

“Create Your Own Combo”

“OUT DE GARDEN”

- ❖ **“706” HOUSE SALAD** - Salad Mix Greens, Grape Tomatoes, Cucumbers, Olives, Golden Raisins and Red Onions tossed with our Chef Jacques' Balsamic Vinaigrette Dressing
\$74.99 / serves 25 -28
- ❖ **CHEF TOSSED CAESAR SALAD** - Fresh-cut Romaine Lettuce, Red Onions, Mushrooms, Chef-made Croutons and Shredded Parmesan Cheese tossed in Caesar Dressing
\$74.99 / serves 25-28
- ❖ **PASTA PRIMAVERA SALAD**
Pasta, Broccoli, Squash, Grape Tomatoes and Green Onions all tossed in a Creamy Ranch Dressing
\$74.99 / serves 25-28
- ❖ **SOUTHERN BROCCOLI SALAD** - Broccoli, Golden Raisins, Sliced Red Onions, Roasted Walnuts, tossed in a Southern Dressing with a side of bacon
\$74.99 / serves 25-28
- ❖ **BOW-TIE PASTA SALAD W/PLUM TOMATOES, MOZZARELLA AND OLIVE**
Dressed with our fresh Basil & roasted Garlic Dressing
\$74.75 / serves 25-30
- ❖ **STEEN'S, OLD-FASHIONED, POTATO SALAD**
\$49.99 / serves 25-28
- ❖ **FRESH-CUT FRUIT & ASSORTMENT OF BERRIES (CHEF DISPLAYED)**
\$99.79 / serves 25-28

“DE YARD BIRD”

- ❖ **GULLAH ROASTED CHICKEN** - Surrounded by caramelized carrots, celery & onions, Chef's choice of special seasonings and cooked to obtain tenderness throughout
\$65.99 / 38-40 pcs.
- ❖ **BBQ CHICKEN** - Marinated with a Balance of Lowcountry ingredients later slow roasted in Chef Jacques' BBQ Sauce
\$65.99 / 38-40 pcs.
- ❖ **SWEET POTATO ROASTED CHICKEN** – Succulent Gullah Herb Roasted Chicken surrounded by caramelized onions and candied sweet potatoes
\$65.99 / 38-40 pcs.
- ❖ **JERK CHICKEN** - Marinated in traditional Jamaican Jerk marinade and later slow roasted to achieve our Bold Spicy Flavor
\$65.99 / 38-40 pcs.
- ❖ **HUNTER STYLE BRAISED CHICKEN** - Chicken braised in White Wine, sautéed Mushrooms, Shallots and Demi-Glace finished with Tarragon
\$65.99 / 38-40 pcs.

(Prices are subject to change without notice)

*“Create Your Own Combo”***“DE YARD BIRD” – (CONT'D)**

- ❖ **CHICKEN CORDON BLEU** - Lightly breaded Chicken Breast stuffed w/Ham and Swiss Cheese served with a Dijon Mustard Sauce
\$77.79 / 20 servings
- ❖ **CHICKEN PARMESAN** - Crispy Chicken Breast covered with Chef's Marinara Sauce, melted Mozzarella Cheese and a crust of Au Gratin Parmesan Cheese & fresh Herbs
\$71.79 / 20 breasts
- ❖ **RIESLING WINE CHICKEN CUTLETS** – Marinated Chicken Cutlets seared, simmered in Chef's Riesling Wine Sauce with seedless red & white grape halves
\$69.99 / serves 20
- ❖ **JAMBALAYA-STUFFED BONELESS CHICKEN THIGHS W/CHASSEUR SAUCE** – Jambalaya: Creole Tomato influenced rice, shrimp, Andouille sausage and the trinity, stuffed, tied, seared and finished with the Chef's Chasseur Sauce
\$69.99 / 20 servings
- ❖ **GULLAH-STUFFED LEG QUARTERS** - The stuffing is made up of collard greens a southern blend of cornbread, fresh corn and diced Jalapenos for a slight zing and then stuffed in the boneless leg-thigh portion, finished with a Apricot-Rum BBQ Sauce
\$69.99 / 20 servings
- ❖ **BLACKENED CHICKEN BREAST**- Cajun marinated Chicken Breast, seared and finished in the oven to obtain optimal tenderness
\$69.99 / 20 breasts
- ❖ **GRILLED BBQ JERK CHICKEN** - Jamaican Jerk marinated Chicken, slow cooked and basted with Chef Jacques' BBQ Sauce
\$65.99 / 38-40 pcs.
- ❖ **CURRIED RICE & CHICKEN** – A Lowcountry delight prepared with stewed down Curried Chicken, Potatoes, Caramelized onions, Peppers and Celery served w/Curried Rice Pilaf
\$71.99 / serves 20
- ❖ **CAJUN FRIED TURKEY WINGS** – *If you like your Turkey fried, you are going to fall in love with these Lowcountry wings.*
\$39.99 / 20 wings
- ❖ **WHOLE ROASTED LOWCOUNTRY TURKEY** – Seasoned with a balance of Lowcountry influenced Herbs, Spices, caramelized Celery, Carrots and Onions
(\$62.89 / serves 18-21) OR (\$45.89 / serves 10-13) (Pre-sliced at no extra cost)
- ❖ **BBQ RUBBED TURKEY BREAST** – Seasoned with the Chef's balance of Lowcountry BBQ Herb Rub surrounded by caramelized Celery, Bell Peppers and Onions
\$77.89 / serves 20- 24 (Pre-sliced at no extra cost)

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*“Create Your Own Combo”***“DE BEEF”**

- ❖ **BEEF TENDERLOIN CRUSTED W/FENNEL & ROSEMARY** - Hand crusted Tenderloin, grilled later roasted and served w/creamy Mustard Sauce
\$159.00 / serves 15–18
- ❖ **CRACKED BLACK PEPPER, HERBS & GARLIC CRUSTED PRIME RIB** - This all time classic is slow-roasted to reach the succulent full flavors, Hand-carved to order
\$119.99 / serves 10–12
- ❖ **CHEF JACQUES’ TERIYAKI FLANK STEAK** - Flank Steak marinated in Chef’s Asian Blend, low temperature grilled to achieve optimal tenderness, constantly based w/homemade Teriyaki Glaze
\$79.09 / serves 15-18
- ❖ **GRILLED FLANK STEAK** - Marinated in the Chef’s balance of herbs, balsamic vinegar, red wine, Extra virgin olive oil, garlic and seasonings
\$79.09 / serves 15-18
- ❖ **GRILLED TOP SIRLOIN STEAK WITH BRANDY MUSHROOM SAUCE**
\$86.99 / 20 servings (3-4 oz.)
- ❖ **HERB CRUSTED ROAST BEEF WITH AU JUS** (Juice from Beef)
\$65.69 / serves 15-18
- ❖ **OLD-FASHIONED MEATLOAF WITH MUSHROOM GRAVY** - Very moist and full of flavor; Meatloaf with sautéed mushroom gravy that has received rave reviews
\$28.99 / serves 8-10

“HIGH ON DE HOG”

- ❖ **SPIRAL HAM WITH PINEAPPLE GLAZE**
\$50.89 / serves 15-18
- ❖ **APPLE & HERB CRUSTED PORK LOIN**
Crust of sliced Apples, Fresh Herbs, Spices and Brown Sugar based with Apple Rum Glaze
\$45.49 / serves 12-15
- ❖ **STUFFED BONELESS PORK CHOPS W/ SAVORY BARBADOS VELOUTÉ SAUCE**
Roasted thick-cut chops stuffed with cornbread, apples, raisins, pecans and the trinity finished with a Savory Barbados Dark Rum Sauce
\$60.99 / serves 12
- ❖ **BBQ RIBS CHEF JACQUES’ STYLE**
Marinated Ribs, slow grilled, based with Chef’s signature BBQ Sauce
*\$27.99 *Orders are by the slab (10 -12 bones / serves 5 to 6)*
- ❖ **TERIYAKI OR CHEF JACQUES’ BBQ RIB TIPS**
Ribs Tips are marinated, slow grilled, based w/Teriyaki or Chef’s BBQ Sauce to achieve tenderness and sliced into finger strips
\$42.99 (Serves 12)

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“Create Your Own Combo”**“OFF DE BOAT”**

- ❖ **SHRIMP & GRITS “LOWCOUNTRY STYLE”** - A Lowcountry dish that combines seared shrimp, smoked beef sausage, tomatoes, peppers & onions served with a slant of chopped bacon
\$96.49 / serves 16-20
- ❖ **CHIPOTLE CHICKEN & SHRIMP SCAMPI** - Chipotle marinated Chicken Legs and Thighs seared and roasted with onions and peppers finished with the Chef's shrimp scampi courtship
\$99.98 / 20 servings
- ❖ **SAUTEE OF SEAFOOD (Served with Rice or Creamy Grits)**
A Cajun dish that combines seared potatoes, oysters, shrimp, bacon, mushrooms & scallions accented with Tabasco sauce
\$113.59 / serves 16-20
- ❖ **SEAFOOD & CHICKEN JAMBALAYA** - A Creole dish that combines cooked rice, tomatoes, shrimp, crab, chicken, Andouille sausage, squash, zucchini, peppers, onions and celery seasoned with a Lowcountry influence
\$96.89 / serves 16-20
- ❖ **LOWCOUNTRY CRAB CAKES** - Lump crabmeat seared and finished in the oven with a side of Chef Jacques' *Signature Sauce* – known as “*The Fick Sauce*” that has just enough “*kick*” to enjoy
\$71.89 for 18 Cocktail Size - (2 oz. Crab Cakes) / \$79.99 for 10 - (4 oz. Crab Cakes)
- ❖ **FRIED TILAPIA SEA ISLAND STYLE** - Seasoned with the Lowcountry influence I grew up with and served with a side of my “*Signature Sauce*”
\$59.79 / serves 20
- ❖ **SEARED TILAPIA CUTLETS W/CRAWFISH ETOUFFEÉ** - Lowcountry seasoned and simmered in Crawfish Etouffée Sauce
\$79.89 / serves 20
- ❖ **TILAPIA/CRAB CAKES WITH SIGNATURE SAUCE** - “*A must try*”
You will be delightfully satisfied like others who have enjoyed them
\$79.99 / 40 – 2oz. Tilapia/Crab Cakes
- ❖ **CRISPY CARAMELIZED ONION CRUSTED SALMON**
Caramelized Onions crusted on top of Salmon Filet, pan seared and finished in the oven with our Island Dressing
\$119.79 / serves 20
- ❖ **ALFREDO PASTA W/BLACKENED SALMON** - Blackened Salmon combined with Tomatoes, Celery, Scallions and Penne Pasta folded in a Creamy Alfredo Sauce with freshly grated Parmigiano-Reggiano
\$179.79 / 20 entrée servings
- ❖ **SPANISH SEAFOOD PAELLA** - Dish of Saffron-flavored rice combined with shrimp, mussels, chicken, ham, Andouille sausage, onions, peppers, green peas, and tomatoes
\$96.99 / Serves 16-20

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“Create Your Own Combo”

“FRUM DE HOT OVEN & POT”

- ❖ **HERB CRUSTED FRESH BAKED ROLLS**
\$16.59 / 24 ct.
- ❖ **BUTTERED SOUTHERN STYLE CORNBREAD**
\$8.28 / serves 12 to 15
- ❖ **MINI CORN MUFFINS**
\$8.28 / 24ct.
- ❖ **HATTIE’S OLD-FASHIONED CORNBREAD DRESSING** - Turkey Giblets, Celery,
Carrots and Onions
\$26.99 / Half Pan - serves 12 to 15
- ❖ **GRAVIES & SAUCES: CHICKEN, BEEF, MUSHROOM DEMI-GLACE OR GIBLET**
\$12.99 / Per Quart
- ❖ **HOMEMADE CRANBERRY RELISH**
\$9.99 / Per Quart
- ❖ **GARLIC MASHED POTATOES WITH BUTTER & CHIVES**
\$22.99 / Half Pan - serves 12 to 15
- ❖ **ROASTED ROSEMARY & GARLIC POTATOES**
\$29.99 / Half Pan - serves 12 to 15
- ❖ **PARSLEY BUTTERED POTATO WEDGES**
\$29.99 / Half Pan - serves 12 to 15
- ❖ **TWICE BAKED POTATOES**
Fluffy potatoes with scallions, garlic, bacon, sour cream and cheddar cheese
\$59.79 / serves 20
- ❖ **SWEET & SAVORY ROASTED POTATOES** - Roasted sweet and red skinned potatoes
tossed in our savory herb garlic blend accented with a sweet spice
\$39.99 / Half Pan - serves 12 to 15
- ❖ **SOUTHERN CANDIED YAMS**
\$27.99 / Half Pan - serves 12 to 15
- ❖ **PASTA AGLIO E OLIO** (Pasta tossed w/roasted garlic & Extra virgin olive oil dressing)
\$22.99 / Half Pan - serves 12 to 15
- ❖ **BAKED MACARONI & CHEESE**
\$35.99 / Half Pan - serves 12 to 15

“Create Your Own Combo”**“FRUM DE RICE POT “**

- ❖ **RED BEANS & RICE W/SMOKED BEEF SAUSAGE**
\$42.99 / Half Pan - serves 12 to 15
- ❖ **GULLAH HOUSE RICE PILAF** - A Gullah influenced mildly spicy rice cooked in a rich poultry stock with caramelized carrots, celery and onions
\$23.99 / Half Pan - serves 12 to 15
- ❖ **HOPPIN’ JOHN** - The Gullah Locals authentically use Field Peas in their “Hoppin’ John”, but Black-eyed Peas are often substituted in surrounding areas.
\$23.99 / Half Pan - serves 12 to 15
- ❖ **CHARLESTON RED RICE** - A Jewel of the Lowcountry - this wonderful combination of Rice, Tomatoes, Green Peppers, Celery, Onions, Bacon, Smoked Sausage frequently shows up on the tables of locals.
\$42.99 / Half Pan - serves 12 to 15
- ❖ **DIRTY RICE** - A Cajun specialty of fresh herb cooked rice combined with ground turkey or chicken livers & gizzards, onions, peppers and celery.
\$42.99 / Half Pan - serves 12 to 15

“FRUM MISS LAWTON’S FIELD”

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| GREEN BEANS, SOUTHERN STYLE
OR GREEN BEANS W/POTATOES
\$29.99 / Half Pan - serves 12 to 15 | GREEN BEANS W/SAUTÉED
MUSHROOMS
\$34.99 / Half Pan - serves 12 to 15 |
| ❖ GRILLED VEGETABLES
\$37.99 / Half Pan – serves 12 to 15 | RATATOUILLE
\$34.99 / Half Pan - serves 12 to 15 |
| ❖ SOUTHERN CABBAGE & CARROTS
\$29.99 / Half Pan - serves 12 to 15 | STEWED OKRA, TOMATO & CORN
\$36.99 / Half Pan - serves 12 to 15 |
| ❖ COLLARD GREENS - (prepared without Meat)
\$36.99 / Half Pan - serves 12 to 15 | LIMA BEANS, SOUTHERN STYLE
\$32.99 / Half Pan - serves 12 to 15 |
| ❖ VEGETABLE GREEN BEAN MEDLEY
\$35.99 / Half Pan - serves 12 to 15 | HATTIE’S MARINATED CARROTS
\$29.99 / Half Pan - serves 12 to 15 |
| ❖ SQUASH CASSEROLE
\$35.99 / Half Pan - serves 12 to 15 | SPINACH CASSEROLE
\$36.99 / Half Pan - serves 12 to 15 |
| ❖ BLACK-EYED PEAS
\$35.99 / Half Pan - serves 12 to 15 | CORN MAQUE CHOUX
\$29.99 / Half Pan - serves 12 to 15 |

GUMBO, STEW & SOUP

~ Get Quart and Half Pan Servings ~

SEA ISLAND GUMBO

Shrimp, Crab, Chicken, Smoked Beef Sausage and the traditional ingredients served with a side of Rice
\$26.99 / Quart (serves 4-6) **\$53.99 / Half Pan (serves 12-14)**

SHRIMP CREOLE

Large Shrimp simmered in a spicy Creole tomato Sauce
\$24.99 / Quart (serves 4-6) **\$49.99 / Half Pan (serves 12-14)**

CATFISH STEW

Farm-fed Catfish, Tomatoes, Celery, Onions, Garlic and the traditional ingredients served with a side of Rice
\$23.99 / Quart (serves 4-6) **\$47.99 / Half Pan (serves 12-14)**

SHE-CRAB SOUP

Lump Crab Meat simmered in a creamy bisque finished with Sherry - A famous Sea Island coastline favorite.
\$31.49 / Quart (serves 4-5) **\$62.99 / Half Pan (serves 12-14)**

CRAWFISH ÉTOUFFÉE

Crawfish Tails, Green Pepper, Celery, Yellow and Green Onions and Garlic slow cooked
in a rich, full flavor sauce with a side of Rice
\$29.99 / Quart (serves 4-6) **\$59.99 / Half Pan (serves 12-14)**

CORN CHOWDER LOWCOUNTRY STYLE

Corn, Potatoes w/sautéed Onions, Celery and Peppers simmered in a creamy chicken stock
\$22.99 / Quart (serves 4-6) **\$45.99 / Half Pan (serves 12-14)**

BRICKYARD POINT CLAM CHOWDER

Chopped Clams, Potatoes with sautéed Onions and Celery simmered in a rich creamy chicken stock
\$24.99 / Quart (serves 4-6) **\$49.99 / Half Pan (serves 12-14)**

CHICKEN & MUSHROOMS WILD RICE SOUP

Pulled Chicken, Wild Rice w/sautéed Mushrooms, Onions, Celery and Carrots simmered in a Chicken Velouté
\$22.99 / Quart (serves 4-6) **\$45.99 / Half Pan (serves 12-14)**

VEGETABLE LENTIL SOUP

Sautéed Small Diced Onions, Celery, Carrots simmered with fresh Herbs, Stewed Tomatoes,
Lentils and Vegetable Stock
\$22.99 / Quart (serves 4-6) **\$45.99 / Half Pan (serves 12-14)**

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DESSERTS*(Complete your meal with these homemade favorites)*

- ❖ **CHARLES STREET CHEWS** - Our "Signature" Dessert - texture of a brownie w/pecan praline flavor
 - ¼ Sheet (\$24.49 / 24 wedges)
 - ½ Sheet (\$47.99 / 48 wedges)
- ❖ **"706" DOUBLE CHOCOLATE CHUNK BROWNIES** with or w/out Walnuts
 - ¼ Sheet (\$24.49 / 24 wedges)
 - ½ Sheet (\$47.99 / 48 wedges)
- ❖ **PECAN CRISPIES** (thinly sliced) – Recipe from the kitchen of Ms. Louise – "a must try"
\$25.99 / 4 Dozen
- ❖ **LEMON CREAM CHEESE POUND CAKE**
\$27.99 / Feeds 20 to 24
- ❖ **GINA'S CHOCOLATE POUND CAKE**
\$28.99 / Feeds 20 to 24
- ❖ **OLD-FASHIONED CARAMEL CAKE**
\$35.99 / Feeds 20 to 24
- ❖ **PINEAPPLE UPSIDE DOWN CAKE W/PECANS AND CHERRIES**
\$34.49 / Feeds 12 to 16
- ❖ **GINGERBREAD CAKE** with Apple Rum Sauce
\$34.49 / Feeds 12 to 15
- ❖ **MAGGIE'S PEACH COBBLER**
\$34.49 / Half Pan Feeds 12 to 15
- ❖ **GRANDMA VIRGINIA'S APPLE PIE**
\$34.49 / Half Pan Feeds 12 to 15
- ❖ **SWEET POTATO SOUFFLÉ W/TOASTED MARSHMALLOWS**
\$34.49 / Half Pan - Feeds 12 to 15
- ❖ **STEEN'S HOMEMADE BANANA PUDDING**
\$34.49 / Half Pan - Feeds 12 to 15
- ❖ **SOUTHERN BREAD PUDDING** with an Island Rum Sauce
\$34.49 / Half Pan - Feeds 12 to 15

"FRESH BREWED OR SQUEEZED BEVERAGES"

by De Glass - \$1.99/pp

- ❖ *"706" Signature Punch*
- ❖ **SANGRIA PUNCH (NON-ALCOHOLIC)**
- ❖ **RASPBERRY TEA**
- ❖ **MISS VIRGINIA'S ORANGE TEA**
- ❖ **LEMONADE OR LIMEADE**
- ❖ **POMEGRANATE LEMONADE**
- ❖ **MINT LEMONADE W/STRAWBERRIES**
- ❖ **BOTTLED WATER - \$1.00/pp**

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