



# THE PAMPERED PALATE

Catering Packet



## CHARLESTON BOUTIQUE CATERING

When you are looking for a caterer in Charleston to handle your wedding or another special event, you want exceptional food artfully and flawlessly delivered to your guests. You expect your caterer to have the artistic talent, logistical experience, and downright resourcefulness to make your whole event flow seamlessly. Blending all these elements, The Pampered Palate of Charleston, SC, offers delicious food and the consistently high level of service you expect to make your event perfect.

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## *Passed Or Stationary Hors D' Oeuvres*

### *Vegetarian*

***Petite Pimento Grilled Cheese Sandwiches***

***Grit Cakes***

*Pan Fried, Cream Cheese, Tomato Jam, Chive Oil*

***Flat Bread***

*Wild Mushroom, Truffle Alfredo, Chives, Fresh Mozzarella, Evoo*

***Fried Green Tomatoes***

*Boursin Cheese, Spicy Orange Marmalade*

***Boiled Peanuts***

*Salted or Cajun*

***Filo Tarts***

*Goat Cheese, Mushrooms, Red Onion Jam*

***Tomato and Fresh Mozzarella Bruschetta***

*Basil, Balsamic Reduction, Filo Tart*

***Fried Truffle Mac & Cheese***

***Risotto Croquettes***

*Parmesan Reggiano, Pesto, Smoked Tomato*

***Petite Twice Baked Potatoes***

*Chives, Bacon, Cheddar, Sour Cream*

***Tomato Pie Tarts***

*Basil, Cheddar, Dukes ® Mayonnaise*

***Caramelized Pear & Mascarpone Crostini***

*Everything Bagel Spice, Saba*

### *Seafood*

***Bite Size Blue Crab Cakes***

*Lemon, Red Pepper Puree*

***BBQ Tuna Tartare***

*Mango, Avocado Mousse, Wonton Chip*

***Shrimp Ceviche***

*Avocado, Cucumber, Bell Pepper, Sweet Chili Vinaigrette*

***Fried Oyster Nacho***

*Bacon Jam, Cracked Pepper, Micro Greens*

***Coconut Fried Shrimp***

*Yellow Curry, Cilantro*

***Prosciutto Wrapped Prawns***

*Basil, Romesco Sauce*

***Maine Lobster Spoons***

*Vanilla Pearls, Fluer de Sel*

***Smoked Salmon Mousse***

*Lemon Crème Fraiche, Caviar, Dill, Savory Waffle Cones*

## *Meat*

### ***Pork Belly BLT***

Crispy Pork Belly, Romaine, Cherry Tomatoes, Garlic Mayo

### ***Southern Pork Empanadas***

Hickory Smoked Pork, Buttermilk Biscuits, Pickled Relish

### ***Vietnamese Lettuce Wraps***

Ground Pork, Cucumber, Cilantro, Carrot, Jalapeño, Peanuts, Hoisin Sauce

### ***Chorizo & Potato Hand Pies***

Espellette, Chimichurri Sauce

### ***Braised Short Rib Beef Crostini***

Herbed Cream Cheese, Tomato Jam, Saba

### ***Mediterranean Beef Skewers***

Cucumber Yogurt

### ***Chicken & Waffles***

Grade A Maple Syrup

### ***Grilled Blackened Chicken Wraps***

Red Pepper and Fresh Cilantro

### ***Pecan Encrusted Buttermilk Fried Chicken***

Kentucky Bourbon, Sweet Potato

### ***Springrolls***

Grilled Chicken, Asian Dipping Sauce

### ***Ginger Marinated Chicken Satays***

Sesame Seeds, Spicy Peanut Sauce

### ***Fois Gras Tart***

Filo Dough, Spiced Apple Cider Gelee

### ***Duck Confit Strudel***

Cream Cheese, Cranberry Coulis

### ***Herb Roasted Lamb Lollipops***

Smoked Sea Salt, Mint Oil

### ***Bacon Wrapped Quail***

Local Honey, Bee Pollen, Cornbread Crumbles

## *Tea Sandwiches & Biscuits*

### ***Poached Chicken Breast***

Red Grapes, Celery, Basil Aioli

### ***Pimento Cheese***

Scallion, Smoked Paprika

### ***Genoa Salami***

Parmesan, Roasted Peppers, Italian Herbs, Torta Roll

### ***Local Shrimp Salad***

Cajun Spices, Hawaiian Sweet Roll

### ***Maine Lobster***

Tarragon Aioli, Hawaiian Sweet Roll

### ***Country Ham Biscuits***

Peach Butter

### ***Think Cut Bacon***

Sweet & Spicy Onion Marmalade, Cheddar Biscuit

## *Displays & Dips*

### **Low Country Tasting Platter**

*Pork Rinds, Pimento Cheese, Boiled Peanuts, Pickled Okra*

### **Domestic Cheese Display**

*Cheddar, Brie, Smoked Gouda, Grapes, Assorted Crackers*

### **Artisanal Cheese Display**

*Local & Exotic Varietals, Grapes, Saba, Bing Cherry Chutney, Toasted Bread, Assorted Cracker*

### **Charcuterie Display**

*Chef Selected Cured Meats, Sweet Pepper Relish, Grilled Baguette, Whole Grain Mustard, Cornichons*

### **Crudité Display**

*Seasonal Raw Vegetables, Ranch & Blue Cheese Dipping Sauces*

### **Fresh Fruit Display**

**Seasonal Fresh Fruit, Honey Yogurt Dipping Sauce**

### **Harvest Vegetable Display**

*Bountiful Selection of Raw & Grilled Vegetables, Seasonal Chutney's, Grilled Bread, & Appropriate Condiments*

### **Chilled Local Seafood Display**

**Accompaniments:** *Radish Mignonette, Cocktail Sauce, Fresh Lemon, Hot Sauce, Key Lime Dijonaise, Water Crackers*

Options to Include:

- Select Oysters on The Half Shell
- Oyster Shooters, Grey Goose, House Made Bloody Mary Mix
- Poached Jumbo Shrimp
- Jumbo Lump Blue Crab Simply Dressed with Herbs, Lemon Juice, Fleur De Sel
- Peel & Eat Shrimp
- Chilled Calamari Salad, Fresh Herb Vinaigrette

### **Shrimp Cocktail Display**

Cocktail Sauce, Lemon

### **Dips**

Assorted Cracker Selection, Carrots, Celery, Pita Bread

Options to Include:

- South Carolina Shrimp Dip, Cream Cheese, Peppers, Fresh Herbs
- Lump Crab and Artichoke
- Roasted Red Pepper Hummus
- Pimento Cheese
- Caramelized Onion, Spinach, & Artichoke

## *Buffet and Stations Menu Options*

### *Salads*

***Poached Apple***

Crispy Pancetta, Blue Cheese, Mixed Greens, Honey and Whole Grain Mustard Vinaigrette

***Shrimp Ceviche Salad***

Cucumber, Red Pepper, Red Onion, Cilantro, Citrus, Romaine Leaves, Sweet Chili Vinaigrette

***Baby Spinach Salad***

Goat Cheese, Pecans, Roasted Shallots, Champagne-Fig Vinaigrette

***Mixed Green Salad***

Toasted Almonds, Brie and Ciabatta Croutons, Sour Cherries, White Balsamic Vinaigrette

***House Made Burrata***

Tomato, Arugula, Olive Oil, Saba, Everything Bagel Spices

***Caprese Salad***

Mixed Greens, Basil, Saba, Cracked Black Pepper, Sea Salt

***Garden Salad***

Cherry Tomatoes, Cucumber, Carrots, Sourdough Croutons, Balsamic Vinaigrette

***Candied Beet and Goat Cheese Salad***

Walnuts, Baby Greens, White Wine Vinaigrette

***Traditional Greek Salad***

Romaine Lettuce, Kalamata Olives, Feta Cheese, Tomato, Cucumber, Pepperoncini, Greek Vinaigrette

***Caesar Salad***

Sourdough Croutons, Parmesan Cheese, Caesar Dressing

***\*\*\*Seasonal Soup Selections available upon request\*\*\****

## *Meat Options*

***Whole Roasted Filet of Beef***

Garlic, Fresh Herbs

***Slow Roasted Prime Rib***

Seasoning Salt, Fresh Herbs

***Smoked Beef Brisket***

Assorted BBQ Sauces

***Braised Short Ribs***

*Braising Jus, Seasonal Sauce Accompaniment*

***Herb Roasted Pork Loin***

Fresh Herbs, Garlic

***Rosemary Roasted Rack of Lamb, or Leg of Lamb***

Rosemary, Thyme, Garlic

***Smoked Baby Back Ribs***

Mesquite BBQ Sauce

***Smoked Pulled Pork or Chicken***

Assorted BBQ Sauces, Dinner Rolls

***Oven Roasted Turkey Breast***

Homemade Gravy

***Herb Roasted Chicken Quarters***

Tarragon Onion Jus

***Herb Encrusted Chicken Roulade, available in the following preparations***

- Spinach, Ricotta, Parmesan
- Pimento Cheese
- Portabella Mushroom

## *Seafood Options*

### **Blue Crab Cakes**

Red Pepper Puree, Lemon

### **Seared Rare Tuna Display**

Cucumber, Radish and Cilantro Salad, Wasabi Aioli, Tamari Soy

### **Shrimp and Grits Station**

Sautéed Shrimp, Bacon, Scallions, Low Country Tomato Gravy

### **Grilled Local Catch available in the following preparations**

- Greek Mignonette, Olives, Feta Cheese, Roasted Peppers, Fresh Herbs
- Crawfish “Gumbo”
- Cherry Tomato Vinaigrette, Fresh Basil, Lemon Oil
- Tomato, Corn, & Okra Succotash

### **Low Country Boil**

*Shrimp, Smoked Sausage, Corn on the Cob, New Potatoes, Cocktail Sauce, Lemon, Old Bay Seasoning*

### **Steamed Oysters- Subject to Availability and Venue**

Cocktail Sauce, Saltine Crackers, Hot Sauce

## *Side Items*

The Chef’s at The Pampered Palate would love to recommend the perfect side items to compliment the rest of your meal. Below are a few option:

### **Vegetables:**

- Grilled Seasonal Vegetables, Italian Herb Vinaigrette
- Braised Napa Cabbage, Sea Salt
- Asparagus, Lemon Oil, Toasted Almonds
- Herb Roasted Seasonal Vegetables
- Bacon Braised Collard Greens
- Corn, Okra, Butterbean and Tomato Succotash
- Sautéed Wild Mushrooms, Chives, Truffle Butter
- Caramelized Cauliflower, Curry Butter

### **Starches:**

Whipped Potatoes with the following flavorings:

- Traditional
- Boursin Cheese
- Loaded with Sour Cream, Bacon, Cheddar and Chives
- Roasted Garlic
- Caramelized Onion
- Sweet Potato
- Creamy Stone Ground Grits
- Homemade Macaroni and Cheese Casserole



- Herb Roasted New Potatoes, Rosemary, Thyme, Garlic
- Aged Cheddar Hashbrown Casserole, Caramelized Onion
- Herb Roasted Sweet Potatoes
- Assorted Pasta, Seasonal Preparations, Please Inquire
- Wild Mushroom Rice Pilaf, Parsley
- Saffron Rice, Smoked Paprika
- Charleston Red Rice, Tomato, Andouille
- Ricotta Gnocchi, Hericot Vert, Confit Cipolini Onions

**Mashed Potato Bar:**

Whipped Yukon Gold or Sweet Potatoes

Toppings include: Assorted Cheese, Bacon, Scallions, Caramelized Onions, Whipped Butter, Sour Cream, Gravy

Add the following for an additional charge: Grilled Chicken, Fried Chicken Bites, Pulled Pork

**Macaroni & Cheese Bar:**

Housemade Macaroni & Cheese Casserole, Cheddar, Mozzarella, Monterey Jack Cheese

Served with the Following Ingredients:

Caramelized Bacon, Scallions, Roasted Broccoli Florets, Sautéed Cremini Mushrooms, Caramelized Onion

Add the following for an additional Charge: Fried Chicken Bites, Grilled Chicken Breast, Honey Baked Ham, Pulled Pork, Blue Crab

## *Fresh Bread*

Assorted Dinner Rolls, Buttermilk Biscuits, Corn Bread, or French Baguette

***No Dinner is complete without the bread***

Assorted Dinner Rolls offered with the following compound butters

- Garlic and Fresh Herb
- Fire Roasted Pepper
- Honey
- *Truffle and Sea Salt*

## *Plated Dinners*

*The Pampered Palate recognizes that every client is unique. If a plated dinner is what you're looking for, let our chefs develop the perfect menu for the occasion. We will listen to your likes and dislikes and present menu options custom fit for your palate! The menus listed below are examples of what we have done for our clients in the past.*

**Sample Plated Dinner  
Menu #1:**

*Appetizer*

***Ricotta Gnocchi***  
*Wild Mushrooms, Chives,  
Parmesan*

*Salad*

***Grilled Pear & Blue  
Cheese Salad***  
*Country Ham, Baby  
Greens, Honey Truffle  
Vinaigrette*

*Entrée*

***Braised Beef Short Ribs***  
*Asiago Potato Gratin,  
Hericot Vert, Braising  
Juices*

**Sample Plated Dinner  
Menu #2:**

*Salad*

***Spinach Salad***  
*Feta Cheese, Confit  
Cippolini Onions, Smoked  
Almonds, Whole Grain  
Mustard  
Vinaigrette*

*Entrée*

***BBQ Spiced Local Fish***  
*Grilled Scallion- Bacon  
Farro Risotto, Seasonal  
Vegetables, Tomato Jam*

**Sample Plated Dinner  
Menu #3:**

*Appetizer*

***Fried Green Tomatoes***  
*Boursin Cheese, Spicy  
Orange Marmalade*

*Soup*

***She Crab Soup***  
*Sherry, Fresh Parsley*

*Entrée*

***Low Country Surf & Turf***  
*Surf and Turf  
Pan Roasted Filet of Beef,  
Jumbo Shrimp, Sweet  
Potato Puree,  
Asparagus -Bacon -Vidalia  
Onion Ragout, Cracked  
Black Pepper Jus  
\*\*\*Filet is served  
medium-rare.*

## Composed Small Plates

*Small plates are composed dishes that can be served on stations or in any fashion you prefer. Some small plates may require a chef attended station. These dishes can also be customized to fit your vision.*

### **Seafood Options:**

- *Sautéed Shrimp, Geechie Boy Grits, Bacon, Scallions, Low Country Tomato Nage*
- *Local Blue Crab Cake, Creamless Creamed Corn, Butter Beans, Red Pepper Puree*
- *Pan Roasted Local Fish, Faro, Seasonal Vegetables, Tomato Jam*
- *Seared Rare Tuna, Rice Noodles, Cucumber, Radish, Tamari Soy*
- *Pan Roasted Local Fish, Jimmy Red Grits, Blue Crab, Asparagus, Brandy Butter*

### **Beef Options:**

- *Braised Beef Short Ribs, Ricotta Gnocchi, Haricot Vert, Shitake Mushrooms, Pearl Onions, Natural Braising Juices*
- *Herb Roasted Filet of Beef, Aged Cheddar Hashbrown Casserole, Grilled Asparagus, Maldon Sea Salt,*
- *Thinly Sliced Rib Eye, Yukon Gold Potato Gratin, Wild Mushrooms, Porcini Jus, Rosemary Salt*
- *Spiced Flank Steak, Creamless Creamed Corn, Fried Whole Okra, Sea Salt, Chimichurri Sauce*

### **Lamb Options:**

- *Rosemary Roasted Rack of Lamb, Sweet Corn Spoonbread, Haricot Vert, Roasted Garlic Jus, Mint Oil*

### **Poultry Options:**

- *Herb Encrusted Chicken Scaloppini, Cavatelli, Butterbeans, Corn, Cherry Tomatoes, Pecorino, Red Onion & Caper Relish, Basil Beurre Rouge*
- *Spinach, Ricotta & Parmesan Chicken Roulade, Low Country Red Rice, Andouille Sausage, Tomato Beurre Blanc, Chive Oil*
- *Pan Roasted Duck Breast, Wild Rice, English Peas, Mushrooms, Sweet & Spicy Cabbage, Bing Cherry Jus*

### **Pork Options:**

- *Crispy Braised Pork Belly, White Bean & Smoked Sweet Potato Hash, Marsala and Whole Grain Mustard Gastrique*
- *Pan Roasted Pork Tenderloin, Pancetta & Broccoli Farro Risotto, Smoked Pepper Jus, Truffle Vidalia Onion Compote*
- *Braised Pork Hand Pie, Chimichurri Sauce*

## *Desserts*

*The Pampered Palate offers a wide variety of dessert options for your event. Whether you are looking for a decadent selection of mini desserts and cupcakes or a composed dessert to compliment your plated meal we are more than happy to share our seasonal selections with you.*

**We are also happy to coordinate wedding cakes for our clients and please let us know if you are interested in assistance with a cake.**