- PETITE FILET MIGNON & CRAB CAKE | *portabella mushroom sauce & house made lemon herb mayonnaise* (\$58)
- PAN SEARED CORVINA & PETITE FILET MIGNON | *herb puree & pinto noir demiglace* (\$55)
- ROSEMARY GRILLED PRAWNS & PETITE FILET | *Jicama citrus salad & natural jus lie* (\$55)
- PAN SEARED CHILEAN SEA BASS & ROSEMARY GRILLED PRAWNS | *lemon caper butter* (\$63)

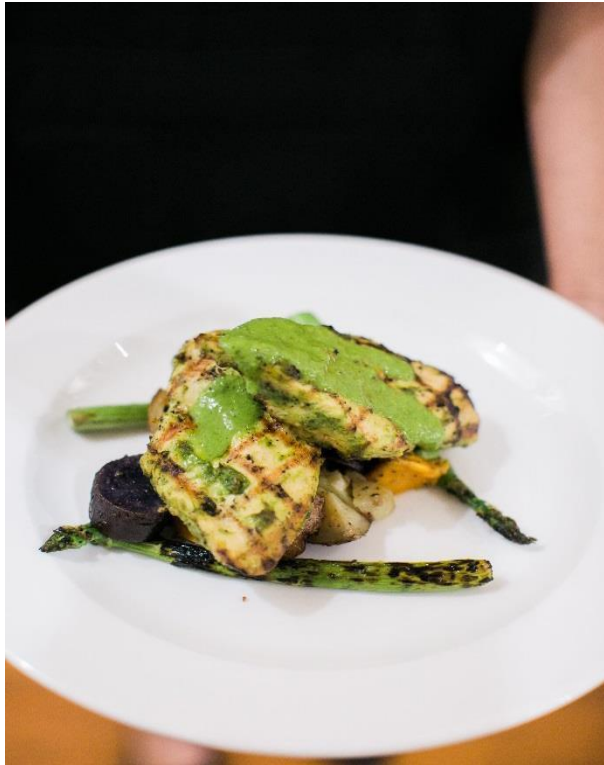
VEGETARIAN & VEGAN ENTRÉE SELECTIONS

- EGGPLANT ROLLATINI | *kale, mushrooms & ricotta served with pomodoro* (\$42)
- FARRO & VEGETABLE PAELLA {Vegan} (\$42)
- VEGETABLE PRIMAVERA {Vegan} | *pasta & vegan basil pesto* (\$42)

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Plated Dinner Selections

PLATED DINNER ACCOMPANIMENT SELECTION



VEGETABLES & SIDES (INCLUDED)

ROASTED GARLIC MASHED POTATOES, CAROLINA SQUASH MELANGE & SAUTEED GREEN BEANS WITH CARAMELIZED ONIONS

OPTIONAL ENHANCEMENTS BELOW

VEGETABLE ACCOMPANIMENTS

FRENCH GREEN BEANS WITH CARAMELIZED ONIONS & BACON (\$3 upgrade)

ROASTED BRUSSEL SPROUTS WITH PANCETTA (\$3 upgrade)

ROASTED ROOT VEGETABLES (SEASONAL) (\$2 upgrade)

GRILLED VEGETABLE RATATOULLIE (\$2 upgrade)

ROASTED ASPARAGUS (\$3 upgrade)

STARCH ACCOMPANIMENTS

POTATO AU GRATIN DAUPHINOISE (\$3 upgrade)

TUSCAN ROASTED RED POTATOES (\$1 upgrade)

ROASTED RYUKON GOLD POTATOES WITH BROWN BUTTER (\$2 upgrade)

WILD RICE PILAF (\$1 upgrade)

ROSEMARY PARMESAN POLENTA (\$1 upgrade)

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Plated Dinner Selections

BUFFET DINNERS

THE MAY RIVER

\$45 per guest

Includes Freshly Baked Bread & Butter

GREENS (select one)

buffet salads can be plated for an additional \$4 per person

PLANTATION HOUSE SALAD *artisan greens, grape tomatoes, cucumber, Enoki mushrooms served with white balsamic dressing or buttermilk ranch dressing*

CLASSIC CAESAR SALAD *with chopped romaine hearts, garlic croutons, Parmesan Reggiano & house made dressing*

MAIN (select two)

CUBAN STYLE PORK LOIN *with chimi -churi sauce (sliced & displayed)*

APPLE AND PANCETTA STUFFED PORK LOIN *served with creole mustard sauce*

CHICKEN PICCATA *with lemon caper sauce*

WINE BRAISED CHICKEN THIGHS *with tomatoes & mushrooms*

BALSAMIC MARINATED CHICKEN THIGHS *with caramelized apples & goat cheese sauce*

MUSTARD GLAZED SALMON

GRILLED MAHI MAHI *with fennel citrus salsa*

VEGETABLES & SIDES (INCLUDED)

ROASTED GARLIC MASHED POTATOES, CAROLINA SQUASH MELANGE & SAUTEED GREEN BEANS WITH CARAMELIZED ONIONS

OPTIONAL ENHANCEMENTS BELOW

FRENCH GREEN BEANS WITH CARAMELIZED ONIONS & BACON (**\$3 upgrade**)

ROASTED BRUSSEL SPROUTS WITH PANCETTA (**\$3 upgrade**)

ROASTED ROOT VEGETABLES (SEASONAL) (**\$2 upgrade**)

GRILLED VEGETABLE RATATOULLIE (**\$2 upgrade**)

ROASTED ASPARAGUS (**\$3 upgrade**)

POTATO AU GRATIN DAUPHINOISE (**\$3 upgrade**)

TUSCAN ROASTED RED POTATOES (**\$1 upgrade**)

ROASTED RYUKON GOLD POTATOES WITH BROWN BUTTER (**\$2 upgrade**)

WILD RICE PILAF (**\$1 upgrade**)

ROSEMARY PARMESAN POLENTA (**\$1 upgrade**)

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Dinner Buffet Selections

BUFFET DINNERS

THE BEAUFORT

\$60 per guest

Includes Freshly Baked Bread & Butter

COCKTAIL HOUR HORS D'OEUVRES (included)

SMOKED PORK BBQ ON A SWEET POTATO BISCUIT
with cole slaw

HOUSE-MADE PIMENTO CHEESE ON A GINGERSNAP

GREENS (select one)

Buffet salads can be plated for an additional \$4 per person

PLANTATION HOUSE SALAD *artisan greens, grape tomatoes, cucumber, enoki mushrooms served with white balsamic dressing or buttermilk ranch dressing*

CLASSIC CAESAR SALAD *chopped romaine hearts, garlic croutons, parmesan Reggiano & house made dressing*

VEGETABLES (select two)

CAROLINA SQUASH MELANGE

GREEN BEANS *with caramelized onions & bacon*

ROASTED BRUSSEL SPROUTS *with pancetta*

ROASTED ROOT VEGETABLES (seasonal)

GRILLED VEGETABLE RATATOULLIE

ROASTED ASPARAGUS

SIDES (select two)

ROASTED GARLIC MASHED POTATOES

POTATO GRATIN *DAUPHINOISE*

TRI-COLOR ROASTED POTATOES

ROASTED RED POTATOES *with brown butter*

WILD RICE PILAF

GRILLED ROSEMARY POLENTA

MAIN (select two)

CUBAN STYLE PORK LOIN *with chimi –churi (sliced & displayed)*

APPLE AND PANCETTA STUFFED PORK LOIN *served with creole mustard sauce*

WINE BRAISED CHICKEN THIGHS *with tomatoes & mushrooms*

BALSAMIC MARINATED CHICKEN THIGHS *with caramelized apples & goat cheese sauce*

GRILLED MAHI-MAHI *with fennel citrus salsa*

CARVING STATION (choose one-included \$150 chef fee applies)

Served with rolls, butter, balsamic shallot compote, whole grained mustard, horseradish sauce

ADOBE SPICED TURKEY *with peach chutney*

TUSCAN GRILLED TENDERLOIN OF BEEF

SLOW ROASTED PRIME RIB

LEG OF LAMB *with mango chutney*

CUBAN STYLE PORK LOIN *with chimi-chjuri*

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Dinner Buffet Selections

BUFFET DINNER ENHANCMENTS

OPTIONAL VEGETABLES

FRENCH GREEN BEANS <i>with caramelized onions</i>	\$2
ROASTED BRUSSELS SPROUTS <i>with pancetta</i>	\$3
ROASTED ROOT VEGETABLES (fall/winter)	\$2
GRILLED VEGETABLE "RATATOUILLE"	\$2
ROASTED ASPARAGUS	\$3

OPTIONAL STARCHES

POTATO GRATIN DAUPHINOISE	\$3
TRI-COLOR ROASTED POTATOES	\$2
ROASTED RED POTATOES <i>with brown butter</i>	\$2
WILD RICE PILAF	\$2
GRILLED ROSEMARY POLENTA	

OPTIONAL SALADS

TRICOLORE SALAD <i>arugula, raddiccio Parmesan & white balsamic dressing</i>	\$7	SUMMER SALAD <i>spinach, cucumber, tomatoes, feta, sunflower seeds with lemon oregano vinaigrette</i>	\$5
ARUGULA FENNEL SALAD <i>orange segments, Tomatoes, kalamata olives & parmesan Reggiano</i>	\$7	WEDGE OF ROMAINE <i>crispy bacon, gorgonzola, tomatoes & buttermilk ranch dressing</i>	\$7
GRILLED ASPARAGUS & PANCETTA SALAD	\$7	GRILLED AND POACHED VEGETABLE SALAD <i>goat cheese & aged balsamic dressing</i>	\$7
		CAESAR NOUVEAU <i>romaine hearts, tomatoes, wine cured anchovies, parmesan tuille & garlic crostino</i>	\$7



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Buffet Enhancements

THE NIGHT BEFORE

Menus below are suggestions for rehearsal dinners, luncheons or dinners!

THE OYSTER ROAST

\$40 per guest | \$150 chef fee applies

*seasonal item: October – April | Subject to availability and freshness

Buffet Includes:

Cornbread Muffins

Steamed Oysters which includes cocktail sauce, lemons, hot sauces, horseradish & crackers

BBQ Chicken **OR** BBQ Pork

Baked beans, cole slaw, potato salad & platter of cookies

THE CAROLINA BBQ

\$25 per guest

Buffet Includes:

Cornbread Muffins

Smoked Pulled Pork with buns, sauces & pickles

Baked beans, cole slaw, potato salad & platter of cookies



THE LOW COUNTRY BOIL

\$30 per guest | \$150 chef fee applies

Buffet Includes:

Cornbread Muffins

Large shrimp, fresh corn, red potatoes & spicy sausage which includes cocktail sauce & lemons

BBQ Chicken **OR** BBQ Pork

Baked beans, cole slaw, potato salad & platter of cookies

THE SOUTHERN CLASSIC

\$25 per guest

Buffet Includes:

Cornbread Muffins

Fried Chicken, Moms Meatloaf

Collard greens, mac n cheese, cole slaw & platter of cookies

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

The Night Before

STATIONS

LIGHT DISPLAYS

MEDITERRANEAN & BRUSCHETTA DISPLAY \$12 per guest (minimum 50pp)

Served with crostini, pita chips & Belgian endive

(SELECT 5) Chic pea hummus, caponata (eggplant olive), Asian edamame spread, tomato bruschetta, pickled colard greens, pesto cannellini beans, cucumber radish salsa

SOUTHERN GOURMET BISCUIT BAR \$9 per guest (minimum 25 ppl)

freshly-baked buttermilk biscuits and our famous sweet potato biscuits served with country ham, andouille sausage, assorted honey, jellies and preserves, pimento cheese, boursin cheese, whipped butter, maple cinnamon butter

ARTISAN CHEESE DISPLAY \$125 per platter

a selection of upscale domestic cheeses (each platter serves approximately 40 ppl)

SHRIMP COCKTAIL DISPLAY \$2.25 per piece (recommend a minimum of 3 pcs/person)

includes lemons and cocktail sauce

GRAND DISPLAY OF GRILLED AND POACHED VEGETABLES \$12 per guest

asparagus, portabella mushrooms, eggplant, zucchini, squash, cauliflower, haricot verts, roasted red pepper, broccoli

CRUDITE DISPLAY \$6 per guest

Accompanied with chickpea hummus & ranch dressing. Carrots, cucumbers, celery, red bell pepper, poached mushrooms, grape tomatoes, broccoli, cauliflower, watermelon radish & haricot verts

ITALIAN CHARCUTERIE & OLIVES DISPLAY \$11 per guest

Soppresetta, prosciutto di parma, carpicola, dry-cured chorizo, cerignola olives

GOURMET SALAD STATION \$7 per guest (SELECT 2)

CLASSIC CAESAR SALAD with chopped romaine hearts, garlic croutons, parmesan reggiano and house made dressing

TRICOLORE SALAD with arugula, radicchio, parmesan and white balsamic dressing

ARUGULA FENNEL SALAD with orange segments, tomatoes, kalamata olives and parmesan Reggiano

GRILLED ASPARAGUS AND PANCETTA SALAD with arugula, Gorgonzola and white balsamic dressing

SUMMER SALAD with spinach, cucumber, tomatoes, feta and sunflower seeds with lemon oregano vinaigrette

RAW BAR \$26 per guest (minimum 50 ppl)

Gulf oysters on the 1/2 shell (2/pc/pp), Poached shrimp cocktail (2pc/pp), Jonah crab claws (1/pc/pp) includes cocktail sauce, champagne mignonette, grated horseradish, tabasco sauce & lemons

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Stations

STATIONS

CHICKEN AND WAFFLES STATION \$10 per guest (attended smallplate*)

fried chicken served atop a Belgian waffle with maple cinnamon butter & maple syrup

CARVING STATIONS (attended*) served with rolls, balsamic shallot compote, whole grained mustard & horseradish sauce (**beef items only**)

ADOBO SPICED TURKEY with peach chutney **\$13 per guest**

HERB CRUSTED TENDERLOIN OF BEEF with mushroom bordelaise &

balsamic shallot compote **\$20 per guest**

SLOW ROASTED PRIME RIB with natural jus lie, horseradish & whole grained mustard **\$18 per guest**

CUBAN STYLE PORK LOIN with chimichurri **\$10 per guest**

MACARONI AND CHEESE BAR \$12 per guest

our delicious macaroni and cheese combined with some of your favorite toppings: apple wood smoked bacon, andouille sausage, ham, scallions, caramelized onions, marinated tomatoes, broccoli, english peas, walnut gremolata

ADD Sautéed Shrimp on side Additional \$2.5 per guest

ADD Crispy Chicken Strips on the side Additional \$2 per guest

CLASSIC MASHED POTATO BAR \$7 per guest

Roasted garlic mashed potatoes served with a variety of toppings: applewood Smoked bacon, sharp cheddar cheese, scallions, sour cream, caramelized onions, Seasoned butter & crispy onion straws

Stations 17

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SHRIMP AND GRITS STATION \$12 per guest (attended*) *shrimp sauteed with andouille sausage,shiitake mushrooms,sweet peppers and red wine veal glace served over mascarpone stone-milled grits*

TACO & TOSTADA STATION \$15 per guest

(select two proteins) Carnitas, ground beef, adobo chicken, grilled mahi-mahi, Cancun spicy shrimp, chili roasted pork belly, short rib barbacoa

Toppings Included: Pico de gallo, sour cream, cheddar cheese, jalapeno, onions, cilantro, lettuce, limes, salsa, hot sauces **ADD GUACAMOLE \$2/guest additional**

PASTA STATION \$18 per guest (select two)

Penne Bolognese, orecchiette pesto with grilled chicken, rigatoni with sausage & broccoli rapini, penne amatriciana, tortellini primavera, ricotta gnocchi with roasted tomato basil sauce, Cajun shrimp with penne, blackened chicken alfredo with orecchiette. Includes: Parmesan, sweet basil & crushed red pepper

STIR FRY STATION \$18 per guest

Stir fry with vegetables & accompanied with jasmine rice

(select two proteins) Chicken, braised pork, shrimp, beef, stir fried vegetables (only)

(select preparations)

Ginger soy, general tso, coconut red curry, Kin pao, panang curry, Philippine curry

LOW COUNTRY CRAB CAKE \$12 per guest (attended small plate*)

Oldfield's signature crab cake cooked to order & served over broccoli blue cheese slaw & served with mustard horseradish sauce

SEAFOOD PAELLA \$12 per guest (attended*)

Valencia-style seafood & saffron rice dish cooked to order with mussels, shrimp, grouper, crawfish, chicken, & dry-cured chorizo sausage

GASTROPUB SLIDER STATION \$12 per guest (attended*)(**select two**)

Beef short ribs, smoked pork, shrimp & avocado salad, crispy chicken breast Served on a challah slider bun. Includes selection of condiments

LATE NIGHT NIBBLERS

Available to be displayed OR passed / Custom options available upon request

CHINESE TAKEOUT *(served in a to go box with chopsticks)*

Sweet & Sour Pork	\$5 per guest
Coconut Curry Shrimp	\$6 per guest
General Tso	\$5 per guest
Chicken	\$5 per guest

MINI SLIDERS

BBQ Pork	\$4 per piece
Crispy Fried Chicken	\$4 per piece
Cheeseburger	\$4 per piece
Fried green tomato with goat cheese	\$4 per piece

BISCUITS

Crispy chicken	\$4 per piece
Country ham & peach pepper jam	\$3 per piece
Boursin & bacon jam	\$3 per piece

GASTRO SKEWERS

Chicken & waffles	\$2 per piece
Korean BBQ pork belly	\$2 per piece
Teriyaki chicken & pineapple	\$2 per piece



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Late Night Nibblers

PASSED HORS D'OEUVRES



CHILLED ITEMS (increments of 25 pieces)

HOUSE-MADE PIMENTO CHEESE ON GINGER SNAP	\$2/pc
BEEF CARPACCIO CROSTINO <i>with artichoke tapenade</i>	\$3/pc
BRIE AND STRAWBERRY CANAPE <i>Carrs cracker with aged balsamic vinegar and basil</i>	\$3/pc
GORGONZOLA CROSTINO <i>with rosemary fig jam</i>	\$3.5/pc
SESAME-SEARED TUNA <i>with seaweed salad, wasabi aioli & sriracha</i>	\$3.5/pc
ANTIPASTI SATAY <i>with mozzarella, artichoke & sundried tomato</i>	\$2/pc
SMOKED SALMON ON SESAME WONTON <i>with ancho chili cream & chive</i>	\$3.5/pc
CRAB & CUCUMBER <i>ceviche shooter (*requires shot glass rental)</i>	\$3.5/pc
TEQUILA MARINATED SHRIMP SANGRITA SHOOTER <i>(*requires shot glass rental)</i>	\$3.5/pc

WARM ITEMS (increments of 25 pieces)

SMOKED BARBECUE <i>on sweet potato biscuit with cole slaw</i>	\$3/pc
VIDALIA ONION & COUNTRY HAM TART	\$3/pc
VEGETABLE SPRING ROLL <i>with sweetchili sauce</i>	\$3/pc
CRISPY CHICKEN & WAFFLE <i>with bacon jam</i>	\$3.5/pc
STEAK EMPANADA <i>with salsa</i>	\$3/pc
SHRIMP & GRIT SPOON	\$4/pc
PETITE CRAB CAKE <i>with mustard horseradish sauce</i>	\$3.5/pc
WONTON WRAPPED SHRIMP <i>with peach chutney</i>	\$3.5/pc
CRAW FISH MAC N CHEESE	\$4/pc
FRANK IN A BLANKET <i>with Dijon honey mustard</i>	\$3/pc
BACON WRAPPED SCALLOP	\$4/pc
PORK POSTICKER <i>with ponzu</i>	\$3.5/pc
BACON-WRAPPED DATES <i>with gorgonzola</i>	\$3/pc
SMOKED CHICKEN TOSTADA <i>with tomatillo salsa & cotija cheese</i>	\$3.5/pc
FENNEL SAUSAGE STUFFED MUSHROOMS	\$3/pc
PROSCIUTTO WRAPPED SHRIMP <i>with mascarpone & basil</i>	\$3.5/pc

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Passed Hors d'oeuvres

BAR & BEVERAGES

All packages & hours are customizable. All events will incur the non alcoholic beverage charge based on the final guest count. All liquor packages include mixers

BEER & WINE BAR

[\$19 pp / 3 hours] [\$30 pp / 4.5 hours] [\$34 pp / 5 hours]

BEER

BUD LIGHT, MICH ULTRA, FAT TIRE, LOCAL CRAFT BEER

WINE

HOUSE CHARDONNAY, PINOT GRIGIO, PINOT NOIR, CABERNET SAUVIGNON, SPARKLING WINE

WELL BAR

[\$23 pp / 3 hours] [\$34 pp / 4.5 hours] [\$38 pp / 5 hours]

LIQUOR

HOUSE VODKA, GIN, RUM, WHISKEY & BOURBON

BEER

BUD LIGHT, MICH ULTRA, FAT TIRE, LOCAL CRAFT BEER

WINE

HOUSE CHARDONNAY, PINOT GRIGIO, PINOT NOIR, CABERNET SAUVIGNON

CALL BAR

[\$27 pp / 3 hours] [\$38 pp / 4.5 hours] [\$46 pp / 5 hours]

LIQUOR

VODKA – TITOS | **GIN** – BEEFEATER | **BOURBON** - JACK DANIELS | **SCOTCH** DEWAR'S | **RUM** – BACARDI | **BLEND** - CANADIAN CLUB

BEER

BUD LIGHT, MICH ULTRA, FAT TIRE, LOCAL CRAFT BEER

WINE

HOUSE CHARDONNAY, PINOT GRIGIO, PINOT NOIR, CABERNET SAUVIGNON, SPARKLING WINE

PREMIUM BAR

[\$32 per person / 3 hours] [\$45 per person / 4.5 hours] [\$54 per person / 5 hours]

LIQUOR

VODKA - GREY GOOSE | **GIN** - BOMBAY SAPHIRE | **BOURBON** - MAKER'S MARK | **SCOTCH** - JW RED | **RUM** - MT. GAY | **BLEND** - CROWN ROYAL

BEER

BUD LIGHT, MICH ULTRA, FAT TIRE, SAM ADAMS BOSTON LAGER & LOCAL CRAFT BEER

WINE

HOUSE CHARDONNAY, PINOT GRIGIO, PINOT NOIR, CABERNET SAUVIGNON, PROSECCO

ADDITIONAL:

Wine Pour Service at Table – \$12.00 pp | **Champagne Toast – \$8.00 pp** | **Coffee, Sodas & Water – \$2.00 pp**

SIGNATURE COCKTAILS

BASED ON CONSUMPTION PER BOTTLE | BOTTLE PRICE VARIES ON SELECTION

The Okatea Peach vodka served with sweet tea, lemonade & garnished with a lemon wedge

Riverfront Bourbon of your choice topped with ginger beer & fresh lime

High Tide Rum of your choice served with pineapple juice, lemon lime soda & garnished with a lime wedge

Custom Cocktails are also available- Just Ask!

Additional service charge of 22.5% will be added to these prices. All prices are subject to change.

Bar & Beverages